Baker Operations Manual Questions

1.	Which chart provides the product name, the number of portions produced per batch, proofing specifications, baking times, and special instructions?
2.	What should be done with baking pans when they become bent or blackened?
3.	What is it called when you chase the sanitizer out of the ice cream machine, and why is this done?
4.	According to the Operations Manual, what are the benefits of developing and following production guides in the bakery?

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Baker Operations Manual Questions

5.	What will happen if you do not bake Home Style Yeast Rolls as soon as they are fully proofed?
6.	What should you do if a pan or space on the bakery display is empty, and how long do you have to fill it?
7.	How often do we clean and sanitize the Ice Cream Machine? On which day(s) do we break the product cycle?
8.	If a Guest in the restaurant orders a dozen Yeast Rolls to take home, how is the transaction handled in the Bakery?

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