

Template: District Skill Competitions

Skill-Bakery

Test project- Level 1

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- Competitors born on or after 01 Jan 2002 are only eligible to attend the Competition

Duration of Test project: 4 hours

Preface

Section A-Test Project

Section B-Marking Scheme

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

Section D- Instruction for Competitors

Section E- Health, Safety and Environment

Section A:

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 nos

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 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

District Level Competition Marking Criterion

		Mark					
Sub Criteria ID	Sub Criteria Name or Description	Judge Score	Extra Aspect Description (Me or Judging) OR Judgement Score Description (Judging only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark	
A1	Day 1 - Core Criteria		uniform clean; shoes, pants, apron, jacket, hat and appearance good		2	0.25	
			tables, machines and sink are clean when time is up, so next competitor can start working		2	0.50	
					5	1.50	
		0	ingredients scaling very unorganized and/or very slow				
		1	ingredients scaling a bit unorganized or a bit slow				
		2	ingredients scaling good organized and fast				
		3	ingredients scaling very organized and fast				
		0	is very nervous with given task			2	1.50
		1	is little confident with given task				
		2	is confident with mystery task				
		3	is very confident even with mystery task				
		0	nothing is labelled, fillings or raw materials are not covered or wrapped in fridge or freezer			2	0.50
1	poorly labelling and not well organized						

Total Mark

0	Crust is very hard or very chewy or very soft	7	0.50
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		
0	not good aroma and taste	4	2.00
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		
0	texture very dry and compact	5	1.50
1	texture is not very impressive, a bit dry		
2	texture is good		
3	texture is excellent soft and moist		
0	no innovation and no difficulty to this product	6	0.50
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		

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. Ss 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
<ol style="list-style-type: none"> 1. 3 TYPES OF FLOUR-T45, T55,T65 2. SUGAR 3. YEAST 4. SALT 5. GLUTEN 6. NUTS 7. SEEDS- SESAME, POPPEY 8. MILK POWDER 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 	<ol style="list-style-type: none"> 1. FRUITS 2. COLORED PEPPERS 3. COLORED ZUCHINI 4. ONIONS 5. FRESH ROSEMARY 6. BASIL 7. MARJORAM 	<ol style="list-style-type: none"> 1. BUTTER 2. EGGS 3. PRE-FERMENT/BIGA/LA MAMA 4. FRESH CREAM 5. WHIPP CREAM 6. FRESH BERRIES 7. MILK 8. MOZARELLA CHEESE 	<ol style="list-style-type: none"> 1. CHICKEN 2. CHICKEN SAUSAGES 3. BACON

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. MASCARPONE 33. NH PECTIN 34. CONDENSED MILK 35. LIME JUICE			
36.		9.	

Section D

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. No preferments allowed

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

Accessor Qualification

- ✓ A Bakery chef from a reputed hotel /restaurant/academy/café with a minimum 5 years' experience.

THE BENEFITS OF ENTERING A COMPETITION

a) Employment opportunities:

Your employment opportunities will be enhanced if you enter a competition, as your prospective employer will see that you have kept up with modern trends and standards.

b) Test your skills:

Competitions give you the open opportunity to see if your skills are up to a standard or lets you know that they may be waning and need a lift.

(c) Keep up to modern trends:

In most positions within the kitchen, it is important to be up to date with all that is happening in the kitchen, menu, food and presentation which constantly changes. While at work, you may have the opportunity to pick the brains of 10-40 fellow chefs, well at a competition you may have the opportunity to pick the brains of 100-1000 chefs which may come be from all over your state - country - the world

(d) Practicing:

Culinary competitions are just like any other competitions, you only get out of them as much as you put in to it. In sports, if you do not train then you do not play. It is no good making a dish for a competition and then realizing that you should have done other items after it has been submitted. To practice dishes, they can be put on your menu as a daily special and this will give you continual practice.

Judges:

Just to clear the air for a little, judges are just like you, they have competed in competition on similar or higher levels and they know what you are going through.

- **Simplicity V's Difficulty:** Judges are often looking items that they see as not too much fuss but shows a lot of skill, items that have been played with for quite a period do not score well with judges as they see it costing too much with labour or some food items maybe too expensive to sell to the public.
- **Practicality:** Would be one of the biggest point scorers or point deductions, if the food is not practical and you cannot see it coming out of a kitchen whether a buffet kitchen or a restaurant kitchen - then you will lose points.
- **Different skills:** Judges look for different skill in an entry, it may be a boning skill, different vegetable instead of all blanched, different cooking techniques especially in desserts and plated menu meals. You as a competitor have the opportunity to show off your skills to the judges. If using items that are unusual, put a clear description on your entry card to exactly what it is or the dish.
- **Reading criteria correctly:** Many competitors are disappointed after they have put their entry up and have found out later that they did not read the criteria correctly, judges judge from a criterion. If recipes or a plate portion or a description is required, you must supply it, or you have not fulfilled the criteria and major points will be deducted. Make sure you enter your entry in the right section, judges do not judge out of class as it is not fair on the ones that followed the criteria.

Spelling mistakes: On a menu spelling mistake is a no no, so is it in a competition, look up all words that you are not sure of and research them.

Layout of food:

Cut outs: Before starting an entry it is best to draw up that entry, color in the cut outs to match what you would like to achieve, then and a platter/plate that will suit your food size wise and color wise (I always recommend white plates, but sometime other will look good as well)

There is nothing worse than making a beautiful dish and it is too big for your plates, also it is advisable to work on approximately 2/3rds the size of a normal portion that you will present.

- **Color Combinations:** Your color combinations are important in any entry, if using food colors for any item, use only pastille colorings.
 - **Flavour Combination:** Flavour combinations are very important in hot kitchen and static kitchen. In the hot kitchen if one flavor dominates too much the judges will not be able to pick up the rest of the flavors of your dish.
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- **Seeking advice:** Seek as much information as you possible can regarding your skill, this can be done through another colleague, your chef or someone with competition experience.
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- **Test Project are subjected to change depending on the availability of infrastructure, equal amount of equipment's, ingredients, number of participants, ergonomics, and other unseen factors.**

