Commercial Baking

I. Prepare six baked goods made from scratch and/or from a fresh or frozen	dοι	ıgh,	and	one	iceo	d an	d de	cora	ted	
cake in a bakery setting to RBA industry standards using a five-point scale										
Tasks Instructions:										
Each number to the right refers to a single student/candidate (1-10). Place a										
check (\checkmark) in the respective column for the appropriate student/candidate							7			10
number (1-10) if the skills listed below are observed as stated. Leave blank if	1	2	3	4	5	6		8	9	
not observed. Student/candidate will only get credit for the skills they have	•	2							9	
demonstrated.										
Read and understand standard bakery formulas										
Select correct ingredients given the provided formula										
Weigh and measure ingredients accurately given the provided formula										
Assemble ingredients in the correct sequence given the provided formula										
Apply appropriate preparation procedure given the provided formula										
Apply (i.e., blend, fold, mix) the mixing procedure given the provided formula										
according to RBA industry standard										
Correctly leaven and back product to RBA industry standard										
Correctly finish baked product (i.e. glaze, ice, or fill) to RBA industry standard										
Safety and infection control are adhered to during all aspects of this task.										
The student completed task within the time limit.										
Points earned										
Total possible points (10)										
				•						

II. Demonstrate knowledge of commonly accepted OSHA safety standards in a bakery, including lifting techniques

and safety management

Tasks Instructions:

	1	2	3	4	5	6	7	8	9	10
Use appropriate lifting techniques										
Keep work area well organized and free of hazards										
Follow safety requirements for operating equipment										
Work with a regard for safety and of self and others										
Safety and infection control are adhered to during all aspects of this task.										
The student completed task within the time limit.										
Points earned										
Total possible points (6)										
III. Demonstrate appropriate, commonly accepted OSHA sanitation practice	s in a	a bal	kery							
Tasks Instructions:										
		_								
	1	2	3	4	5	6	7	8	9	10
	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process	1	2	3	4	5	6	7	8	9	10
	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items Use a clean side towel and replace as needed during the day	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items Use a clean side towel and replace as needed during the day Avoid actions that can potentially contaminate food	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items Use a clean side towel and replace as needed during the day Avoid actions that can potentially contaminate food Wear gloves when working with RTEs	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items Use a clean side towel and replace as needed during the day Avoid actions that can potentially contaminate food Wear gloves when working with RTEs Safety and infection control are adhered to during all aspects of this task.	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items Use a clean side towel and replace as needed during the day Avoid actions that can potentially contaminate food Wear gloves when working with RTEs Safety and infection control are adhered to during all aspects of this task. The student completed task within the time limited.		2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process Inspect tools and equipment before using and correctly clean items Use a clean side towel and replace as needed during the day Avoid actions that can potentially contaminate food Wear gloves when working with RTEs Safety and infection control are adhered to during all aspects of this task. The student completed task within the time limited. Points earned		2	3	4	5	6	7	8	9	10

Tasks Instructions:

	1	2	3	4	5	6	7	8	9	10
Use procedures to accurately measure ingredients										
Use most or all raw ingredients where little or no wasted ingredients remain										
Use most or all of mixed ingredients where little or no wasted raw dough										
remains										
Bake and finish product to produce the maximum salable product										
Model time-management										
Safety and infection control are adhered to during all aspects of this task.										
The student completed task within the time limited.										
Points earned										
Total possible points (7)										
	•	•	•					•	•	•
V. Utilize commonly used equipment in a bakery according to manufacturers	s' sp	ecifi	catio	ons						
Tasks Instructions:										
				1	1	1	1			
	1	2	3	4	5	6	7	8	9	10
Use equipment according to manufacturers' specifications										
Select appropriate tools and equipment for baking function or product										
Use mixer according to manufacturers' specifications										
Use small wares and tools (thermometer, spoons, measures, etc.)										
appropriately										
Safety and infection control are adhered to during all aspects of this task.										
The student completed task within the time limited.										
Points earned			İ							

Total possible points (6)											
VI. Demonstrate appropriate, commonly accepted OSHA personal hygiene and grooming practices in a bakery											
Tasks Instructions:											
	•	I					1				
	1	2	3	4	5	6	7	8	9	10	
Dress in a commonly accepted professional manner											
Maintain a clean uniform (shirt, pants, skirts, shoes, hat, towel, etc.)											
Wear head gear or other covering at all times											
Maintain clean hands at all times											
Safety and infection control are adhered to during all aspects of this task.											
The student completed task within the time limited.											
Points earned											
Total possible points (6)											
						1					
Total points earned for all sections (A)											
Total possible points for all sections (B) 42											
Student/candidate score (divide A/B)											