

MASSACHUSETTS VOCATIONAL TECHNICAL TEACHER TESTING PROGRAM

SCOPE OF TEST CODE **# 4 - BAKING**

WRITTEN EXAM - 100 QUESTIONS

TIME ALLOWED: 3 HOURS

PERCENT OF TEST:

- 4% Fundamentals of Baking
 - Properties and Functions of Ingredients
 - Baking Terms
 - Baking Equipment
 - Mixing Methods

- 25% Frosting and Finished Baked Goods

- 8% Fundamentals of Health and Safety
 - Health and Safety Practices
 - SDS
 - Safe Serve
 - HACCP
 - Cross Contamination
 - Sanitation

- 14% Baking Related Mathematics

- 4% Preparation of Baking Goods
 - Lean and Rich Dough
 - Rolled in Products
 - Quick Breads
 - Biscuits and Muffins
 - Pie Dough Products
 - Fat and Egg Foam Cakes
 - Cookies
 - Pâté-a-choux Products

- 41% Fundamentals of Baking and Nutrition
 - Basic Nutrition
 - Food Allergies

- 4% Prepare Desserts

THE INTENT OF THIS EXAM IS TO ASSESS YOUR ABILITY TO TEACH THE SKILLS FOUND IN THE MASSACHUSETTS VOCATIONAL TECHNICAL EDUCATION FRAMEWORK. ALL EXAMS ARE ALIGNED WITH THE MATCHING FRAMEWORK.

SOME QUESTIONS REQUIRE A SYNTHESIS OF KNOWLEDGE BASED ON EXPERIENCE IN THE FIELD AND MAY NOT BE FOUND IN ANY BOOK. HOWEVER, **CANDIDATES ARE ENCOURAGED TO PREPARE FOR THEIR EXAMS BY REVIEWING TEXTBOOKS AND REFERENCE MATERIAL WHICH HAS BEEN LISTED AS PART OF THIS EXAM OUTLINE. THESE RESOURCES CAN BE FOUND USING ONLINE SEARCH TOOLS, ONLINE VENDORS AND WEBSITES. CONTACT THE VOCATIONAL TECHNICAL TEACHER TESTING OFFICE IF YOU NEED FURTHER ASSISTANCE IN LOCATING RESOURCES LISTED IN THE EXAM OUTLINE. USE THE EXAM OUTLINE AND THE MA VOCATIONAL TECHNICAL EDUCATION FRAMEWORKS TO FOCUS YOUR PREPARATION FOR THE EXAM.**

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THE FOLLOWING LIST OF REFERENCE MATERIALS WAS DEVELOPED AS A GUIDE FOR WRITTEN EXAM CANDIDATES:

THE BAKERS' MANUAL FOR QUANTITY BAKING AND PASTRY MAKING by Joseph Amendola

PRACTICAL BAKING by William J. Sultan

PROFESSIONAL BAKING by Wayne Gisslen

PROFESSIONAL COOKING AND BAKING by Mary Frey Ray and Beda A. Dondi

You may refer to <http://www.doe.mass.edu/ccte/cvte/> for the Massachusetts Vocational Technical Educator Frameworks.

The written exam consists of 100 multiple choice questions. Each question consists of one incomplete sentence or a questions followed by four choices. Listed below are several sample items:

Shortenings are used in baking to:

- a. shorten bread's rising time.
- * b. make the finished product tender.
- c. make it easier to mix the dough.
- d. as a binding agent.

The makeup method for biscotti is:

- a. bagged.
- b. sheet.
- c. icebox.
- * d. bar.

* indicates correct answer

THE TEACHER TESTING PROGRAM WILL PROVIDE NON-PROGRAMMABLE CALCULATORS FOR USE IN COMPLETING THE WRITTEN EXAM. DOCUMENTATION REGARDING THESE CALCULATORS WILL BE INCLUDED IN YOUR ADMISSION PACKAGE.

MASSACHUSETTS VOCATIONAL TECHNICAL TEACHER TESTING PROGRAM

SCOPE OF TEST CODE # 4 – BAKING

PERFORMANCE EXAM

TIME ALLOWED: 4 HOURS

PERCENT OF TEST:

22 % YEAST DOUGH – Bread and Rolls

- Prepare, bake and finish breads and rolls.
May include lean and/or rich dough

19 % ÉCLAIR DOUGH

- Prepare, bake and finish pâte à choux

15 % CAKE BATTER

- Prepare, bake and finish cake products
May include fat type and/or egg foam

22 % PASTRY DOUGH

- Prepare, bake and finish pastry dough products
May include single and/or double pie shell, pie dough products

15 % DECORATIVE PRODUCTS

- Finish occasion cake

7 % PROFESSIONAL QUALITIES

- Score will be based on the following criteria:
 - Professional Dress
 - Personal hygiene
 - Safety
 - Sanitation

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PERFORMANCE EXAM CANDIDATES WILL BE ASSESSED ON THEIR COMPLETION OF THE EXAM TASKS AND THEIR DEMONSTRATION OF INDUSTRY AND OSHA RECOMMENDED SAFETY PROCEDURES.

MOST TASKS REQUIRE A SYNTHESIS OF KNOWLEDGE BASED ON EXPERIENCE IN THE FIELD AND MAY NOT BE FOUND IN ANY BOOK. HOWEVER, **CANDIDATES ARE ENCOURAGED TO PREPARE FOR THEIR EXAMS BY REVIEWING TEXTBOOKS AND REFERENCE MATERIAL WHICH HAS BEEN LISTED AS PART OF THIS EXAM OUTLINE. THESE RESOURCES CAN BE FOUND USING ONLINE SEARCH TOOLS, ONLINE VENDORS AND WEBSITES. CONTACT THE VOCATIONAL TECHNICAL TEACHER TESTING OFFICE IF YOU NEED FURTHER ASSISTANCE IN LOCATING RESOURCES LISTED IN THE EXAM OUTLINE. USE THE EXAM OUTLINE AND THE MA VOCATIONAL TECHNICAL EDUCATION FRAMEWORKS TO FOCUS YOUR PREPARATION FOR THE EXAM.**

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UNIFORM:

Candidates **MUST Wear** a clean, professional uniform – Chef’s Coat, white, check or black chef’s pants, appropriate work shoes, Chef’s hat or hair net, apron, towel.

REQUIRED MATERIALS to be brought to the test site by the Candidate:

Recipes and/or cookbooks for the preparation of final products, which must contain a list of ingredients and may have specific procedures for each recipe, must be brought to the Exam Site. Recipes will not be provided; you will be expected to prepare designated batches of each product requested. Specific products to be made for each subtest/task will be assigned the on the exam date.

Candidates will be required to scale ingredients for food preparation.

PRIOR TO TESTING THERE WILL BE AN ORIENTATION TO THE SHOP.
ALL NECESSARY TOOLS AND SUPPLIES WILL BE PROVIDED.

*Basic tools will be provided (candidates will not be required/allowed to provide their own tools).**

THE FOLLOWING LIST OF REFERENCE MATERIALS WAS DEVELOPED AS A GUIDE FOR PERFORMANCE EXAM CANDIDATES:

The Baker’s Manual for Quantity Baking and Pastry Making by Joseph Amendola

Practical Baking by William J. Sultan

Professional Baking by Wayne Gisslen

Professional Cooking and Baking by Mary Frey Ray and Beda A. Dondi

ServeSafe Essentials, NRAEF

You may refer to <http://www.doe.mass.edu/ccte/cvte/> for the Massachusetts Vocational Technical Educator Frameworks.

CANDIDATES ARE REMINDED THAT THE USE OF A CALCULATOR IS ALLOWED FOR THE PERFORMANCE EXAM PROVIDING YOU BRING YOUR OWN.

Updated: 9-2017
L. Boyd