

COMPETENCY ANALYSIS PROFILE
Baker (423A) & Baker-Pâtissier (423C)
(All unshaded skill sets must be demonstrated/completed)

Skill Sets for Completion of Baker (423A)

DEMONSTRATE SAFE WORKING PRACTICES 9181.0	Select, maintain, and wear Personal Protective Equipment (PPE) 9181.01	Comply with accident prevention rules and regulations 9181.02	Store non-food products and hazardous materials 9181.03	Handle and use hazardous materials in accordance to manufacturers specifications 9181.04	Identify potential hazards 9181.05
	Report potential hazards to supervisor or Health and Safety committee 9181.06				
PRACTICE FOOD SAFETY PROCEDURES 9182.0	Demonstrate personal hygiene 9182.01	Perform workplace hygiene and sanitation 9182.02	Control temperature during processing and preparation 9182.03	Conduct cooling procedures 9182.04	Perform procedures for reheating 9182.05
		Adhere to holding temperatures 9182.06	Perform food receiving and storage procedures (FIFO) 9182.07	Take corrective measures to eliminate food borne illness 9182.08	Adapt recipes to accommodate food allergies, sensitivities or intolerances 9182.09
PERFORM BAKER TRADE PRACTICES 9183.0	Maintain tools and kitchen equipment 9183.01	Organize kitchen workplace 9183.02	Prepare consistent product 9183.03	Adjust recipes to scale 9183.04	Calculate measurement conversions 9183.05
	Demonstrate portion control 9183.06				

BAKER AND BAKER-PÂTISSIER

DEMONSTRATE BUSINESS PRACTICES 9184.0	Demonstrate customer service	Complete documentation	Participate in product planning	Participate in cost management	Merchandise finished product
	9184.01	9184.02	9184.03	9184.04	9184.05
	Conduct administrative functions	Adapt workflow procedures	Demonstrate initiative	Participate in continuous learning	
	9184.06	9184.07	9184.08	9184.09	

BAKE BREAD, BUNS, ROLLS 9185.0	Select tools and equipment	Prepare ingredients	Weigh ingredients	Combine or mix ingredients	Weigh dough and incorporate inclusions
	9185.01	9185.02	9185.03	9185.04	9185.05
	Scale dough	Sheet, mould, form dough	Pan, deposit dough	Perform final proof	Prepare and bake product
	9185.06	9185.07	9185.08	9185.09	9185.10
	Unload, remove baked product from pan	Finish Bread or Rolls	Package finished products		
	9185.11	9185.12	9185.13		

PREPARE YEAST- RAISED PASTRY 9186.0	Select tools and equipment	Prepare ingredients	Weigh ingredients	Combine and mix ingredients	Divide dough
	9186.01	9186.02	9186.03	9186.04	9186.05
	Laminate dough (as required)	Sheet and cut dough	Pan, or deposit moulded dough pieces	Perform final proof	Prepare dough product
	9186.06	9186.07	9186.08	9186.09	9186.10
	Finish baked product	Package finished product			
	9186.11	9186.12			

BAKER AND BAKER-PÂTISSIER

PRODUCE SWEET DOUGH, PULLED STRUDEL, PUFF PASTRY AND PIE DOUGH 9187.0	Select tools and equipment 9187.01	Prepare ingredients 9187.02	Weigh ingredients 9187.03	Combine ingredients 9187.04	Weigh dough 9187.05
	Laminate dough 9187.06	Form dough 9187.07	Store finished dough 9187.08		

PRODUCE COOKIES, PIES, TARTS, SQUARES 9188.0	Select equipment and tools 9188.01	Prepare ingredients 9188.02	Weigh ingredients 9188.03	Combine or mix ingredients 9188.04	Portion dough 9188.05
	Fill cookies ,tarts, pies and squares 9188.06	Bake product 9188.07	Cool product 9188.08	Finish baked product 9188.09	Store cookies, tarts, pies and squares 9188.10

PREPARE BASIC FILLINGS 9189.0	Select tools and equipment 9189.01	Prepare ingredients 9189.02	Weigh ingredients 9189.03	Combine ingredients 9189.04	Cook basic filling 9189.05
	Store filling 9189.06				

PRODUCE QUICK BREADS, BATTERS and CHOUX PASTE 9190.0	Select tools and equipment 9190.01	Prepare pans and forms 9190.02	Prepare ingredients 9190.03	Weigh ingredients 9190.04	Combine ingredients 9190.05
	Portion batter 9190.06	Cook, bake, fry batter 9190.07	Remove product from pan 9190.08	Cool Products 9190.09	Store products 9190.10

BAKER AND BAKER-PÂTISSIER

PRODUCE AERATED PRODUCTS 9191.0	Select tools and equipment	Prepare ingredients	Weigh ingredients	Combine or mix ingredients	Portion dough, batter or Meringue
	9191.01	9191.02	9191.03	9191.04	9191.05
	Pan dough, batter or Meringue portions	Bake, fry, cook, or poach the dough batter or Meringue	Finish product	Package and store products	
	9191.06	9191.07	9191.08	9191.09	

PRODUCE PUFF PASTRY PRODUCTS 9192.0	Select tools and equipment	Roll, rest and chill puff pastry dough	Dock and bake	Select filling and portion	Make-up product
	9192.01	9192.02	9192.03	9192.04	9192.05
	Rest and chill	Finish product	Garnish product	Store finished product	
	9192.06	9192.07	9192.08	9192.09	

PRODUCE SAVOURY PASTRY PRODUCTS 9193.0	Select tools and equipment	Prepare savoury filling	Portion meat and savoury filling	Select and portion dough	Assemble meat or savoury product
	9193.01	9193.02	9193.03	9193.04	9193.05
	Perform resting and cooling procedures	Prepare product	Finish product	Store savoury product	
	9193.06	9193.07	9193.08	9193.09	

PRODUCE AND FINISH CAKES 9194.0	Select tools and equipment	Prepare ingredients	Weigh ingredients	Mix batter or cream	Prepare pans or forms
	9194.01	9194.02	9194.03	9194.04	9194.05
	Portion batter	Finish batter for baking	Bake batter	Remove cake from pan	Prepare cake for covering
	9194.06	9194.07	9194.08	9194.09	9194.10

BAKER AND BAKER-PÂTISSIER

Cover cake 9194.11	Set cake 9194.12	Prepare for final icing 9194.13	Finish cake 9194.14	Decorate cake 9194.15
Store finished cake 9194.16				

Additional Skill Sets for Completion of Baker-Pâtissier (423C)

PRODUCE ADVANCED FILLINGS, ICINGS, CREAMS 9195.0	Select tools and equipment 9195.01	Prepare ingredients 9195.02	Mix ingredients 9195.03	Cook ingredients 9195.04	Temper product 9195.05
	Store product 9195.06				

PRODUCE DECORATED AND SPECIALTY ITEMS 9196.0	Read and interpret work order 9196.01	Select Tools and Equipment 9196.02	Select materials and components 9196.03	Prepare décor elements 9196.04	Assemble 9196.05
	Finish and decorate specialty items 9196.06	Apply molecular gastronomic techniques 9196.07			

PRODUCE CONFECTIONARY ITEMS 9197.0	Select tools and equipment 9197.01	Prepare ingredients 9197.02	Weigh ingredients 9197.03	Cook, cool or temper ingredients 9197.04	Enrobe centres 9197.05
	Shape confectionery items 9197.06	Cook confectionery items 9197.07	Store confectionery items 9197.08		

BAKER AND BAKER-PÂTISSIER

PRODUCE FROZEN DESSERTS 9198.0	Select tools and equipment 9198.01	Prepare ingredients 9198.02	Weigh ingredients 9198.03	Combine ingredients 9198.04	Pasteurizes mixture as required 9198.05
	Portion and freeze mixture 9198.06	Store finished product 9198.07			
DISPLAY AND PRESENT PRODUCTS 9199.0	Design Display 9199.01	Decorate and Package Products 9199.02	Create and Finish Display 9199.03		