Baker

Interprovincial Journeyperson Examination Information

Tradesperson Requirements:	4.5 years and 8100 hours
Practical Examination:	No

The interprovincial (IP) journeyperson examination for this trade is developed by a national committee of worker and employer representatives. The content for IP Examinations is drawn from the Red Seal Occupational Standard (RSOS) for that trade and is based on industry's standards and expectations. You can download and print a free copy of the RSOS from the Red Seal website by visiting www.red-seal.ca.

To write the interprovincial journeyperson examination, you must either successfully complete an apprenticeship training program or meet tradesperson eligibility requirements. The pass mark is 70%.

Red Seal Examination preparation resources:

To assist in the understanding of the development of all Interprovincial Red Seal examinations, Employment and Social Development Canada (ESDC) has developed the following information.

- A short explanation of the role of an occupational standard in the development of a Red Seal examination can be accessed on the Red Seal website at the following link: https://red-seal.ca/eng/resources/what-is-occ-std.shtml
- The Getting Ready for the Examination document can be accessed through the Red Seal website at the following link: https://red-seal.ca/eng/resources/exam-prep-guide.shtml
- Red Seal examination sample questions can be accessed on the Red Seal website at the following link: https://red-seal.ca/eng/resources/sample-questions.shtml
- A trade specific skills assessment tool is available on the Red Seal website at the following link: https://red-seal.ca/eng/resources/selfexamlist.shtml

Use of cell phones, electronic imaging/recording or communication equipment is **not** permitted. You will be required to leave immediately if any of these items are found on your person.

Please note that examinations and study information change frequently. The most recent information is available on our website at www.saskapprenticeship.ca.

Baker - Red Seal Examination Breakdown

An Interprovincial Red Seal examination is based on the Red Seal Occupational Standard (RSOS) for the trade. The RSOS describes the skills and knowledge required to perform the duties of the trade. Each standard is divided into Major Work Activities (MWA), which are divided into Tasks, which are divided into Sub-tasks.

The Red Seal examination has a certain number of questions assigned to these sections. The number of questions are provided below. For more information, see the full Red Seal Occupational Standard for this trade.

Total number of questions on the Interprovincial Red Seal examination – 150 questions*

Subject	Percent	Number of Questions
MWA A: Performs Common Occupational Skills	16%	
Task A-1: Performs safety- and hygiene-related functions		3
Task A-2: Practices food safety procedures		3
Task A-3: Uses and maintains tools and equipment		3
Task A-4: Organizes work		4
Task A-5: Manages products and information		4
Task A-6: Performs routine work practices		3
Task A-7: Adapts bakery practices to meet dietary requirements		3
Task A-8: Uses communication and mentoring techniques		0
MWA B: Prepares Fermented Goods	27%	
Task B-9: Prepares pre-ferment		6
Task B-10: Prepares dough		11
Task B-11: Forms dough		9
Task B-12: Forms laminated dough		7
Task B-13: Finishes fermented goods		8

MWA C: Prepares Cookies, Bars, Quick Breads, Pastry Doughs and Cakes	22%	
Task C-14: Prepares cookies and bars		7
Task C-15: Prepares quick breads		7
Task C-16: Prepares pastry doughs		9
Task C-17: Prepares cakes		10
MWA D: Performs Assembly and Finishing	17%	
Task D-18: Prepares creams, custards, sweet fillings, decorating pastes and icings		6
Task D-19: Prepares savoury fillings		3
Task D-20: Prepares sauces, glazes and garnishes		4
Task D-21: Assembles and bakes sweet and savoury pastries		4
Task D-22: Assembles cakes and other baked goods		5
Task D-23: Decorates and finishes baked goods		4
MWA E: Prepares Chocolate, Confections and Sugar Work	10%	
Task E-24: Prepares chocolate		9
Task E-25: Prepares confections and sugar work		6
MWA F: Prepares Desserts, Ice Creams and Ices	8%	
Task F-26: Prepares plated desserts		4
Task F-27: Prepares ice creams and ices		4
Task F-28: Prepares frozen desserts		4
Total	100%	150

**The number of questions on an interprovincial examination, assigned to assess each major work activity of the RSOS, as derived from the collective input from workers within the trade across Canada.*

In Saskatchewan, Baker is a certification-only Red Seal trade and is available exclusively through the Tradesperson (Trade Qualifier) Route. An overview of the pathways to certification can be found at the following link: https://saskapprenticeship.ca/experienced-workers/

NOTE: Baker training is **not** offered through a technical training provider in Saskatchewan. Individuals may choose to consult trade resources they consider relevant to the trade; however, no official list of preparation materials is provided.