

Baker Level 2

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 2 SLE*.

Number of questions on each exam: 100

Level 2 GAC/Competency	#
A. OCCUPATIONAL SKILLS	20
A1. Demonstrate workplace safety procedures	1
A2. Apply safe food handling practices	1
A3. Apply interpersonal skills	1
A4. Use and maintain baking tools and equipment	1
A5. Use product and nutritional information	3
A6. Apply baking science and trade calculations	9
A7. Plan and organize production	0
A8. Manage bakery products and inventory	2
A9. Apply cost control procedures	1
A10. Apply packaging and merchandizing procedures	1
B. FERMENTED GOODS	20
B1. Prepare basic doughs and products	7
B2. Prepare laminated doughs and products	5
B3. Prepare specialty doughs and products	3
B4. Prepare natural ferments and Artisan breads	5
C. PASTRIES	16
C1. Prepare pies and tarts	6
C2. Prepare laminated pastry doughs and products	4
C3. Prepare specialty pastries	0
C4. Prepare deep fried pastries and products	6
D. CAKES AND COOKIES	20
D1. Prepare cookies, squares and bars	7
D3. Prepare cakes	11

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D4. Prepare specialty cakes and tortes	2
E. DECORATE AND FINISH BAKED GOODS	14
E1. Prepare icings, fillings, glazes and meringues	6
E2. Assemble and decorate cakes and pastries	3
E3. Prepare decorative pastes and garnishes	3
E4. Assemble and decorate tiered and wedding cakes	2
F. DESSERTS	4
F1. Prepare custards and mousses	1
F2. Prepare plated desserts	1
F3. Prepare ice creams and frozen desserts	1
F4. Apply dessert presentation techniques	1
G. CHOCOLATE AND CONFECTIONERY	6
G2. Prepare chocolate products and garnishes	5
G3. Prepare confectionery products and garnishes	1
Total:	100