

TEST PROJECT DOCUMENT BAKERY

WSC2017_TP47_actual

Submitted by:

Name: Urs Röthlin and Ashley Schmidt

Member country or region: Switzerland/Australia





CONTENTS

This Test Project proposal consists of the following documentation/files:

1. WSC2017_TP47_actual.doc

INTRODUCTION

Each Competitor has 16 hours and 30 minutes to complete the Bakery Test Project modules.

C1 – 5 hours

C2 – 4.5 hours

C3 – 4 hours

C4 – 3 hours

The workstation and shift time for each Competitor will be randomly allocated by a World Skills official. This will be videotaped and displayed on the Discussion Forum C-2 months.

The mystery braiding technique, the costumer order, the mystery bread roll and the mystery fillings will make 30% of the unknown part from the Test Project. If not so the Experts will discuss further changes on C-4.

On C-4 the Expert with no Competitor tells us the implementation from the Module E..

On C-4 all Experts have to bring a proposal for the braiding techniques, module B.

The costumer order will come from a World Skills official.

The two groups of Competitors will have the same mystery ingredients for the filling.

For the mystery bread rolls, different ingredients will be provided in the mystery basket for both groups.

The mystery ingredients for the filling will be chosen on C-2 by a draw by the Experts.

The mystery basket for the mystery bread rolls will be presented on day C2.

Competitors are allowed to do preparations for any module on any day of the competition.

The products from the finished modules have to be presented on the Competitor's display table at the time written in the module explanation.

COMPETITOR'S PORTFOLIO

Each Competitor brings for each Expert a Portfolio which includes:

- Title page
- Competitor introduction
- Description of the Ingredients they are bringing with them, including what they are used for.
- Recipes from all the doughs, fillings and products the Competitor is planning to make.
He can put drafts or pictures with it.



DESCRIPTION OF PROJECT AND TASKS

C1 - DAY ONE

MODULE A – PREPARATION

Competitors are required to be equipped with a simple portfolio (in English) with descriptions of all the products that they intend to produce for all the modules from A – I.

Competitors may use the first day of competition for planning their work and mise en place. (Preparatory work may include all products as long as not finished).

The Competitor will receive a customer order. The Competitor has to do all the preparation needed to fulfil the customers wish and have the order ready by the end of C2. This includes an established recipe and an outline of the end product. The established recipe and the drawn outline has to be given to the Experts on C1. Products have to be finished on C2.

Example of a customer order. A Bread loaf for a special occasion.



Quelle: <http://netpratique.aforumfree.com/t696-avenay-14240-32eme-fete-du-pain-21-juin-2015>

MODULE B – BRAIDING TECHNIQUES (MYSTERY)

Each Competitor is required to do a certain quantity of a braided style bread.

All Experts are required to bring an instruction for one type of braided loaf. This idea includes the requirements of the finished product with an instruction in pictures how to braid. The Experts will check all the braiding techniques and bring at least 5 to the draw.

One style will be drawn on C-2. The Competitor will be given the instruction paper by the end of C-2.

Requirement

Recipe: In 1000 g wheat flour there has to be a minimum of 150g butter.

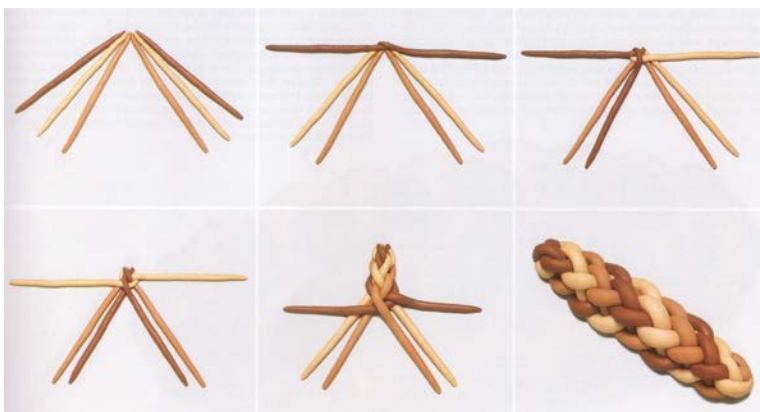
No improver allowed except malt product supplied by WSAD17.

The finished product need to be displayed on the display table by C1.

The dough recipe in the portfolio needs to be a ground recipe. The amount of dough will variate

Four loafs of the same braid. Each loaf 800g dough weight.

Example of braiding instruction given to the Competitor.





MODULE C – SAVOURY PRODUCTS

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

Focaccia dough

~~No improver allowed except malt product supplied by WSAD17.~~ Can be brought as additional ingredient.

Out of the Focaccia dough the Competitor has to make two types of products

Product 1 Six Focaccia Bread, all the same flavour
Bread weight after baking 500 g

Product 2 Focaccia sandwich rolls for the Focaccia Sandwich on day C4.
The rolls have to be produced on day C1 and stored until day C4.
Rolls can be different in flavour to the bread, but all rolls must have the same flavour.

C2 - DAY TWO

MODULE D – BREADS

Wheat Bread

10 loafs to 600 g dough weight

~~No improver allowed except malt product supplied by WSAD17.~~ Can be brought as additional ingredient.

No extra flavor added.

Shapes 3 different loaf forms

3x 600 g free shape

3x 600 g free shape

4x 600 g to the theme Abu Dhabi

Rye Bread

Rye bread dough has to content 60 % rye in the total flour weight.

Dough has to be made with an active Sourdough in combination with yeast.

~~No improver allowed except malt product supplied by WSAD17.~~ Can be brought as additional ingredient.

It is not allowed to add any fruits, nuts and so on, the bread is nature.

12 loafs of the same shape

Weight after baking 500 g

MODULE E – MYSTERY BREAD ROLLS

Mystery ingredients will be ordered from the Expert with no Competitor. He will give the form with the ingredients to the Competitors on day C2. -For translation the interpreter has some minutes time to translate the max. 15 words in the language of the Competitor.

Additional to the ingredients given you only can use two other ingredients. All the ingredients have to be used in the dough or as decoration, the amount is free. The amount of the ingredients used for this product have to be written on the prepared form. Eider in grams or baking percentage.

24 rolls of the same shape.

Weight after baking 90 -100 g

The rolls have to be baked in the combi oven

The rolls need to be presented on C2 with its recipe.



C3 - DAY THREE

MODULE H – LAMINATED DOUGH (FERMENTED)

Out of laminated Dough, the Competitor has to produce four different products

Croissant

15 croissants 50–60g weight after baking

Danish

2 different kind of Danish products, 15 pieces each.

Product must be filled or topped before or after baking.

The finished product has to be 70-85 g per piece after baking

1 kind of Danish product, 15 pieces made with a savoury filling.

Weight after baking has to be 70-85 g.

MODULE G – DECORATIVE WORK

The showpiece has to be made to advertise the Focaccia Sandwich which is made in Module I. At least one Sandwich from Module I has to be integrated in to the show piece. The Focaccia Sandwich will be placed there on day C4.

Each Competitor is required to work with two types of dough, one with yeast and one without yeast.

Maximum dimensions: 60cm x 60cm x 80cm

All technical tools commonly used in the traditional bakery are allowed. Only edible elements that were produced during the competition can be used for the assembly after the baking process.

The showpiece must be standing without breaking until the end of the shift on day C4.

The Competitor has to present the show piece on day C4. He needs to speak about his idea behind the show piece, how it will be placed in the bakery shop and how it will help to sell the product.

Speaking time two minutes (Not including translating).

This presentation will be held right after the 3 hours shift on day 4.

C4 - DAY FOUR

MODULE F – SWEET BRIOCHE PRODUCTS

The dough has to be rich and sweet (it is not allowed to laminate the dough).

In total four different types to 15 pieces each

1 type must be unfilled.

2 types filled with filling of choice

1 type has to be filled with a filling made with a mystery ingredient, this ingredient has to be the main flavour.

The weight of the unfilled pieces must be between 40g and 50g after baking.

The weight of the filled piece has to be between 60g and 80g after baking.

The filling of the products has to be done before baking.

Only glazing the top with a neutral glaze or apricot glaze is allowed after baking, other decorations are not allowed after baking.

MODULE I – SANDWICH

Sandwich

The Competitor has to make 10 Sandwich out of the Focaccia sandwich roll made on Day C1.

The sandwich roll has to be split in half and filled with a filling. The filling is the Competitor's choice.

The sandwich must have a total weight of 150 g.

This sandwich needs to be advertised with the show piece from module G. At least one Sandwich has to be placed in to the show piece.



FINAL PRESENTATION

By the end of C4 there needs to be a final presentation on the display table.

There needs to be at least one item from each module displayed.

No product carrier or other decoration material is allowed.

The Experts can give an example to the Competitor, so all the tables look the same.

EQUIPMENT, MACHINERY, INSTALLATIONS, AND MATERIALS REQUIRED

The Test Projects can be done by Competitors based on the equipment and materials specified in the Infrastructure List*.

* (Definition: the Infrastructure List is the equipment, machinery, installations, and materials supplied by the Host Country – it does not include tools and material to be supplied by Competitors and/or Experts)

MARKING SCHEME

WSSS Section	CRITERIA / COMPETITION DAY				TOTAL MARKS
	C1	C2	C3	C4	
1					5
2					5
3					5
4					20
5					15
6					25
7					25
Total					