

# Getting Certified through the Retail Bakers of America

Certification at a Glance - 2017

# Certification Designations

**RBA provides professionals of the retail baking industry the opportunity to earn up to four certifications.**

- **Certified Journey Baker (CJB)** A baker at this level assists in the preparation and production of pies, cookies, cakes, breads, rolls, desserts or other baked goods for a commercial bakery. Duties may include stocking ingredients, preparing and cleaning equipment; measuring ingredients, mixing, scaling, forming, proofing, oven tending, and product finishing. He/she must demonstrate a basic knowledge about the principles of sanitation.
- **Certified Baker (CB)** A Certified Baker prepares and produces baked goods while assisting with general commercial bakery operations. He/she has considerable responsibility and autonomy and participates in a broad range of both complex and routine work activities, including supervision of other staff and allocation of resources. He/she must demonstrate a basic knowledge of bakery sanitation, management, retail sales/merchandising and staff training.
- **Certified Master Baker (CMB)** A baker at this level and for this designation participates in a broad range of complex, technical or professional work activities, performed in a wide variety of contexts with a substantial degree of personal responsibility and autonomy. Responsibility for the work of others and allocation of resources is present. He/she must have the technical and administrative skills necessary to operate and manage the production area of a full-line independent or in-store commercial bakery. He/she must produce high quality bakery foods, and demonstrate a basic knowledge about the principles of sanitation, management, retail sales/merchandising and training.

# Certification Designations

## Certified Cake Decorator (CD)

A decorator at this level must have a minimum of four years (48 months) of verifiable decorating experience working in a commercial/retail bakery.

A decorator at this level and for this designation prepares and finishes sweet baked goods for a commercial bakery. Duties include decorating a variety of cakes such as wedding cakes, sculpted cakes, and fondant cakes. You must be able to use various techniques to create seasonal and specialty designs.



# CD Performance Objectives

- The test problems are designed to demonstrate a candidate's ability to prepare, ice and finish a variety of high-quality cake products within strict time limits using various cake decorating processes, methods and techniques.
- Prepare cakes and tiers that are level on top with good straight sides, logical height and proportional.
- Cover cakes and boards with an icing that is smooth, flawless, with no air bubbles, water spots, knife marks, sanding, patches or crumbs.
- Prepare colored icing that are of consistent shading and use color that is balanced and harmonized, and appropriate to theme or decorative motif.
- Apply borders, writing, central decorations and trims that are uniform, free of air bubbles, smooth, free of small drying cracks, precise and neat.
- Apply flowers and leaves that have definite shaped petals with proper form, correct number of petals, coloring and detail as close to nature as possible
- For each cake design, create a decorative design that is balanced, proportioned, appropriate to technique or theme, not over-decorated, and structurally stable.



# CD Practical Test

The test is a one day (8 hour) exam during which candidates will ice and decorate cakes and boards using American Buttercream icing, fondant and chocolate. Each candidate will be given order sheets for the entire day at the start of the practical test. These order sheets will contain required specifications for the following test problems:

- A three-tier wedding cake
- An 8" rolled fondant cake with decorations
- Six custom designs
- Three flowers and sprays with border designs
- A sculpted cake
- Surprise Category...told to you on the day of the test



# 2017 Certified Master Bakers

## RBA Announces Newest CMB's

Intense testing in Chicago leads to SUCCESS.

### RBA Hosts Certification Practical in Chicago at Kendall College.



This test isn't for the faint of heart. You must have skill, determination, and stamina to succeed. Two grueling days in the kitchen can truly test your knowledge of baking and your grit as a baker.

#### Congratulations to our newest Certified Master Bakers:

- Colette Christian, CMB
- Siddharth Mangalore, CMB

Thank you to **Kendall College** for hosting our test. We couldn't have done this without the leadership of **Heidi Hedecker, CMB** and her support team of student volunteers.

Thank you also, to **Lee Ann Adams, CMB**. Lee Ann is the newest team member to the RBA and as the Certification and Education Coordinator, she hit this one out of the park.

Thank you to **Marc Haymon, CMB**, our Certification Chairperson, for leading our RBA team to another successful test.

Are you ready to get Certified with the RBA? Our next test will be in May of 2018 at the CIA in Hyde Park. Get in touch with us today to learn more about the program!

[Get Certified Today](#)



# 2017 Certified Master Bakers

“Why settle for being good, when you can be something GREAT!”

Josh Gomes, CMB  
Dunkin' Brands

## Technology with the Save for Certification

### RBA Hosts First Certification Test via Facebook Live

A BIG congratulations to Josh Gomes, he now ranks as a **Certified Master Baker** with the Retail Bakers of America.

Josh, who passed all but two segments when he tested in Chicago this past August, was anxious to get those prestige letters after his name. With approval from the RBA Certification Committee, Lee Ann Adams and Bernadette Haas worked with Josh and the Dunkin' team to use Facebook Live as the vessel to success.

Josh's mantra, "Why settle for being good, when you can be something GREAT!"

We couldn't agree more. As the Sr. Bakery Technologist- Global Bakery R&D with Dunkin' Brands, Josh is now an accomplished, GREAT, Certified Master Baker.

Are you ready to get Certified with the RBA? Our next test will be in May of 2018 at the CIA in Hyde Park. Get in touch with us today to learn more about the program!



# Benefits to an RBA Certification

An RBA certification raises professional standards and verifies the knowledge, skills, and abilities professional bakers bring to the marketplace.

**RBA certification greatly benefits four types of retail bakers:**

- Students graduating from a baking or culinary programs, but have limited work experience.
- Bakery staff with little or no technical training, but much on-the-job training.
- Bakery staff specializing in decorating or bread baking.
- Retail bakers with four or more years of experience.



# Cost of Certification

	<u>RBA Member</u>	<u>RBA Non-Member</u>
Certified Journey Baker	\$50	\$75
Certified Baker	\$200	\$300
Certified Decorator	\$200	\$300
Certified Master Baker	\$750	\$1,000

<b>Member Group Rates</b> (MUST BE RBA MEMBER TO RECEIVE A GROUP DISCOUNT)	<b>5-10 Candidates</b> Price is per student 5% discount	<b>11-20 Candidates</b> Price is per student 10% discount	<b>21-50 Candidates</b> Price is per student 15% discount	<b>Over 50 Candidates</b> Price is per student 20% discount
Certified Journey Baker	\$47.50	\$45	\$43	\$40
Certified Baker	\$190.00	\$180	\$170	\$160
Certified Master Baker	\$712.50	\$675	\$638	\$600

# Meet Heidi L. Hedeker, CMB



**What year did you get Certified?** I was certified in 2012.

**What is your current job title?** Pastry Instructor, Associate Professor, Kendall College, Chicago

**Other Certifications you may have?** Master's in Social Work / Certified Hospitality Educator

**What has your Certification meant to you?** My father was one of the earliest to become certified as a CMB at the start of the RBA's program. He owned a bakery for 20 years after coming to the U.S. as a baker/journeyman from Czechoslovakia in the early 1950s. It was a way for me to connect with his path.

**Why should some become Certified through the RBA?** This certification means so much—it is a milestone both personal and professional. I believe in it very strongly as the baking industry's echo of the guild system. Beyond that, it has meaning in new ways, because there are currently so many career pathways connected to the baking profession beyond the traditional retail bakery.

# Meet Rick Crawford, CMB



**What year did you get Certified?** 2001 # 114

**What is your current job title?** Managing Partner of The RPIA Group

**Other Certifications you may have?** BS in Management & Administration, IU

**What has your Certification meant to you?** It raised my “game” to the next levels. When I was teaching; I was paid like any other person with a Masters. I was approached by Wiley to write a textbook “How to Open and Operate a Retail Bakery” – that would not have happened without a CMB. I am proud to have the highest Credentials offered in my chosen profession.

**Why should some become Certified through the RBA?** If you want to change YOUR Game; increase your skills. The CMB is the public label to acknowledge the work you have done. After all, this is your profession!

# 2017 Certification Dates

**May 18 – 20, 2017**

**Culinary Institute of America,  
Hyde Park, New York**

# Ready to Get Certified

- Contact the Retail Bakers of America
  - Bernadette Shanahan-Haas, Director of Operations
  - 800.638.0924
  - [Bernadette@RetailBakersofAmerica.org](mailto:Bernadette@RetailBakersofAmerica.org)
  - [www.RetailBakersofAmerica.org](http://www.RetailBakersofAmerica.org)