

Baker Operations Manual Questions KEY

1. Which chart provides the product name, the number of portions produced per batch, proofing specifications, baking times, and special instructions? **Operation Manual > Baker > Baking Chart**

Baking Chart

2. What should be done with baking pans when they become bent or blackened? **Operation Manual > Baker > Equipment and Smallwares**

Use only in the kitchen out of sight of the Guests.

3. What is it called when you chase the sanitizer out of the ice cream machine, and why is this done? **Operation Manual > Baker > Priming the Ice Cream Machine**

Priming; to prevent ice crystals from forming at the draw spout port

4. According to the Operations Manual, what are the benefits of developing and following production guides in the bakery? **Operation Manual > Baker > Production Guides (This is a Workbook only Question)**

Production guides helps to establish the proper volume for production, to ensure the highest quality, to minimize waste, and to save money.

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5. What will happen if you do not bake Home Style Yeast Rolls as soon as they are fully proofed? **Operation Manual > Baker > Yeast roll production**

They will fall.

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? **Operation Manual > Baker > Daily Menus**

Temporarily fill the space with another item and have the required item out within 15 minutes, 5 minutes if a promotional item.

7. How often do we clean and sanitize the Ice Cream Machine? On which day(s) do we break the product cycle? **Operation Manual > Baker > Ice Cream Machine**

Daily; Sunday and Thursday

8. If a Guest in the restaurant orders a dozen Yeast Rolls to take home, how is the transaction handled in the Bakery? **Operations Manual > Baker > To-Go Orders**

The Guest pays for the order at the line and brings the receipt to the Bakery. The Baker initials the receipt and returns it to the Guest when filling the order.