

BAKER

First-year Apprentice Learning Plan

Please indicate in the appropriate course column the skills to be focused on in this 125-hour course.
Feel free to add skills specific to your work site.

Trade Skills and Tasks	RAP 15 125 hrs	RAP 25A 250 hrs	RAP 25B 375 hrs	RAP 25C 500 hrs	RAP 35A 625 hrs	RAP 35B 750 hrs	RAP 35C 875 hrs	RAP 35D 1000 hrs
	RAP 4100	RAP 5100	RAP 5101	RAP 5102	RAP 6100	RAP 6101	RAP 6102	RAP 6103
Demonstrates basic calculation and measurement specific to trade (metric/imperial)								
Performs sanitation functions – handles and stores food according to safe practices								
Demonstrates and maintains safety awareness in the workplace								
Demonstrates personal and professional skills								
Operates tools and non-mechanized equipment								
Operates computer and mechanized equipment								
Performs various operations in preparing dough								
Performs various operations in preparing bakery								
Performs various operations in baking bakery foods								
Performs various operations in decorating and finishing baked foods								
Produces yeast-raised bakery foods								
Prepares cookies, quick bread, crisp bread, crackers, biscuits, cake doughnuts, pies and other ethnic bakery foods								
Prepares various cake batters								
Prepares icing and topping								
Prepares cream, fillings and sauces								
Prepares confections								
Prepares fruit, ice cream and specialty desserts								
Performs business management functions								
Performs production planning functions								
Performs human resource functions								
Performs sales functions								
Performs inventory functions								

Note: These skills and tasks are taken directly from the *Apprenticeship and Industry Training Record Book* (Blue Book) as a general guideline of the training required for a first-year RAP student.

Employer's Signature

Student's Signature

Off-campus Coordinator's Signature