



CEPC® Job Analysis—Domain, Task and Knowledge Statements



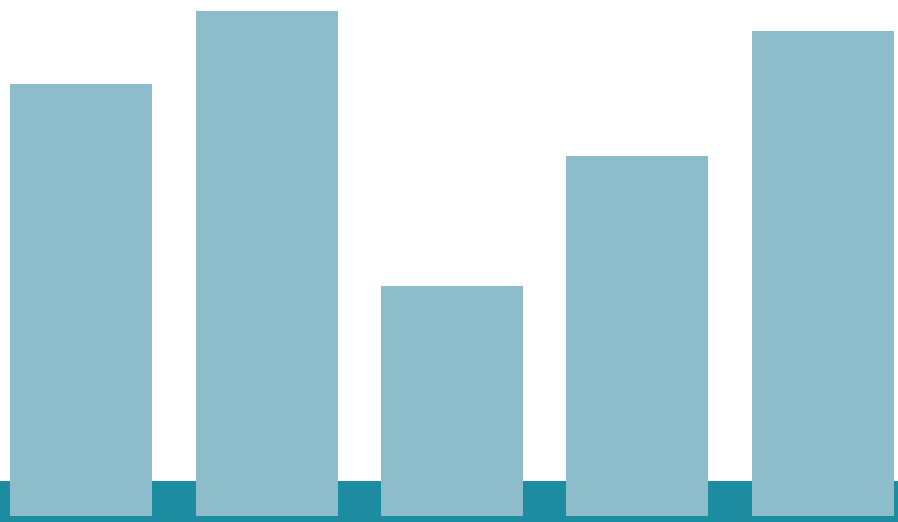
DOMAIN ONE: Baking Fundamentals—9%

TASK

- Determine production guidelines for yeast products.
- Determine production guidelines for quick breads products.
- Determine production guidelines for cookies.
- Determine production guidelines for cake batters.
- Assess formulations and recipes for baked products.
- Determine baker's percentages and conversion factors for baked products.
- Select ingredients for desired baked products.
- Select equipment for desired baked products.

KNOWLEDGE

- Steps for yeast dough production including preferments on yeast dough production.
- Procedures for calculating baker's percentages and conversion factors.
- Methods to control dough temperature throughout the fermentation process.
- The standard tools and bakeshop equipment.
- Procedures for various types of quick breads.
- Procedures for various types of cookie production.
- Procedures for various types of cake production.



DOMAIN TWO: Pastry Fundamentals—22%

TASK

PASTRY DOUGHS AND BATTERS—7%

Determine production guidelines for laminated pastry doughs.

Determine production guidelines for pie and tart doughs.

Determine production guidelines for pâte à choux.

Assess formulations and recipes for pastry fundamentals.

Select ingredients for desired pastry recipe.

Select equipment for desired pastry recipe.

CREAMS, CUSTARDS, MOUSSES AND SAUCES—4%

Determine production guidelines for creams, custards, mousses and sauces.

Assess formulations and recipes for creams, custards, mousses and sauces.

Select ingredients for desired creams, custards, mousses and sauces.

Select equipment for desired creams, custards, mousses and sauces.

EUROPEAN CLASSICAL AND AMERICAN TRADITIONAL—6%

Determine production guidelines for European classical and American traditional cakes.

Determine conversion factors for European classical and American traditional cakes.

Select ingredients for desired European classical and American traditional cake recipes.

Select equipment for desired European classical and American traditional cake recipes.

Assemble European classical and American traditional cakes from prepared cake layers, cake fillings and icings.

Decorate European classical and American traditional cakes with desired decorative components.

MERINGUES, BUTTERCREAMS, ICINGS AND GLAZES—5%

Determine production guidelines for meringues, buttercreams, icings and glazes.

Determine proper mixing, cooking and baking methods for meringues.

Select ingredients for desired meringues, buttercreams, icings and glazes.

Select equipment for desired meringues, buttercreams, icings and glazes.

KNOWLEDGE

Procedures for laminated dough production.

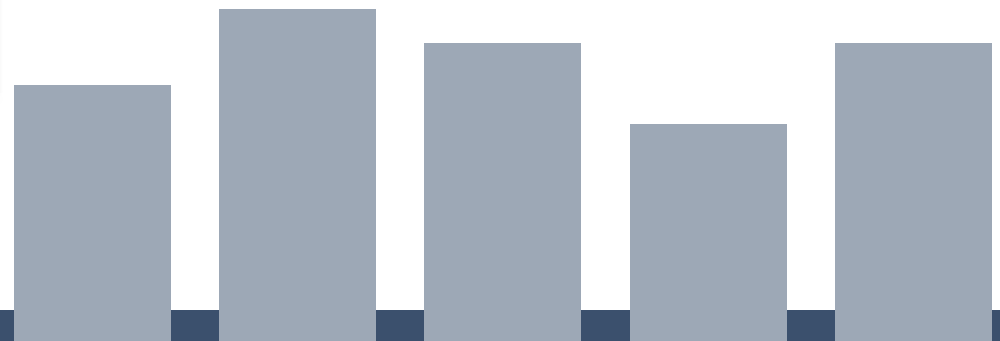
Procedures for pâte à choux makeup and production.

Ingredients and procedures for pastry dough production.

Ingredients and procedures for creams, custards, mousses and sauces.

Ingredients and procedures for European classical and American traditional cakes.

Ingredients and procedures for meringues, buttercreams, icings and glazes.



DOMAIN THREE: Specialty Pastry and Desserts—28%

TASK

SPECIAL OCCASION CAKES - 8%

- Assemble tiered cakes from prepared cake layers, cake fillings and icings.
- Assemble sculpted cakes from prepared cake and cake fillings.
- Enrobe cakes with marzipan, rolled fondant or modeling chocolate.
- Create edible decorative components.
- Decorate tiered cakes with desired decorative components.
- Determine production guidelines for chocolates and confections.

CHOCOLATES AND CONFECTIONS - 9%

- Execute proper mixing and cooking methods for chocolate and confections.
- Assess formulations and recipes for chocolates and confections.
- Select ingredients for desired chocolates and confections.
- Select equipment for desired chocolates and confections.
- Determine tempering, handling and storage of chocolates.
- Determine handling and storage of confections.

PLATED AND FROZEN DESSERTS - 7%

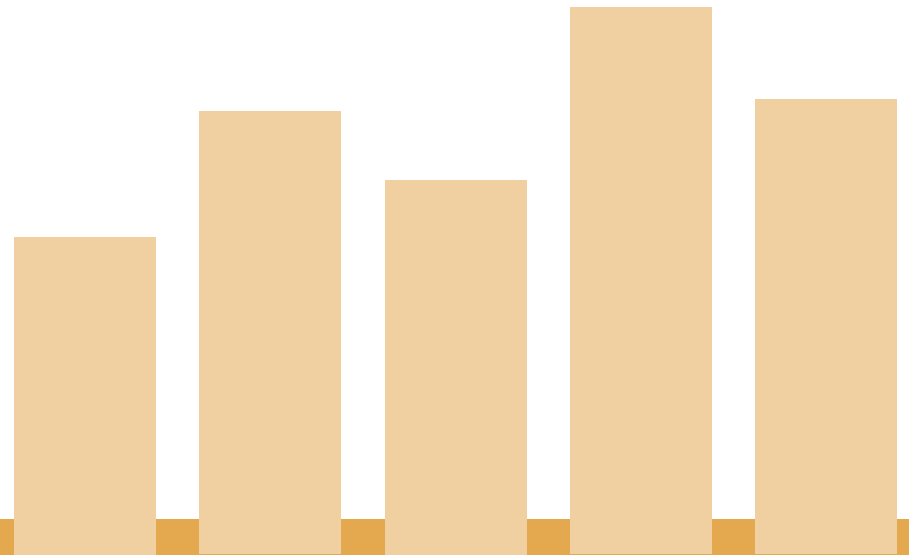
- Determine production guidelines for plated and frozen desserts.
- Assess formulations and recipes for plated and frozen desserts.
- Select ingredients for desired plated and frozen desserts.
- Select equipment for desired plated frozen desserts.
- Select serviceware for desired presentation.
- Select finishing and garnishing elements for desired presentation.

DESSERT PRESENTATION - 4%

- Determine layout and design of dessert buffets.
- Determine layout and design of centerpieces.
- Determine production guidelines for petits fours/mini pastries.
- Select finishing and decorative elements for buffet presentation or station.

KNOWLEDGE

- Techniques to assemble layered or sculpted cakes.
- Techniques to assemble tiered cakes.
- Techniques to create fondant embellishments.
- Techniques to enrobe cakes in marzipan, fondant or other rolled icings.
- Cake decorating methods to pipe borders, flowers, sprays and writing with icings and frostings.
- Cake decorating methods to pipe filigrees, writing, cutouts and plaques with tempered chocolate.
- Techniques to assemble and/or enrobe tortes and other specialty cakes.
- Ingredients and production of european classical cakes.
- Ingredients and production of american traditional cakes.
- Methods to create flowers, sprays and leaves from modeling chocolate.
- Methods to create plaques, ruffles, cigarettes, fans, bands, and shavings from tempered chocolates.



DOMAIN THREE: Specialty Pastry and Desserts—28%

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KNOWLEDGE

Techniques to make ganaches and fillings for confections.

Methods to troubleshoot problems with chocolate and couverture.

Proper techniques to temper and handle chocolate.

Storage methods that maintain integrity of chocolate and chocolate products.

Procedures for frozen dessert production.

Appropriate serveware for plating of pastry products.

Techniques to balance flavor, texture, color and height of pastry presentation.

Ingredients and production for dessert sauces.

Ingredients and procedures for production of creams, custards, mousses and soufflés.

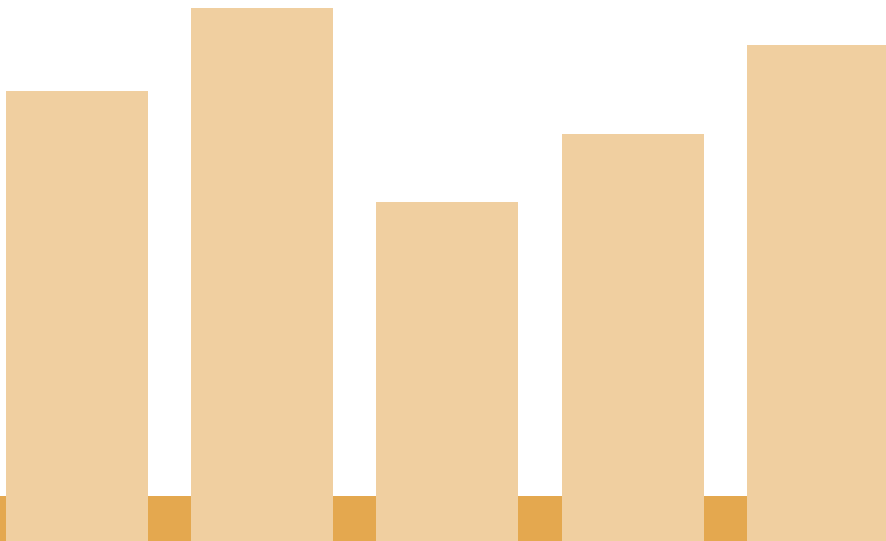
Techniques to mold and unmold mousses and soufflés.

Ingredients and production of different types of meringues.

Ingredients and production of buttercreams, icings and glazes.

Design principles and assembly for edible centerpieces.

Layout and design principles for dessert buffets.



DOMAIN FOUR: TEAM MANAGEMENT—9%

TASK

Provide training for members of the baking/pastry team.

Provide opportunities for cross-training to members of the baking/pastry and culinary team.

Facilitate communication between the baking/pastry team and other departments.

Supervise, schedule, and delegate duties of the baking/pastry team in baking production.

Maintain policies for recycling food waste and disposables.

Provide leadership by evaluating, motivating and empowering the baking/pastry team.

Develop job descriptions in specific areas of the baking/pastry department.

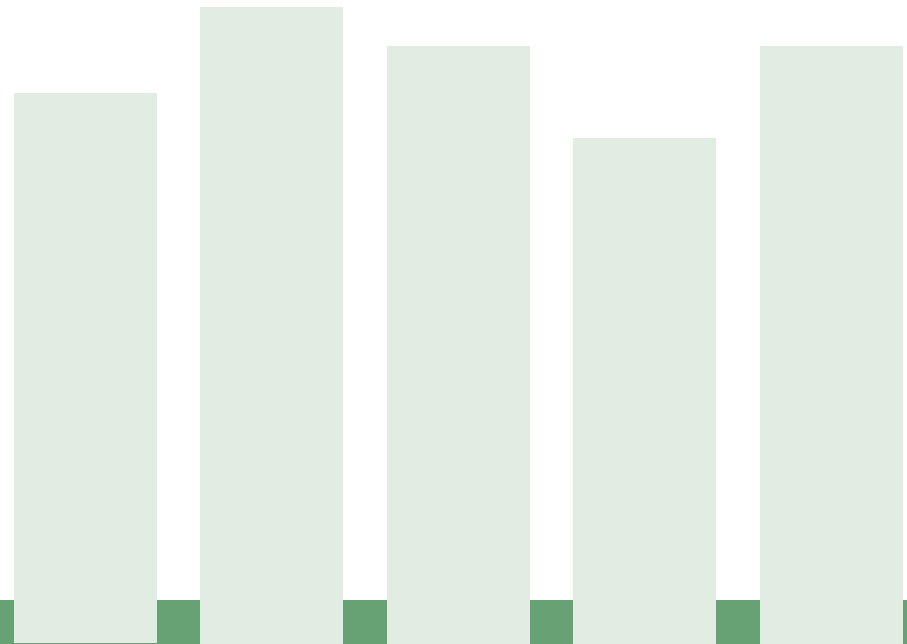
KNOWLEDGE

Roles of baking/pastry and culinary team members.

Effect of technologies on modern food service operations.

Management skills to successfully operate the baking/pastry team.

Methods to recycle food and disposables.



DOMAIN FIVE: SAFETY AND SANITATION—14%

TASK

Develop safety and sanitation plan to prevent contamination in baking and pastry production and distribution.

Provide culinary services that represent own professional training and qualifications.

Develop and communicate a safety plan for facility, equipment, chemicals, disasters, emergencies, and, employee and customer safety.

Manage all baking ingredients and products associated with baking and pastry production.

Receive and store all baking and pastry production ingredients and products according to food safety guidelines.

Receive and store chemical and hazardous supplies according to food safety guidelines.

Cover, label, date and store baking and pastry production ingredients and products associated with baking according to food safety guidelines.

Monitor food temperatures throughout the baking and pastry production and distribution process.

Monitor food temperatures in food storage areas to ensure food safety.

Monitor culinary team's adherence to standard food handling practices.

Monitor and enforce safety, personal hygiene, and sanitation plan for employees.

Clean and sanitize all relevant tools, equipment and work stations related to baking and pastry production.

KNOWLEDGE

Methods to create a hazard analysis critical control point (HACCP) system.

Procedures to clean and sanitize tools and work surfaces.

Procedures to avoid cross contamination.

Methods to receive and store foods safely.

Methods to receive and store chemicals and hazardous supplies safely.

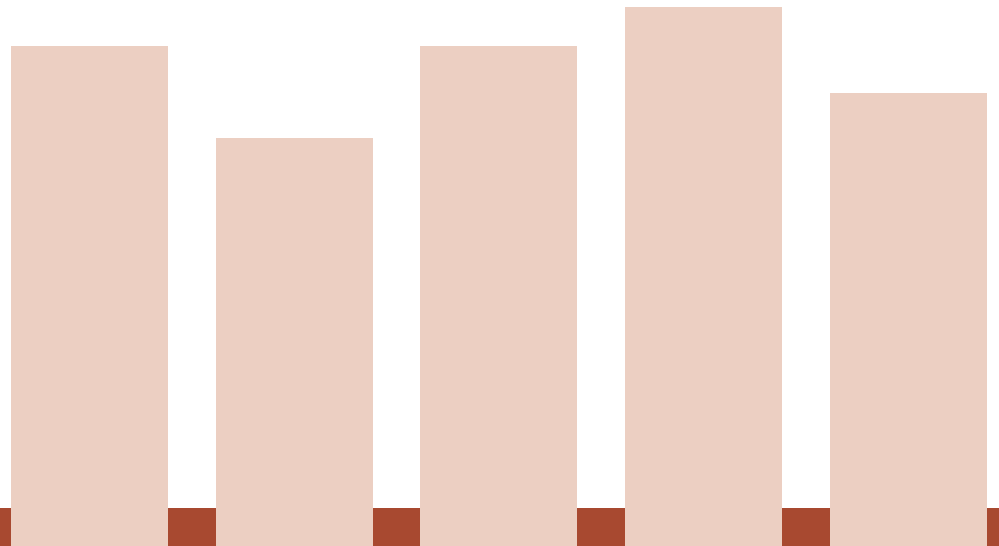
Methods to control correct time and temperature in all steps of food preparation.

Methods to thaw frozen foods safely.

Prevention techniques for biological, chemical, and physical contamination.

Material safety data sheet (MSDS).

Personal hygiene programs for employees in foodservice establishments.



DOMAIN SIX: MARKETING AND MERCHANDISING—6%

TASK

Develop theme, regional, seasonal, and/or sustainable menus to reflect current industry trends.

Create menus for special dietary restrictions.

Select appropriate packaging for merchandising.

Establish price points for menu items.

Use proper terminology and descriptors for menu items.

KNOWLEDGE

Techniques for menu development.

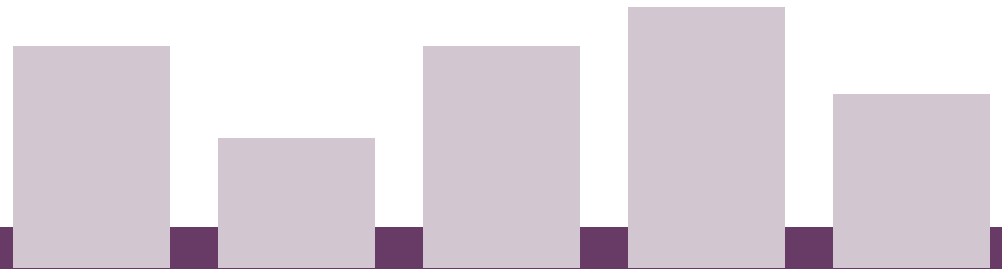
Strategies for using seasonal and sustainable ingredients for menus.

Techniques for writing menus.

Ingredients to accommodate dietary restrictions.

Methods for cost control of menu items.

Merchandising product displays and packaging.



DOMAIN SEVEN: FINANCE—7%

TASK

Prepare requisitions to procure items needed for production.

Control food/labor costs according to budget constraints.

Manage inventories of baked goods, pastry ingredients and products.

Evaluate profit and loss statement to manage expenses of baking/pastry department.

Develop a schedule for long term capital expenditures.

KNOWLEDGE

Methods to convert recipe measurements to purchase units.

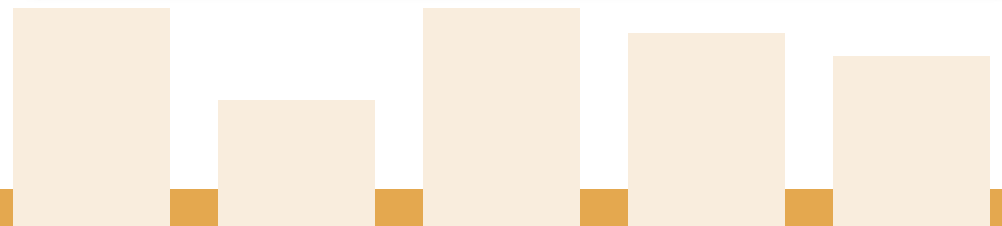
Guidelines for purchasing and storage of nonperishable goods (dry goods).

Basic guidelines for purchasing, receiving and pastry production products.

Techniques to control food costs through waste, purchasing, storing, and standard portions.

Profit and loss statements.

Methods to schedule long term capital expenditures.



DOMAIN EIGHT: ETHICS, LEGAL, AND PROFESSIONAL ISSUES—5%

TASK

Resolve guest complaints in a professional manner.

Resolve employee conflicts based on establishment policies and procedures.

Adhere to ethical and professional standards set forth by American Culinary Federation and employer.

Adhere to employment laws relating to recruitment, hiring, and termination.

KNOWLEDGE

Laws regarding workplace injury and accidents.

Human resource employment laws.

ACF code of professional ethics.

