



**Skilled
Trades**
Ontario

**Métiers
spécialisés**
Ontario

Apprenticeship
Curriculum Standard

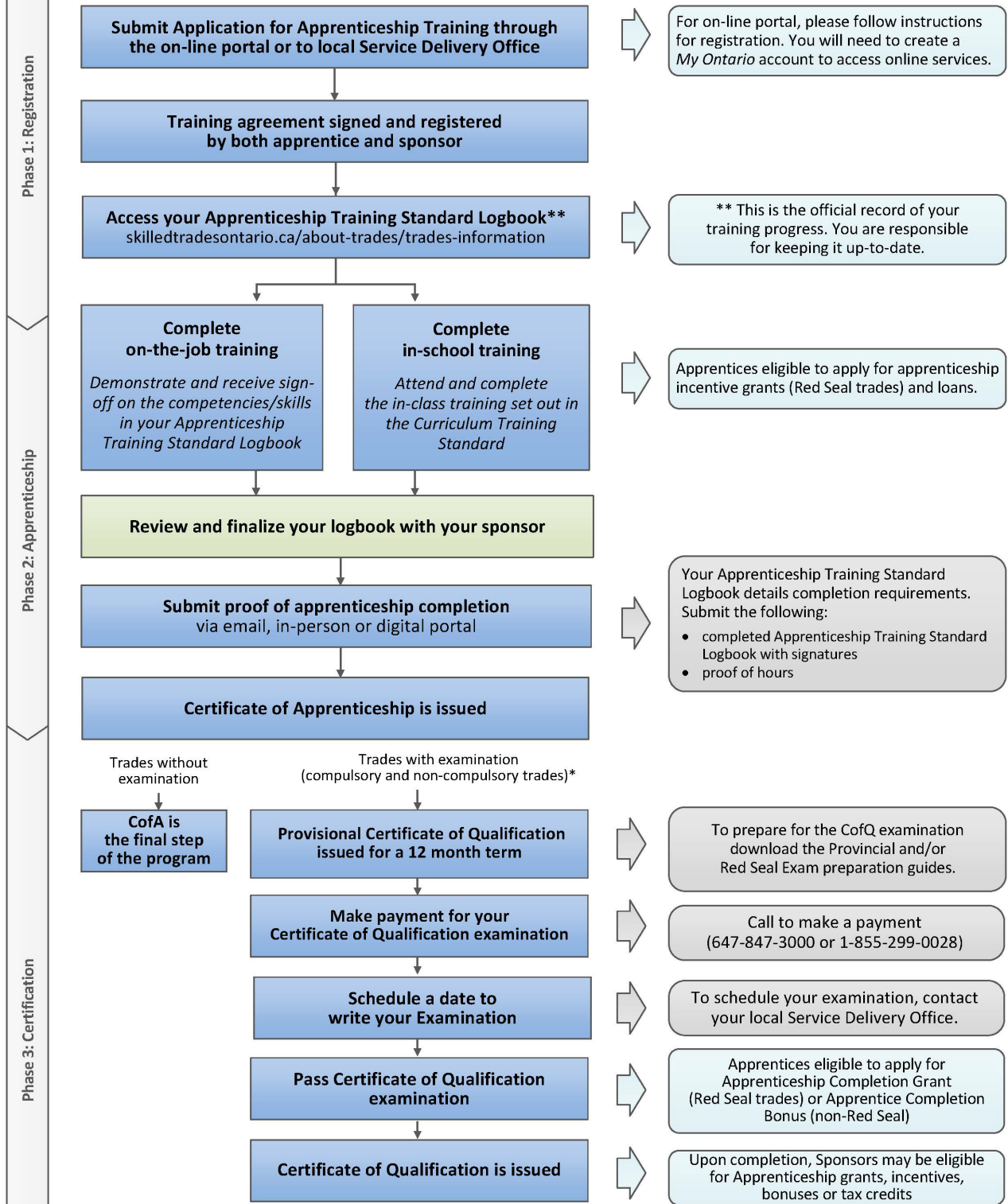
Baker and Baker-Pâtissier

Levels 1, 2, & 3

423C

2000

Apprenticeship Pathway to a Certificate of Qualification



* For a list of trades subject to a certification examination, visit: skilledtradesontario.ca

Table of Contents

Preface.....	1
Evaluation and Assessment.....	1
Introduction	2
Summary of In-School Hours	3
Level 1.....	4
Reportable Subject Summary – Level 1 Baker Basic.....	5
1.0 Sanitation, Safety & Equipment	6
1.1 Interpretation Of Terms Number.....	7
1.2 Contamination.....	8
1.3 Personal Hygiene	9
1.4 Safe Food Handling	10
1.5 Construction Standards	11
1.6 Maintenance Standards.....	12
2.0 Communications - Basic	13
2.1 Formal Reports	14
2.2 Job Search.....	15
3.0 Calculations - Basic	17
3.1 Basic Numeracy.....	18
3.2 Percentages.....	19
3.3 Conversions.....	20
4.0 Basic Nutrition.....	21
4.1 Introduction.....	22
4.2 Energy	23
4.3 Lipids	25
4.4 Proteins and Vegetarian Diets	26
4.5 Carbohydrates and Dietary Fibre.....	27
4.6 Vitamins, Processing and Additives.....	28
4.7 Mineral Elements.....	29
4.8 Water	30
4.9 Developing Food Patterns	31

5.0	Ingredients	33
5.1	Wheat and Flour	34
5.2	Yeast	35
5.3	Sugar	36
5.4	Shortening and Fat	37
5.5	Milk	38
5.6	Eggs	39
5.7	Chemical Leavening Agents & Other Additives	40
5.8	Chocolate.....	41
5.9	Spices and Flavours	42
5.10	Fruits and Nuts	43
6.0	Fermentation & Related Theory.....	44
6.1	Basic Fermentation.....	45
6.2	Straight Dough Development.....	47
6.3	Sponge and Sour Dough Development	49
6.4	Chemically Developed Dough.....	51
6.5	Breads (Steps for Make-Up)	53
7.0	Cookies And Related Theory-Basic.....	56
7.1	Batter Type Cookies	57
7.2	Foam Cookies.....	60
8.0	Pastry & Related Theory.....	64
8.1	Pie Dough.....	65
8.2	Pie Filling	67
8.3	Pie Make-Up.....	69
8.4	Puff Paste	72
8.5	Puff Pastry Make-Up.....	74
8.6	Sweet Paste/Short Dough.....	76
8.7	Muffins	78
8.8	Tea Biscuits	81
8.9	Choux Paste & Related Products	83

9.0	Bakery Formulas and Bake Shop Calculation.....	86
9.1	Bakeshop Calculations	87
9.2	Baker's Percent	88
9.3	Practical Formula File	89
Level 2.....		90
Reportable Subject Summary – Level 2 Baker Advanced.....		91
10.0	Communications-Advanced	92
10.1	Business Correspondence.....	93
10.2	Presentation Skills	94
11.0	Calculations – Advanced	95
11.1	Business Calculations.....	96
11.2	Cost/Sales Calculations	97
11.3	Break/Even Analysis.....	98
11.4	Inventory Calculations	99
12.0	Bakery Management.....	100
12.1	Formula Preparation	101
12.2	Cost Management	102
12.3	Employee Performance & Wage Calculation	103
12.4	Production Scheduling.....	105
13.0	Fermentation And Related Theory-Advanced.....	106
13.1	Advanced Fermentation.....	107
13.2	Straight Dough Development.....	110
13.3	Sponge Dough Development.....	112
13.4	Bread and Rolls (Steps for Make-Up).....	114
13.5	Fermented Sweet Dough.....	117
13.6	Danish Dough	121
13.7	Croissants.....	123
13.8	Rye Dough Development.....	126
13.9	Rye Bread (Steps for Make-Up).....	128
13.10	Bagels Number	131

14.0	Decorating And Related Theory.....	133
14.1	Practical Decorating Skills	134
14.2	Design Techniques	136
15.0	Cakes and Related Theory	138
15.1	Batter Cakes	139
15.2	Cream Filled Layer Cakes & Sacher Torten	143
15.3	Sponge Cakes	145
15.4	Chiffon and Angel Cake	148
15.5	Mousse Cake	151
15.6	Linzer Torten.....	152
15.7	Dobos Torten and Cheese Cake	153
15.8	Gâteau St. Honoré.....	154
16.0	Cookies and Related Theory-Advanced	155
16.1	Macaroons (Almond)	156
16.2	Macaroons (Coconut)	159
16.3	Specialty Cookies	161
17.0	Pastry, Desserts and Related Theory	162
17.1	French Pastries (Cake Variety).....	163
17.2	Plated Desserts	164
17.3	Japonaise Pastries	166
17.4	Introduction to Petits Fours Glacés.....	167
17.5	Tempering of Couverture	168
17.6	Fillings, Icings and Creams.....	169
Level 3.....		171
Reportable Subject Summary – Level 3 Pâtissier		172
18.0	Specialty Cakes	173
18.1	Cream Filled Layer Cakes & Sacher Torten	174
18.2	Dobos Torten and Cheese Cakes.....	176
18.3	Linzer Torten.....	177
18.4	Croquembouche	178

19.0	Pastries and Petits Fours.....	179
19.1	French Pastries (Cake Variety).....	180
19.2	Othellos.....	181
19.3	Petits Fours Glacés	182
19.4	Petits Fours Secs and Friandises	183
20.0	Decorating	184
20.1	Cake Masking – Colour Coordination	185
20.2	Script Writing, Lettering – Decorating	186
20.3	Cake Design, Piping, Run-Out Motifs	187
21.0	Desserts.....	188
21.1	Souffles, Charlottes and Mousses	189
21.2	Plated Desserts	190
21.3	Ice Cream, Sherberts and Parfaits.....	191
22.0	Almond Paste	192
22.1	Almond Paste, Kernel Paste, Theory and Composition.....	193
22.2	Almond Paste, Marzipan Modeling of Fruits, Flowers and Figurines.....	194
22.3	Almond Paste – Decoration Material Showpieces	195
23.0	Gum Paste.....	196
23.1	Gum Paste Preparation	197
23.2	Gum Paste Showpiece	198
24.0	Sugar Work.....	199
24.1	Basic Sugar Work: Rock Sugar, Spun Sugar and Poured Sugar.....	200
24.2	Pulled Sugar and Sugar Baskets	201
24.3	Sugar Baskets and Sugar Ribbons.....	202
24.4	Sugar Flowers, Leaves and Ribbons.....	203
25.0	Chocolate And Couverture.....	204
25.1	Tempering of Couverture.....	205
25.2	Piped Chocolate Showpiece-Basic.....	206
25.3	Piped Chocolate Showpiece – Advanced	207
25.4	Cocoa Painting for Cake Decoration.....	208

26.0	Specialty Seasonal Products	209
26.1	Specialty Seasonal Products	210
27.0	Wedding Cakes	211
27.1	Traditional English Cakes	212
27.2	European Type Wedding Cake.....	213

Please Note: This Standard has been revised to reflect the visual identity of Skilled Trades Ontario (STO) which replaced the Ontario College of Trades on January 1, 2022. The content of this Standard may refer to the former organization; however, all trade specific information or content remains relevant and accurate based on the original date of publishing.

Please refer to STO's website: skilledtradesontario.ca for the most accurate and up to date information. For information about BOSTA and its regulations, please visit [**Building Opportunities in the Skilled Trades Act, 2021 \(BOSTA\)**](#).

Any updates to this publication are available on-line; to download this document in PDF format, please follow the link: [Skilled Trades Ontario.ca](https://skilledtradesontario.ca).

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Maintained with transfer to Skilled Trades Ontario 2000 (V100)

Preface

This curriculum standard for the Baker and Baker-Pâtissier trade program is based upon the on-the-job performance objectives, located in the industry-approved training standard.

The curriculum is organized into 3 levels of training. The Reportable Subjects Summary chart (located on page 6) summarizes the training hours for each reportable subject.

The curriculum identifies the learning that takes place in-school. The in-school program focuses primarily on the theoretical knowledge and the essential skills required to support the performance objectives of the Apprenticeship Training Standards.

Employers/Sponsors are expected to extend the apprentice's knowledge and skills through practical training on a work site. Regular evaluations of the apprentice's knowledge and skills are conducted throughout training to verify that all apprentices have achieved the learning outcomes identified in the curriculum standard.

It is not the intent of the in-school curriculum to perfect on-the-job skills. The practical portion of the in-school program is used to reinforce theoretical knowledge. Skill training is provided on the job.

Please refer to Skilled Trades Ontario website (www.skilledtradesontario.ca) for the most accurate and up-to-date information about Skilled Trades Ontario. For information on *Building Opportunities in the Skilled Trades Act, 2021 (BOSTA)* and its regulations, please visit [Building Opportunities in the Skilled Trades Act, 2021, S.O. 2021, c. 28 - Bill 288 \(ontario.ca\)](http://www.skilledtradesontario.ca/building-opportunities-in-the-skilled-trades-act-2021-s.o.-2021-c.-28-bill-288)

Pre-requisites

In order to advance to Level 2 of the apprenticeship program, an individual must have completed all of the units outlined in Level 1. Similarly, in order to advance to Level 3 of the program, an individual must have completed all of the units outlined in Level 1 and 2.

Hours Disclaimer (if applicable)

It is agreed that Training Delivery Agents (TDAs) may need to make slight adjustments (with cause) according to particular apprentice needs and may deviate from the unit sequencing and the prescribed practical and theoretical hours shown within the standard. However, all TDAs will comply with the hours at the reportable subject level.

Personal and Safety Equipment: Personal protective equipment is at the discretion of the TDA who must conform to Ontario Provincial Health and Safety Regulations.

Evaluation and Assessment

In all practical food preparation and service labs, 10% of the unit mark is to evaluate the apprentice's knowledge and performance of sanitation practices: personal and area.

Apprentices are expected to successfully complete a valid standard first-aid certificate prior to completion of the advanced level of in-school training.

Introduction

This curriculum has been developed in keeping with the guidelines of the Ministry of Labour, Immigration, Training and Skills Development. It provides the Ministry with performance standards for training to the competencies identified for this occupation by qualified representatives of industry and education. It is the basis upon which courses and programs may be developed and delivered by colleges, other training institutions and employers. As general education courses appropriate to program needs are incorporated in this document, the curriculum provides for easy adaptation to a variety of specialized baking and patissier programs.

As a general guideline, a time allocation has been included for each respective course and unit, along with the theory/application breakdown for the delivery of performance outcomes. More detailed time allocations for the user have been provided for each topic area to assure consistency in delivery for each student intake.

The continual introduction of innovative techniques and more complex equipment is resulting in increasing demands for bakers and patissiers who are not only skilled in the practical aspects of the trade but who also have a sound theoretical knowledge.

The outcomes of the curriculum, therefore, are to provide:

- a. sound theoretical training to meet the challenges presented by increasingly more complex systems and customer requirements;
- b. the acquisition of fundamental skills of the trade through the training of practical applications;
- c. high standards of craftsmanship, problem-solving skills and personal pride in the Trades of Baker and Baker-Pâtissier; and
- d. desirable work attitudes and keen sense of responsibility, particularly in regard to public and personal safety.

To ensure that successful students will be capable of achieving the learning outcomes according to the performance criteria, specific times have been allocated in the respective areas to allow for practical skills development. The curriculum has been designed to give the instructor every reasonable opportunity to be flexible and innovative without allowing for any significant deviation from the course requirements as determined by the Provincial Advisory Committee and prescribed in the Regulations for the Trade. Since the scope of the prescribed curriculum is quite extensive, students are expected to reinforce the acquired knowledge through regular homework assignments. Regular evaluations of the students' learning achievements will be made in both theory and applications according to a prescribed schedule.

Summary of In-School Hours

The following is a guideline for delivery agents to adhere to in the scheduling and reporting of the program whether it be a block or day release, night school, distance education or alternate delivery method.

Number	Reportable Subjects	Hours Total	Hours Theory	Hours Practical
Level 1 – Baker Basic				
1.0	Sanitation, Safety and Equipment	12	12	0
2.0	Communications - Basic	12	12	0
3.0	Calculations - Basic	12	12	0
4.0	Basic Nutrition	30	30	0
5.0	Ingredients	24	24	0
6.0	Fermentation and Related Theory - Basic	66	30	36
7.0	Cookies and Related Theory – Basic	54	12	42
8.0	Pastry and Related Theory	126	48	78
9.0	Bakery Formulas & Bake Shop Calculation	24	12	12
	Total	360	192	168
Level 2 – Baker Advanced				
10.0	Communications - Advanced	12	12	0
11.0	Calculations - Advanced	12	12	0
12.0	Bakery Management	36	36	0
13.0	Fermentation and Related Theory	96	36	60
14.0	Decorating and Related Theory	36	12	24
15.0	Cakes and Related Theory	108	36	72
16.0	Cookies and Related Theory – Advanced	24	12	12
17.0	Pastry, Desserts and Related Theory	36	12	24
	Total	360	168	192
Level 3 – Pâtissier				
18.0	Specialty Cakes	20	4	16
19.0	Pastries and Petits Fours	20	4	16
20.0	Decorating	15	3	12
21.0	Desserts	15	3	12
22.0	Almond Paste	15	3	12
23.0	Gum Paste	10	2	8
24.0	Sugar Work	20	4	16
25.0	Chocolate and Couverture	20	4	16
26.0	Specialty Seasonal Products	5	1	4
27.0	Wedding Cakes	10	2	8
	Total	150	30	120

Baker — Basic

Level 1

Reportable Subject Summary – Level 1 Baker Basic

Number	Reportable Subjects	Hours Total	Hours Theory	Hours Practical
1.0	Sanitation, Safety and Equipment	12	12	0
2.0	Communications - Basic	12	12	0
3.0	Calculations - Basic	12	12	0
4.0	Basic Nutrition	30	30	0
5.0	Ingredients	24	24	0
6.0	Fermentation and Related Theory - Basic	66	30	36
7.0	Cookies and Related Theory – Basic	54	12	42
8.0	Pastry and Related Theory	126	48	78
9.0	Bakery Formulas & Bake Shop Calculation	24	12	12
	Total	360	192	168

Number: 1.0

Title: **Sanitation, Safety & Equipment**

1.1 Interpretation of Terms

2 Total Hours Theory: 2 hours Practical: 0 hours

1.2 Contamination

2 Total Hours Theory: 2 hours Practical: 0 hours

1.3 Personal Hygiene

1 Total Hours Theory: 1 hours Practical: 0 hours

1.4 Safe Food Handling

4 Total Hours Theory: 4 hours Practical: 0 hours

1.5 Construction Standards

1 Total Hours Theory: 1 hours Practical: 0 hours

1.6 Maintenance Standards

2 Total Hours Theory: 2 hours Practical: 0 hours

12 Total Hours Theory: 12 hours Practical: 0 hours

Number:	1.1		
Title:	Interpretation Of Terms Number		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100		

General Learning Outcomes

Demonstrate a working knowledge of the terms in the legislation and guidelines specific to the food industry.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 1.1.1 Identify and define the terms in the
- National Sanitation Code
 - Good Food Manufacturing Practices (GMP)
 - Hazard, Analysis, Critical Control Points (HACCP)

Number:	1.2		
Title:	Contamination		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100		

General Learning Outcomes

Demonstrate a working knowledge of the courses and presentation of contamination in respect of food-borne illnesses and non-food contaminants.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 1.2.1 List and describe the causes, symptoms, control and method of transmission of food-borne illnesses and non-food contaminants.

Learning Tasks Content

- 1.2.1 List and describe the causes, symptoms, control and method of transmission of food-borne illnesses and non-food contaminants.
- State the four most common bacterial families involved in food-borne illnesses.
 - Discuss transmission, control measures and major food habits.
 - Describe three types of food-borne illnesses, causes, symptoms and methods of transmission.
 - Describe non-food contaminants, e.g. Hepatitis (type A) and chemical contaminants.
 - Describe cross-contamination of products specific to food allergies.

Number:	1.3		
Title:	Personal Hygiene		
Duration:	Total Hours: 1	Theory: 1	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100		

General Learning Outcomes

Demonstrate a working knowledge of the principles of personal hygiene.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

1.3.1 Explain the importance of personal hygiene.

Learning Tasks Content

1.3.1 Explain the importance of personal hygiene.

- State the reasons for using personal sanitary habits.
- Demonstrate personal hygiene and grooming which are appropriate to this industry.
- Demonstrate personal sanitary habits as stated in The Sanitation Code and GMP.

In all practical food preparation and service labs, a 10% sanitation (personal and area) mark to be applied.

Number:	1.4		
Title:	Safe Food Handling		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100		

General Learning Outcomes

Demonstrate the working knowledge of the principles of safe food handling.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 1.4.1 Explain the importance of sanitary practices in transportation, purchasing, receiving, storing, preparing, holding and reheating of foods (including required temperatures).
- 1.4.2 Identify the three levels of government involved in food health inspection.

Learning Tasks Content

- 1.4.1 Explain the importance of sanitary practices in transportation, purchasing, receiving, storing, preparing, holding and reheating of foods (including required temperatures).
 - State the methods of safe transporting, purchasing, receiving, storing, preparing, holding and reheating of foods with special emphasis on temperature control.
 - Define purchasing from an approved source.
 - List eight personal sanitation habits to be encouraged in food service workers.
 - Adhere to the principles of H.A.C.C.P. (Hazard Analysis Critical Control Point-System)
- 1.4.2 Identify the three levels of government involved in food health inspection.
 - State the three levels of government food inspection and their areas of control.

Number:	1.5		
Title:	Construction Standards		
Duration:	Total Hours: 1	Theory: 1	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100		

General Learning Outcomes

Demonstrate a working knowledge of construction standards in respect of sanitation and safety in the food service industry.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

1.5.1 Describe standards for construction of food service premises.

Learning Tasks Content

1.5.1 Describe standards for construction of food service premises.

- List and identify safety and sanitation requirements in construction standards, furnishing, housekeeping and maintenance procedures, customer food service, design and installation of equipment, garbage control, storage and handling as stated in the GMP, National Sanitation Code and in accordance with Provincial Legislation.

Number:	1.6		
Title:	Maintenance Standards		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100		

General Learning Outcomes

Demonstrate a working knowledge of maintenance standards in respect of the food service industry.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 1.6.1 Identify the major pieces of equipment and utensils used in the industry and the manufacturer's approved method of maintenance.
- 1.6.2 Describe the procedure to use fire extinguishing equipment.
- 1.6.3 Complete an accident report providing clear and complete information.

Learning Tasks Content

- 1.6.1 Identify the major pieces of equipment and utensils used in the industry and the manufacturer's approved method of maintenance.
 - List the major pieces of equipment and utensils used in the industry.
 - State the manufacturer's approved method of cleaning, sanitizing and maintaining major pieces of equipment and utensils.
 - List the responsibilities of suppliers, employers and employees with regard to Workplace Hazardous Materials Information System (W.H.M.I.S.) legislation.
 - Describe the procedures to lock-out electrical and gas appliances.
- 1.6.2 Describe the procedure to use fire extinguishing equipment.
 - List the types of equipment and their application.
- 1.6.3 Complete an accident report providing clear and complete information.
 - Read and explain the information headings and questions provided on an accident form.
 - Fill in the blanks and answer questions clearly and succinctly.

Number:	2.0
Title:	Communications - Basic

2.1 Formal Reports

4 Total Hours Theory: 4 hours Practical: 0 hours

2.2 Job Search

8 Total Hours Theory: 8 hours Practical: 0 hours

12 Total Hours Theory: 12 hours Practical: 0 hours

Number:	2.1		
Title:	Formal Reports		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of the presentation of formal reports.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 2.1.1 Produce a formal (business) report using correct format and employing an acceptable standard of written English.
- 2.1.2 Prepare a written report using report format and mechanics.

Learning Tasks Content

- 2.1.1 Produce a formal (business) report using correct format and employing an acceptable standard of written English.
 - Plan the report by: determining its purpose, considering the readers/receivers, gathering data, preparing an outline.
- 2.1.2 Prepare a written report correct report format and mechanics.
 - footnotes
 - bibliography
 - an objective writing style.

Number:	2.2		
Title:	Job Search		
Duration:	Total Hours: 8	Theory: 8	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101		

General Learning Outcomes

Demonstrate a working knowledge of the process involved in a job search.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 2.3.1 Prepare a resume ready for mailing to a prospective employer using current industry preferences in resume format.
- 2.3.2 Write an effective letter of application to accompany the resume.
- 2.3.3 Complete application forms neatly and accurately.
- 2.3.4 Conduct a job search and participate in a job interview (video may be used).

Learning Tasks Content

- 2.3.1 Prepare a resume ready for mailing to a prospective employer using current industry preferences in resume format.
 - Arrange the resume in required categories of information according to clearly defined requirements.
 - Present information in each category in point form demonstrating an understanding of the components of an effective resume.
- 2.3.2 Write an effective letter of application to accompany the resume.
 - Set up a business letter following the rules of correct letter format.
 - Compose a message which would lead to an invitation for a job interview.
 - Make the letter visually effective and appealing.
- 2.3.3 Complete application forms neatly and accurately.

2.3.4 Conduct a job search and participate in a job interview (video may be used).

- Use effective non-verbal skills (including observation).
- Communicate effectively with various audiences, including a culturally diverse one.

Number:	3.0
Title:	Calculations - Basic

3.1 Basic Numeracy

6 Total Hours Theory: 6 hours Practical: 0 hours

3.2 Percentages

4 Total Hours Theory: 4 hours Practical: 0 hours

3.3 Conversions

2 Total Hours Theory: 2 hours Practical: 0 hours

12 Total Hours Theory: 12 hours Practical: 0 hours

Number:	3.1		
Title:	Basic Numeracy		
Duration:	Total Hours: 6	Theory: 6	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 4511		

General Learning Outcomes

Demonstrate a working knowledge of basic numeracy skills.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 3.1.1 Perform basic numeracy exercises (i.e. addition, subtraction, multiplication, division).

Learning Tasks Content

- 3.1.1 Perform basic numeracy exercises (i.e. addition, subtraction, multiplication, division).
- Change common fractions to higher or lower terms. Calculate lowest common denominator. Add, subtract, multiply and divide using all forms of common fractions.
 - Calculate original amount if a fractional part is known. Change decimal fractions to common fractions. Add, subtract, multiply and divide using decimal fractions (round off to the nearest cent).

Number:	3.2		
Title:	Percentages		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	3.1 (Basic Numeracy)		
Cross Reference to Training Standards:	7101		

General Learning Outcomes

Demonstrate a working knowledge of percentage and ratio calculations.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

3.2.1 Change percentages to common fractions or decimal fractions.

Learning Tasks Content

3.2.1 Change percentages to common fractions or decimal fractions.

- Change common or decimal fractions to percentages.
- Calculate percentage of a number.
- Calculate the percentage of one number to another.
- Calculate a number when a percentage of that number is given.

Number:	3.3		
Title:	Conversions		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	3.1 (Basic Numeracy)		
Cross Reference to Training Standards:	7101-4511		

General Learning Outcomes

Demonstrate a working knowledge of the principles of conversion.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

3.3.1 Describe, as applied to formulas, the relationship of Fahrenheit to Celsius temperatures.

Learning Tasks Content

3.3.1 Describe, as applied to formulas, the relationship of Fahrenheit to Celsius temperatures.

- Explain three standards of measurement: Metric, Imperial, American.
- Demonstrate the principles of conversion.

Number:	4.0
Title:	Basic Nutrition

4.1	Introduction		
	3 Total Hours	Theory: 3 hours	Practical: 0 hours
4.2	Energy		
	2 Total Hours	Theory: 2 hours	Practical: 0 hours
4.3	Lipids		
	4 Total Hours	Theory: 4 hours	Practical: 0 hours
4.4	Proteins and Vegetarian Diets		
	4 Total Hours	Theory: 4 hours	Practical: 0 hours
4.5	Carbohydrates and Dietary Fibre		
	4 Total Hours	Theory: 4 hours	Practical: 0 hours
4.6	Vitamins, Processing and Additives		
	3 Total Hours	Theory: 3 hours	Practical: 0 hours
4.7	Mineral Elements		
	2 Total Hours	Theory: 2 hours	Practical: 0 hours
4.8	Water		
	3 Total Hours	Theory: 3 hours	Practical: 0 hours
4.9	Developing Food Patterns		
	5 Total Hours	Theory: 5 hours	Practical: 0 hours
	30 Total Hours	Theory: 30 hours	Practical: 0 hours

Number:	4.1		
Title:	Introduction		
Duration:	Total Hours: 3	Theory: 3	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate the working knowledge of the fundamental purpose of nutrition.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 4.1.1 State the meaning and purpose of nutrition.
- 4.1.2 Use Canada's Food Guide as a tool to assess the nutritional value of a daily food intake.
- 4.1.3 Discuss the Nutritional Recommendations for Canadians and the Guidelines for Healthy Eating.

Learning Tasks Content

- 4.1.1 State the meaning and purposes of nutrition.
 - Define nutrition.
 - State purpose of nutrition.
- 4.1.2 Use Canada's Food Guide as a tool to assess the nutritional value of a daily food intake.
 - Compare a one-day's menu to Canada's Food Guide.
- 4.1.3 Discuss the Nutritional Recommendations for Canadians and the Guidelines for Healthy Eating.
 - State the Nutritional Recommendations for Canadians.
 - State the Guidelines for Healthy Eating.

Number:	4.2		
Title:	Energy		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of how energy fits into the nutritional process.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 4.2.1 Define Calorie.
- 4.2.2 Discuss percentages of total caloric intake from carbohydrates, protein and fat and their implications on meal patterns.
- 4.2.3 Discuss total energy needs.
- 4.2.4 Discuss Body Mass Index (B.M.I.) and weight control.

Learning Tasks Content

- 4.2.1 Define Calorie.
 - State the calories supplied by: 1 g carbohydrate, 1 g protein, 1 g fat, 1 g alcohol.
- 4.2.2 Discuss percentages of total caloric intake from carbohydrates, protein and fat and their implications on meal patterns.
 - Calculate percentage of total caloric intake from carbohydrate, protein and fat from a one-day menu.
 - Alter menu to meet suggested guidelines.
- 4.2.3 Discuss total energy needs.
 - Calculate Basal Metabolic Rate (B. M. R.)
 - Calculate Physical Activity Needs.

4.2.4 Discuss Body Mass Index (B. M. I.) and weight control.

- Calculate B. M. I. For a given person of specific height and weight.
- Calculate Caloric reduction for healthy weight loss.

Number:	4.3		
Title:	Lipids		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of lipids and their impact on the nutritional process.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

4.3.1 Define fat.

Learning Tasks Content

4.3.1 Define fat:

- Saturated, polyunsaturated, monounsaturated, cholesterol, HDL and LDL.
- State composition, major sources, body functions.
- State the modifications necessary in a menu for low fat, low cholesterol.
- Describe various health factors affected.

Number:	4.4		
Title:	Proteins and Vegetarian Diets		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of what protein is, its function and the impact of vegetarian diets.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

4.4.1 Define protein and vegetarian diets.

Learning Tasks Content

4.4.1 Define protein and vegetarian diets.

- State composition, major food sources, body functions
- State the modification for high protein, low protein requirements, vegetarian diets
- Describe various health factors affected.

Number:	4.5		
Title:	Carbohydrates and Dietary Fibre		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of carbohydrates and dietary fibre.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

4.5.1 Define carbohydrate.

4.5.2 Define fibre.

Learning Tasks Content

4.5.1 Define carbohydrate

- State composition, body functions, major food sources, storage.
- Describe various health factors affected:
- Gluten allergies
- Lactose allergies
- Diabetes

4.5.2 Define fibre

- State body function, major food sources, benefits.
- Describe various health factors affected.

Number:	4.6		
Title:	Vitamins, Processing and Additives		
Duration:	Total Hours: 3	Theory: 3	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of vitamins, food processing, and food additives.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 4.6.1 Define the roles of vitamins.
- 4.6.2 State the effects of food processing on nutrients. Identify food additives.

Learning Tasks Content

- 4.6.1 Define the roles of the known vitamins:
 - Fat soluble, water soluble.
 - State food sources, functions, results of deficiencies of these vitamins.
 - State the use and control of additives in our food supply.
- 4.6.2 State the effects of food processing on nutrients. Identify food additives.
 - State the effects of light, air, water, temperature, additives (on nutrient retention).

Number:	4.7		
Title:	Mineral Elements		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of mineral elements in the nutritional process.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

4.7.1 Define the roles of minerals.

Learning Tasks Content

4.7.1 Define the roles of minerals.

- State the sources and value to the body of the major and trace minerals.
- State the results of deficiencies and excesses.

Number:	4.8			
Title:	Water			
Duration:	Total Hours: 3	Theory: 3	Practical: 0	
Prerequisites:	None			
Cross Reference to Training Standards:	7100-7107			

General Learning Outcomes

Demonstrate a working knowledge of the role of water in the nutritional process.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

4.8.1 Define the importance of water in a nutritionally balanced body state.

Learning Tasks Content

- 4.8.1 Define the importance of water in a nutritionally balanced body state.
- State the major sources of water and its value to the body's functions.
 - Discuss water quality and environmental contamination (precautions).

Number:	4.9		
Title:	Developing Food Patterns		
Duration:	Total Hours: 5	Theory: 5	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7100-7107		

General Learning Outcomes

Demonstrate a working knowledge of the importance of developing nutritional food patterns in different life environments.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 4.9.1 Discuss the relationship of agriculture and food production on the quality of food products available to consumers.
- 4.9.2 Describe the nutritional requirements of the life cycle.
- 4.9.3 Describe guidelines for establishing sound nutritional practices in the family.
- 4.9.4 Discuss nutritional problems of each stage of the life cycle with emphasis on adolescence and the elderly.
- 4.9.5 Describe cultural differences and eating patterns throughout the world.
- 4.9.6 Monitor nutritional value of product.
- 4.9.7 Describe nutrient labeling.

Learning Tasks Content

- 4.9.1 Discuss the relationship of agriculture and food production on the quality of food products available to consumers.
- 4.9.2 Describe the nutritional requirements of the life cycle.
 - State specific nutritional requirements as they apply to each stage of the life cycle.

- 4.9.3 Describe guidelines for establishing sound nutritional practices in the family.
- State significant guidelines for family dining.
- 4.9.4 Discuss nutritional problems of each stage of the life cycle with emphasis on adolescence and the elderly.
- Discuss anorexia/bulimia.
 - Discuss concerns and possible solutions in feeding elderly.
- 4.9.5 Describe cultural differences and eating patterns throughout the world.
- Identify cultural differences in eating patterns throughout the world.
- 4.9.6 Monitor nutritional value of product.
- 4.9.7 Describe nutrient labeling.
- Packaging
 - Labeling
 - Permissible claims

Number:	5.0
Title:	Ingredients

5.1 Wheat and Flour

4 Total Hours Theory: 4 hours Practical: 0 hours

5.2 Yeast

2 Total Hours Theory: 2 hours Practical: 0 hours

5.3 Sugar

2 Total Hours Theory: 2 hours Practical: 0 hours

5.4 Shortening and Fat

2 Total Hours Theory: 2 hours Practical: 0 hours

5.5 Milk

2 Total Hours Theory: 2 hours Practical: 0 hours

5.6 Eggs

2 Total Hours Theory: 2 hours Practical: 0 hours

5.7 Chemical Leavening Agents & Other Additives

4 Total Hours Theory: 4 hours Practical: 0 hours

5.8 Chocolate

2 Total Hours Theory: 2 hours Practical: 0 hours

5.9 Spices and Flavours

2 Total Hours Theory: 2 hours Practical: 0 hours

5.10 Fruits and Nuts

2 Total Hours Theory: 2 hours Practical: 0 hours

24 Total Hours Theory: 24 hours Practical: 0 hours

Number:	5.1		
Title:	Wheat and Flour		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of the ingredients wheat and flour as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.1.1 Describe wheat and flour.

Learning Tasks Content

5.1.1 Describe wheat and flour from the following perspectives:

- Brief history of flour
- Growing – including Canadian areas
- Various types of wheat and classification of wheat
- Milling (including the preparation of wheat before milling)
- Types of flour obtained after milling wheat
- Treatments of flour
- Application in baking for various kinds of flour
- Other cereals used in baking
- Enzymes in flour and how they function during fermentation
- Composition of the wheat kernel
- Chemical effects on flour e.g. acid

Number:	5.2		
Title:	Yeast		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of yeast as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.2.1 Describe yeast.

Learning Tasks Content

5.2.1 Describe yeast from the following perspectives:

- Brief history of introduction of yeast as used in baking (do not cover wine or other non-baking yeast.)
- Growing of yeast: explain the budding process and sporulation process (include diagrams of the processes.)
- Various steps in yeast manufacture
- Yeast of various forms
- Function of yeast in dough fermentation including the action of enzymes in the yeast.

Number:	5.3		
Title:	Sugar		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of sugar as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.3.1 Describe sugar.

Learning Tasks Content

5.3.1 Describe sugar from the following perspectives:

- Sources
- Growing
- Harvesting
- Sugar processing
- Steps in final refining
- By-products of refining
- Boiling stages (degree of hardness at various stages)
- Relative sweetness chart
- Starch to sweetener
- Inversion of sugar
- Other sweeteners used in baking

Number:	5.4		
Title:	Shortening and Fat		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of shortening and fat as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.4.1 Describe shortening and fat.

Learning Tasks Content

5.4.1 Describe shortening and fat from the following perspectives:

- Source of vegetable oils (at least seven kinds)
- Source of animal oils
- Source of marine oils
- Extraction of a blend of oils for use in baking
- Refining
- Bleaching
- Deodorizing
- Hydrogenated
- Emulsified shortening
- Functional properties of shortening

Number:	5.5		
Title:	Milk		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101-7107		

General Learning Outcomes

Demonstrate a working knowledge of milk as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.5.1 Describe milk.

Learning Tasks Content

5.5.1 Describe milk from the following perspectives:

- Source and quality (including the various breeds of dairy cows and the quality of milk they produce)
- Components of milk
- Drying methods
- Homogenizing
- Pasteurizing
- Butter and by-products
- Cream forms (various types)

Number:	5.6		
Title:	Eggs		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards: 7102-7107			

General Learning Outcomes

Demonstrate a working knowledge of eggs as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.6.1 Describe eggs.

Learning Tasks Content

5.6.1 Describe eggs from the following perspectives:

- Composition of eggs
- Candling
- Processing
- Pasteurizing
- Drying methods
- Rehydration
- Grades (weight for the various sizes)
- Freezing and thawing
- Function of eggs in baking

Number:	5.7		
Title:	Chemical Leavening Agents & Other Additives		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of chemical leavening agents as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.7.1 Describe chemical leavening agents.

5.7.2 Describe additives.

Learning Tasks Content

5.7.1 Describe chemical leavening agents from the following perspectives:

- Types of baking powder
- Ammonium bicarbonate
- Gluconic delta lactone
- Sodium bicarbonate
- Sodium acid pyrophosphate
- Monocalcium phosphate
- Sodium aluminum phosphate
- Cream of tartar
- Describe leavening for baked products other than baking powder

5.7.2 Describe additives.

- Emulsifiers
- Vinegar

Number:	5.8		
Title:	Chocolate		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of chocolate as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.8.1 Describe chocolate.

Learning Tasks Content

5.8.1 Describe chocolate from the following perspectives:

- Growing
- Fermentation
- Roasting
- Winnowing
- Hydraulic pressing
- Cocoa
- Dutching
- Conching
- Tempering temperature from block to baking use
- Couverture
- Compound chocolate

Number:	5.9		
Title:	Spices and Flavours		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of spices and flavours as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.9.1 Describe spices and flavours.

Learning Tasks Content

5.9.1 Describe flavours and spices from the following perspectives:

- Spices: allspice; cinnamon; nutmeg; cardamon; caraway seed; ginger; cloves; mace; sesame seed; poppy seed; culinary herbs
- Flavours: natural sources; extracted forms of flavour and emulsion; artificial sources; vanilla; liqueurs

Number:	5.10		
Title:	Fruits and Nuts		
Duration:	Total Hours: 2	Theory: 2	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102-7107		

General Learning Outcomes

Demonstrate a working knowledge of fruits and nuts as used in baking.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

5.10.1 Describe fruits and nuts in baking.

Learning Tasks Content

5.10.1 Describe fruits and nuts in baking from the following perspectives:

- Raw fruit used in baking
- Glazed fruit
- Frozen fruit
- Preserved fruit
- Dried fruits: currants, dates, prunes, raisins (Thompsons; Sultanas)
- Nuts: almonds (include marzipan and almond paste); coconut; cashews; walnuts; pecans; hazelnuts; peanuts; Brazil nuts
- Nut and fruit allergies
- Edible flowers

Number:	6.0
Title:	Fermentation & Related Theory

6.1 Basic Fermentation

10 Total Hours Theory: 10 hours Practical: 0 hours

6.2 Straight Dough Development

11 Total Hours Theory: 6 hours Practical: 5 hours

6.3 Sponge and Sour Dough Development

11 Total Hours Theory: 6 hours Practical: 5 hours

6.4 Chemically Developed Dough

6 Total Hours Theory: 4 hours Practical: 2 hours

6.5 Breads (Steps for Make-Up)

28 Total Hours Theory: 4 hours Practical: 24 hours

66 Total Hours Theory: 30 hours Practical: 36 hours

Number:	6.1		
Title:	Basic Fermentation		
Duration:	Total Hours: 10	Theory: 10	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102		

General Learning Outcomes

Demonstrate a working knowledge of the principle of fermentation.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 6.1.1 Explain the fermentation process, including sour dough and state the important factors for proper conditioning of a mixture of flour, water, yeast and salt.
- 6.1.2 Identify the function of basic ingredients required for fermentation
- 6.1.3 Identify the function of added ingredients, their effect on the fermentation process and how these ingredients alter the characteristics of finished product.
- 6.1.4 Describe a yeast solution.
- 6.1.5 Calculate the correct water temperature to obtain the desired dough temperature.
- 6.1.6 State the effect of dough temperature on the speed of fermentation.
- 6.1.7 Identify the advantages and disadvantages of the various dough “make-up” methods.

Learning Tasks Content

- 6.1.1 Explain the fermentation process, including sour dough, and state the important factors for proper condition of a mixture of flour, water, yeast and salt.
 - Gas production
 - Gas retention
 - Dough development

- 6.1.2 Identify the function of basic ingredients required for fermentation.
- Flour
 - Water
 - Yeast
 - Salt
- 6.1.3 Identify the function of added ingredients, its effect on the fermentation process and how these ingredients alter the characteristics of the finished product.
- Sugar
 - Shortening
 - Milk powder
- 6.1.4 Describe a yeast solution.
- 6.1.5 Calculate the correct water temperature to obtain the desired dough temperature.
- 6.1.6 State the effect of dough temperature on the speed of fermentation.
- 6.1.7 Identify the advantages and disadvantages of the various dough “make-up” methods.
- Straight dough
 - Sponge dough
 - Chemically developed dough

Number:	6.2		
Title:	Straight Dough Development		
Duration:	Total Hours: 11	Theory: 6	Practical: 5
Prerequisites:	None		
Cross Reference to Training Standards:	7102		

General Learning Outcomes

Demonstrate a working knowledge of straight dough development.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 6.2.1 Describe and perform the steps required in the preparation of straight dough.
- 6.2.2 Describe and perform the mixing (kneading) of ingredients into straight dough.
- 6.2.3 Explain the theory of yeast fermentation (first and second rise).

Learning Tasks Content

- 6.2.1 Describe and perform the steps required in the preparation of straight dough.
 - Read the formula and procedures
 - Select ingredients
 - Select and operate weighing equipment
- 6.2.2 Describe and perform the mixing (kneading) of ingredients into straight dough.
 - Select the method of mixing
 - Select mixing equipment (where applicable)
 - Select the required water temperature to obtain the desired dough temperature
 - Recognize when the dough is properly mixed to peak of development.

6.2.3 Explain the theory of yeast fermentation (first and second rise).

- Explain why dough has to be covered during fermentation
- Recognize the length of time required for the first rise
- State the effect of dough fermentation.
- Recognize the length of time required for the second rise
- Explain why a straight dough requires a brief period of rest before scaling.

Number:	6.3		
Title:	Sponge and Sour Dough Development		
Duration:	Total Hours: 11	Theory: 6	Practical: 5
Prerequisites:	None		
Cross Reference to Training Standards:	7102		

General Learning Outcomes

Demonstrate a working knowledge of sponge dough development.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 6.3.1 List the advantages and disadvantages of sponge dough.
- 6.3.2 Describe and perform steps required for the preparation of sponge for sponge dough.
- 6.3.3 Describe and perform the mixing of ingredients into sponge for sponge dough.
- 6.3.4 Explain the theory of sponge fermentation and its benefits.
- 6.3.5 Remix the sponge (after sufficient fermentation) with the remaining ingredients of the formula into sponge dough.
- 6.3.6 Describe and perform the mixing of the sponge and the remaining ingredients of the formula into sponge dough.
- 6.3.7 Describe and perform steps required for the preparation of sour dough.

Learning Tasks Content

- 6.3.1 List the advantages and disadvantages of sponge dough.
 - Time factor, flavour development, shelf-life, texture, labour cost, space requirement.

- 6.3.2 Describe and perform steps required for the preparation of sponge for sponge dough.
- Read the formula and the procedures
 - Select ingredients
 - Determine the flour ratio for sponge
 - Select and operate weighing equipment
- 6.3.3 Describe and perform the mixing of ingredients into sponge for sponge dough.
- Select method of mixing
 - Select mixing equipment
 - Select the required water temperature to obtain the desired sponge temperature
 - Recognize when sponge is properly mixed
- 6.3.4 Explain the theory of sponge fermentation and its benefits.
- How to prevent crust formation
 - Judge the length of time required for the sponge to be ready.
- 6.3.5 Remix the sponge (after sufficient fermentation) with the remaining ingredients of the formula into sponge dough.
- Read formula and procedure
 - Select the ingredient
 - Select and operate weighing equipment
 - Explain the function of: calcium propionate (mould inhibitor), mono and diglycerides (dough softener), mineral yeast food (dough conditioner)
- 6.3.6 Describe and perform the mixing of the sponge and the remaining ingredients of the formula into sponge dough.
- Select method of mixing
 - Select mixing equipment
 - Select the required water temperature to obtain the desired dough temperature
 - Recognize when sponge dough is properly mixed
 - Explain why sponge dough requires a brief period of rest before scaling.
- 6.3.7 Describe and perform steps required for the preparation of sour dough.

Number:	6.4		
Title:	Chemically Developed Dough		
Duration:	Total Hours: 6	Theory: 4	Practical: 2
Prerequisites:	None		
Cross Reference to Training Standards:	7102		

General Learning Outcomes

Demonstrate a working knowledge of chemically developed yeast dough.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 6.4.1 Explain why chemically developed dough does not require any bulk fermentation.
- 6.4.2 Identify the differences between bread flour and chemically treated bread flour.
- 6.4.3 Describe and perform steps required for the preparation of chemically developed dough.
- 6.4.4 Describe and perform the mixing of ingredients into dough.
- 6.4.5 Explain the reasons why only a very short fermentation time is required for no time dough.

Learning Tasks Content

- 6.4.1 Explain why chemically developed dough does not require any bulk fermentation.
- 6.4.2 Identify the differences between bread flour and chemically treated bread flour.
 - L-cysteine
 - Ascorbic acid
 - Proteases

- 6.4.3 Describe and perform steps required for the preparation of chemically developed dough.
- Read formula
 - Select ingredients
 - Select and operate weighing equipment
- 6.4.4 Describe and perform the mixing of ingredients into dough.
- Select mixing method
 - Select mixing equipment
 - Select the required water temperature to obtain desired dough temperature
 - Recognize when dough is properly developed
- 6.4.5 Explain the reasons why only a very short fermentation, no time dough, time is required.
- Select the correct quantity of dough which can be processed before the dough becomes over-fermented
 - Process dough fairly quickly
 - Recognize when dough becomes over-fermented

Number:	6.5		
Title:	Breads (Steps for Make-Up)		
Duration:	Total Hours: 28	Theory: 4	Practical: 24
Prerequisites:	None		
Cross Reference to Training Standards:	7102		

General Learning Outcomes

Demonstrate a working knowledge of breads (steps for make-up).

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 6.5.1 Scale or divide dough into the desired scaling weight.
- 6.5.2 Round dough pieces.
- 6.5.3 Describe the reasons and the conditions for “intermediate fermentation”.
- 6.5.4 Mould and shape dough.
- 6.5.5 Retard dough pieces.
- 6.5.6 Freeze dough pieces.
- 6.5.7 Pan moulded dough pieces.
- 6.5.8 Wash dough (if required).
- 6.5.9 Proof moulded dough.
- 6.5.10 Top dough (if required).
- 6.5.11 Split top of dough (if required).
- 6.5.12 Describe and perform the procedures of baking bread.

Learning Tasks Content

- 6.5.1 Scale or divide dough into the desired scaling weight.
- Select tools for manual scaling and select and operate equipment for dividing dough pieces.
 - Explain and calculate the effect of moisture loss and fermentation loss.
 - Select the correct scaling weight in order to obtain the correct finished weight.
- 6.5.2 Round dough pieces.
- Explain the reasons for rounding dough pieces
 - State the effect of rounding dough pieces
- 6.5.3 Describe the reasons and the conditions for “intermediate fermentation”.
- Recognize the length of time required for proper intermediate fermentation.
- 6.5.4 Mould and shape dough.
- Select equipment and or tools (where applicable)
 - State how to operate the equipment (where applicable)
 - Recognize the effect of proper moulding
 - Mould and shape dough manually into desired shape: Pullman bread (sandwich bread), pan bread, French style bread, Italian style bread, cheese bread, variety bread.
- 6.5.5 Retard dough pieces.
- 6.5.6 Freeze dough pieces.
- 6.5.7 Pan moulded dough pieces.
- Select pan size for a pre-determined amount of dough
 - Prepare Pullman pans
 - Grease pans
 - Place dough in pans
 - Prepare boards for free standing loaves
 - Place dough on boards

6.5.8 Wash dough (if required).

- Recognize which type of products require washing
- State the products used in washing: eggs, milk, water

6.5.9 Proof moulded dough.

- Select the required temperature and relative humidity for proper pan proofing
- Explain why moisture is required during pan proofing
- Recognize the indicators when proofed dough is ready for baking

6.5.10 Top dough (if required).

- Recognize the formula requirement for topping
- Select the ingredients
- Apply moisture and top with ingredients without loss of volume to the proofed dough pieces.

6.5.11 Split top of dough (if required).

6.5.12 Describe and perform the procedures of baking bread.

Number: 7.0

Title: Cookies And Related Theory-Basic

7.1 Batter Type Cookies

42 Total Hours Theory: 6 hours Practical: 36 hours

7.2 Foam Cookies

12 Total Hours Theory: 6 hours Practical: 6 hours

54 Total Hours Theory: 12 hours Practical: 42 hours

Number:	7.1		
Title:	Batter Type Cookies		
Duration:	Total Hours: 42	Theory: 6	Practical: 36
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of batter type cookies.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 7.1.1 Identify the characteristics of the finished product for batter type cookies.
- 7.1.2 Identify the basic ingredients required, their function and their effect on the characteristics of the finished product.
- 7.1.3 Describe the leavening process and its effect on spread, volume and colour of the finished product.
- 7.1.4 Recognize the conditions and the ingredients for batter type cookie dough which will affect the spread and size of the finished product.
- 7.1.5 Describe and perform the steps required for the preparation of batter type cookie dough.
- 7.1.6 Describe the various mixing methods and explain their effect on the characteristics of the finished product.
- 7.1.7 Describe and perform both methods of mixing for batter type cookies.
- 7.1.8 Perform basic make-up procedures for batter type cookies.
- 7.1.9 Pan cookies and recognize the effect of the spread of the cookies while baking.
- 7.1.10 Apply “wash” and or finish (garnish).
- 7.1.11 Explain the theory and perform the baking of batter type cookies.
- 7.1.12 Finish by either chocolate dip or fondant glaze; fill and/or decorate cookies.

Learning Tasks Content

- 7.1.1 Identify the characteristics of the finished product for batter type cookies.
- Soft batter cookies, stiff batter cookies, ice box cookies, shortbread cookies, spritz cookies.
- 7.1.2 Identify the basic ingredients required, their function and their effect on the characteristics of the finished product.
- Flour, shortening or butter, sugar, eggs, milk.
- 7.1.3 Describe the leavening process and its effect on spread, volume and colour of the finished product.
- Baking powder, baking soda, cream of tartar, ammonium bicarbonate
- 7.1.4 Recognize the conditions and the ingredients for batter type cookie dough which will affect the spread and size of the finished product.
- Type of flour used
 - Type of sugar used
 - Type of leaveners used
- 7.1.5 Describe and perform the steps required for the preparation of batter type cookie dough.
- Read the formula and the procedures
 - Select ingredients and weighing equipment
- 7.1.6 Describe the various mixing methods and explain their effect on the characteristics of the finished product.
- Creaming method; blending method
- 7.1.7 Describe and perform both methods of mixing for batter type cookies.
- Select mixing equipment
 - Operate mixing equipment
 - Manually mix ingredients
 - Recognize the importance of mixing time

- 7.1.8 Perform basic make-up procedures for batter type cookies.
- Select equipment and or tools
 - Operate equipment
 - Perform rolling or sheeting of cookie dough
 - Use cookie cutter
 - Pipe or bag cookies (soft cookie dough): star tube, plain tube
- 7.1.9 Pan cookies and recognize the effect of the spread of the cookies while baking.
- Select pans
 - State the weight and or size for each shape
 - Explain how spacing will affect baking
 - Place and space cookies on pan according to formula requirements
- 7.1.10 Apply “wash” and or finish (garnish)
- Select which type of cookies require washing or finishing
 - Identify the product used for “washing” : eggs, milk, water
 - Identify the product used for finishing (garnish): sugar, glaze fruit, nuts.
- 7.1.11 Explain the theory and perform the baking of batter type cookies.
- 7.1.12 Finish by either chocolate dip or fondant glaze; fill and/or decorate cookies.

Number:	7.2		
Title:	Foam Cookies		
Duration:	Total Hours: 12	Theory: 6	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of foam type cookies.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 7.2.1 Identify and describe the various foam type cookies.
- 7.2.2 Describe and explain the functions of the basic ingredients used to produce Lady Fingers.
- 7.2.3 Describe and explain the procedure and conditions for creating a stable foam structure.
- 7.2.4 Describe and perform the procedures for the whipping of sponge batter for Lady Fingers.
- 7.2.5 Perform basic make-up procedures for Lady Fingers.
- 7.2.6 Pan Lady Fingers and recognize the effect of spread while baking.
- 7.2.7 Explain the theory and perform the baking procedures for Lady Fingers.
- 7.2.8 Describe and explain the functions of the basic ingredients for meringue cookies.
- 7.2.9 Describe and explain the procedure and conditions for creating a stable egg white mixture.
- 7.2.10 Describe and perform the procedure for whipping meringue.
- 7.2.11 Perform basic make up procedures for meringue cookies.
- 7.2.12 Pan meringue cookies.
- 7.2.13 Explain the theory and perform the baking/drying procedure for meringue cookies.

Learning Tasks Content

- 7.2.1 Identify and describe the various foam type cookies.
- Lady Fingers
 - Meringues: cold; hot
- 7.2.2 Describe and explain the functions of the basic ingredients used to produce Lady Fingers.
- Eggs; Sugar; Flour
- 7.2.3 Describe and explain the procedure and conditions for creating a stable foam structure.
- Select equipment required
 - State the effect of temperature
 - State moisture content of eggs
 - Recognize components of egg yolks
 - State the effect of grease
 - Select method of whipping
- 7.2.4 Describe and perform the procedures for the whipping of sponge batter for Lady Fingers.
- Operate equipment
 - State method of warming egg and sugar
 - Demonstrate whipping procedure
 - Recognize a properly whipped foam structure
 - Explain reason for gentle incorporation of flour
 - State reason for piping of batter without delay
- 7.2.5 Perform basic make-up procedures for Lady Fingers.
- Select tools and/or equipment
 - Pipe or bag: plain tube
- 7.2.6 Pan Lady Fingers and recognize the effect of spread while baking.
- Select pans
 - Prepare pans
 - State weight and size
 - Recognize spacing on pan
 - Explain the effect of spacing on baking
 - Garnish as per formula requirement

- 7.2.7 Explain the theory and perform the baking procedures for Lady Fingers.
- Select baking temperature
 - State reason for baking without delay
 - Recognize when Lady Fingers are properly baked
 - Recognize need for double pans
 - Select protective tools and equipment to remove Lady Fingers from the oven
 - Operate protective tools and equipment
 - Recognize the effect of “post baking”
- 7.2.8 Describe and explain the functions of the basic ingredients for meringue cookies.
- Egg white; Sugar; Confectionery sugar (flavour; colour)
- 7.2.9 Describe and explain the procedure and conditions for creating a stable egg white mixture.
- Select equipment required
 - State the effect of temperature
 - State moisture content of egg whites
 - State the effect of grease or fat
 - State the effect of egg yolks
 - State the effect of acid
- 7.2.10 Describe and perform the procedure for whipping meringue.
- Operate equipment
 - Demonstrate whipping procedure
 - Boil sugar syrup (hot meringue)
 - Recognize dry and wet peak
 - State reason for piping of meringue without delay
- 7.2.11 Perform basic make up procedures for meringue cookies.
- Select tools and equipment
 - Pipe or bag: star tube; plain tube

7.2.12 Pan meringue cookies.

- Select pans
- Prepare pans
- State weight and size
- Recognize spacing on pan
- Garnish as per formula requirements

7.2.13 Explain the theory and perform the baking/drying procedure for meringue cookies.

- Select baking temperature or oven conditions
- Recognize when meringue cookies are properly dried
- Select protective tools and equipment to remove meringue cookies from the oven
- Operate protective tools and equipment

Number:	8.0
Title:	Pastry & Related Theory

8.1 Pie Dough

12 Total Hours Theory: 6 hours Practical: 6 hours

8.2 Pie Filling

12 Total Hours Theory: 6 hours Practical: 6 hours

8.3 Pie Make-Up

13 Total Hours Theory: 3 hours Practical: 10 hours

8.4 Puff Paste

32 Total Hours Theory: 12 hours Practical: 20 hours

8.5 Puff Pastry Make-Up

14 Total Hours Theory: 4 hours Practical: 10 hours

8.6 Sweet Paste/Short Dough

12 Total Hours Theory: 2 hours Practical: 10 hours

8.7 Muffins

8 Total Hours Theory: 4 hours Practical: 4 hours

8.8 Tea Biscuits

7 Total Hours Theory: 3 hours Practical: 4 hours

8.9 Choux Paste & Related Products

16 Total Hours Theory: 8 hours Practical: 8 hours

126 Total Hours Theory: 48 hours Practical: 78 hours

Number:	8.1		
Title:	Pie Dough		
Duration:	Total Hours: 12	Theory: 6	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate the knowledge of the principles and preparation of pie dough.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.1.1 Identify the basic ingredients required to produce pie dough, their functions and the effect on the pie crust characteristics.
- 8.1.2 Identify the most common optional ingredients added to the basic ingredients, their functions and their effect on pie crust characteristics.
- 8.1.3 Describe the baked crust characteristics of pie dough.
- 8.1.4 Recognize factors affecting crust characteristics.
- 8.1.5 Perform the mixing procedures to mix ingredients into desired dough.
- 8.1.6 Describe the advantages of storing pie dough.

Learning Tasks Content

- 8.1.1 Identify the basic ingredients required to produce pie dough, their functions and the effect on the pie crust characteristics.
 - Flour, shortening/fat, water, salt.
- 8.1.2 Identify the most common optional ingredients added to the basic ingredients, their functions and their effect on pie crust characteristics.
 - Sugar, milk, pie dough conditioners.
- 8.1.3 Describe the baked crust characteristics of pie dough.
 - Mealy crust, medium flaky crust, flaky crust.

- 8.1.4 Recognize factors affecting crust characteristics.
- Type of flour, quantity and quality of shortening, amount of water, mixing method.
- 8.1.5 Describe and perform the mixing procedures to mix ingredients into desired dough.
- Read formula and procedures
 - Select tools and equipment
 - Select ingredients
 - Recognize the importance of “cool” ingredients
 - Select weighing equipment
 - Select method of mixing
 - Recognize when mixing is completed
- 8.1.6 Describe the advantages of storing pie dough.
- Method of storing
 - Handling
 - Conditioning of ingredients

Number:	8.2		
Title:	Pie Filling		
Duration:	Total Hours: 12	Theory: 6	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of pie fillings.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.2.1 Describe the requirements for quality fruit, cream and custard type fillings.
- 8.2.2 Describe the various thickening agents and their functions.
- 8.2.3 Describe the effect of soluble solids (sugar) on the consistency of the fruit filling.
- 8.2.4 Describe and perform the procedures required for the preparation of fruit fillings.
- 8.2.5 Describe the characteristics of cream type fillings.
- 8.2.6 Describe the characteristics of custard type fillings.
- 8.2.7 Describe the characteristics of savoury pies and fillings

Learning Tasks Content

- 8.2.1 Describe the requirements for quality fruit, cream and custard type fillings.
 - Describe proper consistency
 - Recognize gloss
 - Explain starch breakdown
 - Select the proper thickening agents

- 8.2.2 Describe the various thickening agents and their functions.
- Starch: waxy maize starch, pregelatinized starch, modified starch.
 - Gelatinization
 - Gums
 - Eggs
- 8.2.3 Describe the effect of soluble solids (sugar) on the consistency of the fruit filling.
- 8.2.4 Perform the procedures required for the preparation of fruit fillings.
- Calculate total soluble solids (sugar)
- 8.2.5 Describe the characteristics of cream type fillings.
- Cream, chiffon, lemon meringue
- 8.2.6 Describe the characteristics of custard type fillings.
- Baked custard, pumpkin.
- 8.2.7 Describe the characteristics of savoury pies and fillings
- Quiche
 - Meat

Number:	8.3		
Title:	Pie Make-Up		
Duration:	Total Hours: 13	Theory: 3	Practical: 10
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of pie make-up.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.3.1 Demonstrate quality in pie crust and pie filling
- 8.3.2 Prepare double and single crust pies.
- 8.3.3 Roll and cut dough for bottom crust.
- 8.3.4 Fill pies.
- 8.3.5 Roll and cut dough for top crust.
- 8.3.6 Trim and crimp top crust.
- 8.3.7 Prepare baked and unbaked pie shells.
- 8.3.8 Perform “washing” of the top crust for double crust pies.
- 8.3.9 Perform the required steps in the process of baking pies.

Learning Tasks Content

- 8.3.1 Demonstrate quality in pie crust and pie filling
 - Crust, filling, baking.
- 8.3.2 Prepare double and single crust pies.
 - Select tools and equipment
 - Select pie plate/foils
 - Select weighing equipment
 - Operate weighing equipment

- 8.3.3 Roll and cut dough for bottom crust.
- Select tools and/or equipment
 - Operate tools and equipment
 - Select the amount of dough required for each bottom and trim
 - Describe the methods for reworking trimmings
- 8.3.4 Fill pies.
- Select filling according to formula
 - Select the amount of filling for each pie.
- 8.3.5 Roll and cut dough for top crust.
- Select tools and/or equipment
 - Operate tools and equipment
 - Select the amount of dough required for each top and trimming
 - Perform the techniques to roll dough to the desired thickness
 - Select pie top design: crust, lattice, streusel top
- 8.3.6 Trim and crimp top crust.
- Moisten and seal edge
 - Trim excess dough; crimp dough
 - Perforate top (where applicable)
- 8.3.7 Prepare baked and unbaked pie shells.
- Recognize the common faults in baked shells
 - Recognize the common faults in unbaked shells
 - Apply techniques to reduce faults in baked and unbaked shells
 - Select the amount of dough for each shell and trimmings.
 - Perform the techniques to roll dough to the desired thickness
 - Place rolled out dough onto the pie plate correctly
- 8.3.8 Perform “washing” of the top crust for double crust pies.
- Milk, egg wash, cream, granulated sugar

8.3.9 Perform the required steps in the process of baking pies

- Select the temperature required for each product
- Select protective equipment
- Recognize the importance of conduction heat
- State the baking time required for each product
- Recognize when pies are properly baked (specifically the bottom crust)
- Operate equipment to remove pies from the oven

Number:	8.4		
Title:	Puff Paste		
Duration:	Total Hours: 32	Theory: 12	Practical: 20
Prerequisites:	None		
Cross Reference to Training Standards:	7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of puff paste.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.4.1 Identify characteristics of the basic ingredients and describe and describe their specific functions.
- 8.4.2 Identify the most common optional ingredients added to the basic ingredients, their functions and the effect on puff pastry characteristics.
- 8.4.3 Describe and perform mixing procedure to mix dough for “puff paste”
- 8.4.4 Describe and perform the procedure for “roll in” of specialty pastry shortening.
- 8.4.5 Describe and perform the procedure for “layering” or “laminating” puff paste dough.
- 8.4.6 Describe conditions and perform the procedure for storing of “puff paste” dough.
- 8.4.7 Describe the leavening process of “puff pastry”.

Learning Tasks Content

- 8.4.1 Identify characteristics of the basic ingredients and describe and describe their specific functions.
 - Flour; shortening; water; salt; special pastry shortening
- 8.4.2 Identify the most common optional ingredients added to the basic ingredients, their functions and the effect on puff pastry characteristics.
 - Cream of tartar; vinegar; colour; eggs; butter

8.4.3 Describe and perform mixing procedure to mix dough for “puff paste” dough.

- Read formula and procedure
- Select tools and equipment
- Recognize the importance of “cool” ingredients
- Select weighing equipment
- Operate weighing equipment
- Select method of mixing
- Recognize when mixing is completed
- Explain why dough requires a rest period before “roll in” of special pastry shortening

8.4.4 Describe and perform the procedure for “roll in” of special pastry shortening.

- Select tools and equipment
- Operate tools and equipment
- Select desired quantity of “roll in” fat to flour ratio
- Select method of “roll in”
- Describe the importance of proper “roll in” procedure

8.4.5 Describe and perform the procedure for “layering” or “laminating” puff paste dough.

- Select tools and equipment
- Operate tools and equipment
- Explain the principles of a “three fold” ; “four fold”
- Recognize correct layering procedure
- Explain the meaning of “laminations”
- Explain the reason for resting dough

8.4.6 Describe conditions and perform the procedure for storing of “puff paste” dough.

- Explain the reason for covering dough
- Describe the effect of enzyme activity on dough
- Demonstrate how to handle frozen puff pastry dough
- Demonstrate how to freeze puff pastry
- Demonstrate how to handle frozen puff pastry

Number:	8.5		
Title:	Puff Pastry Make-Up		
Duration:	Total Hours: 14	Theory: 4	Practical: 10
Prerequisites:	None		
Cross Reference to Training Standards:	7103		

General Learning Outcomes

Demonstrate a working knowledge of puff pastry make-up.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.5.1 Describe and perform the procedures required to shape puff pastry dough into desired products.
- 8.5.2 Describe and perform the procedure for filling as per formula requirements.
- 8.5.3 Describe and perform the procedure of “washing” and “topping”.
- 8.5.4 Explain the theory and perform the required steps to bake “puff paste” products.

Learning Tasks Content

- 8.5.1 Describe and perform the procedures required to shape puff pastry dough into desired products.
 - Select cool and properly layered dough
 - Select tools and equipment
 - Operate tools and equipment
 - Recognize the importance of sharp cutting tools
 - Perform the correct techniques to roll dough to the desired thickness
 - Explain the use of dough trimmings
 - Perform scoring and docking techniques

8.5.2 Describe and perform the procedure for filling as per formula requirements.

- Select tools and or equipment
- Operate tools and equipment
- Select ingredients to prepare filling
- Select prepared filling
- Fill “puff paste” according to product specification

8.5.3 Describe and perform the procedure of “washing” and “topping”.

- Egg wash; Water; Milk; Sugar
- Demonstrate how to “wash” pastry
- Demonstrate how to apply topping to pastry

8.5.4 Explain the theory and perform the required steps to bake “puff paste” products.

- Select temperature for baking
- Recognize the importance of baking temperature
- Explain why made up “puff paste” products should have a resting period before baking
- Determine when “puff paste” is properly baked
- Select tools and/or equipment for removing product from the oven

Number:	8.6		
Title:	Sweet Paste/Short Dough		
Duration:	Total Hours: 12	Theory: 2	Practical: 10
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of sweet paste / short dough.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.6.1 Describe the various types of “sweet paste” / “short dough”.
- 8.6.2 Recognize the various products made from “sweet paste”.
- 8.6.3 Identify the ingredients used and describe the functions of each ingredient.
- 8.6.4 Prepare “sweet paste”.
- 8.6.5 Describe the mixing methods and their effect on the characteristics of the baked product.
- 8.6.6 Perform the selected method of mixing “sweet paste”.
- 8.6.7 Describe the advantage of storing “sweet paste”.
- 8.6.8 Describe the various pans used for “sweet paste” products.
- 8.6.9 Perform the basic make-up procedure for products which require “sweet paste”.

Learning Tasks Content

- 8.6.1 Describe the various types of “sweet paste” / “short dough”.
 - Degrees of sweetness in various formulas.
- 8.6.2 Recognize the various products made from “sweet paste”.
 - Tarts; Flans; Square bases

- 8.6.3 Identify the ingredients used and describe the functions of each ingredient.
- Shortening/Butter; Sugar; Salt; Flour
- 8.6.4 Prepare “sweet paste”.
- Describe the steps
 - Read formula and procedures
 - Select ingredients
 - Select weighing equipment
 - Operate weighing equipment
- 8.6.5 Describe the mixing methods and their effect on the characteristics of the baked product.
- Creaming method;; Blending method
- 8.6.6 Perform the selected method of mixing “sweet paste”.
- Select mixing equipment
 - Operate mixing equipment
 - Perform mixing ingredients manually
 - Recognize the importance of mixing time
- 8.6.7 Describe the advantage of storing “sweet paste”.
- Method of storing
 - Handling of “sweet paste”
- 8.6.8 Describe the various pans used for “sweet paste” products.
- Select pans: cake pans; tart foils; flan pans; baking trays
 - Prepare pans
- 8.6.9 Perform the basic make-up procedure for products which require “sweet paste”.
- Select equipment and or tools
 - Operate equipment
 - Perform rolling or sheeting of “sweet paste”
 - Recognize the advantage of rolled sheeted “sweet paste” as dough as compared with pressed “sweet paste” dough
 - State weight and/or size for each shape
 - Place dough on pan or in tart pans as per formula requirement
 - Fill and bake as per formula requirement

Number:	8.7		
Title:	Muffins		
Duration:	Total Hours: 8	Theory: 4	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104		

General Learning Outcomes

Demonstrate a working knowledge of muffins.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.7.1 Describe factors which affect the appearance of the baked muffins.
- 8.7.2 Identify the ingredients used for plain muffins and describe the functions of each.
- 8.7.3 Describe and recognize ingredients used to produce various types of muffins.
- 8.7.4 Perform the steps required for the preparation of muffin batter.
- 8.7.5 Describe mixing methods and explain when to use each method.
- 8.7.6 Perform the selected method of mixing for muffins.
- 8.7.7 Describe various pans and preparation procedures.
- 8.7.8 Deposit muffin batter into pans.
- 8.7.9 Bake muffins.
- 8.7.10 Describe procedure and effect of refrigerating and freezing muffin batter.

Learning Tasks Content

- 8.7.1 Describe factors which affect the appearance of the baked muffins.
- Ingredients; Mixing method; Baking temperature
- 8.7.2 Identify the ingredients used for plain muffins and describe the functions of each.
- Shortening/Vegetable oil; Sugar; Salt; Whole eggs; Milk; Flour; Leavening
- 8.7.3 Describe and recognize ingredients used to produce various types of muffins.
- Bran; corn; Wheat; Oats; Blueberries; Carrots; Raisins;
- 8.7.4 Perform the steps required for the preparation of muffin batter.
- Read formula and procedures
 - Select ingredients
 - Select weighing equipment
 - Operate weighing equipment
- 8.7.5 Describe mixing methods and explain when to use each method.
- Creaming method
 - Dry blend – wet mix method
- 8.7.6 Perform the selected method of mixing for muffins.
- Describe mixing method
 - Select mixing equipment
 - Operate mixing equipment
 - Perform mixing of ingredients manually
 - Recognize the effect of over mixing
 - Recognize the change in consistency of the muffin batter after mixing
- 8.7.7 Describe various pans and preparation procedures.
- 8.7.8 Deposit muffin batter into pans.
- Select tools and or equipment
 - Operate equipment
 - Select weight of muffin batter based on desired size and shape of baked muffins

8.7.9 Bake muffins.

- Select temperature required
- Recognize the effect of baking temperature on the shape of baked muffins
- Select protective equipment
- State the baking time required
- Recognize when muffins are baked
- Operate equipment to remove muffins from the oven

8.7.10 Describe procedure and effect of refrigerating and freezing muffin batter.

- Recognize toughness in muffin batter
- Select method of freezing
- Select method of refrigeration
- State reason for freezing/refrigerating

Number:	8.8		
Title:	Tea Biscuits		
Duration:	Total Hours: 7	Theory: 3	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104		

General Learning Outcomes

Demonstrate a working knowledge of tea biscuits.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.8.1 Identify the basic ingredients used, their functions and their effect on the characteristics of the finished product.
- 8.8.2 Recognize the effect of chemical leavening on the taste and characteristics of the baked tea biscuit.
- 8.8.3 Describe and prepare tea biscuit dough.
- 8.8.4 Describe the various mixing methods and explain their effect on the characteristics of the baked tea biscuits.
- 8.8.5 Describe and perform the selected method of mixing tea biscuits.
- 8.8.6 Perform make up procedures for tea biscuits.
- 8.8.7 Explain procedure for “washing” and panning of tea biscuit.
- 8.8.8 Describe and perform the procedures for baking tea biscuits.

Learning Tasks Content

- 8.8.1 Identify the basic ingredients used, their functions and their effect on the characteristics of the finished product.
 - Flour; Shortening; Salt; Whole eggs; Milk; Leavening
- 8.8.2 Recognize the effect of chemical leavening on the taste and characteristics of the baked tea biscuit.
 - State the effect of chemical leavening
 - Explain the action of yeast in “combination tea biscuit”

- 8.8.3 Describe and prepare tea biscuit dough.
- Read formula and procedures
 - Select ingredients; select weighing equipment
 - Operate weighing equipment
- 8.8.4 Describe the various mixing methods and explain their effect on the characteristics of the baked tea biscuits.
- Creaming method
 - Blending “rub in” method
- 8.8.5 Describe and perform the selected method of mixing tea biscuits.
- Select mixing equipment
 - Operate mixing equipment
 - Perform mixing of ingredients manually
 - Recognize when mixing is completed
 - State reason for rest period
- 8.8.6 Perform make up procedures for tea biscuits.
- Select equipment and or tools
 - Operate the equipment
 - Apply proper rolling procedure
 - Demonstrate the reuse of scrap dough
 - Use cutters correctly
- 8.8.7 Explain procedure for “washing” and panning of tea biscuit.
- Select pans; prepare pans
 - State how to place out tea biscuit dough on pan (baking tray)
 - Select “wash”: eggs, milk, melted fat
 - State how to apply “wash” on tea biscuit
- 8.8.9 Describe and perform the procedures for baking tea biscuits.
- Select temperature required
 - Select protective equipment
 - State the baking time required
 - Recognize when tea biscuits are baked
 - Operate equipment to remove tea biscuits from the oven

Number:	8.9		
Title:	Choux Paste & Related Products		
Duration:	Total Hours: 16	Theory: 8	Practical: 8
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of choux paste and related products.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 8.9.1 Identify the basic ingredients used, their functions and their effect on the characteristics of the finished product.
- 8.9.2 Describe and perform the procedures required for the preparation of “choux paste”.
- 8.9.3 Recognize the importance of making a proper paste (“roux” or panade).
- 8.9.4 Recognize the consistency of “choux paste” according to end use.
- 8.9.5 Recognize the characteristics of the finished product by adding eggs, milk and leaveners instead of eggs only to obtain the desired consistency of “choux paste”.
- 8.9.6 Perform the piping of choux paste into cream puffs, éclairs and recognize the related products.
- 8.9.7 Explain the theory and perform the required steps to bake “choux paste”.
- 8.9.8 Describe the proper storage of baked cream puffs and éclair shells.
- 8.9.9 Fill and/or glaze products.

Learning Tasks Content

- 8.9.1 Identify the basic ingredients used, their functions and their effect on the characteristics of the finished product.
- Water; shortening/butter; salt; flour; whole eggs
- 8.9.2 Describe and perform the procedures required for the preparation of “choux paste”.
- Read formula and procedures
 - Select tools and equipment
 - Select ingredients
 - Select weighing equipment
 - Operate weighing equipment
- 8.9.3 Recognize the importance of making a proper “roux” or panade.
- State method of boiling
 - Define gelatinization
- 8.9.4 Recognize the consistency of “choux paste” according to end use.
- Eggs only
 - Eggs, milk, leaveners
- 8.9.5 Recognize the characteristics of the finished product by adding eggs, milk and leaveners instead of eggs only to obtain the desired consistency of “choux paste”.
- State crust characteristics; State internal texture
- 8.9.6 Perform the piping of choux paste into cream puffs, éclairs and recognize the related products.
- Select piping bag and tube
 - Select and prepare baking tray
 - Carry out piping process on to pans according to formula requirements
 - Recognize related products: bouché shells, croquembouche, garnishes, French crullers, profiteroles

8.9.7 Explain the theory and perform the required steps to bake “choux paste”.

- Select temperature for baking and/or frying for each product
- Recognize the importance of baking temperature
- Explain why “choux paste” products should be baked or fried without delay
- Determine when the “choux paste” is properly baked
- Select tools and/or equipment for removing product from oven

8.9.8 Describe the proper storage of baked cream puffs and éclair shells.

- Drying of shells
- Absorption of moisture and foreign odours

Number: 9.0

Title: Bakery Formulas and Bake Shop Calculation

9.1 Bakeshop Calculations

6 Total Hours Theory: 6 hours Practical: 0 hours

9.2 Baker's Percent

6 Total Hours Theory: 6 hours Practical: 0 hours

9.3 Practical Formula File

12 Total Hours Theory: 0 hours Practical: 12 hours

24 Total Hours Theory: 12 hours Practical: 12 hours

Number:	9.1		
Title:	Bakeshop Calculations		
Duration:	Total Hours: 6	Theory: 6	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of bakeshop calculations.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

9.1.1 Describe the various methods to change a formula.

Learning Tasks Content

9.1.1 Describe the various methods to change a formula

- Small formula to a larger formula
- Change formula from imperial to metric, U.S. measures and reverse
- Use factor method
- Use baker's percent
- Calculate dough temperature
- Adjustments for altitude baking
- Specific gravity

Number:	9.2		
Title:	Baker's Percent		
Duration:	Total Hours: 6	Theory: 6	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of baker's per cent.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

9.2.1 Demonstrate an understanding of baker's percent.

Learning Tasks Content

9.2.1 Demonstrate an understanding of baker's percent.

- Recognize the difference between baker's percent and true percent
- Describe the method of calculating baker's percent
- Explain how to use baker's percent to calculate different size formulas.
- Use the baker's percent for the purpose of balancing formulas

Number:	9.3		
Title:	Practical Formula File		
Duration:	Total Hours: 12	Theory: 0	Practical: 12
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of compiling a practical formula file.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 9.3.1 Describe and explain the formulas and procedures as presented for making of products under practical applications.

Learning Tasks Content

- 9.3.1 Describe and explain the formulas and procedures as presented for making products under practical applications.
- State ingredients
 - Explain the procedures
 - Prepare formulas
 - Compile files of all formulas for presentation

Baker — Advanced

Level 2

Reportable Subject Summary – Level 2 Baker Advanced

Number	Reportable Subjects	Hours Total	Hours Theory	Hours Practical
10.0	Communications - Advanced	12	12	0
11.0	Calculations - Advanced	12	12	0
12.0	Bakery Management	36	36	0
13.0	Fermentation and Related Theory	96	36	60
14.0	Decorating and Related Theory	36	12	24
15.0	Cakes and Related Theory	108	36	72
16.0	Cookies and Related Theory – Advanced	24	12	12
17.0	Pastry, Desserts and Related Theory	36	12	24
	Total	360	168	192

Apprentices are expected to successfully complete a valid standard first-aid certificate prior to completion of the advanced level of in-school training.

Number: 10.0
Title: **Communications-Advanced**

10.1 Business Correspondence

6 Total Hours Theory: 6 hours Practical: 0 hours

10.2 Presentation Skills

6 Total Hours Theory: 6 hours Practical: 0 hours

12 Total Hours Theory: 12 hours Practical: 0 hours

Number:	10.1		
Title:	Business Correspondence		
Duration:	Total Hours: 6	Theory: 6	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of contemporary business correspondence.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

10.1.1 Write a variety of business letters.

Learning Tasks Content

10.1.1 Write a variety of business letters.

- Request, inquiry, response, claim, adjustment or follow up.
- Demonstrate knowledge of parts of a business letter and most commonly used letter styles.
- Plan and produce effective messages for specific purposes: write letters complete in all details using the appropriate psychological approach.

Number:	10.2		
Title:	Presentation Skills		
Duration:	Total Hours: 6	Theory: 6	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of oral report presentation.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

10.2.1 Demonstrate interpersonal and customer relation skills.

Learning Tasks Content

10.2.1 Demonstrate interpersonal and customer relation skills

- Present an oral report
- Prepare a detailed outline for a speech based on a topic of the written formal report.
- Deliver an oral report demonstrating an understanding of relevant delivery skills.
- Introduce and thank a speaker to demonstrate an understanding of effective techniques used in speaking situations.

Number: 11.0
Title: Calculations – Advanced

11.1 Business Calculations

3 Total Hours Theory: 3 hours Practical: 0 hours

11.2 Cost/Sales Calculations

3 Total Hours Theory: 3 hours Practical: 0 hours

11.3 Break/Even Analysis

3 Total Hours Theory: 3 hours Practical: 0 hours

11.4 Inventory Calculations

3 Total Hours Theory: 3 hours Practical: 0 hours

12 Total Hours Theory: 12 hours Practical: 0 hours

Number:	11.1		
Title:	Business Calculations		
Duration:	Total Hours: 3	Theory: 3	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of baker's and business calculations.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 11.1.1 Formula conversion.
- 11.1.2 Trade Calculation.
- 11.1.3 Perform business math functions.

Learning Tasks Content

- 11.1.1 Formula conversion.
 - Conversion based on weight of flour used
 - Conversion of percentage of flour
 - Preparation of formula to total specific weight
- 11.1.2 Trade Calculation.
 - Calculate ingredient cost
 - Calculate selling price
 - Find ingredient cost percentage
 - Find selling price “mark-ups”
- 11.1.3 Perform business math functions.
 - Calculate interest and rates of interest (simple)
 - Describe various negotiable instruments: bank drafts (promissory notes)

Number:	11.2		
Title:	Cost/Sales Calculations		
Duration:	Total Hours: 3	Theory: 3	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of cost/sales calculations.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

11.2.1 Perform calculations relating to cost and sales.

Learning Tasks Content

11.2.1 Perform calculations relating to cost and sales.

- Calculate cost % on sales
- Calculate bakery products and total cost
- Calculate bakery products and total sales
- Calculate bakery products and total cost %
- Calculate packaging and marketing costs

Number:	11.3		
Title:	Break/Even Analysis		
Duration:	Total Hours: 3	Theory: 3	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of break-even analysis.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

11.3.1 Calculate break-even point.

Learning Tasks Content

11.3.1 Calculate break-even point.

- Read a graph.
- Calculate fixed and variable cost.
- Find the variable rate.
- Find the required sales to earn a specific profit.

Number:	11.4		
Title:	Inventory Calculations		
Duration:	Total Hours: 3	Theory: 3	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7101 - 7107		

General Learning Outcomes

Demonstrate a working knowledge of inventory calculations.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

11.4.1 Calculate involving ingredient inventory control.

Learning Tasks Content

11.4.1 Calculate involving ingredient inventory control.

- Calculate the cost of goods sold.
- Calculate gross profit.
- Calculate net profit (loss).
- Calculate gross % and net profit % on sales.

Number: 12.0
Title: **Bakery Management**

12.1 Formula Preparation

20 Total Hours Theory: 20 hours Practical: 0 hours

12.2 Cost Management

7 Total Hours Theory: 7 hours Practical: 0 hours

12.3 Employee Performance & Wage Calculation

4 Total Hours Theory: 4 hours Practical: 0 hours

12.4 Production Scheduling

5 Total Hours Theory: 5 hours Practical: 0 hours

36 Total Hours Theory: 36 hours Practical: 0 hours

Number:	12.1		
Title:	Formula Preparation		
Duration:	Total Hours: 20	Theory: 20	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of formula preparation.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 12.1.1 Calculate selected formulas to designated quantities.
- 12.1.2 Demonstrate procedures to convert formulas to specific quantities.

Learning Tasks Content

- 12.1.1 Calculate selected formulas to designated quantities which should include:
 - Ingredients
 - Procedures of preparation
 - Scaling weight
 - Liquid measuring
 - Yield factor / loss factor
 - Baker's percent
- 12.1.2 Demonstrate procedures to convert formulas to specific quantities.
 - Calculate baker's percent
 - Convert metric and imperial measurements respectively
 - Convert imperial weight and American measurement
 - Use factor method or baker's percent method
 - Explain verification process

Number:	12.2		
Title:	Cost Management		
Duration:	Total Hours: 7	Theory: 7	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of cost management.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 12.2.1 Calculate total ingredient cost for all the ingredients used in the prepared formulas.
- 12.2.2 Calculate sales per week based on total ingredient cost (assuming all products are sold in that period).
- 12.2.3 Calculate the selling price based on current ingredient cost.

Learning Tasks Content

- 12.2.1 Calculate total ingredient cost for all the ingredients used in the prepared formulas.
- 12.2.2 Calculate sales per week based on total ingredient cost (assuming all products are sold in that period).
- 12.2.3 Calculate the selling price based on current ingredient cost.
 - Two bread formulas
 - Two cookie formulas
 - Two pastry formulas
 - Two cake formulas

Number:	12.3		
Title:	Employee Performance & Wage Calculation		
Duration:	Total Hours: 4	Theory: 4	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of employee performance and wage allocation.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 12.3.1 Calculate wage allocation based on sales per week.
- 12.3.2 Establish the number of workers that may be employed based on total number of hours.
- 12.3.3 Designate each worker position and wages.
- 12.3.4 Calculate the total number of hours per week for all employees.
- 12.3.5 Determine the productivity per worker hour by dividing total sales per week by total hours for all the employees.

Learning Tasks Content

- 12.3.1 Calculate wage allocation based on sales per week.
 - Calculate total labour cost: wage, deductions, employer tax, benefits, insurance, (payroll tax)
 - Calculate number of hours available based on average labour cost per hour: state number of hours
- 12.3.2 Establish the number of workers that may be employed based on total number of hours.
 - State number of workers
- 12.3.3 Designate each worker position and wages.
 - Calculate wages for each worker
 - Balance total labour cost with number of workers and total hour

- 12.3.4 Calculate the total number of hours per week for all employees.
- State total hours
- 12.3.5 Determine the productivity per worker hour by dividing total sales per week by total hours for all the employees.
- State productivity per worker hour

Number:	12.4		
Title:	Production Scheduling		
Duration:	Total Hours: 5	Theory: 5	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of production scheduling.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 12.4.1 Establish a work schedule for employees based on number of employees.
- 12.4.2 Prepare a production schedule for a six day bakery operation.
- 12.4.3 Prepare a floor plan to show the location of equipment required.

Learning Tasks Content

- 12.4.1 Establish a work schedule for employees based on number of employees.
 - Prepare for six day operation
- 12.4.2 Prepare a production schedule for a six day bakery operation.
 - State variety of products made each day
 - Recognize sales pattern
 - Allow for cleaning time
- 12.4.3 Prepare a floor plan to show the location of equipment required.
 - Demonstrate positioning of equipment
 - State efficiency of work area
 - Allow for deliveries, storage, traffic flow

Number:	13.0
Title:	Fermentation And Related Theory-Advanced

13.1 Advanced Fermentation

5 Total Hours Theory: 5 hours Practical: 0 hours

13.2 Straight Dough Development

10 Total Hours Theory: 5 hours Practical: 5 hours

13.3 Sponge Dough Development

10 Total Hours Theory: 5 hours Practical: 5 hours

13.4 Bread and Rolls (Steps for Make-Up)

23 Total Hours Theory: 3 hours Practical: 20 hours

13.5 Fermented Sweet Dough

13 Total Hours Theory: 5 hours Practical: 8 hours

13.6 Danish Dough

11 Total Hours Theory: 5 hours Practical: 6 hours

13.7 Croissants

5 Total Hours Theory: 1 hours Practical: 4 hours

13.8 Rye Dough Development

6 Total Hours Theory: 3 hours Practical: 3 hours

13.9 Rye Bread (Steps for Make-Up)

8 Total Hours Theory: 3 hours Practical: 5 hours

13.10 Bagels

5 Total Hours Theory: 1 hours Practical: 4 hours

96 Total Hours Theory: 36 hours Practical: 60 hours

Number:	13.1		
Title:	Advanced Fermentation		
Duration:	Total Hours: 5	Theory: 5	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles of advanced fermentation.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.1.1 Identify the function of protein in flour.
- 13.1.2 Identify and explain the action of the enzymes in the flour during fermentation.
- 13.1.3 Identify and explain the action of the yeast enzymes during fermentation.
- 13.1.4 Describe the meaning of proteolytic activity, diastatic activity.
- 13.1.5 Explain the fermentation process, at an advanced level, and understand the factors which are important to proper conditioning of a mixture of flour, water, yeast and salt.
- 13.1.6 Identify and describe, at an advanced level, the functions of the basic ingredients which are required for fermentation.
- 13.1.7 Identify the functions of the added ingredients, at an advanced level, their effects on the fermentation process and how these ingredients alter the characteristics of the finished product.
- 13.1.8 Describe how to obtain the correct water temperature in order to achieve the desired dough temperature.
- 13.1.9 State the effect of dough temperature on the speed of fermentation.
- 13.1.10 Identify the advantages and disadvantages of the various dough make-up methods.

Learning Tasks Content

- 13.1.1 Identify the function of protein in flour.
- Content
 - Quality of gluten, composed of glutenin and gliadin.
- 13.1.2 Identify and explain the action of the enzymes in the flour during fermentation.
- Alpha amylase
 - Beta amylase
 - Protease
- 13.1.3 Identify and explain the action of the yeast enzymes during fermentation.
- Invertase; Maltase; Zymase
- 13.1.4 Describe the meaning of proteolytic activity, diastatic activity
- 13.1.5 Explain the fermentation process, at an advanced level, and understand the factors which are important to proper conditioning of a mixture of flour, water, yeast and salt.
- Gas production
 - Gas retention
 - Dough development
- 13.1.6 Identify and describe, at an advanced level, the functions of the basic ingredients which are required for fermentation.
- Flour; Water; Yeast; Salt
- 13.1.7 Identify the functions of the added ingredients, at an advanced level, their effects on the fermentation process and how these ingredients alter the characteristics of the finished product.
- Sugar
 - Shortening
 - Milk powder
- 13.1.8 Describe how to obtain the correct water temperature in order to achieve the desired dough temperature.
- Varying shop conditions

- 13.1.9 State the effect of dough temperature on the speed of fermentation.
- 13.1.10 Identify the advantages and disadvantages of the various dough make-up methods.
- Straight dough
 - Sponge dough
 - Chemically developed dough

Number:	13.2		
Title:	Straight Dough Development		
Duration:	Total Hours: 10	Theory: 5	Practical: 5
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of straight dough development.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.2.1 Describe and perform steps required for the preparation of a straight dough.
- 13.2.2 Describe and perform the mixing (kneading) of ingredients into a straight dough.
- 13.2.3 Explain the theory, at an advanced level, of yeast fermentation (first and second rise).

Learning Tasks Content

- 13.2.1 Describe and perform steps required for the preparation of straight dough.
 - Read the formula and the procedures
 - Select ingredients
 - Select and operate weighing equipment
- 13.2.2 Describe and perform the mixing (kneading) of ingredients into straight dough.
 - Select method of mixing
 - Select mixing equipment (where applicable)
 - Select the required water temperature to obtain the desired dough temperature
 - Recognize when the dough is properly mixed to the peak of development

13.2.3 Explain the theory, at an advanced level, of yeast fermentation (first and second rise).

- Explain why dough has to be covered during fermentation
- Recognize the length of time required for the first rise
- Describe the effect of dough fermentation
- Recognize the length of time required for the second rise
- Explain why a straight dough requires a brief period of rest before scaling

Number:	13.3		
Title:	Sponge Dough Development		
Duration:	Total Hours: 10	Theory: 5	Practical: 5
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of sponge dough development.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.3.1 Explain the advantages and disadvantages of sponge dough.
- 13.3.2 Describe and perform steps required for the preparation of sponge for sponge dough.
- 13.3.3 Describe and perform the mixing of ingredients into sponge of sponge dough.
- 13.3.4 Explain the theory of sponge fermentation and its benefits.
- 13.3.5 Remix the sponge (after sufficient fermentation) with the remaining ingredients of the formula into sponge dough.
- 13.3.6 Describe and perform the mixing of the sponge and the remaining ingredients into sponge dough.

Learning Tasks Content

- 13.3.1 Explain the advantages and disadvantages of sponge dough.
 - Flavour development; Shelf-life; Texture; Labour cost
 - Space requirement

- 13.3.2 Describe and perform steps required for the preparation of sponge for sponge dough.
- Read the formula and the procedure
 - Select the ingredients
 - Determine the flour ratio for sponge
 - Select and operate weighing equipment
- 13.3.3 Describe and perform the mixing of ingredients into sponge of sponge dough.
- Select method of mixing
 - Select mixing equipment
 - Select the required water temperature to obtain the desired sponge temperature
 - Recognize when sponge is properly mixed
- 13.3.4 Explain the theory of sponge fermentation and its benefits.
- Explain how to prevent crust formation
 - Judge the length of time required for the sponge to be ready
- 13.3.5 Remix the sponge (after sufficient fermentation) with the remaining ingredients of the formula into sponge dough.
- Read formula and procedure
 - Select the ingredient
 - Select and operate weighing equipment
 - Explain the function of: calcium propionate (mould inhibitor); mono and diglyceride (dough softener)
- 13.3.6 Describe and perform the mixing of the sponge and the remaining ingredients into sponge dough.
- Select method of mixing
 - Select mixing equipment
 - Select the required water temperature to obtain the desired dough temperature
 - Recognize when sponge dough is properly mixed to a well developed sponge dough
 - Explain why sponge dough requires a brief period of rest before scaling

Number:	13.4		
Title:	Bread and Rolls (Steps for Make-Up)		
Duration:	Total Hours: 23	Theory: 3	Practical: 20
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and presentation for the make-up of bread and rolls.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.4.1 Scale or divide dough into the desired scaling weight.
- 13.4.2 Round dough pieces.
- 13.4.3 Describe the reasons and the conditions for “intermediate fermentation”.
- 13.4.4 Mould and shape dough.
- 13.4.5 Retard dough.
- 13.4.6 Freeze dough.
- 13.4.7 Pan moulded dough pieces.
- 13.4.8 “Wash” dough (if required), garnish dough (if required).
- 13.4.9 Proof moulded dough.
- 13.4.10 Top dough (if required).
- 13.4.11 Split top of dough (if required).
- 13.4.12 Describe and perform the procedure for baking bread made from sponge dough.
- 13.4.13 Apply glaze on baked rolls/buns.

Learning Tasks Content

- 13.4.1 Scale or divide dough into the desired scaling weight.
- Select tools for manual scaling and select and operate equipment for dividing
 - Select the correct scaling weight in order to obtain the correct finished weight
 - Recognize the effect of moisture loss and fermentation loss
- 13.4.2 Round dough pieces.
- Explain the reason for rounding the dough pieces
 - Recognize the effect of rounding dough pieces
- 13.4.3 Describe the reasons and the conditions for “intermediate fermentation”.
- Recognize the length of time required for proper intermediate fermentation
- 13.4.4 Mould and shape dough.
- Select equipment and or tools (where applicable)
 - State how to operate the equipment (where applicable)
 - Recognize the effect of proper moulding
 - Mould and shape dough manually into desired shape: pullman bread (sandwich bread); pan bread; French style bread; Italian style bread; cheese bread; variety bread
- 13.4.5 Retard dough.
- 13.4.6 Freeze dough.
- 13.4.7 Pan moulded dough pieces.
- Select pan size for a determined amount of dough
 - Select pans for desired rolls and buns
 - Prepare pullman pans
 - Prepare pans
 - Place dough in pans
 - Prepare dough in pans
 - Prepare boards for free standing loaves
 - Place dough on boards
 - Demonstrate the process of rotating moulded rolls and buns

13.4.8 “Wash” dough (if required).

- Recognize which type of products require “washing”
- State the products used in “washing”: eggs; milk; water

13.4.9 Proof moulded dough.

- Select the required temperature and relative humidity for proper pan proofing
- Explain why moisture is required during pan proofing
- Recognize the indicators when proofed dough is ready for baking

13.4.10 Top dough (if required).

- Recognize the formula requirement for topping
- Select the ingredients
- Apply moisture and top with ingredients without loss of volume of the proofed dough pieces

13.4.11 Split top of dough (if required).

- Select proper tools for cutting
- Cut top crust of dough as per formula requirement

13.4.12 Describe and perform the procedure for baking bread made from sponge dough.

- Select the baking temperature required for each product
- State the baking time required for each product
- Recognize when free standing loaves can be baked on the hearth of the oven
- Transfer free standing loaves off the board onto the hearth of the oven: French; Italian; baguettes
- Determine when and how to use steam (if oven is so equipped)
- Recognize when product is properly baked

13.4.13 Apply glaze on baked rolls/buns.

- Recognize formula required for glazing
- Select tools required
- Prepare syrup glaze
- Apply glaze

Number:	13.5		
Title:	Fermented Sweet Dough		
Duration:	Total Hours: 13	Theory: 5	Practical: 8
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and presentation of fermented sweet dough.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.5.1 Identify the basic ingredients used in fermented sweet dough.
- 13.5.2 Identify and explain the functions of the most common additional ingredients required to produce fermented sweet dough.
- 13.5.3 Describe and perform steps required for the preparation of fermented sweet dough.
- 13.5.4 Describe and perform the mixing of ingredients.
- 13.5.5 Identify a variety of products that may be produced from fermented sweet dough.
- 13.5.6 Describe conditions and reasons for fermentation of fermented sweet dough.
- 13.5.7 Describe and perform procedures required to shape fermented sweet dough into desired products.
- 13.5.8 Describe and perform the procedure for filling as per formula requirement.
- 13.5.9 Retard dough.
- 13.5.10 Freeze dough.
- 13.5.11 Pan shaped sweet dough product according to formula procedures.
- 13.5.12 Wash shaped sweet dough products (if required).
- 13.5.13 Describe conditions for proofing of sweet dough products.

- 13.5.14 Select proper relative humidity conditions.
- 13.5.15 Top dough (if required).
- 13.5.16 Describe and perform the procedures for baking/frying sweet dough product.
- 13.5.17 Describe and perform the procedures for finishing baked or fried sweet dough products.

Learning Tasks Content

- 13.5.1 Identify the basic ingredients used in fermented sweet dough.
 - Flour; Yeast; Water/Milk; Salt
- 13.5.2 Identify and explain the functions of the most common additional ingredients required to produce fermented sweet dough.
 - Sugar; Shortening/Butter; Eggs; Spices; Flavour
- 13.5.3 Describe and perform steps required for the preparation of fermented sweet dough.
 - Read formula and procedure
 - Select the ingredients
 - Select and operate weighing equipment
- 13.5.4 Describe and perform the mixing of ingredients.
 - Select mixing method
 - Select mixing equipment
 - Select the required water temperature to obtain desired dough temperature
 - Recognize when dough is properly developed
- 13.5.5 Identify a variety of products that may be produced from fermented sweet dough.
 - Coffee cakes
 - Cinnamon buns
 - Yeast raised donuts
 - Paskas

- 13.5.6 Describe conditions and reasons for fermentation of fermented sweet dough.
- Recognize fermentation time
 - Recognize dough temperature
- 13.5.7 Describe and perform procedures required to shape fermented sweet dough into desired products.
- Select properly fermented sweet dough
 - Select tools and equipment
 - Operate tools and equipment
 - Perform the correct techniques to roll dough to the desired thickness
 - Shape dough as per formula requirement
- 13.5.8 Describe and perform the procedure for filling as per formula requirement.
- Select tools and equipment
 - Operate tools and/or equipment
 - Select ingredients to prepare filling
 - Select prepared filling
 - Fill sweet dough as per formula requirement
- 13.5.9 Retard dough.
- 13.5.10 Freeze dough.
- 13.5.11 Pan shaped sweet dough product according to formula procedures.
- Select pan or foil pan
 - Prepare pan
 - Place dough on pans or in foil pans
 - Place dough on screens for yeast raised donuts
- 13.5.12 Wash shaped sweet dough products (if required).
- Recognize which products require “washing”: egg wash; milk
 - Apply wash correctly
- 13.5.13 Describe conditions for proofing of sweet dough products.
- Select proper temperature

- 13.5.14 Select proper relative humidity conditions.
- State why and how much moisture is required during proofing
 - Recognize when proofed sweet paste products is ready for baking/frying
- 13.5.15 Top dough (if required).
- Recognize the formula requirement for topping
 - Select tools
 - Select the ingredients
 - Apply topping properly
- 13.5.16 Describe and perform the procedures for baking/frying sweet dough product.
- Select baking/frying temperature required for each product
 - State baking/frying time required
 - Recognize when products are properly baked/fried
 - Select protective equipment /tools to remove from oven or fryer
 - Operate tools to remove products from the over/fryer
- 13.5.17 Describe and perform the procedures for finishing baked or fried sweet dough products.
- Select tools
 - Prepare glaze
 - Apply glaze
 - Prepare fondant or flat icing
 - Apply fondant or flat icing

Number:	13.6		
Title:	Danish Dough		
Duration:	Total Hours: 11	Theory: 5	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and presentation of Danish dough.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.6.1 Describe the characteristics of a quality Danish product
- 13.6.2 Describe and explain the dough conditions for sweet dough when used for Danish dough.
- 13.6.3 “Roll-in” fat into sweet dough.
- 13.6.4 Layer Danish dough.
- 13.6.5 Describe the purpose and conditions for “retarding” Danish dough.
- 13.6.6 Describe the purpose and conditions for freezing Danish dough.
- 13.6.7 Identify a variety of products that may be produced from Danish dough.

Learning Tasks Content

- 13.6.1 Describe the characteristics of a quality Danish product.
 - Flaky; Light; Moist; Sufficient filling
- 13.6.2 Describe and explain the dough conditions for sweet dough when used for Danish dough.
 - State mixing of sweet dough
 - State the temperature of sweet dough
 - State the richness of the formula

13.6.3 “Roll-in” fat into sweet dough.

- Describe the procedure for “roll-in” of fat into sweet dough.
- Select tools and equipment
- Operate tools and equipment
- Select fat for “roll-in”
- Select method for “roll-in” of fat
- Recognize proper procedures for rolling of sweet dough

13.6.4 Layer Danish dough.

- Describe the procedure for layering of Danish dough.
- Handle rolling pin or reversible sheeter
- Demonstrate proper procedures for layering of Danish dough
- Explain need for relaxing of Danish dough
- State reason for covering Danish dough

13.6.5 Describe the purpose and conditions for “retarding” of Danish dough.

- To produce Danish products quickly
- Ensure oven fresh products

13.6.6 Describe the purpose and conditions for freezing of Danish dough.

13.6.6 Identify a variety of products that may be produced from Danish dough.

- Individual Danish
- Strudels
- Coffee Cakes

Number:	13.7		
Title:	Croissants		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of croissants.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.7.1 Describe the characteristics of a quality croissant.
- 13.7.2 Identify and explain the functions of the ingredients used in a croissant dough.
- 13.7.3 Prepare croissant dough.
- 13.7.4 Perform the mixing of ingredients.
- 13.7.5 Describe conditions and reason for fermentation of croissant dough.
- 13.7.6 “Roll-in” fat into dough.
- 13.7.7 Layer croissant dough.
- 13.7.8 Describe the purpose and conditions for “retarding” of croissant dough (if required).
- 13.7.9 Describe the purpose and conditions for freezing croissant dough.
- 13.7.10 Perform the make-up procedure for plain and filled croissants.
- 13.7.11 Demonstrate how to “pan” croissants.
- 13.7.12 Demonstrate how to “wash” proofed croissants.
- 13.7.13 Perform the procedure for baking croissants.

Learning Tasks Content

- 13.7.1 Describe the characteristics of a quality croissant.
- Flaky; Light; Sufficient filling (if required)
- 13.7.2 Identify and explain the functions of the ingredients used in croissant dough.
- Flour; Yeast; Sugar; Salt; Water/Milk; Fat/Butter
- 13.7.3 Prepare croissant dough.
- Read formula
 - Select the ingredients
 - Select and operate weighing equipment
- 13.7.4 Perform the mixing of ingredients.
- Select mixing method
 - Select mixing equipment
 - Select the required water/milk temperature to obtain the desired dough
- 13.7.5 Describe conditions and reason for fermentation of croissant dough.
- Recognize fermentation time
 - Recognize dough temperature
- 13.7.6 “Roll-in” fat into dough.
- Describe the procedures for “roll-in” of fat into dough
 - Select tools and equipment
 - Operate tools and equipment
 - Select fat for “roll-in”
 - Recognize proper procedures for “roll-in” of fat
- 13.7.7 Layer croissant dough.
- Describe the procedure for layering of croissant dough
 - Handle rolling pin or reversible sheeter
 - Demonstrate proper procedures for layering croissant dough
 - Recognize dough laminations
 - Explain need for relaxing croissant dough
 - State reason for covering croissant dough

- 13.7.8 Describe the purpose and conditions for “retarding” of croissant dough (if required).
- Produce croissants quickly
 - Ensure oven fresh croissants
- 13.7.9 Describe the purpose and conditions for freezing croissant dough.
- 13.7.10 Perform the make-up procedure for plain and filled croissants.
- Select properly layered croissant dough
 - Select tools and equipment
 - Operate tools and equipment
 - Perform the correct techniques to roll dough to desired thickness
 - Cut dough into triangles and shape into desired shape
 - Fill as per formula requirement
- 13.7.11 Demonstrate how to “pan” croissants.
- Select pans
 - Prepare pans
 - Shape and place croissant pans
- 13.7.12 Demonstrate how to “wash” proofed croissants.
- Egg wash
- 13.7.13 Perform the procedure for baking croissants.
- Select temperature
 - Recognize when croissants are properly baked
 - Select protective tools and equipment to remove croissants from oven
 - Operate tools to remove croissants from oven

Number:	13.8		
Title:	Rye Dough Development		
Duration:	Total Hours: 6	Theory: 3	Practical: 3
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and the development of rye dough.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.8.1 Describe the different types of rye bread.
- 13.8.2 Identify the different types of rye flour
- 13.8.3 Identify and describe the different types of sours used in rye breads.
- 13.8.4 Prepare sour dough and rye dough.
- 13.8.5 Explain and perform the procedures for the production of a “sour dough”.
- 13.8.6 Mix (knead) ingredients into a rye dough.
- 13.8.7 Describe the purpose and conditions to retard rye dough.
- 13.8.8 Describe the purpose and conditions to freeze rye dough.
- 13.8.9 Explain the theory of yeast fermentation.

Learning Tasks Content

- 13.8.1 Describe the different types of rye bread.
 - Sweet or rye bread
 - Medium rye bread
 - Dark rye bread
- 13.8.2 Identify the different types of rye flour.
 - Light rye; Medium rye; Dark rye

- 13.8.3 Identify and describe the different types of sours used in rye breads.
- Sour dough; Dry sour
 - Sour cultures
- 13.8.4 Describe and perform steps required for the preparation of sour dough and rye dough.
- Describe the preparation of sour dough and rye dough
 - Read the formula and procedures
 - Select ingredients
 - Select and operate weighing equipment
- 13.8.5 Explain and perform the procedures for the production of “sour dough”.
- Starter
 - Perpetual sour
 - Progressive sour
 - Fresh sour
- 13.8.6 Mix (knead) ingredients into a rye dough.
- Describe the procedure to mix (knead) ingredients into a rye dough
 - Select method of mixing
 - Select mixing equipment (where applicable)
 - Select the required water temperature to obtain the desired dough temperature
 - Recognize when the dough is properly mixed to peak of development
- 13.8.7 Describe the purpose and conditions to retard rye dough.
- 13.8.8 Describe the purpose and conditions to freeze rye dough.
- Par-bake, then freeze
- 13.8.9 Explain the theory of yeast fermentation.
- Explain why dough has to be covered during fermentation
 - Understand the effect of dough fermentation
 - Recognize the length of time required
 - Explain why a rye dough requires a brief period of rest before scaling

Number:	13.9		
Title:	Rye Bread (Steps for Make-Up)		
Duration:	Total Hours: 8	Theory: 3	Practical: 5
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and presentation for the make-up of rye bread.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.9.1 Scale or divide dough into the desired scaling weight.
- 13.9.2 Round dough pieces.
- 13.9.3 Describe the reasons and the conditions for “intermediate fermentation”.
- 13.9.4 Mould and shape dough.
- 13.9.5 Retard dough.
- 13.9.6 Freeze dough.
- 13.9.7 Pan moulded dough pieces.
- 13.9.8 “Wash” dough (if required)
- 13.9.9 Proof moulded dough.
- 13.9.10 Top dough (if required)
- 13.9.11 Split top of dough (if required).
- 13.9.12 Describe and perform the procedure for baking bread made from a rye dough.

Learning Tasks Content

- 13.9.1 Scale or divide dough into the desired scaling weight.
- Select tools for manual scaling and select and operate equipment for dividing dough pieces
 - Select the correct scaling weight in order to obtain the correct finished weight
 - Recognize the effect of moisture loss and fermentation loss
- 13.9.2 Round dough pieces.
- Explain the reason for rounding the dough pieces.
 - Recognize the effect of rounding dough pieces
- 13.9.3 Describe the reasons and the conditions for “intermediate fermentation”.
- Recognize the length of time required for proper intermediate fermentation
- 13.9.4 Mould and shape dough.
- Select equipment and or tools (where applicable)
 - State how to operate the equipment (where applicable)
 - Recognize the effect of proper moulding
 - Mould and shape dough manually into desired shape: pan fry; basket pan fry; oblong; round
- 13.9.5 Retard dough.
- 13.9.6 Freeze dough.
- Par-bake, then freeze
- 13.9.7 Pan moulded dough pieces.
- Select pan size for a determined amount of dough.
 - Prepare pans
 - Place dough in pans
 - Prepare boards for free standing loaves
 - Place dough on boards

13.9.8 “Wash” dough (if required).

- Recognize which type of products require “washing”
- State the products used in “washing”: eggs; starch; glaze; water

13.9.9 Proof moulded dough.

- Select the required temperature and relative humidity for proper proofing
- Explain why moisture is required during pan proofing
- Recognize the indicators when proofed dough is ready for baking

13.9.10 Top dough (if required).

- Recognize the formula requirement for topping
- Select the ingredients
- Apply moisture and top with ingredients without loss of volume of the proofed dough pieces

13.9.11 Split top of dough (if required).

- Select proper tools for cutting
- Cut top crust of dough as per formula requirement
- Dock dough as per formula requirement

13.9.12 Describe and perform the procedure for baking bread made from a rye dough.

- Select the baking temperature required for each product
- State the baking time required for each product
- Recognize when free standing rye loaves can be baked on the hearth of the oven
- Transfer free standing loaves, off the board onto the hearth of the oven
- Determine when and how to use steam (if oven is so equipped)
- Recognize when product is properly baked
- Apply starch glaze as per formula requirement

Number:	13.10		
Title:	Bagels Number		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7102, 7103		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of bagels.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 13.10.1 Perform the preparation of bagels.
- 13.10.2 Mix ingredients into a bagel dough.
- 13.10.3 Divide and form bagels.
- 13.10.4 Retard bagel dough.
- 13.10.5 Freeze bagel dough.
- 13.10.6 Boil and/or steam bagels.
- 13.10.7 Bake bagels.

Learning Tasks Content

- 13.10.1 Perform the steps preparation of bagels.
 - Describe the procedure
 - Read formula and procedure
 - Select ingredients
 - Select and operate equipment
- 13.10.2 Mix ingredients into a bagel dough.
 - Describe the mixing of ingredients into a bagel dough.
 - Recognize the consistency of dough
 - Recognize when dough is properly mixed
 - Select the required water temperature to obtain desired dough temperature

- 13.10.3 Divide and form bagels.
- Describe the dividing and the forming of bagels.
 - Perform the shaping of bagels manually
 - Select equipment
 - State how to operate equipment
- 13.10.4 Retard bagel dough.
- 13.10.5 Freeze bagel dough.
- Par-baked
 - Fully baked
- 13.10.6 Boil and/or steam bagels.
- Describe the process of boiling and/or steaming bagels.
 - Prepare water for boiling/steaming bagels
 - Recognize temperature of water required
 - Recognize why molasses or caustic soda is added to water
 - Recognize time required for boiling/steaming
- 13.10.7 Bake bagels.
- Select the temperature required for baking bagels.
 - Transfer boiled bagels to the hearth of the oven if they are not panned
 - Determine how to use steam when baking bagels which are not boiled

Number: 14.0
Title: **Decorating And Related Theory**

14.1 Practical Decorating Skills

30 Total Hours Theory: 6 hours Practical: 24 hours

14.2 Design Techniques

6 Total Hours Theory: 6 hours Practical: 0 hours

36 Total Hours Theory: 12 hours Practical: 24 hours

Number:	14.1		
Title:	Practical Decorating Skills		
Duration:	Total Hours: 30	Theory: 6	Practical: 24
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of practical decorating skills.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 14.1.1 Describe the major factors that are required to develop practical skills for decorating.
- 14.1.2 Identify basic tools required for decorating.
- 14.1.3 Identify and perform the following practical skills.
- 14.1.4 Prepare gum paste and pastillage.
- 14.1.5 Prepare for gum paste work and pastillage.

Learning Tasks Content

- 14.1.1 Describe the major factors that are required to develop practical skills for decorating.
 - Source of information
 - Proper tools and materials
 - Consistent practice
 - Patience
 - Good work habits
- 14.1.2 Identify basic tools required for decorating.
 - Palette knives
 - Piping bags
 - Piping tubes: star tube; plain tube; petal tube
 - Sharp knives
 - Turn table (optional)

14.1.3 Identify and perform the following practical skills.

- Mask or ice cakes
- Handle piping bag
- Prepare a paper cone
- Handle a paper cone
- Apply lettering
- Mould: fruits; flowers; figurines

14.1.4 Prepare gum paste and pastillage.

- Select tools, forms, moulds
- Design plans for simple showpieces
- State theory and method to use various types of gums available to produce a paste
- Select type of sugar and pastillage
- Prepare gum paste: line moulds and forms, roll and cut out designs, store gum paste parts to dry

14.1.5 Prepare for gum paste work and pastillage.

- Select tools, palette knives, piping bags
- Explain how to assemble gum paste
- State how to decorate gum paste
- Prepare royal icing: clean, assemble and decorate gum paste showpiece
- Display and present gum paste showpiece for maximum effect

Number:	14.2		
Title:	Design Techniques		
Duration:	Total Hours: 6	Theory: 6	Practical: 0
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of design techniques.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 14.2.1 Identify components and elements of design.
- 14.2.2 Describe and explain colours.
- 14.2.3 Describe and explain “colour harmony”.
- 14.2.4 Describe and explain “colour scheme”.

Learning Tasks Content

- 14.2.1 Identify components and elements of design.
 - Balance
 - Proportion
 - Harmony
 - Colour harmony
- 14.2.2 Describe and explain colours.
 - Source
 - Spectrum
 - Colour hues
 - Pigments
 - Primary colours
 - Secondary colours
 - Intermediate colours

- Tints
- Shades
- Value of colour
- Relevant legislation – maximum allowable usage

14.2.3 Describe and explain “colour harmony”.

- Choice of colours
- Strength of colours
- Quantity of colours

14.2.4 Describe and explain “colour scheme”.

- Monochromatic
- Complementary colour
- Colour value

Number: 15.0
Title: Cakes and Related Theory

15.1 Batter Cakes

36 Total Hours Theory: 20 hours Practical: 16 hours

15.2 Cream Filled Layer Cakes & Sacher Torten

10 Total Hours Theory: 2 hours Practical: 8 hours

15.3 Sponge Cakes

26 Total Hours Theory: 6 hours Practical: 20 hours

15.4 Chiffon and Angel Cake

13 Total Hours Theory: 3 hours Practical: 10 hours

15.5 Mousse Cake

8 Total Hours Theory: 2 hours Practical: 6 hours

15.6 Linzer Torten

5 Total Hours Theory: 1 hours Practical: 4 hours

15.7 Dobos Torten and Cheese Cake

5 Total Hours Theory: 1 hours Practical: 4 hours

15.8 Gâteau St. Honoré

5 Total Hours Theory: 1 hours Practical: 4 hours

108 Total Hours Theory: 36 hours Practical: 72 hours

Number:	15.1		
Title:	Batter Cakes		
Duration:	Total Hours: 36	Theory: 20	Practical: 16
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and presentation of batter cakes.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 15.1.1 Identify and describe batter type cakes.
- 15.1.2 Describe and explain the requirements for producing quality cakes.
- 15.1.3 Identify ingredients which provide structure in cake.
- 15.1.4 Identify ingredients which provide tenderness in cake.
- 15.1.5 Identify ingredients which provide moisture and have a closing effect on cake.
- 15.1.6 Identify ingredients which provide natural flavour.
- 15.1.7 Describe and perform the procedure to produce “old fashioned” pound cake.
- 15.1.8 Describe and explain the formula balance rules for “low ratio cakes”.
- 15.1.9 Identify the ingredients which are required to produce “high ratio cakes”.
- 15.1.10 Describe and explain the formula balance for “high ratio cakes”.
- 15.1.11 Demonstrate how to formulate a formula for “high ratio cakes” using the formula balance rules for “high ratio cakes”.
- 15.1.12 Describe and perform the procedures required for preparation of cake batter.
- 15.1.13 Describe and perform the mixing procedures for the various types of cake batter.
- 15.1.14 Demonstrate how to deposit cake batter.

- 15.1.15 Explain the theory and perform the required steps to bake the various types of cakes.
- 15.1.16 Demonstrate and perform the procedure for masking and decorating cakes as per customer requirement.
- 15.1.17 Describe and explain the formula balance rules for chocolate cakes.
- 15.1.18 Describe what must be considered to produce chocolate cakes.
- 15.1.19 Describe and explain the effect of high altitude baking.

Learning Tasks Content

- 15.1.1 Identify and describe batter type cakes.
 - Pound cake
 - Low ratio cakes
 - High ratio cakes
 - Chocolate cakes
 - Fruit cake
- 15.1.2 Describe and explain the requirements for producing quality cakes.
 - Select suitable ingredients for the specific cake
 - Recognize balance of ingredients
 - Select mixing method
 - Apply proper baking temperature
- 15.1.3 Identify ingredients which provide structure in cake.
 - Cake flour
 - Egg whites
- 15.1.4 Identify ingredients which provide tenderness in cake.
 - Shortening and emulsifiers/texturizers
 - Egg yolks
 - Sugar
 - Leaveners
- 15.1.5 Identify ingredients which provide moisture and have a closing effect on cake.
 - Milk; Eggs; Syrup (if used)

- 15.1.6 Identify ingredients which provide natural flavour.
- Eggs; Milk; Sugar; Cocoa (if used); Butter (if used)
- 15.1.7 Describe and perform the procedure to produce “old fashioned” pound cake.
- Select ingredients
 - Recognize percentage of ingredients
 - Select mixing method
 - Use specific gravity
 - Select baking temperature
- 15.1.8 Describe and explain the formula balance rules for “low ratio cakes”.
- 15.1.9 Identify the ingredients which are required to produce “high ratio cakes”.
- Special cake flour
 - Emulsified shortening
- 15.1.10 Describe and explain the formula balance for “high ratio cakes”.
- 15.1.11 Demonstrate how to formulate a formula for “high ratio cakes” using the formula balance rules for “high ratio cakes”.
- Select quantity of sugar
 - Select total liquid (egg and milk)
 - Select quantity of eggs
 - State reason for use of chemical leaveners
 - Select quantity of shortening
- 15.1.12 Describe and perform the procedures required for preparation of cake batter.
- Read formula
 - Select ingredients
 - Select weighing equipment
 - Operate weighing equipment
 - Select tools
 - Handle tools

- 15.1.13 Describe and perform the mixing procedures for the various types of cake batter.
- Select tools and equipment
 - Operate tools and equipment
 - Select method of mixing: creaming method; blending method; combination method
- 15.1.14 Demonstrate how to deposit cake batter.
- Select pans
 - Prepare pans
 - Select weight as per formula requirement
 - Deposit batter
- 15.1.15 Explain the theory and perform the required steps to bake the various types of cakes.
- Select temperature
 - Recognize the effect of low and high baking temperature
 - Determine when cakes are properly baked
 - Select and operate protective tools and equipment to remove cakes from the oven
- 15.1.16 Demonstrate and perform the procedure for masking and decorating cakes as per customer requirement.
- Select tools
 - Operate tools
 - Select type of cream: butter cream; whipped cream; fudge icing; ganache
 - Prepare cream as per formula requirement
- 15.1.17 Describe and explain the formula balance rules for chocolate cakes.
- 15.1.18 Describe what must be considered to produce chocolate cakes.
- Type of leaveners
 - Type of cocoa
 - Amount of total liquid
 - Cocoa butter when chocolate liquor is used

Number:	15.2		
Title:	Cream Filled Layer Cakes & Sacher Torten		
Duration:	Total Hours: 10	Theory: 2	Practical: 8
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of cream filled layer cakes and Sacher torten.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

15.2.1 Prepare cake batters for specialty cakes such as: layer cakes, Sacher Torten.

Learning Tasks Content

- 15.2.1 Prepare cake batters for specialty cakes such as: layer cakes, Sacher Torten.
- Read and interpret formula: assemble the ingredients necessary for the production of cakes; select weighing equipment, operate scale, weight ingredients
 - Select mixing tools and equipment: bowls, hand whips, cake forms, baking trays
 - Demonstrate mixing method and process: select the required types of flour; identify the correct ingredient and water temperatures; prepare specific cake batters
 - Prepare cake tins and/or trays for easy release after baking: cleaning, greasing, dusting, silicone paper lining
 - Deposit cake batter manually or mechanically into cake forms by: scaling; piping; depositing
 - Select correct oven temperature and baking time: test baked cakes for doneness and recognize when baked as determined by touch and appearance
 - De-pan baked cakes manually or mechanically, cool and store according to requirement
 - Mask, decorate and finish cakes according to formulas and to customer requirement and specifications

- Store cakes, select cooling and refrigeration with proper humidity for longer freshness, shelf life and freezing
- Merchandise display cakes for sale to the customer, demonstrating high professional standards

Number:	15.3		
Title:	Sponge Cakes		
Duration:	Total Hours: 26	Theory: 6	Practical: 20
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of sponge cakes.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 15.3.1 Identify and describe sponge type cakes.
- 15.3.2 Identify the basic ingredients required, their functions and their effect on the characteristics of the finished sponge or genoise.
- 15.3.3 Describe and explain the procedures required to produce a stable foam.
- 15.3.4 Describe and perform the procedures required for the preparation of sponge cake batter.
- 15.3.5 Describe and perform the whipping procedures for “sponge cakes”.
- 15.3.6 Demonstrate how to deposit sponge cake batter.
- 15.3.7 Explain the theory and perform the required steps for the baking of sponge or genoise.
- 15.3.8 Demonstrate and perform the procedure for masking and decorating sponge or genoise cakes as per customer requirement.

Learning Tasks Content

- 15.3.1 Identify and describe sponge type cakes.
 - Basic sponge
 - Emulsified sponge
 - Genoise sponge
 - (Jelly) roll

- 15.3.2 Identify the basic ingredients required, their functions and their effect on the characteristics of the finished sponge or genoise.
- Eggs; Sugar; Flour; Butter (melted)
- 15.3.3 Describe and explain the procedures required to produce stable foam.
- Recognize the effect of: fat; temperature; egg yolks; emulsifiers; stable foam
- 15.3.4 Describe and perform the procedures required for the preparation of sponge cake batter.
- Read formula
 - Select tools and equipment
 - Operate tools and equipment
 - Select weighing equipment
 - Operate weighing equipment
- 15.3.5 Describe and perform the whipping procedures for “sponge cakes”.
- Select tools and equipment
 - Operate tools and equipment
 - Demonstrate sifting of flour
 - Demonstrate blending of flour into a stable foam structure
 - Demonstrate blending of melted butter into sponge batter
- 15.3.6 Demonstrate how to deposit sponge cake batter.
- Select pans
 - Prepare pans
 - Select weight as per formula requirement
 - State reason for baking sponge cakes without delay
- 15.3.7 Explain the theory and perform the required steps for the baking of sponge or genoise.
- Select temperature
 - Select temperature requirement for sponge sheets
 - Determine when cakes are properly baked
 - Select and operate protective tools and equipment to remove cakes from the oven

15.3.8 Demonstrate and perform the procedure for masking and decorating sponge or genoise cakes as per customer requirement.

- Select tools
- Operate tools
- Select type of cream: butter cream; whipped cream; fudge icing; ganache

Number:	15.4		
Title:	Chiffon and Angel Cake		
Duration:	Total Hours: 13	Theory: 3	Practical: 10
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of chiffon and angel food cakes.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 15.4.1 Identify the basic ingredients, their function and their effect on the characteristics of the finished chiffon cake.
- 15.4.2 Recognize and perform the procedure for whipping and mixing of chiffon batter.
- 15.4.3 Describe and perform the blending procedures of combining the two mixtures.
- 15.4.4 Deposit chiffon cake batter and bake.
- 15.4.5 Remove chiffon cakes from pans.
- 15.4.6 Finish cakes.
- 15.4.7 Identify the basic ingredients required, their functions and their effect on the characteristics of the finished angel cake.
- 15.4.8 Demonstrate the procedure of whipping egg whites.
- 15.4.9 Describe and perform the whipping procedures for angel food cakes.
- 15.4.10 Deposit angel food cake batter and bake.
- 15.4.11 Remove angel food cakes from pans.

Learning Tasks Content

- 15.4.1 Identify the basic ingredients their function and their effect on the characteristics of the finished chiffon cake.
- Egg whites; Egg yolks; Vegetable oil; Flour; Sugar
- 15.4.2 Recognize and perform the procedure for whipping and mixing of chiffon batter.
- Equipment required
 - Whip egg whites
 - Whip egg yolks
- 15.4.3 Describe and perform the blending procedures of combining the two mixtures.
- Mix egg white mixture into batter mixture
 - Demonstrate the sifting of flour
 - Blend flour into combined mixture of egg whites and batter mixture
- 15.4.4 Deposit chiffon cake batter and bake.
- Select pans
 - Prepare pans
 - Select weight as per formula requirement
 - Deposit batter
 - Select temperature: determine when chiffon cakes are baked
 - Select and operate tools and equipment to remove cakes from the oven
- 15.4.5 Remove chiffon cakes from pans.
- Cooling method
 - Removal method of cakes
- 15.4.6 Finish cakes.
- Select tools
 - Operate tools
 - Select cream/glaze
 - Prepare cream/glaze as per formula requirement

- 15.4.7 Identify the basic ingredients required, their functions and their effect on the characteristics of the finished angel cake.
- Egg whites; sugar; flour
- 15.4.8 Demonstrate the procedure of whipping egg whites.
- Recognize the effect of fat, temperature, egg yolks, acidity
 - Explain whipping to soft peak
- 15.4.9 Describe and perform the whipping procedures for angel food cakes
- Select tools and equipment
 - Operate tools and equipment
 - Demonstrate the addition of sugar to whipped egg whites
 - State the effect of sugar on whipped egg whites
 - Sift flour
 - Blend flour and sugar into the egg foam mixture
- 15.4.10 Deposit angel food cake batter and bake.
- Recognize need for special pans
 - Prepare pans (no grease)
 - Select weight as per formula requirements
 - Deposit batter
 - Select temperature
 - Determine when angel food cakes are baked
 - Select and operate protective tools and equipment to remove cakes from the oven
- 15.4.11 Remove angel food cakes from pans.
- Cooling method
 - Removal method

Number:	15.5		
Title:	Mousse Cake		
Duration:	Total Hours: 8	Theory: 2	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of mousse cake.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 15.5.1 Recognize and perform the procedures for hot and cold processes.
- 15.5.2 Describe and perform the blending procedures for hot and cold processes.
- 15.5.3 Layer mousse filling or deposit into pan.
- 15.5.4 Prepare for presentation/finishing.

Learning Tasks Content

- 15.5.1 Recognize and perform the procedures for hot and cold processes.
 - Custard base
 - Gelatin
- 15.5.2 Describe and perform the blending procedures for hot and cold processes.
- 15.5.3 Layer mousse filling or deposit into pan.
- 15.5.4 Prepare for presentation/finishing.

Number:	15.6		
Title:	Linzer Torten		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of Linzer torten.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

15.6.1 Prepare cake to formula.

Learning Tasks Content

15.6.1 Prepare cake to formula.

- Bake at proper temperature
- Describe the use of ammonia in the production of Linzer torten

Number:	15.7		
Title:	Dobos Torten and Cheese Cake		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of Dobos torten and cheese cakes.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 15.7.1 Prepare cake mix for Dobos torten and buttercream filling according to formula.
- 15.7.2 Prepare cheese cakes.

Learning Tasks Content

- 15.7.1 Prepare cake mix for Dobos torten and buttercream filling according to formula.
 - Describe the process of preparing caramel
 - Prepare caramel
 - Mask and decorate cake
- 15.7.2 Prepare cheese cakes.
 - Describe the different cheeses best suited for cheese cakes
 - Describe the correct way to whip egg whites
 - Select necessary tools and forms
 - Balance formula and adjust to create a variety of cheese cakes
 - Select proper baking time
 - Select toppings for cheese cakes

Number:	15.8		
Title:	Gâteau St. Honoré		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of Gâteau St. Honoré.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

15.8.1 Prepare Gâteau St. Honoré.

Learning Tasks Content

15.8.1 Prepare Gâteau St. Honoré.

- Describe the uses of choux paste and its characteristic properties.
- Select proper ingredients and interpret formula
- Prepare paste in correct step by step sequence
- Prepare additional doughs, fillings to formula instructions
- Demonstrate to prepare above items ready to be baked
- Cook caramel to correct degree
- Decorate products to formula

Number: 16.0
Title: Cookies and Related Theory-Advanced

16.1 Macaroons (Almond)

6 Total Hours Theory: 2 hours Practical: 4 hours

16.2 Macaroons (Coconut)

6 Total Hours Theory: 2 hours Practical: 4 hours

16.3 Specialty Cookies

12 Total Hours Theory: 8 hours Practical: 4 hours

24 Total Hours Theory: 12 hours Practical: 12 hours

Number:	16.1		
Title:	Macaroons (Almond)		
Duration:	Total Hours: 6	Theory: 2	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of almond macaroons.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 16.1.1 Describe and identify various types of almond macaroons.
- 16.1.2 Describe and explain the functions of the basic ingredients used to produce almond macaroons.
- 16.1.3 Describe and explain the functions of the most common added ingredients.
- 16.1.4 Describe the components and manufacturing procedure for almond paste.
- 16.1.5 Describe and perform the mixing procedure for almond macaroons to desired consistency.
- 16.1.6 Pan macaroon and recognize the effect of spread while baking.
- 16.1.7 Explain the theory and perform the baking procedures for macaroon cookies.
- 16.1.8 Describe and explain the procedure for the production of “Dutch” macaroons.
- 16.1.9 Describe and explain the procedure for the production of “French” macaroons.

Learning Tasks Content

- 16.1.1 Describe and identify various types of almond macaroons.
- Plain; Dutch; French; Chocolate; Almond Crescents
- 16.1.2 Describe and explain the functions of the basic ingredients used to produce almond macaroons.
- Almond paste; Sugar; Egg whites
- 16.1.3 Describe and explain the functions of the most common added ingredients.
- Glucose; Invert sugar; Salt
- 16.1.4 Describe the components and manufacturing procedure for almond paste.
- Recognize proportion of almonds to sugar
 - Describe almond paste
- 16.1.5 Describe and perform the mixing procedure for almond macaroons to desired consistency.
- Perform basic make-up procedure for almond macaroons: select tools and/or equipment; pipe or bag (star tube; plain tube)
- 16.1.6 Pan macaroon and recognize the effect of spread while baking.
- Select pans
 - Prepare pans
 - State weight and size
 - Recognize spacing on pan
 - Explain the effect of spacing on baking
 - Demonstrate how to avoid peaks on piped macaroons
 - Garnish as per formula requirement
- 16.1.7 Explain the theory and perform the baking procedures for macaroon cookies.
- Select baking temperature required for each product
 - Recognize when macaroons are properly baked
 - Recognize the need for double pans
 - Select protective tools and equipment to remove macaroons from the oven
 - Operate protective tools and equipment
 - Recognize the effect of “post baking”

16.1.8 Describe and explain the procedure for the production of “Dutch” macaroons.

- Pipe or bag: plain tube
- State reason for drying of piped macaroons
- State reason for cutting top crust before baking

16.1.9 Describe and explain the procedure for the production of “French” macaroons.

- Pipe or bag: star tube
- Garnish with glaze fruit or nuts
- Glaze after baking: apricot glaze; syrup glaze

Number:	16.2		
Title:	Macaroons (Coconut)		
Duration:	Total Hours: 6	Theory: 2	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of coconut macaroons.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 16.2.1 Describe and identify the various products utilizing coconut macaroon batter.
- 16.2.2 Describe and explain the function of the basic ingredients used to produce coconut macaroons.
- 16.2.3 Describe and explain the functions of the most common added ingredients.
- 16.2.4 Describe and perform the procedures for the preparation of coconut macaroon batter.
- 16.2.5 Perform basic make-up procedure for coconut macaroons and squares.
- 16.2.6 Pan coconut macaroons and recognize the effect of spread while baking.
- 16.2.7 Explain the theory and perform the baking procedures for coconut macaroons.

Learning Tasks Content

- 16.2.1 Describe and identify the various products utilizing coconut macaroon batter.
 - Coconut macaroons
 - Coconut squares
- 16.2.2 Describe and explain the function of the basic ingredients used to produce coconut macaroons.
 - Dessicated coconut; Sugar; Egg whites

- 16.2.3 Describe and explain the functions of the most common added ingredients.
- Flour; Glucose; Almond or Macaroon Paste
- 16.2.4 Describe and perform the procedures for the preparation of coconut macaroon batter.
- Select tools and/or equipment
 - Select method of boiling syrup
 - Select method of heating mixture
 - State reason for temperature control
 - Recognize coagulation of egg whites
 - Recognize desired batter consistency
- 16.2.5 Perform basic make-up procedure for coconut macaroons and squares.
- Select tools and/or equipment
 - Pipe or bag: plain tube
 - Demonstrate how to spread properly
- 16.2.6 Pan coconut macaroons and recognize the effect of spread while baking.
- Select pans
 - Prepare pans
 - State weight and size
 - Recognize spacing on pan
 - Explain the effect of spacing on baking
 - Garnish as per formula requirement
- 16.2.7 Explain the theory and perform the baking procedures for coconut macaroons.
- Select baking temperature required for each product
 - Recognize when macaroons are properly baked
 - Recognize the need for double pans
 - Select protective tools and equipment to remove macaroons from the oven
 - Operate protective tools and equipment
 - Recognize the effect of “post baking”

Number:	16.3		
Title:	Specialty Cookies		
Duration:	Total Hours: 12	Theory: 8	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of specialty cookies.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 16.3.1 Identify and describe specialty cookies.
- 16.3.2 Demonstrate a working knowledge of preparing, assembling and finishing specialty cookies.

Learning Tasks Content

- 16.3.1 Identify and describe specialty cookies.
 - Puff pastry
 - Combination of different mixtures: sweet paste; almond paste; chocolate; butter cream
 - Florentine cookies
 - Squares or different types
 - Any other types (other than macaroons and foam type cookies)
- 16.3.2 Demonstrate a working knowledge of preparing, assembling and finishing specialty cookies.

Number: 17.0

Title: Pastry, Desserts and Related Theory

17.1 French Pastries (Cake Variety)

8 Total Hours Theory: 2 hours Practical: 6 hours

17.2 Plated Desserts

7 Total Hours Theory: 1 hours Practical: 6 hours

17.3 Japonaise Pastries

4 Total Hours Theory: 1 hours Practical: 3 hours

17.4 Introduction to Petits Fours Glacés

5 Total Hours Theory: 2 hours Practical: 3 hours

17.5 Tempering of Couverture

4 Total Hours Theory: 1 hours Practical: 3 hours

17.6 Fillings, Icings and Creams

8 Total Hours Theory: 5 hours Practical: 3 hours

36 Total Hours Theory: 12 hours Practical: 24 hours

**This unit is an introductory level to pastries and desserts.
Level 3 includes more comprehensive practical training.**

Number:	17.1		
Title:	French Pastries (Cake Variety)		
Duration:	Total Hours: 8	Theory: 2	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of French pastries (cake variety).

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

17.1.1 Prepare a variety of sponge-cake based French pastries.

Learning Tasks Content

17.1.1 Prepare a variety of sponge-cake based French pastries.

- Select tools, equipment, pre-set oven temperatures
- Prepare sponge cakes or cake batters for sheet type pastries:
- prepare fillings, cream, chocolate coatings and almond paste according to formula or requirements
- Fill, laminate, cool products
- Cut pastries, cover with chocolate, almond paste, butter cream as required
- Mask, coat and decorate
- Select the method to store, freeze and display pastries

Number:	17.2		
Title:	Plated Desserts		
Duration:	Total Hours: 7	Theory: 1	Practical: 6
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of contemporary plated desserts.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 17.2.1 Select popular dessert items.
- 17.2.2 Prepare the appropriate accompaniments.
- 17.2.3 Prepare decoration materials.
- 17.2.4 Select plates.

Learning Tasks Content

- 17.2.1 Select popular dessert items such as:
 - Puddings
 - Mousses
 - Bavarian creams
 - Rice puddings
 - Variety of fresh fruits
- 17.2.2 Prepare the appropriate accompaniments.
 - Pastry creams
 - Crème anglaise
 - Fruit purees
 - Chocolate sauce

17.2.3 Prepare decoration materials.

- Lady Fingers
- Chocolate ornaments
- Chocolate rolls
- Sugar decoration pieces

17.2.4 Select plates.

- Place selected dessert into correct position
- Pipe, pour or deposit the accompanying sauce next to dessert
- Serve plated desserts by adding selected decoration material

Number:	17.3		
Title:	Japonaise Pastries		
Duration:	Total Hours: 4	Theory: 1	Practical: 3
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of Japonaise pastries.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

17.3.1 Prepare Japonaise type French pastries.

Learning Tasks Content

17.3.1 Prepare Japonaise type French pastries.

- State preparation methods and techniques for these types of French pastries
- Read and interpret formulas; select mixing tools and equipment required; scale and prepare ingredients
- Prepare batters and meringues: pipe, spread or deposit on silicone paper lined trays and bake to correct doneness
- Select and prepare fillings and glaze: select tools, wide screens or other equipment for glazing and carry out any necessary preparatory functions
- Fill, glaze and/or Othellos and Japonaise pastries
- Finish and decorate pastries to specifications and prepare for presentation
- Store pastries in proper condition

Number:	17.4		
Title:	Introduction to Petits Fours Glacés		
Duration:	Total Hours: 5	Theory: 2	Practical: 3
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of petits fours glacés.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

17.4.1 Prepare a variety of petits fours glacés.

Learning Tasks Content

17.4.1 Prepare a variety of petits fours glacés.

- Describe different types of basic cakes and ingredients available to produce this product
- Describe the method of making individual and sheet-type petits fours
- Select tools and mixing equipment, scale ingredients, and pre- set oven to correct temperature: prepare base batter according to formula
- Select and prepare fillings used in the production of petits fours glacés: almond paste, icing fondants, chocolate coatings
- Fill, cover and cool sheet pastry; cut to proper size; prepare all necessary tools for glazing
- Temper and colour icing fondant or chocolate coatings
- Select all tools necessary for: dipping, piping, glazing
- Glaze petits fours, allow time for fondant to set and decorate with a variety of materials available
- Demonstrate the ability to display petits fours on trays, mirrors or plates

Number:	17.5		
Title:	Tempering of Couverture		
Duration:	Total Hours: 4	Theory: 1	Practical: 3
Prerequisites:	None		
Cross Reference to Training Standards:	7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and processing methods of producing cocoa powder and chocolate.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

17.5.1 Describe the processing methods of producing cocoa powders and chocolate.

Learning Tasks Content

- 17.5.1 Describe the processing methods of producing cocoa powders and chocolate.
- Identify the different types of chocolate available
 - Identify the different forms in which chocolate products are available to the user
 - Describe the use of chocolate in the production and finishing of all types and kinds of pastries and in general as a flavouring material for: cakes, pies, cookies, pralines, moulds
 - Demonstrate tempering of couverture chocolate: dark; white; milk
 - Describe the importance of tempering couverture correctly
 - Use tempered chocolate by dipping, coating, pouring and rolling
 - Describe the method of storing chocolate and finished chocolate products to prevent discoloration

Number:	17.6		
Title:	Fillings, Icings and Creams		
Duration:	Total Hours: 8	Theory: 5	Practical: 3
Prerequisites:	None		
Cross Reference to Training Standards:	7106		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of fillings, icings and creams.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 17.6.1 Select ingredients required in making various types of fillings, icings and creams.
- 17.6.2 Recognize the importance of selecting ingredients which may be perishable.
- 17.6.3 Select tools and equipment required to prepare fillings, icings and creams.
- 17.6.4 Prepare “egg based” creams.
- 17.6.5 Prepare “beaten creams”.
- 17.6.6 Prepare “light textured” creams.
- 17.6.7 Prepare “icings”.
- 17.6.8 Select cooling and refrigeration temperature and sanitary equipment to preserve freshness and to prevent creams and fillings from becoming hazardous products.

Learning Tasks Content

- 17.6.1 Select ingredients required in making the various types of fillings, icings and creams.
 - Sugar, shortening or butter, milk or milk powder, whole eggs, egg whites, stabilizers (starch or gums)

- 17.6.2 Recognize the importance of selecting ingredients which may be perishable.
- Milk
 - Eggs
- 17.6.3 Select tools and equipment required to prepare fillings, icings and creams.
- Mixer, steam kettle, whip, beater, spatula
- 17.6.4 Prepare “egg based” creams.
- Describe the method of preparation
 - Pastry cream
 - Crème anglaise
 - Vanilla custard (French pastry cream)
- 17.6.5 Prepare “beaten creams”.
- Describe the method of preparation
 - French butter cream
 - Italian butter cream
 - Light butter cream
 - Vanilla butter cream
- 17.6.6 Prepare “light textured” creams.
- Describe the method of preparation
 - Diplomat cream
 - Bavarian cream
 - Whipped cream
 - Mousses
 - St-Honoré cream
- 17.6.7 Prepare “icings”.
- Describe the method of preparation
 - Creamed icings
 - Fudge type icings
 - Flat icings
 - Fondant
- 17.6.8 Select cooling and refrigeration temperature and sanitary equipment to preserve freshness and to prevent creams and fillings from becoming hazardous products.

Pâtissier

Level 3

Reportable Subject Summary – Level 3 Pâtissier

Number	Reportable Subjects	Hours Total	Hours Theory	Hours Practical
18.0	Specialty Cakes	20	4	16
19.0	Pastries and Petits Fours	20	4	16
20.0	Decorating	15	3	12
21.0	Desserts	15	3	12
22.0	Almond Paste	15	3	12
23.0	Gum Paste	10	2	8
24.0	Sugar Work	20	4	16
25.0	Chocolate and Couverture	20	4	16
26.0	Specialty Seasonal Products	5	1	4
27.0	Wedding Cakes	10	2	8
	Total	150	30	120

Number: 18.0
Title: **Specialty Cakes**

18.1 Cream Filled Layer Cakes & Sacher Torten

5 Total Hours Theory: 1 hours Practical: 4 hours

18.2 Dobos Torten and Cheese Cakes

5 Total Hours Theory: 1 hours Practical: 4 hours

18.3 Linzer Torten

5 Total Hours Theory: 1 hours Practical: 4 hours

18.4 Croquembouche

5 Total Hours Theory: 1 hours Practical: 4 hours

20 Total Hours Theory: 4 hours Practical: 16 hours

Number:	18.1		
Title:	Cream Filled Layer Cakes & Sacher Torten		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of cream filled layer cakes and Sacher torten.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 18.1.1 Select the method of preparing cake batters for specialty cakes such as: layer cakes, Sacher Torten, and prepare.

Learning Tasks Content

- 18.1.1 Select the method of preparing cake batters for specialty cakes such as: layer cakes, Sacher Torten, and prepare.

- Read and interpret formula:
- assemble the ingredients necessary for the production of cakes;
- select weighing equipment,
- operate scale
- weight ingredients
- Select mixing tools and equipment:
- bowls, hand whips, cake forms, baking trays
- Demonstrate mixing method and process:
- select the required types of flour;
- identify the correct ingredient and water temperatures;
- prepare specific cake batters
- Prepare cake tins and/or trays for easy release after baking:
- cleaning, greasing, dusting, silicone paper lining
- Deposit cake batter manually or mechanically into cake forms
- scaling; piping; depositing
- Select oven temperature and baking time:

- test baked cakes for doneness and recognize when baked as determined by touch and appearance
- De-pan baked cakes manually or mechanically, cool and store according to requirement
- Mask, decorate and finish cakes according to formula
- Store cakes, select cooling and refrigeration temperature with proper humidity for longer freshness and shelf life
- Merchandise display cakes for sale demonstrating high professional standards

Number:	18.2		
Title:	Dobos Torten and Cheese Cakes		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of Dobos torten and cheese cakes.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 18.2.1 Prepare cake mix for Dobos torten and buttercream filling according to formula.
- 18.2.2 Describe the different cheeses best suited for cheese cakes and prepare cheese cakes.

Learning Tasks Content

- 18.2.1 Prepare cake mix for Dobos torten and buttercream filling according to formula.
 - State and demonstrate the preparation of caramel
 - Mask and decorate cake
- 18.2.2 Describe the different cheeses best suited for cheese cakes and prepare cheese cakes.
 - Describe the correct way to whip egg whites
 - Select tools and forms
 - Balance formulas and adjust to create a variety of cheese cakes
 - Select baking time
 - Select toppings for cheese cakes

Number:	18.3		
Title:	Linzer Torten		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of Linzer torten.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

18.3.1 Prepare linzer torten to formula.

Learning Tasks Content

18.3.1 Prepare linzer torten to formula.

- Bake at proper temperature
- Describe the use of ammonia in the production of Linzer torten

Number:	18.4		
Title:	Croquembouche		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of principles and preparation of croquembouche.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 18.4.1 Describe the uses of choux paste and its characteristic properties, preparing croquembouche: chocolate and caramel.

Learning Tasks Content

- 18.4.1 Describe the uses of choux paste and its characteristic properties, preparing croquembouche: chocolate and caramel.
- Select ingredients and interpret formula
 - Prepare paste in step by step sequence
 - Prepare additional doughs, fillings to formula instructions
 - Demonstrate to prepare above items ready to be baked
 - Cook caramel to correct degree
 - Decorate products to formula specification

Number: 19.0
Title: Pastries and Petits Fours

19.1 French Pastries (Cake Variety)

5 Total Hours Theory: 1 hours Practical: 4 hours

19.2 Othellos

5 Total Hours Theory: 1 hours Practical: 4 hours

19.3 Petits Fours Glacés

5 Total Hours Theory: 1 hours Practical: 4 hours

19.4 Petits Fours Secs and Friandises

5 Total Hours Theory: 1 hours Practical: 4 hours

20 Total Hours Theory: 4 hours Practical: 16 hours

Number:	19.1		
Title:	French Pastries (Cake Variety)		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of French pastries (cake variety).

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

19.1.1 Prepare a variety of sponge-cake based French pastries.

Learning Tasks Content

19.1.1 Prepare a variety of sponge-cake based French pastries.

- Select tools, proper equipment, pre-set oven temperatures
- Prepare sponge cakes or cake batters for sheet type pastries: prepare fillings, cream, chocolate coatings and almond paste according to formula or requirements
- Fill, laminate, cool products
- Cut pastries, cover with chocolate, almond paste, butter cream as required
- Mask, coat and decorate
- Select the method to store, freeze and display pastries

Number:	19.2		
Title:	Othellos		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of Othellos.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

19.2.1 Prepare Othellos type French pastries.

Learning Tasks Content

19.2.1 Prepare Othellos type French pastries.

- State preparation methods and techniques for these types of French pastries
- Read and interpret formulas; select mixing tools and equipment required; scale and prepare ingredients
- Prepare batters and meringues: pipe, spread or deposit on silicone paper lined trays and bake to correct doneness
- Select and prepare fillings and glaze: select tools, wide screens or other equipment for glazing and carry out any necessary preparatory functions
- Fill, glaze Othellos pastries
- Finish and decorate pastries to specifications and prepare for presentation; store pastries in proper condition

Number:	19.3		
Title:	Petits Fours Glacés		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of petits fours glacés.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

19.3.1 Prepare a variety of petits fours glacés.

Learning Tasks Content

19.3.1 Prepare a variety of petits fours glacés.

- Describe different types of basic cakes and ingredients available
- Describe method of making individual and sheet-type petits fours
- Select tools and mixing equipment, scale ingredients, and pre- set oven to correct temperature: prepare base batter according to formula
- Select and prepare fillings used in the production of petits fours glacés: almond paste, icing fondants, chocolate coatings
- Fill, cover and cool sheet pastry; cut to size; prepare necessary tools for glazing
- Temper and colour icing fondant or chocolate coatings
- Select tools necessary for: dipping, piping, glazing
- Glaze petits fours, allow time for fondant to set and decorate with a variety of materials available
- Demonstrate the ability to display petits fours on trays, mirrors or plates

Number:	19.4		
Title:	Petits Fours Secs and Friandises		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of petits fours secs and friandises.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

19.4.1 Prepare a variety of petits fours secs and friandises.

Learning Tasks Content

19.4.1 Prepare a variety of petits fours secs and friandises.

- Describe the different types of bases such as: Shortbread dough; Nuts; Chocolate: Puff pastry dough; Sweet doughs; Fruits; Almond paste
- Read and interpret formulas: select and weigh and measure a variety of ingredients and prepare and bake all the different varieties of bases according to needs and specifications
- Fill with products such as: jam, chocolate, sugar, almond paste, nougat, fondant, croquant
- Prepare fruits for dipping in chocolate or caramel: prepare and fill fruits with almond paste
- Select tools and equipment for petits fours secs and friandises: dipping; coating; finish (chocolate coatings, couverture, milk, white chocolate)
- Prepare and cook sugar glucose to the proper stage and temperature and dip friandises
- Place friandises and petits fours secs in paper cups, or arrange on trays or plates according to requirement

Number: 20.0

Title: **Decorating**

20.1 Cake Masking – Colour Coordination

5 Total Hours Theory: 1 hours Practical: 4 hours

20.2 Script Writing, Lettering – Decorating

5 Total Hours Theory: 1 hours Practical: 4 hours

20.3 Cake Design, Piping, Run-Out Motifs

5 Total Hours Theory: 1 hours Practical: 4 hours

15 Total Hours Theory: 3 hours Practical: 12 hours

Number:	20.1		
Title:	Cake Masking – Colour Coordination		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of cake masking-colour coordination.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

20.1.1 Prepare royal or cake icings.

Learning Tasks Content

20.1.1 Prepare royal or cake icings.

- Select tools and demonstrate method to produce paper cones
- Prepare royal icing and mask cake smooth and evenly: demonstrate the handling of a palette knife during icing of cakes
- Select and coordinate food colouring, pipe cake borders
- Decorate cakes with ornaments

Number: 20.2
Title: **Script Writing, Lettering – Decorating**
Duration: Total Hours: 5 Theory: 1 Practical: 4
Prerequisites: None
Cross Reference to Training Standards: 7106, 7108

General Learning Outcomes

Demonstrate a working knowledge of script writing, lettering – decorating.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 20.2.1 Prepare paper cone piping bags.
- 20.2.2 Letter and print as a form of decoration on large commercial cakes.

Learning Tasks Content

- 20.2.1 Prepare paper cone piping bags.
 - Prepare materials used for lettering such as: Royal icing, Chocolate, Butter cream, Piping jelly.
- 20.2.2 Letter and print as a form of decoration on large commercial cakes.
 - Demonstrate central spacing of writing on special occasion cakes

Number:	20.3		
Title:	Cake Design, Piping, Run-Out Motifs		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of cake design, piping, run-out motifs.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 20.3.1 Identify the methods of creating creative designs.
- 20.3.2 Draw simple design for a variety of occasions on paper and transfer the designs to cakes

Learning Tasks Content

- 20.3.1 Identify the methods of creating creative designs.
 - Cake border construction
 - Run-out motifs
 - Ornaments
- 20.3.2 Draw creative designs for a variety of occasions on paper and transfer the designs to cakes.
 - Demonstrate proper handling of a piping bag for borders and general decorations with: Star tubes, Plain tubes, Rose or petal tubes, Leaf tubes, Specialty tubes

Number: 21.0
Title: Desserts

21.1 Souffles, Charlottes and Mousses

5 Total Hours Theory: 1 hours Practical: 4 hours

21.2 Plated Desserts

5 Total Hours Theory: 1 hours Practical: 4 hours

21.3 Ice Cream, Sherberts and Parfaits

5 Total Hours Theory: 1 hours Practical: 4 hours

15 Total Hours Theory: 3 hours Practical: 12 hours

Number:	21.1		
Title:	Souffles, Charlottes and Mousses		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of soufflés, charlottes and mousses.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 21.1.1 Interpret formula for preparation of soufflés, charlottes and mousses.
- 21.1.2 Prepare soufflés, charlottes and mousses.

Learning Tasks Content

- 21.1.1 Interpret formula for preparation of soufflés, charlottes and mousses.
 - Interpret formula
 - Select ingredients
 - Perform preparatory methods
 - Cook, bake, whip ingredients according to formula requirements
 - Select accompaniments
 - Prepare hot desserts for service
 - Select ingredients, tools, moulds, cups and forms: select thickening agent for charlottes and mousses
- 21.1.2 Prepare soufflés, charlottes and mousses.
 - Select the preparatory method of preparing stocks; combine ingredients to achieve required mixture consistency; pasteurizing eggs by heat; dissolve gelatine for setting of desserts
 - Cool desserts, unmould if necessary and decorate to requirements: select the accompaniments where applicable

Number:	21.2		
Title:	Plated Desserts		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7104, 7106, 7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles and preparation of plated desserts.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

21.2.1 Prepare plated dessert items.

Learning Tasks Content

21.2.1 Prepare plated dessert items.

- Puddings
- Mousses
- Bavarian creams
- Rice puddings
- Variety of fresh fruits
- Prepare the appropriate accompaniments: pastry creams, crème anglaise, fruit purées, chocolate sauce
- Prepare decoration materials: Lady fingers, chocolate ornaments, chocolate rolls, sugar decoration pieces
- Select plates: place selected dessert into correct position, pipe, pour or deposit the accompanying sauce next to dessert, serve plated desserts by adding selected decoration material

Number:	21.3		
Title:	Ice Cream, Sherbets and Parfaits		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of ice cream, sherbets and parfaits.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

21.3.1 Prepare frozen desserts, e.g. ice cream, sherbets and parfaits.

Learning Tasks Content

21.3.1 Prepare frozen desserts, e.g. ice cream, sherbets and parfaits.

- Prepare ice cream desserts using commercial ice creams and sherbets
- Read and interpret formula and method
- Select ingredients and perform preparatory methods
- Select, prepare and sanitize equipment and tools including: bowls, measuring cups, whips, moulds, spatulas, spoons, mixing machines, ice cream machines
- Weigh ingredients using: scales, measuring cups, containers
- Combine ingredients to produce required mixture: mixing, whipping, folding, blending
- Pasteurize mixture by heating to required temperature and time to destroy harmful bacteria
- Demonstrate an understanding of the operation of ice cream machines
- Prepare ice creams and sherbets to desired consistency: deposit desserts into moulds or containers as required to achieve desired shape or form
- Store finished ices to ensure safe transport and retaining of required eating quality: variety; type; temperature requirement or time
- Decorate frozen desserts

Number: 22.0
Title: Almond Paste

22.1 Almond Paste, Kernel Paste, Theory & Composition

5 Total Hours Theory: 1 hours Practical: 4 hours

22.2 Almond Paste, Marzipan Modeling of Fruits, Flowers and Figurines

5 Total Hours Theory: 1 hours Practical: 4 hours

22.3 Almond Paste – Decoration Material Showpieces

5 Total Hours Theory: 1 hours Practical: 4 hours

15 Total Hours Theory: 3 hours Practical: 12 hours

Number: 22.1
Title: **Almond Paste, Kernel Paste, Theory and Composition**
Duration: Total Hours: 5 Theory: 1 Practical: 4
Prerequisites: None
Cross Reference to Training Standards: 7105, 7106, 7108

General Learning Outcomes

Demonstrate a working knowledge of almond paste, kernel paste, theory and composition.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

22.1.1 Prepare almond paste, kernel paste, modeling paste.

Learning Tasks Content

22.1.1 Prepare almond paste, kernel paste, modeling paste.

- Describe the theory of producing almond paste, kernel paste, modeling paste
- Select correct ingredients required to produce almond paste
- Prepare almond paste for production of formulas: Macaroons, Cookies, Fillings
- Demonstrate method of storing almond paste to prevent deterioration

Number:	22.2		
Title:	Almond Paste, Marzipan Modeling of Fruits, Flowers and Figurines		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of almond paste, kernel paste, theory and composition.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

22.2.1 Demonstrate modeling using almond paste or marzipan.

Learning Tasks Content

22.2.1 Demonstrate modeling using almond paste or marzipan.

- Select tools required
- Model marzipan flowers, fruits and figurines
- Select the method to apply food colours, candy or cocoa butter (for glazing) to almond paste products
- Display marzipan flowers, fruits figurines and other decorations and products for maximum effect

Number: 22.3
Title: **Almond Paste – Decoration Material Showpieces**
Duration: Total Hours: 5 Theory: 1 Practical: 4
Prerequisites: None
Cross Reference to Training Standards: 7105, 7106, 7108

General Learning Outcomes

Demonstrate a working knowledge of almond paste – decoration material showpieces.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

22.3.1 Produce a showpiece made of marzipan.

Learning Tasks Content

22.3.1 Produce a showpiece made of marzipan.

- Select a design of decorative form
- Form almond paste into desired shape by modeling, piping, cutting and folding
- Decorate marzipan showpiece with complementary materials
- Display showpiece for maximum effect

Number: 23.0
Title: Gum Paste

23.1 Gum Paste Preparation

5 Total Hours Theory: 1 hours Practical: 4 hours

23.2 Gum Paste Showpiece

5 Total Hours Theory: 1 hours Practical: 4 hours

10 Total Hours Theory: 2 hours Practical: 8 hours

Number:	23.1		
Title:	Gum Paste Preparation		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of gum paste preparation.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

23.1.1 Prepare gum paste.

Learning Tasks Content

23.1.1 Prepare gum paste.

- Read and interpret gum paste formula
- Select: tools, forms, moulds
- Design plans for simple showpieces
- State theory and method to use the various types of gums available to produce a paste
- Select type of sugar
- Prepare gum paste: line moulds and forms, roll and cut out designs, store gum paste parts to dry

Number:	23.2		
Title:	Gum Paste Showpiece		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of gum paste showpiece.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

23.2.1 Prepare a gum paste showpiece.

Learning Tasks Content

23.2.1 Prepare a gum paste showpiece.

- Select: tools, palette knives, piping bags
- Explain how to assemble gum paste
- Describe how to decorate gum paste
- Prepare royal icing: clean, assemble and decorate gum paste showpiece
- Display and present gum paste showpiece for maximum effect

Number: 24.0
Title: Sugar Work

24.1 Basic Sugar Work: Rock Sugar, Spun Sugar and Poured Sugar

5 Total Hours Theory: 1 hours Practical: 4 hours

24.2 Pulled Sugar and Sugar Baskets

5 Total Hours Theory: 1 hours Practical: 4 hours

24.3 Sugar Baskets and Sugar Ribbons

5 Total Hours Theory: 1 hours Practical: 4 hours

24.4 Sugar Flowers, Leaves and Ribbons

5 Total Hours Theory: 1 hours Practical: 4 hours

20 Total Hours Theory: 4 hours Practical: 16 hours

Number:	24.1		
Title:	Basic Sugar Work: Rock Sugar, Spun Sugar and Poured Sugar		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of basic sugar work: rock sugar, spun sugar and poured sugar.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

24.1.1 Prepare boiling sugar syrups to the correct degree.

Learning Tasks Content

24.1.1 Prepare boiling sugar syrups to the correct degree.

- Select materials and ingredients
- Select proper tools: pots, spoons, brushes, marble slabs, metal scrapers, thermometers
- Perform the basic method of boiling sugar, add glucose and acids at the correct time to prevent sugar crystallizing

Number: 24.2
Title: **Pulled Sugar and Sugar Baskets**
Duration: Total Hours: 5 Theory: 1 Practical: 4
Prerequisites: None
Cross Reference to Training Standards: 7105, 7106, 7108

General Learning Outcomes

Demonstrate a working knowledge of pulled sugar and sugar baskets.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

24.2.1 Produce sugar baskets.

Learning Tasks Content

24.2.1 Produce sugar baskets.

- Select equipment
- Describe the methods of preparing: boards, marble slabs, heating lamps, other equipment
- Boil sugar to the proper temperature: add food colours at the correct stage; cool sugar on marble table and pull sugar to achieve the desired consistency; shape pulled sugar into baskets; assemble correctly and decorate baskets to professional standards
- Store sugar showpiece to prevent deterioration

Number: 24.3
Title: **Sugar Baskets and Sugar Ribbons**
Duration: Total Hours: 5 Theory: 1 Practical: 4
Prerequisites: None
Cross Reference to Training Standards: 7105, 7106, 7108

General Learning Outcomes

Demonstrate a working knowledge of sugar baskets and sugar ribbons.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

24.3.1 Demonstrate the techniques of sugar pulling.

Learning Tasks Content

24.3.1 Demonstrate the techniques of sugar pulling.

- Describe the techniques of sugar pulling
- Boil sugar to proper stage: prepare basket, handle; assemble basket
- Pull different coloured sugars and use same for basket decoration or to decorate similar items: Ribbons; Bow-ties

Number: 24.4
Title: **Sugar Flowers, Leaves and Ribbons**
Duration: Total Hours: 5 Theory: 1 Practical: 4
Prerequisites: None
Cross Reference to Training Standards: 7105, 7106, 7108

General Learning Outcomes

Demonstrate a working knowledge of sugar flowers, leaves and ribbons.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

24.4.1 Produce sugar flowers, leaves and ribbons using pulled sugar.

Learning Tasks Content

24.4.1 Produce sugar flowers, leaves and ribbons using pulled sugar.

- Sugar pulling
- Roses
- Tulips
- Other flowers
- Prepare leaves and create flower arrangements
- Demonstrate sugar showpieces for maximum effect

Number: 25.0
Title: **Chocolate And Couverture**

25.1 Tempering of Couverture

5 Total Hours Theory: 1 hours Practical: 4 hours

25.2 Piped Chocolate Showpiece-Basic

5 Total Hours Theory: 1 hours Practical: 4 hours

25.3 Piped Chocolate Showpiece – Advanced

5 Total Hours Theory: 1 hours Practical: 4 hours

25.4 Cocoa Painting for Cake Decoration

5 Total Hours Theory: 1 hours Practical: 4 hours

20 Total Hours Theory: 4 hours Practical: 16 hours

Number:	25.1		
Title:	Tempering of Couverture		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7107		

General Learning Outcomes

Demonstrate a working knowledge of the principles of tempering couverture.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

25.1.1 Demonstrate tempering of couverture.

Learning Tasks Content

25.1.1 Demonstrate tempering of couverture.

- Identify the different types of chocolate available
- Identify the different forms in which chocolate products are available
- Describe the use of chocolate in the production and finishing of types and kinds of pastries and in general as a flavouring material for: cakes, pies, cookies, pralines, moulds
- Demonstrate tempering of couverture chocolate: dark; white; milk
- Describe the importance of tempering couverture correctly
- Use tempered chocolate by dipping, coating, pouring and rolling
- Describe the method of storing chocolate and finished chocolate products to prevent discoloration

Number:	25.2		
Title:	Piped Chocolate Showpiece-Basic		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of basic preparation of a piped chocolate showpiece.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

25.2.1 Prepare a piped chocolate showpiece.

Learning Tasks Content

25.2.1 Prepare a piped chocolate showpiece.

- Prepare required tools
- Describe method to convert couverture into a piping chocolate
- Temper couverture, convert into piping chocolate according to formula: pipe chocolate over moulds into the desired shape
- Decorate showpiece to professional standards

Number:	25.3		
Title:	Piped Chocolate Showpiece – Advanced		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of advanced preparation of a piped chocolate showpiece.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

25.3.1 Prepare a design or drawing to specification.

Learning Tasks Content

25.3.1 Prepare a design or drawing to specification.

- Demonstrate the methodology to produce a variety of chocolate showpieces
- Demonstrate the use of couverture by tempering and use same to create an artistic chocolate showpiece: Dark, Milk, White
- Decorate showpiece with chocolate, modeling chocolate, royal icing and other available materials
- Display showpiece for maximum effects

Number:	25.4		
Title:	Cocoa Painting for Cake Decoration		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of the technique of cocoa painting for cake decoration.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 25.4.1 Demonstrate the method for using cocoa and butter for painting images and cartoon figures or commercial messages onto marzipan labels for cake decoration.

Learning Tasks Content

- 25.4.1 Demonstrate the method for using cocoa and cocoa butter for painting images and cartoon figures or commercial messages onto marzipan labels for cake decoration.
- Select materials, tools and brushes used for this special form of chocolate decorating
 - Demonstrate the skill of using stencils, transfers and air brushes
 - Decorate cocoa paintings and demonstrate its different uses

Number: 26.0
Title: **Specialty Seasonal Products**

26.1 Specialty Seasonal Products

5 Total Hours Theory: 1 hours Practical: 4 hours

5 Total Hours Theory: 1 hours Practical: 4 hours

Number:	26.1		
Title:	Specialty Seasonal Products		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7105, 7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of specialty seasonal products.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

- 26.1.1 Prepare gingerbread products and other seasonal items. (e.g. honey cookies, gingerbread houses, Christmas Stollen, Easterbread, etc.)

Learning Tasks Content

- 26.1.1 Prepare gingerbread products and other seasonal items. (e.g. honey cookies, gingerbread houses, Christmas Stollen, Easterbread, etc.)
- Read and interpret formula
 - Select tools and equipment
 - Select and scale ingredients
 - Demonstrate the preparation of required ingredients
 - Prepare mixes and doughs and shape products: rest, proof, shape, roll out
 - Bake products at correct temperature until done
 - Finish, assemble and decorate to standards and requirements

Number: 27.0
Title: **Wedding Cakes**

27.1 Traditional English Cakes

5 Total Hours Theory: 1 hours Practical: 4 hours

27.2 European Type Wedding Cake

5 Total Hours Theory: 1 hours Practical: 4 hours

10 Total Hours Theory: 2 hours Practical: 8 hours

Number:	27.1		
Title:	Traditional English Cakes		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of traditional English cakes.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

27.1.1 Prepare light and dark fruit cakes.

Learning Tasks Content

27.1.1 Prepare light and dark fruit cakes.

- State the theory of preparation
- Select tools and equipment
- Prepare ingredients including the soaking of fruits
- Prepare fruit cake batters according to formula
- Bake at correct temperature, cool, age, and soak fruit cake
- Prepare fruit cake for decoration: cover with almond paste; ice cakes with royal icing or cover cake with Australian rolled fondant (plastic icing)
- Decorate cake to specification
- Prepare cake for presentation

Number:	27.2		
Title:	European Type Wedding Cake		
Duration:	Total Hours: 5	Theory: 1	Practical: 4
Prerequisites:	None		
Cross Reference to Training Standards:	7106, 7108		

General Learning Outcomes

Demonstrate a working knowledge of European type wedding cake.

Learning Outcomes

On successful completion of this unit, the apprentice has demonstrated the ability to:

27.2.1 Prepare an European type wedding cake.

Learning Tasks Content

27.2.1 Prepare an European type wedding cake.

- Pound cakes
- Layer cakes
- Carrot cakes
- Interpret formula, prepare cake batters, bake and cool, prepare for decoration
- Ice and mask cakes with the correct icing: colour, flavour, consistency (apply almond paste where required, decorate cake)
- Prepare cake for presentation



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