



The Certification Process

The goal of the Bread Bakers Guild of America's Certification Program is to establish and measure the core skills of an artisan baker.

Certification involves the evaluation of experience, professional knowledge, and skills. The application and resume identify experience, the online test determines professional knowledge, and the practical examination demonstrates skills.

There will eventually be three tests:

- Two at the beginner's level
The first level consists of the Certified Bread Baker and Certified Viennoiserie Baker.
- One at the advanced level.
The final level will be the Certified Artisan Baker. The test will demonstrate candidate's mastery of products typically found in an artisan bakery, formulation, and production management. ***(This is not yet an active program component)***

Steps in the Certification Process

Step 1 Application

Applications may be submitted by email or through the mail.

If there are any discrepancies or missing information in your application, we will email you, asking that you correct the errors and resubmit the form.

Step 2 Candidate Status Granted or Denied

When your application is complete, it will be reviewed by the Certification Committee.

If it is accepted:

- You will be granted "candidate" status
- An email will be sent to you for payment of fee.
- After fee is paid, you will receive an email link to the online test site and a code to be able to log in.

If your application is denied, you will receive a letter detailing the reasons. You may appeal the decision.

Step 3 Online Test

The online test must be passed **before** taking the practical exam.

Step 4 Practical Examination

The two-day practical examination will be held at testing sites around the country. You must register for the practical at least a month in advance.

Step 5 Certification

Candidates who successfully complete the online and practical exams will be awarded a certification pin, patch and certificate and the title of Certified Bread or Viennoiserie Baker.

Fee: \$100 Written Exam fee for two chances to take the online exam, with an additional \$400 Practical Exam Fee, after the online exam is passed.

Test Information

ONLINE TEST

The online test consists of 100 questions on milling, flour functions and standards, preferments and fermentation, mixing and baking, baker's percentage, and basic sanitation practices. The exam is open-book but timed. You will have 90 minutes to complete 100 multiple-choice questions. You will receive your score immediately. A passing score is 70% or higher. After passing the online test, you must take the practical exam within the next four practical test dates.

Repeating the Online Test

- The initial \$100 fee allows a candidate to take the online test twice.
- If the online test is not passed the first time, it may be retaken after 24 hours.
- The fee for taking the online test for the third time is \$100.

THE PRACTICAL EXAMINATION

The online test for must be taken and passed *prior* to taking the practical examination. You must register for the practical and pay the \$400 fee at least one month before the exam. The practical exam will occur over the course of two consecutive days and will include a timed quiz covering baker's percentage.

We will be issuing formulas and the candidate will be responsible for an additional "baker's choice" product. The practical exam will evaluate the skills necessary to be an asset to a bakery, including an understanding of fermentation control, shaping and scoring techniques, and time management.

A passing score is 70% or higher. You will be given the results of your practical exam electronically immediately afterwards.

Repeating the Practical Exam: The cost to retake the practical exam is \$350.

The Reading List for preparing for both the Online and Practical Exams:

- ***Advanced Bread and Pastry: A Professional Approach***
San Francisco Baking Institute: Michel Suas, Didier Rosada, Brian Wood, and Miyuki Togi (Delmar Cengage Learning, 2009)
- ***Bread: A Baker's Book of Techniques and Recipes***
Jeffrey Hamelman (John Wiley & Sons, 2004)

Certification Application

Membership:

You must be a member of The Bread Bakers Guild of America.

I joined The Guild in (year) _____.

Work Experience:

You must have at least one year's professional baking experience working in a bakery or a culinary school.

I have ____ years of professional baking experience working in a bakery or culinary school.

Please attach a resume that includes:

- Details of all professional work experience
- Educational background
- One professional reference

Must be ServSafe® Certified. Please attach a copy of your certificate.

Program Component for which you're applying: ____ Bread ____ Viennoiserie

Name _____

email Address _____

Cell Phone _____

Mailing Address _____

City _____ State _____ Zip _____

Business Name _____

Business Phone _____ Fax _____

Email your application to: info@bbga.org