





**BAKER**  
EMPLOYER DECLARATION  
OF WORK EXPERIENCE

ITA Customer Service  
800 – 8100 Granville Ave.  
Richmond, BC V6Y 3T6  
Tel: 778-328-8700  
Fax: 778-328-8701  
Toll Free: 1-866-660-6011  
customerservice@itabc.ca

**D. Supervisor Declaration of Job Task Performance**

By checking the appropriate columns, indicate whether or not you, as the direct supervisor of the applicant, have personally witnessed the applicant performing the job tasks listed. Cross out any job tasks you did not see the applicant perform.

<b>Please indicate how often the applicant has demonstrated the skills and knowledge in the areas listed below during their period of employment with you.</b>			
<b>How often has the applicant demonstrated the following?</b>	<b>Frequently</b>	<b>Occasionally</b>	<b>Never</b>

**A Occupational Skills**

- |   |                          |                          |                          |
|---|--------------------------|--------------------------|--------------------------|
| Practice personal hygiene   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Practice safe work habits   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Store and handle perishable products  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Practice good housekeeping and clean work habits                              | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Handle and clean baking equipment   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Describe baking materials, ingredients, scientific principles and terminology | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Cost bakery products  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Apply communication skills  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Apply inventory control procedures  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Apply principles of bakery merchandizing and retail sales                     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Describe principle of production flow and layout                              | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Use health and nutritional information  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**B Breads and Rolls**

- |  |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|
| Prepare and bake basic bread and rolls                           | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare and bake specialty breads and rolls                      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare, process and bake artisan and sourdough breads and rolls | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**C Sweet Yeast Products**

- |  |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|
| Prepare and bake sweet dough products                                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare and bake Danish pastries   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare and deep fry yeast doughnuts, cake doughnuts and French crullers | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare and bake croissants  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prepare and bake specialty sweet fancy breads and rolls                  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Enter the Supervisor and Applicant names from Page 1 on every page of this form

Supervisor First and Last Name:	Applicant First and Last Name:
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**D Cookies**

Prepare and bake slices and squares	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare and bake various cookies	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**E Cakes**

Prepare, bake and finish cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare, bake and finish loaf cakes and quick breads	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare, bake and finish cheese cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare, bake and finish fruit and specialty cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**F Pies, Puff and Pastry Doughs**

Prepare and bake pie dough and products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare basic and quick puff paste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare and bake sweet paste products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare, bake, fill and glaze choux paste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare and bake specialty pastry products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare and bake savoury products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**G Assemble, Ice and Decorate Cakes, French Pastries and Petit Fours**

Prepare fillings, icings, creams, sauces, glazes and garnishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cut, fill, mask, decorate and finish dessert and birthday cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare French pastries and petit fours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Design and decorate wedding cakes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare, mould and decorate marzipan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**H Chocolate and Sugar Work**

Prepare and process chocolate in various applications	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare and boil sugar for various applications	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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**I Fruit, Ice Cream and Specialty Desserts**

Prepare fruit desserts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare ice cream and specialty desserts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare mousses	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepare custards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Design and prepare plated desserts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**E. Confirmation of Prerequisite Credentials or Certificates**

*For some trades, evidence that the applicant has earned prerequisite credentials or certificates is required before the individual is permitted to challenge certification or receive Supervision and Sign-Off Authority. For those trades, a current or previous employer must verify that the applicant has the required prerequisite credentials.*

I have verified that the applicant has attained all the prerequisite credentials or certification required to be considered eligible to challenge or receive Supervision and Sign-Off Authority in this trade.

- FOODSAFE Level 1 certificate OR equivalent - Must be VALID       Copy of certificate attached

**F. Supervisor Signature**

I certify that the information I, as the current or former direct supervisor of the applicant, have provided is accurate. (Note: Collection and protection of personal information on this form is in accordance with the provisions of the Freedom of Information and Protection of Privacy Act.)

Supervisor name (Please Print):	Supervisor Signature:	Date Signed: (MM/DD/YYYY)
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