



## Release of Updated Training Standard Log Book

<b>Trade Name &amp; Code</b>	<b>423A Baker &amp; 423C Baker-Pâtissier</b>
<b>Implementation Date of New Standard</b>	October 28, 2016, released as Version 300
<b>Implementation Plan</b>	<ul style="list-style-type: none"> <li>▪ Apprentices who began their apprenticeship on the former 2003 Training Standard can complete their program using that standard.</li> <li>▪ All apprentices with initial training agreements registered on or after October 28, 2016 must be trained to this new standard.</li> <li>▪ On or after October 28, 2016, any apprentice who loses his or her training standard must be trained to and completed with the new standard even if they began their apprenticeship with the 2003 version.</li> <li>▪ The skill sets <b>9181 Demonstrate Safe Working Practices</b> through <b>9194 Produce and Finish Cakes</b> cover the 423A Baker portion of this training Standard. Individuals wanting to complete the 423C Baker-Pâtissier program must complete skill sets <b>9195 Produce Advanced Fillings, Icings and Creams</b> through <b>9199 Display and Present Products</b> <i>in addition</i> to the 423A Baker skill sets.</li> <li>▪ Apprentices who successfully complete the entire training standard and the appropriate in-school training will be issued a Certificate of Apprenticeship for the trade of Baker-Pâtissier (423C) and are eligible to write the Red Seal Certificate of Qualification examination for the trade of Baker, the Red Seal title for the trade.</li> </ul>
<b>Impact on Curriculum Standards or Related Trades</b>	<ul style="list-style-type: none"> <li>▪ N/A</li> </ul>
<b>Training Standard Access</b>	<p>As of October 28, 2016:</p> <ul style="list-style-type: none"> <li>▪ The new Training Standard Log Book will be available on the Ontario College of Trades website at <a href="http://collegeoftrades.ca/training-standards">collegeoftrades.ca/training-standards</a>.</li> <li>▪ The College of Trades will send a printed Log Book to each apprentice upon becoming a member of the Apprentices Class in the 423A Baker or 423C Baker-Pâtissier trade when they are mailed their Apprentice’s Statement of Membership card.</li> </ul>
<b>Skill(s) &amp;/or Skill set(s) Added</b>	<ul style="list-style-type: none"> <li>▪ The competencies related to practicing personal hygiene, preventing food poisoning and preventing allergic reactions/food intolerances were removed from the former <b>Protect Self and Others</b> skill set and incorporated into the new <b>9182 Practice Food Safety Procedures</b> skill set.</li> </ul> <p>Within the new skill set <b>9182 Practice Food Safety Procedures</b> are the following skills:</p> <ul style="list-style-type: none"> <li>▪ 9182.01 Demonstrate Personal Hygiene</li> <li>▪ 9182.02 Perform Workplace Hygiene and Sanitation</li> </ul>

	<ul style="list-style-type: none"> <li>▪ 9182.03 Control Temperature During Processing and Preparation</li> <li>▪ 9182.04 Conduct Cooling Procedures</li> <li>▪ 9182.05 Perform Procedures for Reheating</li> <li>▪ 9182.06 Adhere to Procedures for Holding Temperatures</li> <li>▪ 9182.07 Perform Food Receiving and Storage Procedures</li> <li>▪ 9182.08 Take Corrective Measures to Eliminate Food Borne Illness</li> <li>▪ 9182.09 Adapt Recipes to Accommodate Food Allergies, Sensitivities or Intolerances</li> </ul> <p>Within new skill set <b>9183 Perform Baker Trade Practices</b> are the foundational competencies that an apprentice needs to demonstrate consistently throughout their apprenticeship and have been clustered in one skill set rather than been repeated throughout the Standard. These include:</p> <ul style="list-style-type: none"> <li>▪ 9183.01 Maintain Tools and Kitchen Equipment</li> <li>▪ 9183.02 Organize Kitchen Workplace</li> <li>▪ 9183.03 Prepare Consistent Product</li> <li>▪ 9193.04 Adjust Recipes to Scale</li> <li>▪ 9183.05 Calculating Measurement Conversions</li> <li>▪ 9183.06 Demonstrate Portion Control</li> </ul> <p>Skill set <b>9184 Demonstrate Business Practices</b> was significantly modified and several skills were amended/added:</p> <ul style="list-style-type: none"> <li>▪ 9184.01 Demonstrate Customer Service</li> <li>▪ 9184.02 Complete Documentation</li> <li>▪ 9184.03 Participate in Product Planning</li> <li>▪ 9184.04 Participate in Cost Management</li> <li>▪ 9184.05 Merchandise Finish Product</li> <li>▪ 9184.06 Conduct Administrative Functions includes operating point of sale, performing financial transactions, receiving orders and inventory control.</li> <li>▪ 9184.07 Adapt Workflow Procedures</li> <li>▪ 9184.08 Demonstrate Initiative</li> <li>▪ 9184.09 Participate in Continuous Learning was added as it is essential that apprentices stay current with trade trends.</li> </ul> <p>A skill set related to the <b>9193 Produce Savoury Pastry Products</b> was identified as a missing skill set in the previous version of the Training Standard. The production of sausage rolls and meat pies along with a wide variety of other meat filled savouries such as empanadas, Cornish pasties, samosas, quiches have always been a staple of many bakeries product both in midsize and large plants.</p>
<p><b>Optional Skills Become Mandatory</b></p>	<ul style="list-style-type: none"> <li>▪ The former skill set <b>Produce Ices</b> changed to <b>9198 Produce Frozen Desserts</b>. This has become a mandatory required skill set.</li> </ul>

<p><b>New Optional Skills or Mandatory Skills Become Optional</b></p>	<p>Within skill set <b>9196 Produce Decorated and Specialty Items, 9196.07 Apply Molecular Gastronomic Techniques</b> is an optional skill. It is shaded and does not require sign-off.</p> <p>The Working Committee felt that molecular gastronomy is a global technique that is moving from a trend to an integrated practice used in many areas of the culinary sector.</p>
<p><b>Skills/Skill sets Moved</b></p>	<ul style="list-style-type: none"> <li>▪ Within skill set <b>9187 Produce Sweet Dough, Pulled Strudel, Puff Pastry and Pie Dough</b>, the skills were sequenced in the order of the operation that an apprentice would learn making doughs, filling the doughs, preparing the pastry items, baking finishing and glazing.</li> <li>▪ The former skill set <b>Produce Pastry Dough Products and Puff Pastry</b> was changed to <b>9187 Produce Sweet Dough, Pulled Strudel, Puff Pastry and Pie Dough</b></li> <li>▪ The former skill set <b>Produce Filing, Icings and Creams</b> changed to <b>9195 Produce Advanced Fillings/Icings/Creams</b>.</li> <li>▪ The skill set of <b>9192 Produce Puff Pastry Products</b> was placed after <b>9191 Produce Aerated Products</b></li> <li>▪ The new skill set of <b>9193 Produce Savoury Pastry Products</b> was placed after <b>9192 Produce Puff Pastry Products</b>.</li> </ul>
<p><b>Skill(s) or Skill set(s) Removed</b></p>	<p>The skills within skill set <b>9199 Display and Present Products</b> were reduced from five to three:</p> <ul style="list-style-type: none"> <li>▪ 9199.01 Design Display</li> <li>▪ 9199.02 Decorate and Package Products</li> <li>▪ 9199.03 Create and Finish Display</li> <li>▪ <b>Selecting Products</b> for display was included as part of the skill <b>9199.01 DesignDisplay</b>.</li> <li>▪ <b>9199.02 Decorate and Package Products</b> were placed together rather than separated as packaging can be part of the decorating at this point in the process.</li> </ul>
<p><b>General Notes &amp; Rationale</b></p>	<ul style="list-style-type: none"> <li>▪ The 2016 423A Baker and 423C Baker-Pâtissier Training Standard has been significantly revised to reflect current occupational trends, new technologies, work practices and health and safety regulation within the sector. The trends are toward specialty bakeries that produce niche products such as macarons, chocolate, cultural specific goods, or savoury baked goods. As well, artisan baked goods have become mainstream products.</li> <li>▪ The Standards are now aligned with the knowledge and key competencies in the 2015 National Occupational Analysis (NOA) for the trade of Baker.</li> <li>▪ To enhance the layout within the document, a bullet format was introduced in some sections. This provided examples of methods, techniques or type of products related to the specific competency. For example, under <b>9185 Bake Bread, Buns and Rolls</b> various products are listed such as French Stick, Baguette, Ciabatta, Challah and Sourdough. These items can be used as a reference tool for the trainer and apprentice to map out what specific skills or technique have been acquired and what skills need to be developed.</li> <li>▪ The wording of the required standard of “according to recipe specifications” was revised to “according to formulation” as baking is formulaic in nature.</li> </ul>