

Test Project

Bakery

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Introduction to Test Project	3
Introduction.....	3
Competitors Portfolio.....	3
Description of project and tasks.....	4
Instructions to the Competitor.....	6
Equipment, machinery, installations, and materials required	6
Marking Scheme.....	6

Introduction to Test Project

This Test Project is designed to challenge the baker in a wide range of products through out the given timeframe. The type of products required to be made cover a diverse range of products in our Baking Industry. Bakers are highly skilled and have a good level of knowledge on how to adapt to different ingredients and bakery equipment/machinery. There are aspects of this Test Project that the Competitors will only find out before they compete. The rest of the competition can be prepared for and practiced in detail to perfect their products.

Introduction

This Test Project is designed to make the bakery Competitors produce a wide range of bread products as outlined in the sections of the Worldskills Occupational Standards (WSOS).

The competition will be undertaken in two shifts. Total competition time is 14 hours and 30 minutes, as can be seen on the Skill Management Plan (SMP).

Group 1 compete on C1 (9 hours competition with a 60 minute lunch break taken in this timeframe) and C2 (7.5 hours with 60 minute lunch break taken in this timeframe)

Group 2 compete on C3 (9 hours competition with a 60 minute lunch break taken in this timeframe) and C2 (7.5 hours with 60 minute lunch break taken in this timeframe)

Group 3 compete on C5 (9 hours competition with a 60 minute lunch break taken in this timeframe) and C2 (7.5 hours with 60 minute lunch break taken in this timeframe)

Allocation of which countries are competing in which shifts will be announced on C-2. Elements of this project can be changed up until C-2, and mystery elements will be announced on C-2.

This Test Project gives the Competitors a chance to practise and design recipe for which you will need to put a complete food order in for each country by Monday 19.09.2022 (three weeks prior to competition). These ingredients will be chosen from the Infrastructure List (IL).

Competitors Portfolio

Each Competitor must bring five copies of their portfolio (recipe folder) which will include

- Title page
- Competitor introduction
- Description of the ingredients they are bringing with them
- Recipes for all products and include the method of making the product.
- A photo of each product near the recipe so it is known what style of product the Competitor is making. (no photo for braided bread or mystery product required)

The SCM will make a template available that all recipes will be put on to. This will make it easier for everyone to understand when the portfolios are given to Experts at the competition.

Description of project and tasks

Theme for Test Project is - 'Valentines Day'

1. Baguette – Day 1 (present product at 3.00 pm)

6 @270 g baked weight traditional style (45 cm long with five angled cuts)

5 @ 250 g baked weight shape of choice

Preferment or levain can be used and brought with competitor to the competition on C1. Must be included in recipe. **Final dough** must be mixed on Day 1, not bulk fermented and brought to the competition.

Cut up one of your traditional baguettes, slice, and present as small serves of bruschetta making your own bruschetta topping from ingredients on the IL. Must have at least 12 slices to present, the thickness of the slices is your choice

2. Rye Bread (Tourte de Seigle) – Day 1 (present product at 5.30 pm)

Make 6 @ 750 g baked weight, using 100 % Rye flour. Made in ferment baskets provided as a round/boule style loaf.

3. Mystery Bread – Day 1 (present product at 4.30 pm)

Make 6 @ 500 g baked weight loaves. Made in bread tins provided as a hitop.

Only the following ingredients are to be used Recipe for this product must be presented on Monday morning for all competitors.

Wholemeal Flour	70 %	2000 g	Linseed	200 g
T400 flour	30 %	900 g	Sesame	150 g
Stiff Levain	20 % (you provide)		Chia	150 g
Salt		60 g	Poppy	150 g
Water			Pumpkin	150 g
Honey		150 g	Quinoa	100 g
Fresh Yeast		50 g		

A mixture of seeds (20 % of flour weight, in the dough), these will be given to you from the IL of which you must use some of all varieties.

4. Stollen – Day 1 (present product at 5.30 pm)

5 @ 600 g baked loaves, traditional shape using 10 % marzipan (10 % of the dough loaf weight, for example the dough piece weighs 650 g, use 65 g of marzipan inside) also 100 % fruit (compared to flour weight) of your choice from IL in the dough

5. Enriched Plait/Braided Bread – Day 2 (present product at 2.30 pm)

6 x 600 g baked weight plaited loaves two loaves of three different varieties

Winston Braid, two strand and 5 strand high.

Use 20 % unsalted butter (compared to flour weight) mixed into dough

6. Shokupan - Japanese Milk Bread (Yudane method) - Day 2 (present product at 2.30 pm)

Make 6 @ 350 g baked weight. Made in bread tins provided as a married hi-top (two- piece hi-top)

7. Sourdough or Wheat Bread – Day 2 (present product at 12.00 pm)

(on 1st day of competition must give judges 50 g of mother dough or starter and the recipe to feed it in portfolio)

Must use a naturally leavened starter in this dough, no preferment with commercial yeast.

No rye flour, Only white wheat flour can be used, Commercial yeast can be used in the recipe

This dough must be mixed and processed and shaped on Day 1, left to slow ferment overnight and baked on Day 2

ONLY BAKING OF THIS PRODUCT ON DAY 2, NO MOULDING!!!! Can be dusted/cut before putting in the oven

Will have a retard proofer cabinet pre-set at 4-5 degrees for these loaves to sit in overnight

6 @ 650 g baked weight continental, straight or Vienna style loaves (Plain style, no seeds)

6 @ 650 g baked weight round/boule/cobb style loaves. (Can use seeds to decorate outside)

8. Croissant – Day 2 (present product at 3.00 pm)

(All weights are final baked finished product weight), all from the same recipe, but can be mixed separately if required to make coloured doughs as well, raspberry custard/patisserie creme for filling on danish is used after baking

10 @ traditional straight style (80 g)

10 @ Danish (shape of choice) with post baked raspberry flavouring (90 g)

10 @ pain au chocolat style (with chocolate sticks from IL) (80 g)

7. Showpiece – Day 2 (present product at 4.00 pm)

The base of the showpiece must be a diameter between 30 cm – 40 cm square/round. The height of the showpiece should be between 60 cm -70 cm high.

There must be some live dough (yeast raised) in the showpiece, majority dead dough.

The showpiece must be able to be lifted by the Competitor (and possibly Expert) from the workstation onto the display table. It must be lifted in one piece.

All aspects of the showpiece must be comprised of food grade materials.

Moulds and templates can be brought and used for this product

Instructions to the Competitor

Products that aren't used for judging will be displayed on a table for each Competitor and will be judged at the end of C2, C4, and C6 on visual appearance.

If your product is not presented by the required time, this product will NOT be assessed any further on any criteria.

Equipment, machinery, installations, and materials required

Please refer to the Technical Description, Section 8.1, 8.2 (pg 23) 8.3 (pg 23 and 24), 8.4, 8.5 (pg 24).

This is to see what you are allowed to bring to the competition.

The IL is being updated as equipment is confirmed. Ingredients will be listed on there also with what you can choose from. The SCM will supply a more detailed list about the tools and equipment that are being provided by sponsors.

Marking Scheme

Please see the marks awarded in different sections as mentioned in the Technical Description.

SECTION NO.	SECTION TITLE	%
1	Work organisation and communication	8
2	Food hygiene and workplace health, safety, and environment	8
3	Enriched breads	12
4	Wheat breads	25
5	Laminated doughs/pastries	20
6	Healthy/specialty breads	12
7	Decorative breads	15

	Total	100
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