

Baker Level 1

STANDARDIZED LEVEL EXAM (SLE) BREAKDOWN

The following table shows the number of questions per General Area of Competency (GAC) and Competency on the *Baker Level 1 SLE*.

Number of questions on each exam: 100

Level 1 GAC/Competency	#
A. OCCUPATIONAL SKILLS	28
A1. Demonstrate workplace safety procedures	3
A2. Apply safe food handling practices	4
A3. Apply interpersonal skills	1
A4. Use and maintain baking tools and equipment	3
A5. Use product and nutritional information	4
A6. Apply baking science and trade calculations	8
A7. Plan and organize production	0
A8. Manage bakery products and inventory	2
A9. Apply cost control procedures	2
A10. Apply packaging and merchandizing procedures	1
B. FERMENTED GOODS	19
B1. Prepare basic doughs and products	13
B2. Prepare laminated doughs and products	3
B3. Prepare specialty doughs and products	3
C. PASTRIES	13
C1. Prepare pies and tarts	6
C2. Prepare laminated pastry doughs and products	4
C3. Prepare specialty pastries	3
D. CAKES AND COOKIES	19
D1. Prepare cookies, squares and bars	7
D2. Prepare quick breads	4
D3. Prepare cakes	6
D4. Prepare specialty cakes and tortes	2

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January 1, 2023

Level 1 GAC/Competency	#
E. DECORATE AND FINISH BAKED GOODS	13
E1. Prepare icings, fillings, glazes and meringues	10
E2. Assemble and decorate cakes and pastries	3
F. DESSERTS	4
F1. Prepare custards and mousses	2
F2. Prepare plated desserts	2
G. CHOCOLATE AND CONFECTIONERY	4
G1. Demonstrate the principles of working with chocolate and confectionery	4
Total:	100