



JOB READY ASSESSMENT BLUEPRINT

RETAIL COMMERCIAL BAKING NOCTI-ACF

Test Code: 4110

Version: 01

Specific Competencies and Skills Tested in this Assessment:

Safety and Sanitation

Identify causes and prevention of kitchen accidents

Demonstrate safe and sanitary procedures for operating and maintaining large equipment, hand tools, and small wares

Exhibit familiarity with laws and rules pertaining to the food service industry, of regulatory agencies such as OSHA

Identify safe food handling processes

Identify causes and signs of biological, physical, and chemical contamination

Describe use, storage, and disposal of types of cleaners and sanitizers and their proper use

Identify proper methods of waste disposal and recycling

Identify and describe microorganisms related to food spoilage and food-borne illness, including growth environments

Business and Math Skills

Perform basic mathematical operations pertaining to the food service industry (e.g., addition, subtraction, multiplication, division, conversions)

Weigh and measure accurately

Calculate preparation temperatures based on known variables (e.g., friction factor)

Identification, Classification, and Properties of Ingredients

Identify, compare, and contrast ingredients and their sources

Explain the strengthening or weakening effect of ingredients in the production of doughs and batters

Select specific ingredients and/or substitutions appropriate to method and desired product outcome

Identify and describe physical, chemical, and biological leaveners

Identify and use herbs, spices, and flavor extracts

Retail Commercial Baking NOCTI-ACF (continued)

Baking Preparation (Mise en Place)

Demonstrate mise en place by planning assignment inventory of ingredients, equipment, and tools

Break down assignments into tasks

Utilize convenience products if and when necessary, preparing a sequenced and prioritized timeline

Demonstrate a variety of cooking methods: baking, frying, and steaming

Display understanding of basic bakery production and planning principles, including the importance of planning to the overall operation of a baking facility

Basic Baking

Read and prepare standardized recipes/formulas and menus

Define terms related to baking methods, processes, and techniques

Describe, compare, and contrast yeast and laminate dough types and related methods and processes

Describe, compare, and contrast quick breads, including muffin and biscuit dough types and related methods and processes

Describe, compare, and contrast pie dough types and related methods and processes

Describe, compare, and contrast fruit pie filling methods

Describe, compare, and contrast creaming and two-stage methods as they relate to cakes, cookies, quick breads, brownies, and short dough

Describe, compare, and contrast egg foam method as it relates to sponge, génoise, and angel food

Describe, compare, and contrast frosting, icing, and glaze types and methods

Describe Pâte à Choux and products derived from it

Describe, compare, and contrast custard types and related methods

Describe proper gluten development in relationship to product outcomes

Relate cooking times and temperatures to methods, products, and ingredients

Indicate order for adding ingredients given various methods

Product Merchandising

Determine methods of promoting baked goods, including seasonal merchandising strategies

Create menu item descriptions for bakery goods

Demonstrate food presentation techniques

Discuss proper labeling requirements

Purchasing, Receiving, Inventory, and Storage

Describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods

Examine various inventory systems (e.g., FIFO)

Discuss ethical issues as they relate to purchasing

Order food requisitions from appropriate/reliable sources

Retail Commercial Baking NOCTI-ACF (continued)

Nutrition

Discuss various alternatives to increase the wholesomeness of baked goods
Interpret food labels in terms of the portion size, ingredients, and nutritional value
Discuss ways of preventing food allergies (e.g., gluten)

Human Relations and Career Skills

Demonstrate effective communication and interpersonal skills
Identify career opportunities in the baking industry
Identify professional organizations and explain their purposes and benefits to the industry

Retail Commercial Baking NOCTI-ACF (continued)

Written Assessment:

Administration Time: 3 hours

Number of Questions: 187

Areas Covered:

15%	Safety and Sanitation
13%	Business and Math Skills
16%	Identification, Classification, and Properties of Ingredients
8%	Baking Preparation (Mise en Place)
26%	Basic Baking
7%	Product Merchandising
6%	Purchasing, Receiving, Inventory, and Storage
5%	Nutrition
4%	Human Relations and Career Skills

Sample Questions:

When a grease fire occurs in a pan,

- A. cover the fire with salt
- B. smother with a tight lid
- C. spray the pan with water
- D. evacuate the building

Foods most likely to spoil rapidly tend to be

- A. high protein
- B. high acid
- C. low moisture
- D. gluten free

Twelve ounces is equal to

- A. 0.25 pounds
- B. 0.50 pounds
- C. 0.60 pounds
- D. 0.75 pounds

When using pastry flour instead of cake flour in a recipe, typically the cake would lack

- A. volume
- B. color
- C. taste
- D. freshness

Retail Commercial Baking NOCTI-ACF (continued)

Yeast is killed at approximately what temperature?

- A. 90 degrees Fahrenheit
- B. 100 degrees Fahrenheit
- C. 140 degrees Fahrenheit
- D. 160 degrees Fahrenheit

Pâte à Choux is a pastry made

- A. in a proof box
- B. in the refrigerator
- C. on a stove top
- D. on a wooden table

The mixing of butter or shortening with sugar is called

- A. kneading
- B. whipping
- C. blending
- D. creaming

The process of slowly whisking hot liquid into egg yolks to prevent curdling is known as

- A. folding
- B. emulsifying
- C. tempering
- D. conditioning

A self-serve display case should

- A. not be used for retail bakeshops
- B. save labor, help traffic flow, and increase sales
- C. increase labor due to constant re-stocking needs
- D. be placed directly in the main traffic flow

A dairy allergy is known as

- A. diabetes
- B. lactose intolerance
- C. celiac disease
- D. scurvy

Retail Commercial Baking NOCTI-ACF (continued)

Performance Assessment:

Administration Time: 4 hours and 45 minutes

Number of Jobs: 4

Areas Covered:

- 21% **Soft Dinner Roll Dough**
Participants will scale, round, and shape dough into rolls and loaf, prepare and apply egg wash, proof the dough, bake, and cool.
- 23% **Cake Decorating**
Participants will slice the cake in half, fill and ice the cake, decorate the cake with writing, borders, leaves and a flower, and follow instructions for storage and display.
- 31% **Fruit Pie and Unbaked Fluted Pie Shell**
Participants will scale ingredients, mix ingredients for pie dough and crumb topping, then refrigerate dough, roll, trim, and flute two pie shells. One shell will be left empty for evaluation; the other will be filled, topped, and baked. Participant will follow instructions for storage and display.
- 25% **Pâte à Choux**
Participants will scale ingredients, cook paste, mix ingredients, pipe with a pastry bag, bake the product to correct doneness, and follow instructions for storage and display.

Sample Job: Pâte à Choux

Maximum Job Time: 1 hour

Participant Activity: Participants will scale ingredients, bring ingredients to a boil to create paste, remove from heat and mix by hand. Participants will then pipe dough with pastry bag creating two types and desired sizes of pastry, bake the product to correct doneness, and follow instructions for storage and display.