

Criteria/Description	Credentialing/ Artifacts	Proposed Credits
<p><b>TECHNICAL COMPETENCY:</b>  <b>Score Advanced on the NOCTI Retail Commercial Baking Written and Performance Test</b></p> <p>Written:</p> <ul style="list-style-type: none"> <li>• Safety and Sanitation</li> <li>• Business and Math Skills</li> <li>• Identification, Classification and Properties of Ingredients</li> <li>• Baking Preparation (Mise en Place)</li> <li>• Basic Baking</li> <li>• Product Merchandising</li> <li>• Purchasing, Receiving, Inventory, and Storage</li> <li>• Nutrition</li> <li>• Human Relations and Career Skills</li> </ul> <p>Performance:</p> <ul style="list-style-type: none"> <li>• Soft Dinner Roll Dough</li> <li>• Cake Decorating</li> <li>• Fruit Pie</li> <li>• Pâte à Choux</li> </ul> <p><b>INDUSTRY CREDENTIALS:</b>  <b>Earn at least one of the following Industry Credentials</b></p> <ul style="list-style-type: none"> <li>• OSHA</li> <li>• Certified --Junior Culinarian (CJC), Culinarian (CC), Pastry Culinarian (CPC)</li> <li>• ServSafe/ Manager Food Safety Certification</li> <li>• ProStart National Certificate</li>   <li>• S/P2 Culinary</li> <li>• ServSafe Allergen Certification</li> <li>• ServSafe Food Handler Certification</li> </ul>	<p><b>Third Party Assessment:</b>  National Occupational Competency Testing Instrument</p> <p><b>NOCTI Test Name:</b>  Retail Commercial Baking</p> <p>Students scoring advanced receive a Pennsylvania Skills Certificate from the Pennsylvania Department of Education</p> <p><b>Third Party Provider:</b></p> <p>CareerSafe  American Culinary Federation  National Restaurant Association  National Restaurant Association  S/P2  ServSafe  ServSafe</p>	<p>20</p>
<p><b>SCHOOL TO WORK:</b></p> <ul style="list-style-type: none"> <li>• Documentation of a minimum of 200 hours of employment experience in the field.</li> </ul>	<p>Portfolio  Verification of Employment  Employee Evaluations</p>	<p>3</p>