

Representation of the vocational education and training baker

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1. Job profile

The baker works in small baking rooms, however, also increasingly in great bakeries. It belongs to his assignments to produce different cakes and pastries like bread and bread roll, however, also cake, cookies and confectionery. The everyday manual labour and the processing of the ingredients to fresh brook goods signify the high-quality work of the baker. As a baker very early rising and night work belongs to the job.

Duration of the vocational training: 3 years

2. Vocational frameworks

Contents of the professional training:

Objects of the professional training are at least the following skills and knowledge:

1. vocational training, labour legislation and collective bargaining law,
2. construction and organisation of the education company,
3. security and health protection in the workplace,
4. environment protection,
5. implement hygiene regulations,
6. handle with technologies of information and communication technologies,
7. prepare work routines; works in the team,
8. realisation of quality-protecting measures,
9. customer advice and sales,
10. handle installations, machines and utensils,
11. to store and check food, packaging materials and operating resources,
12. produce wheat bread and wheat small cake,
13. produce bread and small cake,
14. produce fine cakes and pastries from dough,
15. producing and processing of lashings,
16. producing and processing of covers, fillings and creams,
17. produce party cooky,
18. produce sweets,
19. designing and producing cakes and desserts,
20. produce cakes and pastries snacks,
21. produce small dishes use of fresh ingredients.

3. Apprenticeship certification examination

The apprenticeship certification examination, final examination applies to the performed skills and knowledge as well as to the teaching material provided in the vocational school lessons, as far as it is essential for the vocational training.

The apprenticeship certification examination is divided two parts: part A and B.

Part A

In part A of the examination the examinee should conduct during at most 8 hours in total, four working assignments as well as during this time at a total of 15 minutes hold a professional discussion. For this the following working assignments come in consideration:

1. produce sour dough bread
2. produce small cake of different dough and different forms
3. produce cakes and pastries snacks, party small cake or small dishes
4. produce fine cakes and pastries from dough or lashings
5. produce a cake.

The working assignments from 1 to 3 are to be worked on obliging. One is to be chosen by the working assignments 4 and 5. By the realisation of the working assignments and the professional discussion the examinee should show that he or she can plan, implement and present considering more financially, technical, ecological and temporal default in view of customer's expectations independently, consider security, health protection and hygiene at the work, take customer's orders, advice customers, indicate for the working assignments relevant technical backgrounds as well as justify the realisation of the working assignments.

Part B

In part B of the examination the examinee should work on assignments from the following examination areas in writing:

1. merchandise management and production technology of cakes and pastries and small dishes
2. act economically
3. economics and social studies.

In the exam areas merchandise management and production technology of cakes and pastries and small dishes and act economically in particular product-related problem formulations with tied up planning, technological, mathematical and hygiene-related circumstances are to be analysed, to valued and to show approaches.

For the exam area economics and social studies the assignments which should refer in practical cases are considered in particular from the following areas: General economic and social connections from the occupational world and professional life.

For part B of the examination is to be gone out from the following temporal highest value and weightings:

1. merchandise management and production technology of cakes and pastries and small dishes
180 minutes / 50%.
2. act economically 120 minutes / 30%.
3. economics and social studies 60 minutes / 20%.

The written part of the examination is to be complemented at the request of the examinee or after judgement of the examination committee in single areas with an oral exam if this will support to pass of the examination. With the inquiry of the result for the orally checked exam areas the present result and the result of the oral supplement examination are comparatively to be weighted 2:1. The examination is passed, if in the exam part A and in the exam part B in each case at least sufficient performances were performed. In two of the exam areas of the exam part B at least sufficient performances have to go, in the other exam area of the exam part B no insufficient performances may have been performed.

4. Inter-company instruction for vocational training

Curricula

Course: Bases of the bread production, small cake production and pastries production

Course duration: 1 week, trainees from the 1st vocational training year

Course contents:

Production of wheat bread and wheat small cake (share = 35%)

- differentiate and assessing of wheat flours
- produce dough
- produce dough after different procedures, e.g., toast bread
- control fermenting processes, carry out baking processes
- manual production of simple wheat small cakes and wheat breads
- knitting and rolling exercises

Production of fine cakes and pastries from dough (share = 35%)

- produce and process yeast dough after different procedures
- produce deep-fried pastries
- produce and process German and Danish brioche dough
- produce puff pastry
- open filled and unfilled parts from puff pastry
- produce and process short-crust pastry
- carry out baking processes

Production of fine cakes and pastries from lashings (share = 15%)

- select ingredients and use after recipe
- stir sponge cake lashings and Viennese lashings
- produce pound cake or sponge mixture lashings
- spread, fill and bake lashings

Producing and processing of fillings and creams (share = 15%)

- produce and process Apricotur
- produce and process icing
- producing creams, garnish exercises with creams

- produce fillings, in particular almond, nut, curd and poppy fillings

Course: Modern procedures of the production from cakes and pastries, part 1

Course duration: 1 week, trainees from the 2nd practical training year

Course contents:

Production from sour dough bread and rye small cake (share = 25%)

- select, measure and use after given recipes ingredients for rye- and rye wheat bread as well as rye small cake
- bases of the production from rye pastries under use of sour dough
- leaven, care and storage of the dough
- sour dough conduction as for example Detmolder one and two step conduction, Weinheimer High-class bread conduction, Berlin short sour dough, salt sour conduction
- Meaning of the pH factor in the sour dough, installing of conduction patterns including recipe calculations, pH- measurements with modern electronic measuring instruments of sour dough
- production of sour dough after given recipes and conduction types
- production of dough and works off in different forms
- bake dough pieces

Production of wheat, wheat and rye bread and wheat small cake (share = 25%)

- bases of the wheat bread conduction with and without predough or wheat sow's dough
- production of wheat breads of different types as for example German white bread, toast bread of different processing methods, French white bread, French sticks
- select, measure and use ingredients for wheat bread as well as wheat small cake after given recipes
- produce and use predough (wheat sow's dough, wheat predough), using relaxation devices
- produce dough and works off in different forms
- manual and machine production of not local-customary
- wheat small cakes as for example kaiser roll, water bread roll, milk biscuit roll, Danish bread rolls, rye rolls, Berlin rye breadroll, Weinheimer farm bread roll, cheese bread roll, Kiel fat rolls, Splinter croissants, breakfast croissants, raisin rolls, groats bread rolls, soy bread rolls, salt bread roll, lye roll, Maurerlaibl, line bread roll, stick bread rolls, lye pretzels
- control fermenting processes, in particular considering the cold preservation
- modern procedures to control the fermenting process, fermenting interruption, fermenting delay, long time conduction, introducing the piece-done and stove maturity
- bake dough pieces

Production of party small cake, sweets and small dishes (share = 15%)

- party small cake as savory snacks and cheese savouries, from dough and other lashings and with animal ones and vegetable ingredients
- produce cakes and pastries snacks from dough with animal and vegetable ingredients
- cover and garnish bread and small cake
- produce small dishes under use of fresh ingredients
- produce sweet dough dishes, in particular strudel
- produce egg dishes
- prepare toast variations

Production of fine cakes and pastries from dough (share = 20%)

- produce plait bakings
- prepare and process short-crust pastries after different procedures, stir and dress splash short-crust pastry
- fill tea cake from short-crust pastry, assemble and garnish
- produce and process German and French puff pastry
- accomplish baking processes

Production and processing of covers, fillings, creams and sweets (share = 15%)

- produce and process egg white splash icing
- process fresh and dry fruits as well as vegetables for fillings
- produce cream lashings
- produce cold half-frozen or frozen sweets
- produce sweet egg dishes

Course: Modern procedures of the production from cakes and pastries, part 2

Course duration: 1 week, trainees from the 2nd vocational training year

Course contents:

Production of whole wheat breads, groats breads and special breads (share = 25%)

- rye wholemeal wheat and rye bread, rye groats wheat and rye bread, wheat groats wheat and rye bread and rye wheat and rye bread with groats share
- multi-grain breads with bread cereals and other varieties of grain, e.g., 3 grain bread and 5 grain bread
- special breads with special vegetable ingredients, z:B: with oilseeds, onions, bran, spices
- special breads with special animal ingredients, e.g., buttermilk bread, lactoprotein, curd bread
- special breads with special baking procedures, e.g., barley bread, pumpnickel
- special breads with changed nutritional values, e.g., low carb bread, iodine-containing bread, roughage-fortified bread
- dietary breads, e.g., bread poor in sodium
- special breads combined from different groups, e.g., multi-grain bread with oilseeds
- implement of conduction patterns including calculations: Sour dough, source piece, stock piece
- cut breads, pack expertly, pasteurise

Production of fine cakes and pastries from dough (share = 15%)

- produce different heavy yeast fine dough, e.g., for stollen, panettone, brioches
- fruit preparation, dough conduction, forming, baking, make ready to sale
- produce gingerbread from dough and lashings, e.g., Elisengingerbread, dominos, splash cakes
Gingerbread hearts,
- glaze and garnish gingerbreads
- produce nutrient, vitamin-changed and mineral substance-changed cakes and pastries
- preparatory works of splash chocolate and egg white splash icing
- cover chocolate decoration, gingerbreads and candy pieces

Production of fine cakes and pastries from lashings (share =20%)

- produce heavy lashings, in particular for sand-cake and cake with fruits

- produce macaroon lashings, Florentine and nut corners, choux pastry, bee-sting cake lashings, Meringue lashings
- dress lashings, spread, fill and bake

Production of cakes and desserts (share = 20%)

- design cakes and/or desserts
- produce German, French or Italian buttercream and rich cream
- compose flan cases and capsules with fillings
- implement decoration technologies, in particular filling, sprinkling, battering, guttering, dressing and covering
- design and produce ornaments and graphic characters
- garnish cakes and desserts
- select, temper and process coating

Production of party cake, cakes and pastries snacks and small dishes (share = 20%)

- produce piquant fillings
- produce pies with different fillings
- produce small party cake of choux pastry
- develop coverings and fillings for cakes and pastries snacks
- prepare piquant dough dishes, in particular vegetable cake, onion tart and quiche under use of fresh ingredients
- prepare salad variations

Bibliography

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