

Certified Working Pastry Chef® (CWPC®)

Written Exam Question Make-up:

- 40% Basic Baking
- 20% Advanced Baking
- 10% Basic Cooking
- 10% Sanitation
- 10% Nutrition
- 10% Supervision

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. Nutrition
11. Food Safety and Sanitation
12. Food Costing and Inventory
13. Supervisory Management
14. Problem Solving, Time Management, and Decision Making
15. Communications and Leadership
16. Discipline, Motivation, and Morale
17. Cooking Methodology
18. Basic Knife Cuts & Skills