

Certified Pastry Culinarian (CPC)

Written Exam Question Make-up:

60% Basic Baking
10% Sanitation
10% Nutrition
10% Supervisory Management
10% Basic Cooking

Topics Include:

1. Culinary Terminology
2. Kitchen Equipment
3. Kitchen Utensils & Tools
4. Bakery Ingredients
5. Yeast Products and Quick Breads
6. Pies and Pastries
7. Cakes and Cookies
8. Custards and Other Desserts
9. Milk and Milk Products
10. Food Safety & Sanitation
11. Nutrition
12. Supervisory Management
13. Problem Solving, Time Management, and Decision Making