

BAKING EXCELLENCE

Baker: _____ Season: _____

SKILL & TECHNIQUE

ATTEMPT
1

ATTEMPT
2

MASTERED

Accurate Measuring Leveling dry ingredients & eye-level liquid checks.

Kitchen Safety Proper use of oven mitts and appliance handling.

The Perfect Fold Incorporating air without deflating mixtures.

Dough Consistency Knowing when to stop kneading or mixing.

Cleanup & Mise en Place Organizing ingredients before starting and cleaning as you go.

GRAND ACHIEVEMENT PRIZE

Upon completion of all mastered skills, the baker is entitled to:
