

Template: State Skill Competitions

Skill-Bakery - 47

Test project- Level 2

Skill Explained

The baker is a highly skilled professional who produces a wide range of bread and pastry items. They will produce various bakery products such as instant breads, sweet doughs, rye breads, croissants, brioche, artisan breads and puff pastry products commercially. These items will appear in a large number of bakeries. Bakers may also have to produce elaborate display decorative breads using creative skills.

A high degree of specialist knowledge and skill is required. Bakers will have undergone years of training for them to develop the level of skill required. They will be proficient in wide range of specialist techniques; to mix, process and bake the variety of breads needed. An artistic talent and attention to detail are required alongside the ability to work effectively and economically to achieve outstanding results within set timeframes.

Eligibility Criteria- Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition

Duration of Test project: 8 hours

Preface

Section A-Test Project

BAGUETTE MODULE:1

- The Baguette with long fermentation needs to be presented on the display table.

Shapes and Sizes:

5 x 350-390 g traditional Baguette shape and cut

QUICHE MODULE:2

Quiche Competitors Flavour of choice, 1 Flavour for all quiche 15 x diameter 10 – 12 cm.

- Quiche - (Competitors flavour of choice, 1 flavour for all quiche)
- 05 x diameter about 10-12cm
- If pieces are under 200g there must be a minimum of 05 pieces
- If pieces are from 200g or higher there must be a minimum of 4 pieces.
- The raw material for this will be given to the competitor on competition. Day
- Judged on: General Appearance, Baking Quality, Crust, Filling, Flavour and Innovation.

MODULE:3 – SWEET BRIOCHE PRODUCTS

The dough must be rich and sweet (it is not allowed to laminate the dough). In total 4 different types to 15 pieces each 1 type must be unfilled. 2 types filled with filling of choice 1 type must be filled with a filling made with a mystery ingredient, this ingredient must be the main Flavour. The weight of the unfilled pieces must be between 40g and 50g after baking. The weight of the filled piece must be between 60g and 80g after baking. The filling of the products must be done before baking. Only glazing the top with a neutral glee or apricot glaze is allowed after baking, other decorations are not allowed after baking.

Section B

Marking Scheme: The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

- Measurement –One which is measurable
- Judgments-Based on Industry expectations
- Aspects are criteria’s which are judged for assessment

4.5 ASSESSMENT AND MARKING USING JUDGEMENT

Judgement uses a scale of 0-3. To apply the scale with rigour and consistency, judgement must be conducted using:

- benchmarks (criteria) for detailed guidance for each Aspect
- the 0-3 scale to indicate:
 - 0: performance below industry standard
 - 1: performance meets industry standard
 - 2: performance meets and, in specific respects, exceeds industry standard
 - 3: performance wholly exceeds industry standard and is judged as excellent

ASSESSMENT AND MARKING USING MEASUREMENT

Yes = full points, No = no points --- For each aspect

Section B-Marking Scheme

| Aspect Type M = Meas J = Judg | Aspect - Description | Judge Score | Extra Aspect Description (Measurement OR Judgement Score Description (Judg only)) | Requirement or Nominal Size (Measurement Only) | Max Mark |
|-------------------------------------|----------------------|-------------|---|--|----------|
| M | 05 units made | 1 | if not 0 marks awarded | | 1.00 |

| | | | | | |
|---|--|---|---|--|-------------|
| M | diameter 10cm to 12cm, all the same Flavour | 1 | over 13 cm = 0 points under 9 cm = 0 points | | 1.00 |
| J | general appearance | | | | 3.00 |
| | | 0 | filling did run out and burn very much, the shapes are very irregular and wild. It does not look nice | | |
| | | 1 | Filling did run out on some areas. the shapes are a little irregular. The Quiche is not very attractive to a costumer to buy | | |
| | | 2 | no filling has run out. The shapes are regular. The Quiche looks appealing to a costumer to buy | | |
| | | 2 | no filling is run out. the shapes are regular and proper made over all the quiches. the Quiche looks very attractive to buy it even presents itself very nice | | |
| J | baking quality | | | | 3.00 |
| | | 0 | The quiche is very much under baked or over baked. | | |

| | | | | | |
|---|-----------------|---|---|--|-------------|
| | | 1 | The quiche is a little under baked or overbaked / The crust is not nice baked, or the top is not nice baked | | |
| | | 2 | The Quiche is nicely baked. | | |
| | | 3 | Baking from bottom and top are perfect. Color is very attractive to the costumer | | |
| J | crust quality | | | | 3.00 |
| | | 0 | Crust is very hard or dry or very chewy or very soft | | |
| | | 1 | Crust is a bit hard, a bit dry, a bit chewy, e bit soft | | |
| | | 2 | Crust is good | | |
| | | 3 | Crust is very fine, short and flaky | | |
| J | filling texture | | | | 3.00 |
| | | 0 | Filling is soft it is running out of the quiche or filling is very dry and crumbly | | |
| | | 1 | fill in is a little soft or a bit dry and crumbly or filling is chewy | | |
| | | 2 | Filling is good | | |

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|---|------------------------------------|---|--|--|-------------|
| | | 3 | Filling is nice and tender when you bite in to it, all ingredients are nice together, very nice mouth feel | | |
| J | flavour | | | | 3.00 |
| | | 0 | no flavour or burned or bitter tasting | | |
| | | 1 | dull not much flavour | | |
| | | 2 | good flavour | | |
| | | 3 | great flavour combination | | |
| J | degree of difficulty or innovation | | | | 3.00 |
| | | 0 | no innovation and no difficulty to this product. Dough and simple filling | | |
| | | 1 | little difficulty and or little innovation to this product | | |
| | | 2 | innovative or difficulty to this product, different ingredients used | | |
| | | 3 | very innovative product or very difficult product, different | | |

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|---|--|---|---|--|-------------|
| | | | ingredients used, made something special out of fresh Vegetables or/and meat | | |
| M | amount and weight after baking, 5pc together | 1 | unfilled 200g - 250g / filled products 300g - 400g and total 4 different types to 15 pieces made, if not = 0 Points | | 1.00 |
| M | filled products where filled before baking and after baking only glazing | 1 | yes= 0.25 points, no=0 points | | 1.00 |
| J | size/shape over all pieces | | | | 3.00 |
| | | 0 | lots of uneven shapes and size | | |
| | | 1 | majority are uneven shape and size | | |
| | | 2 | more or less consistent shape and size | | |
| | | 3 | very consistent shape and size | | |
| J | baking properties, over all pieces | | | | 3.00 |

| | | | | | |
|---|--|---|--|--|-------------|
| | | 0 | burned dark black in color or under baked, product has fallen in | | |
| | | 1 | it is a bit dark or it is a bit under baked or it is very uneven over all the pieces | | |
| | | 2 | baking is good and even in color | | |
| | | 3 | perfect baking and the color is over all the products the same | | |
| J | aroma and taste, unfilled product | | | | 3.00 |
| | | 0 | strange aroma or taste, over fermented odors | | |
| | | 1 | no aroma and taste / or very little aroma or taste | | |
| | | 2 | good aroma and taste | | |
| | | 3 | Wonderful creation on aroma and taste nice balanced | | |
| J | degree of difficulty or innovation, unfilled product | | | | 3.00 |

| | | | | | |
|---|--|---|--|--|-------------|
| | | 0 | no innovation and no difficulty to this product | | |
| | | 1 | little difficulty and or little innovation to this product | | |
| | | 2 | innovative or difficulty to this product | | |
| | | 3 | very innovative product or very difficult product | | |
| J | aroma and taste, filled product 1 | | | | 3.00 |
| | | 0 | strange aroma or taste, over fermented odors | | |
| | | 1 | no aroma and taste / or very little aroma or taste | | |
| | | 2 | good aroma and taste | | |
| | | 3 | Wonderful creation on aroma and taste nice balanced | | |
| J | degree of difficulty or innovation, filled product 1 | | | | 3.00 |
| | | 0 | no innovation and no difficulty to this product | | |

| | | | | | |
|---|--|---|--|--|-------------|
| | | 1 | little difficulty and or little innovation to this product | | |
| | | 2 | innovative or difficulty to this product | | |
| | | 3 | very innovative product or very difficult product | | |
| J | aroma and taste, filled product 2 | | | | 3.00 |
| | | 0 | strange aroma or taste, over fermented odors | | |
| | | 1 | no aroma and taste / or very little aroma or taste | | |
| | | 2 | good aroma and taste | | |
| | | 3 | Wonderful creation on aroma and taste nice balanced | | |
| J | degree of difficulty or innovation, filled product 2 | | | | 3.00 |
| | | 0 | no innovation and no difficulty to this product | | |
| | | 1 | little difficulty and or little innovation to this product | | |

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|---|--|---|---|--|-------------|
| | | 2 | innovative or difficulty to this product | | |
| | | 3 | very innovative product or very difficult product | | |
| J | filling with mystery ingredient | | | | 3.00 |
| | | 0 | poor flavour and consistency | | |
| | | 1 | average flavour and consistency | | |
| | | 2 | flavour and consistency good | | |
| | | 3 | flavour and consistency very nice | | |
| J | aroma and taste mystery filling in combination with the Brioches | | | | 3.00 |
| | | 0 | strange aroma or taste, over fermented odors / very too much filling or nearly no filling | | |
| | | 1 | no aroma and taste / or very little aroma or taste | | |
| | | 2 | good aroma and taste | | |
| | | 3 | Wonderful creation on aroma and taste nice balanced | | |

| | | | | | |
|---|---|---|---|--|-------------|
| J | degree of difficulty or innovation, product with mystery ingredient | | | | 3.00 |
| | | 0 | no innovation and no difficulty to this product | | |
| | | 1 | little difficulty and or little innovation to this product | | |
| | | 2 | innovative or difficulty to this product | | |
| | | 3 | very innovative product or very difficult product | | |
| | | | | | |
| M | uniform and appearance by work start | 1 | uniform clean; shoes, pants, apron, jacket, hat and appearance good | | 1.00 |
| M | workstation clean | 1 | tables, machines and sink are clean when time is up, so next competitor can start working | | 1.00 |
| J | work skills, how is the competitor working | | | | 3.00 |

| | | | | | |
|---|---------------------|---|---|--|-------------|
| | | 0 | very unconcentrated, very unorganized, very poor workflow, very nervous | | |
| | | 1 | a bit unconcentrated, a bit nervous | | |
| | | 2 | is working good sometimes a bit nervous | | |
| | | 3 | is working very concentrated and organized and in a good flow has the impression of liking to be here | | |
| J | ingredience scaling | | | | 3.00 |
| | | 0 | ingredience scaling very unorganized and very slow | | |
| | | 1 | ingredience scaling a bit unorganized or a bit slow | | |
| | | 2 | ingredience scaling good organized and fast | | |
| | | 3 | ingredience scaling very organized and fast | | |
| J | dough shaping | | | | 3.00 |
| | | 0 | no dough shaping skills | | |

| | | | | | |
|---|-------------------------------|---|---|--|-------------|
| | | 1 | little dough shaping skills | | |
| | | 2 | good shaping skills | | |
| | | 3 | very good shaping skills | | |
| J | oven work | | | | 3.00 |
| | | 0 | oven skill is poor (is not working skilled, neat and safe) | | |
| | | 1 | oven skills are little (could work with more skills, more neatly and more safetiness on the oven) | | |
| | | 2 | oven skills are good (works with skill, neatly and safe on the oven) | | |
| | | 3 | very skilled on the oven (is always working skilled, neatly and safe on the oven) | | |
| J | handling product after baking | | | | 3.00 |
| | | 0 | not taking care on the product after baking | | |
| | | 1 | little taking care on the product after baking | | |
| | | 2 | good taking care after | | |

| | | | | | |
|---|--|---|--|--|-------------|
| | | 3 | very good taking care after baking always product get demolded before they are cold / Bread are stored on a tray with wholes ar a grid, steam can go off the product all around / Products are handled with care | | |
| | | | | | |
| M | amount | 3 | 05 baguettes of the same shape | | 3.00 |
| M | weight after baking, 5pc together - divided by 5 | 1 | rolls are between 350g and 390g | | 1.00 |
| M | recipe | 1 | recipe is given to the Experts | | 1.00 |
| M | ingredients | 1 | ingredients rules obeyed | | 1.00 |
| M | pre-ferment | 1 | pre-ferment is used | | 1.00 |
| J | size or shape over all pieces | | | | 3.00 |
| | | 0 | lots of uneven shapes and size | | |
| | | 1 | majority are uneven shape and size | | |
| | | 2 | consistent shape and size | | |
| | | 3 | very consistent shape and size | | |

| | | | | | |
|---|--------------------|---|--|--|-------------|
| J | general appearance | | | | 3.00 |
| | | 0 | no attractivity | | |
| | | 1 | it is ok | | |
| | | 2 | good attractivity | | |
| | | 3 | very attractive for the costumer to buy | | |
| J | baking color | | | | 3.00 |
| | | 0 | it is burned dark black in color or it is under baked, product has fallen in | | |
| | | 1 | it is a bit dark or it is a bit under baked or it is very uneven trough out the 24 rolls | | |
| | | 2 | baking is good and even in color | | |
| | | 3 | perfect baking and the color is over all the rolls the same | | |
| J | bread crust | | | | 3.00 |
| | | 0 | Crust is very hard or very chewy or very soft | | |
| | | 1 | Crust is a bit hard or a bit chewy or a bit soft | | |
| | | 2 | Crust is good | | |

| | | | | | |
|---|------------------------------------|---|---|--|-------------|
| | | 3 | Crust is nice and fine and crunchy | | |
| J | Taste and Aroma | | | | 3.00 |
| | | 0 | not good aroma and taste | | |
| | | 1 | could have a bit more aroma and taste or it is much to much aroma | | |
| | | 2 | good aroma and taste | | |
| | | 3 | Wonderful creation on aroma and taste | | |
| J | texture and inner structure | | | | 3.00 |
| | | 0 | texture very dry and compact | | |
| | | 1 | texture is not very impressive, a bit dry | | |
| | | 2 | texture is good | | |
| | | 3 | texture is excellent soft and moist | | |
| J | degree of difficulty or innovation | | | | 3.00 |
| | | 0 | no innovation and no difficulty to this product | | |
| | | 1 | little difficulty and or little innovation to this product | | |

| | | | | | |
|--------------|--|------------------|---|--|---------------|
| | | 2 | innovative or difficulty to this product | | |
| | | 3 | very innovative product or very difficult product | | |
| Total | | M=1 3 | | | 100.00 |
| | | J=87 | | | |

Section C-Infrastructure List (Tool and equipment including raw material)

| Sr.no. | Infrastructure List |
|---------------|---|
| 1 | LPG Cylinders (Gas Bank) or induction vestibules |
| 2 | Work station |
| 3 | Two Gas Burners & Griddle Plate or induction vestibules |
| 4 | Oven (Gas / Electrical) |
| 5 | Deck oven and convection Oven |
| 6 | SS Kitchen work tables with granite top |
| 7 | SS Sink with attached Taps or dedicated washing area |
| 8 | Refrigerators-chiller and freezers |
| 9 | SS Kitchen Rack |
| 10 | Dry Storage Cabinet |
| 11 | Cease Fire/Fire Extinguisher |

| | |
|----|-----------------------------------|
| 12 | Dough Kneader |
| 13 | Mixer / Grinder |
| 14 | Exhaust & Fresh air fans |
| 15 | STEEL STOCK POT (4 liter approx.) |
| 16 | STEEL SAUCE PAN (2 liter approx.) |
| 17 | STEEL SAUTE PAN |
| 18 | CHEF KNIFE |
| 19 | CHEF KNIFE (THICK BLADE) |
| 20 | PALLET KNIFE |
| 21 | SHARPNING STEEL |
| 22 | PIPING BAGS (WITH 5 NOZZLES) |
| 23 | WHISK |
| 24 | Hand blenders |
| 25 | Table top mixers |
| 26 | Cake rings |
| 27 | Silicon moulds |
| 28 | Chocolate moulds |
| 29 | S S Mousse setter/frames |
| 30 | Tongs |
| 31 | Spoons/forks |
| 32 | Ladles |
| 33 | Hand gloves |

| | |
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| 34 | Proofer |
| 35 | Dough sheeter (for state and final rounds) |
| 36 | Spray machine |
| 37 | Blast freezer |
| 38 | Dust bins |
| 39 | Flour bins |
| 40 | Ingredient boxes |
| 41 | Weighing scales |
| 42 | Cooling /glazing racks |
| 43 | Heating gun |
| 44 | Blow torch |
| 45 | Thermometers |
| 46 | Crockery |
| 47 | Platters |
| 48 | MUFFINS MOULD (ALUMINIUM) |
| 49 | TARTLET MOULD |
| 50 | PIE MOULD (DETACHABLE BASE) |
| 51 | BREAD MOULDS(800GMS) |
| 52 | CHOPPING BOARD (WHITE) |
| 53 | STEEL SKIMMER/ Spiders |
| 54 | STEEL TURNER-turn tables |
| 55 | STEEL LADDLE |

| | |
|----|---|
| 56 | COLLANDER |
| 57 | STEEL STRAINER |
| 58 | CARAMEL CUSTARD MOULD |
| 59 | BAKING TRAY |
| 60 | S S STORAGE TRAY |
| 61 | ROTARY CAKE STAND |
| 62 | PLASTIC CRATES |
| 63 | ROLLING PIN (INDIAN) |
| 64 | ROLLING PIN (BAKERY) |
| 65 | SWIFTER |
| 66 | FANCY CUTTER |
| 67 | PIE DISH |
| 68 | WOODEN SPOON |
| 69 | SAUTE SPOON |
| 70 | PIZZA CUTTER |
| 71 | BREAD KNIFE |
| 72 | DIFFERENT TYPES OF KNIVES |
| 73 | CHOPPING BOARD- 3 colours |
| 74 | SMALL KITCHEN EQUIPMENT LIKE COLANDER, SOUP STRAINER ETC. |
| 75 | DUSTER or kitchen towels |
| 76 | MOP |
| 77 | CLEANING AGENTS |

| | |
|----|--|
| 78 | INVOICE FORMAT |
| 79 | WEIGHING MACHINE |
| 80 | STORAGE CONTAINERS |
| 81 | MICROWAVE / OTG/oven which ever applicable |
| | |

Section D- Instruction for Competitors

The Test Project for Cooking will be carried out on one-day period, total project time 8 hours.

All food preparations will commence and conclude on the same day. Competitors are not permitted to do preparations in advance.

A common ingredients list on the day of competition and a specific module ingredients list will be available on the day of competition. **All modules to be planned based on ingredient list. Only the required ingredient in specific quantity should be indented as there will be negative marking for wastage.**

The crockery, cutlery and glassware will be provided by the organiser. Competitor may bring their own knife kit and small non-electrical equipment like moulds etc but need to disclose it before the commencement of the competition.

Section E

1. All accredited participants and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.

More related to the skill

