

# Test Project

## State Competitions

### Skill 47 - BAKERY

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# Section - A

## *A. Preface*

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### **Skill Explained:**

The Baker is a highly skilled professional, with high level of knowledge of food and nutrition, who produces a wide range of bread and pastry items. The baker produces high variety of fresh and tasty bakery products, made of any kind of grains. Different types of fermentation and other processes will be used to turn the raw materials into sweet and savoury bakery products. Bakers may also produce elaborate displays of decorative breads using creative skills and knowledge. An artistic talent and artisan skills with the attention to detail are required, alongside the ability to work effectively and economically to achieve outstanding results within set timeframes.

### **Objective**

- To identify the most potential candidate who could represent India at World skill – 2024

### **Eligibility**

- Participant should not be above the age of 19 on or before 20---

### **Expected Output**

- To identify talent who has the basic skill in (a)Basic baking techniques (b) Basic baking Knowledge (c) Food safety (d) Hygiene

**Time given:** 8 hrs

# Section - B

## B. Test Project

**MODULE A** – Braiding

**MODULE B**- Brioche

**MODULE C**- Baguette

**MODULE D**- International bread with pre ferment

### Basic Requirement

- ✓ A space requirement with individual workspace of minimum 3\*2.
- ✓ Basic Ingredients-common table
- ✓ If the table size is more than the mentioned size, it could be shared among two participants.
- ✓ Class rooms that can accommodate the participants
- ✓ Competitor should wear a chef jacket, kitchen safety shoes, hand gloves where ever required), apron and chef hats.

### Accessor Qualification

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

## Section – C

### MARKING SCHEME

#### Marking Criteria

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect Description	Judg Score	Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	Max Mark
A1	Day 1 - Core Criteria						
		M	uniform and appearance by work start		uniform clean; shoes, pants, apron, jacket, hat and appearance good		3.00
		M	workstation clean on time		tables, machines and sink are clean when time is up, so next competitor can start working		3.00
		J	ingredient scaling				4.00
				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		
		J	mise en place and work skills				4.00
				0	nothing is labelled, fillings or raw materials are not covered or wrapped in fridge or freezer, not concentrated at all, very unorganized, very poor workflow, very nervous		
				1	poorly labelling and not well organized, a bit not concentrated, a bit nervous		
				2	labels are nearly on each product and all is covered or wrapped and organisation is good, is working good sometimes a bit nervous		
				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, is working very concentrated and organized and in a good flow has the impression of liking to be here	
		J	oven work			3.00
				0	oven skill is poor (is not working skilled, neatly 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)	
A2	Portfolio					
		M	Portfolio		Experts receive the portfolio from the Competitor with all the recipes(english)	3.00
		M	Recipes		the recipes have all the weights and process documented so other baker can read it and achieve a similar product	3.00
B1	Braiding Techniques					
		M	Recipe		minimum 150g butter on 1000g flour	3.00
		J	work to instruction on final product 1			4.00
				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	
		J	work to instruction on final product 2			4.00
				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	
		J	Baking			4.00
				0	it is burned or it is underbaked	
				1	it is a bit dark or it is a bit	

					underbaked		
				2	baking is good, not so much brilliance		
				3	perfect baking and nice brilliance		
		J	taste and texture				4.00
				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		
C1	Brioche						
		M	weight after baking		200g		3.00
		M	Recipe		recipe form is given to the Experts		3.00
		M	ingredients		ingredient rules obeyed		3.00
		J	general appearance				4.00
				0	no attractiveness		
				1	it is ok		
				2	good attractiveness		
				3	very attractive for the customer to buy		
		J	Taste, Aroma and visual structure				4.00
				0	aroma, taste and structure of the bread is poor		
				1	aroma is good, taste and visual structure are poor / taste is good, aroma and visual structure are poor / visual structure is good, aroma and taste are poor		
				2	aroma and taste are good, visual structure is poor / aroma and visual structure is good, taste is poor / visual structure and taste is good and aroma is poor		
				3	aroma, taste and visual structure is very nice		
		J	degree of difficulty or innovation				5.00
				0	no innovation and no difficulty to this product		
				1	little difficulty and/or little innovation to this product		
				2	innovative or difficult product		
				3	very innovative product or very difficult product		

D1	Baguette						
		M	recipe meets specifications for baguette		5 loaves 380-400g weight, no improver allowed, no extra flavour added		3.00
		M	Shapes		Proper baguette shaping		3.00
		M	techniques		shaping, dusting, and cutting techniques		3.00
		J	oven spring				4.00
				0	no oven spring, bread came out with same volume as it went in the oven or smaller		
				1	little oven spring		
				2	good oven spring		
				3	bread has nicely developed in the oven, through the expansion it has an appealing appearance		
		J	aroma, taste and visual aspect				4.00
				0	aroma, taste and structure of the bread is poor		
				1	aroma is good, taste and visual structure are poor / taste is good, aroma and visual structure are poor / visual structure is good, aroma and taste are poor		
				2	aroma and taste are good, visual structure is poor / aroma and visual structure is good, taste is poor / visual structure and taste is good and aroma is poor		
				3	aroma, taste and visual structure is very nice		
G1	Bread with Pre-ferment						
		M	Shapes		2 different types of loaf forms - 200g each		3.00
		M	techniques		shaping, dusting and cutting techniques		3.00
		J	oven spring				5.00
				0	no oven spring, bread came out with same volume as it went in the oven or smaller		
				1	little oven spring		
				2	good oven spring		
				3	bread has nicely developed in the oven, through the expansion it has		

					an appealing appearance		
		J	theme visible				4.00
				0	Theme is slightly visible		
				1	Theme is visible		
				2	Theme is good visible and good implement		
				3	Theme is very well visible and very well implemented		
		J	aroma, taste, and visual aspect				4.00
				0	aroma, taste, and structure of the bread is poor		
				1	aroma is good, taste and visual structure are poor / taste is good, aroma and visual structure are poor / visual structure is good, aroma and taste are poor		
				2	aroma and taste are good, visual structure is poor / aroma and visual structure is good, taste is poor / visual structure and taste is good and aroma is poor		
				3	aroma, taste, and visual structure is very nice		
						Total Marks	100

## Section – D

### Infrastructure requirement in General

- ✓ LPG Cylinders (Gas Bank) or induction vestibules
- ✓ Work station (3\*2)
- ✓ Two Gas Burners & Griddle Plate or induction vestibules
- ✓ Oven (Gas / Electrical)
- ✓ Deck oven and convection Oven
- ✓ SS Kitchen work tables with granite top
- ✓ SS Sink with attached Taps or dedicated washing area
- ✓ Refrigerators-chiller and freezers
- ✓ SS Kitchen Rack
- ✓ Dry Storage Cabinet
- ✓ Cease Fire/Fire Extinguisher
- ✓ Dough Kneader



- ✓ Mixer / Grinder
- ✓ Exhaust & Fresh air fans
- ✓ STEEL STOCK POT (4 ltr approx)
- ✓ STEEL SAUCE PAN (2 ltr approx)
- ✓ STEEL SAUTE PAN
- ✓ PALLET KNIFE
- ✓ PIPING BAGS (WITH 5 NOZZLES)
- ✓ WHISK
- ✓ Hand blenders
- ✓ Table top mixers
- ✓ Cake rings
- ✓ Silicon moulds
- ✓ Chocolate moulds
- ✓ Ss Mousse setter/frames
- ✓ Tongs
- ✓ Spoons/forks
- ✓ Ladles
- ✓ Hand gloves
- ✓ Proofer
- ✓ Dough sheeter (for state and final rounds)
- ✓ Blast freezer
- ✓ Dust bins
- ✓ Flour bins
- ✓ Ingredient boxes
- ✓ Weighing scales
- ✓ Cooling /glazing racks
- ✓ Heating gun
- ✓ Blow torch
- ✓ Thermometers
- ✓ Crockery
- ✓ Platters
- ✓ MUFFINS MOULD (ALUMINIUM)
- ✓ TARTLET MOULD
- ✓ PIE MOULD (DETACHABLE BASE)
- ✓ BREAD MOULDS(800GMS)
- ✓ CHOPPING BOARD (WHITE)
- ✓ STEEL SKIMMER/ Spiders
- ✓ STEEL TURNER-turn tables
- ✓ STEEL LADDLE
- ✓ COLLANDER
- ✓ STEEL STRAINER
- ✓ CARAMEL CUSTARD MOULD

- ✓ BAKING TRAY
- ✓ S S STORAGE TRAY
- ✓ ROTARY CAKE STAND
- ✓ PLASTIC CRATES
- ✓ ROLLING PIN (INDIAN)
- ✓ ROLLING PIN (BAKERY)
- ✓ SWIFTER
- ✓ FANCY CUTTER
- ✓ PIE DISH
- ✓ WOODEN SPOON
- ✓ SAUTE SPOON
- ✓ PIZZA CUTTER
- ✓ BREAD KNIFE
- ✓ DIFFERENT TYPES OF KNIVES
- ✓ CHOPPING BOARD- 3 colors
- ✓ SMALL KITCHEN EQUIPMENT LIKE COLANDER, SOUP STRAINER ETC.
- ✓ DUSTER or kitchen towels
- ✓ MOP
- ✓ CLEANING AGENTS
- ✓ INVOICE FORMAT
- ✓ WEIGHING MACHINE
- ✓ STORAGE CONTAINERS
- ✓ MICROWAVE / OTG/oven which ever applicable

## **Section - E**

### Instructions for candidates

☒ All Competitors must wear a chef's jacket, long black or finely chequered trousers, safety shoes, and hats.

☒ In all cases jewellery should be minimal

☒ All Competitors must know how to use all the equipment on site before starting the Competition

☒ All Competitors must be aware of all dangers associated in working in a bakery kitchen and be aware of the specific Health and Safety regulations of the Competition Organizer.

## **Section - F**

## HEALTH, SAFETY AND ENVIRONMENT

☒ 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.

☒ 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.

- **Test Project are subjected to change depending on the availability, equipment, ingredients, number of participants, ergonomics, and other unseen factors.**