State Qualifying Exam Preparation Guide

Commercial Baking (CB)

Exams developed in partnership with Cengage Learning.

Book Information

Foundations of Restaurant Management & Culinary Arts: Level 1 & 2

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Exam Topics

I. Keeping Food Safe
   • Introduction to Food Safety
   • Good Personal Hygiene
   • Preventing Hazards in the Flow of Food
   • Food Safety Management Systems
   • Cleaning and Sanitizing

II. Professionalism and Understanding Standard Recipes
   • Professionalism
   • Using Standardized Recipes

III. Equipment and Techniques
   • Foodservice Equipment
   • Getting Ready to Cook
   • Cooking Methods
   • Cooking and Nutrition

IV. Desserts and Baked Goods
   • Bakeshop Basics
   • Yeast Breads
   • Quick Breads and Cakes
   • Pies, Pastries, and Cookies
   • Chocolate
   • Specialty Desserts
Sample Questions

1. What allows the dough or batter to rise?
   a. Leaveners
   b. Sweeteners
   c. Shortenings
   d. Strengtheners

2. In baking, ingredients are given percentages in relation to:
   a. eggs.
   b. milk.
   c. flour.
   d. sugar.

3. What are the two types of dough used for yeast breads?
   a. Rich dough and lean dough
   b. Flaky dough and flat dough
   c. Sweet dough and salty dough
   d. Milk-based dough and water-based dough

4. What is the first step in yeast bread preparation?
   a. Scaling
   b. Proofing
   c. Rounding
   d. Fermentation

5. A scone is an example of a
   a. cake.
   b. soufflé.
   c. yeast bread.
   d. quick bread.