



Baking Technician

Set A

Assessment for Certification

Qualification Pack	Baking Technician/Operative
Reference ID	FIC/Q5005
NSQF Level	4
Sector	Food Processing
Occupation	Processing

CANDIDATE'S DETAILS (Fill in Capital Letters only)	
CANDIDATE'S NAME	
AADHAR / RATION CARD NUMBER	
SDMS ENROLMENT ID	
BATCH ID	
TRAINING CENTRE NAME	
LOCATION	
Candidate's Sign	

Assessor's Sign: _____

READ THE INSTRUCTIONS CAREFULLY BEFORE STARTING

- The assessment comprises of Theory, Practical & Viva
- The theory section has 5 parts
- Only use Blue/Black Ball point pens to fill/answer the question paper
- Read the questions carefully before answering
- Put a tick Mark (v) against the right option
- The tick mark (v) should only be in the box which you want to mark as an answer
- Select the most appropriate answer for multiple choice question
- Time allotted for theory:

THEORY TEST

Part I: Prepare and maintain work area and machineries for baking

1. Select and tick **ONLY SIX** items which should **NOT** be present in or around the workspace in order for the place to remain hygienic. **(2 X 6 = 12 marks)**

- | | | | | |
|--|---|--------------------------------------|------------------------------------|----------------------------------|
| <input type="checkbox"/> Dust | <input type="checkbox"/> Towels | <input type="checkbox"/> Brush | <input type="checkbox"/> Microbes | <input type="checkbox"/> Eggs |
| <input type="checkbox"/> Parchment Paper | <input type="checkbox"/> Waste | <input type="checkbox"/> Baking tins | <input type="checkbox"/> Tools | <input type="checkbox"/> Water |
| <input type="checkbox"/> Whisk | <input type="checkbox"/> Gloves | <input type="checkbox"/> Spoons | <input type="checkbox"/> Equipment | <input type="checkbox"/> Butter |
| <input type="checkbox"/> Insects | <input type="checkbox"/> Cleaning Cloth | <input type="checkbox"/> Flies | <input type="checkbox"/> Sanitizer | <input type="checkbox"/> Rodents |

2. Hazard Analysis and Critical Control Points (HACCP) is used for maintaining _____ at the workplace. **(2marks)**

a. Safety	b. Hygiene
c. Security	d. None of these

3. State True or False: There are three basic principles of HACCP. **(2marks)**

a. True	b. False
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4. State True or False: HACCP are referred as the prevention of hazards rather than finished product inspection. **(1mark)**

a. True	b. False
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5. Select and tick **ONLY FIVE** correct step which are used while cleaning a **work bench top/ working table/ working surface** **(2 X 4 = 8 marks)**

Scraping down with metal scraper	Seal the plastic film	Dust the workspace with a broom	Drying the work surface using single use towels or absorbent cloth.
Use kerosene to disinfect	Wash with hot water only	Sweeping the scrapes using a brush/cleaning cloth	Increase the temperature to kill germs
Put plastic film over the cleaned work space	Wash with liquid detergent and hot water solution	Mop the work bench	Rinse and sanitize the workspace

6. Select and tick **ONLY FIVE** options which you think you are required to do as your job of a Baking Technician. **(2 X 5 = 10 marks)**

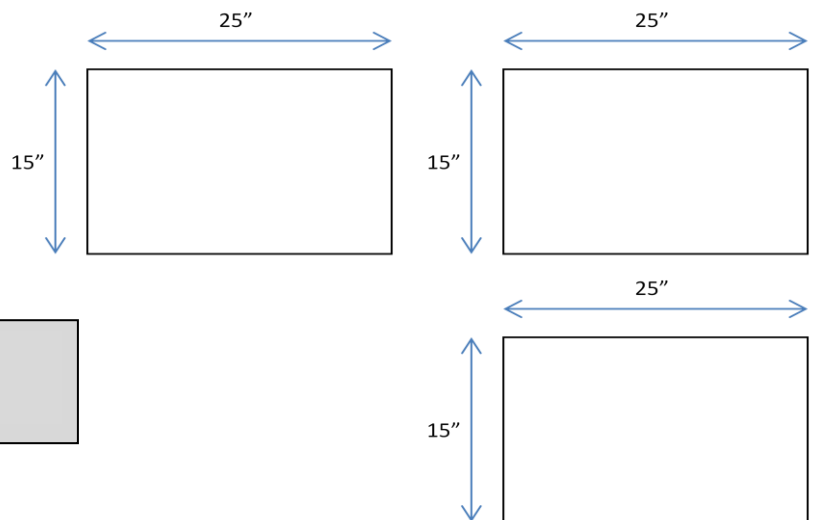
Ensure work area is clean	Procure raw materials required	Check the working and performance of all machineries
Ensure raw materials are in-housed	Dispose waste material as per defined SOPs	Attend minor repairs/faults of machines
Mix the ingredients together	Buy new ovens	Check the working of all tools

Part II: Production Planning for Baking

7. Fill the blanks with the correct option. **(2 X 10=20 marks)**

- i) For the process of proofing warm (**humidity/temperature**) is required.
- ii) For a correct baking procedure, you should refer to the (**process/baking**) chart for baked products

- iii) Controlled (humidity/temperature) is desired in the proof box so that fermentation occurs in a controlled manner
 - iv) In case, you are required to bake various products together, the process of (grouping/proofing) is advised.
 - v) The production (order/process) has all the details about parameters for baking.
 - vi) For starting the process of fermentation, (fungus/yeast) is used.
 - vii) (Grouping/Proofing), as the term is used by bakers, is the final rise of shaped bread dough before baking.
 - viii) Before putting the products in the oven, it is advised that you (pre/re) heat it to a certain temperature
 - ix) Ensure working and performance of equipments, and observing gauges to maintain (heat/air) according to the specification
 - x) While taking out the products from the oven, you should always wear oven- (gloves/mittens) to protect your hands from burning.
8. Fill the blanks with the correct option: The oven racks / cooling racks should be organized as such that (maximum/minimum) number of products are baked/cooled at the same time. (1 mark)
9. The baking oven has the space to accommodate 3 trays of 25"X 15" one over another. Fit the size and number of trays given in the grey box so that all the trays go in the oven at the same time. (2 X 7= 14 Marks)



3 trays of size 14"X14"
 2 trays of 9" X 14"
 2 trays of 7" X 7"

Part III: Baking Products

10. Arrange the processes in bread making after mixing and up to loading the oven in ascending order and write the correct sequence number in the space provided. (2 x 5 = 10 marks)

Proofing	
Final Shaping	
Bulk Fermentation	
Dividing and pre-shaping	
Folding / Turning dough	

11. For oven loading, state if the following statements are True / False (2 x 10 = 20 marks)

- i) Pre heating of Oven is a waste of energy. (True / False)
- ii) All baking pans are to be filled up to brim and placed one over the other to save space (True / False)
- iii) Observing adequate spacing between pans improves the over baking quality of the product (True / False)

- iv) Oven temperature can be increased to reduce the baking time (**True / False**)
- v) Color of the baking product can help detect under / over baking (**True / False**)
- vi) In addition to color, sensory parameters such as Size, appearance, texture, aroma etc can be used to check the quality of the product (**True / False**)
- vii) Baked products are to be packed immediately after removal from oven to preserve freshness (**True / False**)
- viii) Retaining the last batch of baked products inside the oven can save storage space (**True / False**)
- ix) If cooling is required, the baked products are to be refrigerated immediately at 5°C (**True / False**)
- x) Periodic maintenance of all machines reduces untimely downtime and expensive replacements (**True / False**)

12. Identify the symbols found in Baking Ovens and tick the correct option (**1.25 X 4= 5 marks**)



- i) Fanned Oven
- ii) Heat Grill and Fan



- i) Grill and Fan
- ii) Grill
- i) Lower Heating Element
- ii) Lower Heating Element & Grill

Part IV: Documentation & Record Keeping

13. Select **ONLY ELEVEN** statements from the given table which is a reason for **why documentation is done**. (**4 X 11= 44 marks**)

It gives detailed knowledge about running of the business	It helps to clean the food handling equipment and machineries	It helps to set an appropriate product price.
It helps in raw material storage	It helps to control product quality.	It helps in theft
It helps to keep track of the money invested in the business.	It works as an evidence for legal procedures.	It helps to take corrective measures at the right time.
It helps to identify the separate costs of raw material or product ingredients	It helps in tracking what material was used in which product	It helps in sending the produce to the market
It helps to identify the production cost of a particular process.	It helps to ensure that quality assurance procedures are followed.	It helps to ensure that the production unit is running smoothly/effectively

14. Select **ONLY THREE** correct statement which suggest the information in **a log of production records** (**2 X 3 = 6 marks**)





Amount of finished products stored	Quantity of ingredients used	Number of earplugs used
Type of raw materials	Number of gloves used	Information about product quality

15. Select **ONLY TWO** correct option which suggest the reason of why the **stock rotation** method is used (**5 X 2 = 10 marks**)

Ensure market demand	Ensure there is a minimum chance of food spoilage	Ensure continuous income	Help to retain the taste of processed foods.
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Part V: Health, Hygiene & Safety

16. Identify and tick the correct name of the shown equipment used for maintaining hygiene. (**2.5 X 4 = 10 marks**)

			
i. Head Mask ii. Hair Restraint	i. Single use gloves ii. Rubber gloves	i. Ear plugs ii. Ear enhancers	i. Nose and Mouth Mask ii. Smell & Odor retardant

17. Tick the correct option from the two given options: (1 X 11= 11 marks)

Step 1: Wet hands & (arms / legs) with (mild/ warm) water

Step 2: Apply (soap / surf)

Step 3: Use enough to build a good (bubbles / lather)





Step 4: Vigorously (scrub / rub) hands & arms for (4-5 / 10-15) seconds.

Step 5: Clean under finger (nails / tips) and (inside / between) finger

Step 6: (Rinse / Wash) under running water and (rinse/wash) thoroughly.

Step 7: Dry using a (single use / wet) paper towel.

18. Identify and tick the correct name of the following safety equipments/signage (1.5 X 4 = 6 marks)

			
i. Don't use hands ii. No Entry	i. Assembly point ii. Refreshment point	i. Hot, don't touch. ii. Thorns, don't put hands	i) Air Extinguisher ii) Fire Extinguisher

19. Tick on the correct option: (1 X 8 = 8 marks)

- i) You should be aware about any potential physical/chemical/biological hazard that can occur at the world place (YES/ NO)
- ii) It is alright is rodents/pest/flies etc are present in the baking area (YES/ NO)
- iii) Periodic audits should be conducted to ensure safety and hygiene. (YES/ NO)
- iv) Documenting what has been used for which product may help for future reference, in case required.(YES/ NO)
- v) The quality of food can be determined by its aroma, appearance, taste and best before date.(YES/ NO)
- vi) Storing raw food with cooked ones can result in cross-contamination.(YES/ NO)
- vii) Labeling material can help in avoiding confusion while identification?(YES/ NO)
- viii) FIFO means First in First Out. (YES/ NO)

PRACTICAL TEST

Produce any **ONE** from the following (Quantity will be instructed):

- | | |
|---|--|
| 1. Biscuit : Salty/Sweet/Butter/Glucose | 5. Bread: Fruit/Plain/Multigrain |
| 2. Buns: Plain/Fruit | 6. Cake: Decorative/Tiffin cake/pastry |
| 3. Rusk | 7. Bakery Products : Cream roll/Patties/puff |
| 4. Cookies | |

NOTE:

- Produce at least 2 specimens for the category so that the assessor can taste/inspect it for quality. You will further be marked for preparing the workplace before starting to work, equipment utilization, adherence to various processes required for baking, consistency, quality of output, and overall safety and hygiene maintained while the practical session of the assessment.
- Use the recipe which has been taught to you in due course of your training. Please adhere to the same for getting a desired output.
- Refer to the marking criteria in the next section to understand more about how you will be marked.

<i>Sections</i>	<i>Total Marks</i>	<i>Marks Obtained</i>
Part I: Prepare and maintain work area and machineries for baking	35	
Part II: Production Planning	35	
Part III: Baking Products	35	
Part IV: Documentation & Record Keeping	60	
Part V: Health, Hygiene & Safety	35	
TOTAL	200	

Practical Marks

<i>Associated Parts</i>	<i>Sections</i>	<i>Total Marks</i>	<i>Marks Obtained</i>
Part I: Prepare and maintain work area and machineries for baking	Cleaning of workplace	21	
	Cleaning of tools & equipments	21	
	Ensuring working/availability of tools & equipments	23	
Part II: Production Planning	Procuring Raw materials	31	
	Equipment utilization	34	
Part III: Baking Products	Setting and loading proof box	10	
	Preparing & loading the oven	11	
	Monitoring baking & quality check	8	
	Unloading and resting the oven	15	
	Quality of the final product	11	
	Cleaning & maintenance of oven	10	
Part V: Health, Hygiene & Safety	Overall food safety and hygiene maintained	26	
	Personal Hygiene and use of personal hygiene equipments	17	
TOTAL		238	

Viva Marks

<i>Associated Parts</i>	<i>Ask & mark accordingly</i>	<i>Total Marks</i>	<i>Marks Obtained</i>
Part IV: Documentation & Record Keeping	Ask ANY TWO <ul style="list-style-type: none"> What do you understand by BATCH NUMBER and what is its importance? What do you understand by BEST BEFORE DATE and how is it important? How would previous records help in planning for upcoming production orders of biscuits? 	40	
Part V: Health, Hygiene & Safety	Ask ANY ONE <ul style="list-style-type: none"> Should you come to work if you have cough and cold? How should you drink water when thirsty while mixing dough? 	22	
TOTAL		62	