



BAKING TECHNICIAN OPERATIVE LEV 2: FICNS12002 VERSION 2.0 (FHEP LEVEL 2)

Item	SCQ Name	Task Details	PC used	English Question	English Answer Choice	English Answer Choice	English Answer Choice	English Answer Choice	English Answer Choice	Correct Answer	Marking
1	1. FICNS027:	Prepare and maintain work area and machinery for baking products in the oven	PC3. Clean and maintain the cleanliness of the work area using approved sanitizers and keep it free from dust, waste, flies and pests.	What should a Baking Technician/Operative use to clean the work area?	Water only	Approved sanitizers	Any available cleaner	Detergents for laundry	2	5	
2			PC3. Dispose waste materials as per defined SOPs and maintain cleanliness.	What should be done with waste materials that cannot be recycled?	Keep them in the kitchen	Use them in the next batch	Follow proper disposal methods as per SOPs.	Burn them in the oven	3	10	
3			PC3. Place the necessary tools required for process.	What can happen if the necessary tools are not placed properly before starting the baking process?	Delays and inefficiency during baking	Improved flavour of the baked goods	Faster cooking time	Enhanced aroma in the kitchen	1	5	
4	2. FICNS038:	Prepare for baking products in the oven	PC3. Check the working and performance of each equipment required for process, particularly the fuel flow and burner, proofing oven, conveyor, control panel, etc.	The conveyor belt in the bread slicing machine is moving. What should you do first?	Continue feeding bread onto the stuck conveyor belt.	Quickly try to restart the machine by pressing buttons on the control panel	Inform a supervisor about the problem and wait for further instructions.	Turn off the machine and identify the cause of the conveyor belt stoppage	4	7	
5			PC3. Organize required oven racks/pans.	You need to bake multiple batches of cookies. Proper organization of the pans is essential to maximize oven space and ensure even baking. How should you organize the pans for batch baking to ensure even heat distribution?	Stack the pans vertically in the oven	Place all pans on the bottom rack	Arrange the pans in a single layer with space between each pan	Overlap the pans slightly to fit more in the oven	3	10	
6			PC3.1. Ensure working and performance of equipment (e.g. starting equipment) and observing gauges to maintain heat according to specifications.	You are required to synchronize the oven operation with the proof box to ensure a consistent baking process. The proof box is ready, and the dough has risen. How should you synchronize the oven with the proof box for a consistent baking process?	Bake the dough immediately after removing it from the proof box	Preheat the oven while the dough is in the proof box	Let the dough rest for an hour before baking	Place the dough directly into the refrigerator	2	10	
7	3. FICNS029:	Bake bakery products in the oven	PC3. Set the proof box to the required temperature and humidity following the proofing chart, as per specifications and organization standards.	During the baking process, the baking Technician/Operative notices that the consistency of the baked products is uneven. What is the most likely cause of the uneven consistency in the baked products?	Wrong temperature and humidity settings in the proof box	Incorrect baking time	Insufficient mixing of ingredients	Inaccurate proof box settings	1	5	
8			PC3.1. Set the oven parameters such as baking temperature and time for the product baked.	You're ready to bake a batch of cookies. How do you determine the appropriate baking temperature?	Use the highest temperature setting on the oven to ensure faster baking	Follow the baking temperature specified on the recipe or baking chart.	Choose a temperature based on the desired colour of the finished cookies	Ask a colleague who has experience baking cookies for their recommendation	2	5	
9			PC3.6. Observe colour of the baking product to detect under/over baking and to achieve finished product of uniform quality.	You're baking multiple batches of cookies on the same day. How can you ensure uniform colour and texture throughout all batches?	Bake all the batches at a slightly lower temperature to prevent burning	Use a timer for each batch and rely solely on baking time	Use a different oven setting for each batch based on how the first batch bakes	Rotate the baking sheets halfway through baking for even heat distribution	4	7	
10	4. FICNS020:	Complete documentation and record keeping related to baking products in the oven	PC3.1. Maintain record of observations (if any) related to raw materials, packaging materials.	What type of observations should a Baking Technician/Operative record about raw materials?	The temperature of the proof box	The colour and aroma of the baked goods	The condition and quality of the raw materials	The number of employees in the kitchen	3	7	
11			PC3. Document and maintain records of the types of finished products.	What is an essential aspect of a Baking Technician/Operative's role regarding documentation?	Overriding the need for records	Maintaining accurate records of product types	Not following SOPs	Forgetting to record important details	2	7	
12	5. FICNS001:	Ensure food safety, hygiene and sanitation for processing food products	PC3.1. Ensure hygienic production of food by inspecting raw materials, ingredients, finished products etc. for compliance to physical, chemical and microbiological parameters.	A batch of cookies has cooled down and is ready for packaging. What aspects should you visually inspect before boxing them?	Look for any discoloration, cracks, or signs of mold on the cookies.	Check if all the cookies are the same size and shape, regardless of visual appeal	Sample a few cookies to ensure they taste good according to the recipe	Arrange the cookies in the box in an aesthetically pleasing way	1	7	
13			PC3. Use safety equipment such as fire extinguisher, eye wash unit, first aid kit when required.	Identify the following equipment.		Fire Hydrant	First Aid Box	Fire Extinguisher	Vending Machine	3	5
14	6. DOTVSO/NSS00:	Employability Skills (30 hours)	PC3. Communicate and behave appropriately with all students and staff.	How should a Baking Technician/Operative communicate and behave with all students and staff?	Discriminate based on gender	Treat everyone equally and respectfully	Ignore them	Mock PeoD	2	5	
15			PC3.1. Use internet and social media platforms securely and safely.	Which social media platform is this?		Telegram	Facebook	WhatsApp	YouTube	4	5
TOTAL MARKS											100