



Skill India
कौशल भारत - कुशल भारत



Sample Test Project

District / Zonal Skill Competitions

Skill- Bakery

Category: Social & Personal Services

Table of Contents

A. Preface	3
B. Test Project.....	4
C. Marking Scheme	5
D. Infrastructure List	10
E. Instructions for candidates	14
F. Health, Safety, and Environment.....	15

Section - A

A. Preface

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 many bakeries. Bakers may also have to produce elaborate display decorative breads using creative skills

Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

Total Duration: 4 Hrs

Section - B

B. Test Project

Module A:

BRAIDING TECHNIQUES (MYSTERY) Each Competitor is required to do a certain quantity of braided style bread. The style of the braid is drawn on the day of the competition. The style will have the instructions, weight and other parameters. Requirement Recipe: In 100 g wheat flour there must be a minimum of 15 g butter. No improver allowed. The amount of dough will vary to the braided style drawn.

Total Number of Braids required: 3 no's

Module B: Bread rolls

- Basic bread dough must be made of 125 grams of flour and participants are expected to produce basic bread rolls of 30 grams each of seven different knots.
- The participants are judged based on the process model, aptitude, dough making, weighing, precision, proofing, glazing and baking.
- The participants must hand knead the dough, bench rest, proof topped, baked and glazed.

Section – C

C. Marking Scheme

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

Measurement is used to assess accuracy, precision, and other performance which can be measured in unambiguous way. Mark is awarded in full for a dimension within tolerance and zero when it is out of tolerance.

Judgment is used to assess the quality of performance, about which there may be small differences of opinion

The scores from 0 to 3 are awarded for conformity with industry standards (score 1 stands for 1/3 and score 2 for 2/3 of the maximum mark allotted for the criterion).

- 0: performance below industry standard to any extent, including a non-attempt
- 1: performance meets industry standard
- 2: performance meets industry standard and surpasses that standard to some extent
- 3: excellent or outstanding performance relative to industry's expectations

Aspects are criteria which are judged for assessment

Example-Judgment Marking

If maximum marks for Judgment criteria is 1 and if all 3 Experts (Juries) give 3 points to a candidate, the candidate will get 1 mark for that aspect. If 2 Experts give 3 and 1 Expert gives 2 points, then candidate will get $(3+3+2)/9*1 = 0.89$ marks for that aspect out of 1 mark.

Marking Scheme

Judge Score/ measurement	Extra Aspect Description (Measurement or Judgemental) OR Judgement Score Description (Judge only)	Requirement or Nominal Size (Measurement Only)	Max Mark
1 (M)	uniform clean; shoes, pants, apron, jacket, hat and appearance good		2.00
1(M)	tables, machines and sink are clean when time is up, so next competitor can start working		2.00
0	ingredient scaling very unorganized and/or very slow		
1	ingredient scaling a bit unorganized or a bit slow		
2	ingredient scaling good organized and fast		
3	ingredient scaling very organized and fast		
			6.00
0	is very nervous with given task		
1	is little confident with given task		
2	is confident with mystery task		
3	is very confident even with mystery task		
			6.00
0	nothing is labelled, fillings or raw materials are not covered or wrapped in fridge or freezer		
1	poorly labelling and not well organized		
2	labels are nearly on each product and all is covered		

	or wrapped, and organisation is good		
3	everything is labelled properly, and everyone can read it, fillings or raw materials are all covered or wrapped in fridge or freezer, space is nice organized		
			6.00
0	hardly any skill in dough making		
1	not so skilled in dough making		
2	good skill with dough making		
3	very good skill with dough making, checks the dough before taking out of machine, adding ingredients properly, can operate a dough mixer		
			6.00
1(M)	enough pieces made		2.00
1(M)	minimum 150g butter on 1000g flour		2.00
0	instructions not visible lots of mistakes		
1	similar to the instructions some mistakes		
2	Bread is made to the instruction, looks ok		
3	Bread is made exactly to the instruction and looks nice		
			6.00
0	it is burnt, or it is under baked		
1	it is a bit dark or it is a bit under baked		
2	baking is good, not so much brilliance		
3	perfect baking and nice brilliance		
			6.00

0	not much taste and texture not nice		
1	Taste or texture are not very impressive		
2	Taste and texture are good		
3	Texture is soft and moist, taste is nice		
			6.00
1(M)	24 rolls of the same shape		2.00
1(M)	rolls are between 90g and 100g		2.00
1(M)	recipe is given to the Experts		2.00
1(M)	ingredients rules obeyed		2.00
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		
			6.00
0	no attractivity		
1	it is ok		
2	good attractivity		
3	very attractive for the costumer to buy		
			6.00
0	it is burned dark black in colour 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 more or less even in colour		
3	perfect baking and the colour is over all the rolls the same		
			6.00

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		
			6.00
0	not good aroma and taste		
1	could have a bit more aroma and taste or it is much too much aroma		
2	good aroma and taste		
3	Wonderful creation on aroma and taste		
			6.00
0	texture very dry and compact		
1	texture is not very impressive, a bit dry		6.00
2	texture is good		
3	texture is excellent soft and moist		
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		6.00
			100

Section - D

D. Infrastructure List

Infrastructure requirement in General

1. LPG Cylinders (Gas Bank) or induction vestibules
2. Work station (3*2)
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 ltr)
16. STEEL SAUCE PAN (2 ltr)
17. STEEL SAUTE PAN
18. PALLET KNIFE
19. PIPING BAGS (WITH 5 NOZZLES)
20. WHISK
21. Hand blenders
22. Table top mixers
23. Cake rings
24. Silicon moulds
25. Chocolate moulds
26. Mousse setter/frames
27. Tongs
28. Spoons/forks
29. Ladles
30. Hand gloves
31. Proofer
32. Dough sheeter (for state and final rounds)
33. Blast freezer
34. Dust bins
35. Flour bins
36. Ingredient boxes
37. Weighing scales
38. Cooling /glazing racks
39. Heating gun
40. Blow torch
41. Thermometers

42. Crockery
43. Platters
44. MUFFINS MOULD (ALUMINIUM)
45. TARTLET MOULD
46. PIE MOULD (DETACHABLE BASE)
47. BREAD MOULDS(800GMS)
48. CHOPPING BOARD (WHITE)
49. STEEL SKIMMER/ Spiders
50. STEEL TURNER-turn tables
51. STEEL LADDLE
52. COLLANDER
53. STEEL STRAINER
54. CARAMEL CUSTARD MOULD
55. BAKING TRAY
56. S S STORAGE TRAY
57. ROTARY CAKE STAND
58. PLASTIC CRATES
59. ROLLING PIN (INDIAN)
60. ROLLING PIN (BAKERY)
61. SWIFTER
62. FANCY CUTTER
63. PIE DISH
64. WOODEN SPOON
65. SAUTE SPOON
66. PIZZA CUTTER
67. BREAD KNIFE
68. DIFFERENT TYPES OF KNIVES
69. CHOPPING BOARD- 3 colors
70. SMALL KITCHEN EQUIPMENT LIKE COLANDER, SOUP STRAINER ETC.
71. DUSTER or kitchen towels
72. MOP
73. CLEANING AGENTS
74. INVOICE FORMAT
75. WEIGHING MACHINE
76. STORAGE CONTAINERS
77. MICROWAVE / OTG/oven which ever applicable

INGREDIENTS

DRY INGREDIENTS		VEGETABLES AND FRUITS		MILK AND DAIRY		MEATS	
1. 3 TYPES OF FLOUR-T45, T55,T65				1. BUTTER			
2. SUGAR		1. FRUITS		2. EGGS		1. CHICKEN	
3. YEAST		2. COLORED PEPPERS		3. PRE-FERMENT/BIGA/LA MAMA		2. CHICKEN SAUSAGES	
4. SALT		3. COLORED ZUCHINI		4. FRESH CREAM		3. BACON	
5. GLUTEN		4. ONIONS		5. WHIPP CREAM			
6. NUTS		5. FRESH ROSEMARY		6. FRESH BERRIES			
7. SEEDS-SESAME, POPPEY		6. BASIL		7. MILK			
8. MILK POWDER		7. MARJORA M		8. MOZARELLA CHEESE			
9. HONEY							
10. CHOCOLATE							
11. RAISINS							
12. BAKING POWDER							
13. BAKING SODA							
14. VANILLA ESSENCE							
15. COCOA POWDER							
16. DARK CHOCOLATE							
17. MILK CHOCOLATE							
18. WHITE CHOCOLATE							
19. ALMOND POWDER							
20. BROWN SUGAR							
21. CUMIN SEEDS							
22. OATS							
23. DESSICATED COCONUT							
24. GLUCOSE							
25. WHOLE WHEAT FLOUR							

26. ICING SUGAR			
27. CASTOR SUGAR			
28. APRICOT JAM			
29. MULTI GRAIN			
30. GREEN OLIVES			
31. BLACK OLIVES			
32. MASCARPO NE			
33. NH PECTIN			
34. CONDENSE D MILK			
35. LIME JUICE			

Section – E

E. Instructions for candidates

General Rules

- All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
- All participants, technicians and supporting staff will wear the required protective Personnel clothing

Section – F

F. Health, Safety, and Environment

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.