



Baker

Inter-provincial examinations – Tasks and related number of questions

Based on Baker 2015 NOA

Number of questions on each exam – 150

Block	Task	Number of Questions
A – Common Occupational Skills	Task 1 – Performs safety and sanitation related functions Task 2 – Organizes work Task 3 – Manages products and information Task 4 – Applies food science	7 4 7 6 24
B – Fermented Goods	Task 5 – Prepares dough Task 6 – Forms dough Task 7 Finishes fermented goods	8 13 12 33
C – Cookies, Bars, Cakes, Pastry and Quick Breads	Task 8 – Prepares cookies and bars Task 9 – Prepares quick breads Task 10 – Prepares pastry doughs Task 11 – Prepares cakes	10 7 10 10 37
D – Assembly and Finishing	Task 12 – Prepares creams, custards, fillings, decorating pastes, and icings Task 13 – Prepares sauces, glazes and garnishes Task 14 – Prepares cakes, pastries and other baked goods for decorating Task 15 – Finishes and decorates baked goods	10 4 8 6 28
E – Chocolate and Confections	Task 16 – Prepares chocolate Task 17 – Prepares confections	9 7 16
F – Desserts, Ice Creams and Ices	Task 18 – Prepares plated desserts Task 19 – Prepares ice creams and ices Task 20 – Prepares frozen desserts	4 4 4 12