

APPRENTICESHIP AND OCCUPATIONAL CERTIFICATION

Board Order

This is an order of the New Brunswick Apprenticeship and Occupational Certification Board made pursuant to section 13 of the Apprenticeship and Occupational Certification Act.

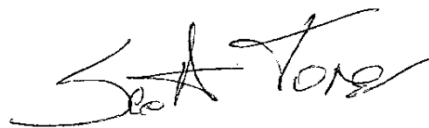
Title:	Tasks, Activities and Functions of a Designated Occupation
Category:	Voluntary
Occupation:	Baker
Board Order Number:	V160.1
Board Order Date:	January 17, 2013
Effective Date:	December 1, 2013

SCOPE OF THE OCCUPATION

The baker occupation includes

- (a) the sanitizing of equipment and work space;
- (b) the applying of professional and personal skills;
- (c) the applying of computer knowledge, bookkeeping and trade terminology;
- (d) the applying of a knowledge of the Acts and regulations pertaining to the food industry;
- (e) the selecting, operating and maintaining of tools and non-mechanized equipment;
- (f) the selecting, operating and basic maintaining of mechanized and computerized equipment;
- (g) the developing and applying of production techniques respecting
 - (i) freezer technology;
 - (ii) pre-baked products; and
 - (iii) pre-mixes and bases;
- (h) the preparing of doughs and batters;
- (i) the preparing of creams, icings, fillings, toppings, desserts, confections and ice cream;
- (j) the scaling and mixing of ingredients and the applying of baking formulas;
- (k) the practicing of baking methods;
- (l) the applying of one's knowledge with respect to
 - (i) properties of food;
 - (ii) micro-organisms associated with foods;

- (iii) causes, effect and control of food borne illnesses; and
- (iv) nutrients; and
- (m) the labeling of products.



Chair
Apprenticeship and Occupational Certification Board