

## **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