

Test Project

Bakery

Independent Test Project Designer: Ashley Schmidt
Independent Test Project Validator: Esa Savolainen

Contents

Introduction.....	3
Competitors Portfolio.....	3
Description of project and tasks.....	4
1. Fried Round Donuts/Bombolone – Day 1 (present product at 2.30 p.m.).....	4
2. Baguette – Day 1 (present product at 3.00 p.m.).....	4
3. Enriched Plait/Braided Bread – Day 1 (present product at 4.00 p.m.).....	4
4. Healthy Style Bread (Ring shape in baskets provided) – Day 1 (present product at 4.00 p.m.).....	4
5. Cannoli – (Fried using cannoli tubes provided) - Day 2 (present product at 10 a.m.).....	4
6. Sourdough or Wheat Bread – Day 2 (present product at 11.00 a.m.).....	5
7. Mystery Bread (healthy style grain/seeded bread) – Day 2 (present product at 12.00 p.m.).....	5
8. Croissant – Day 2 (present product at 2.00 p.m.).....	5
9. Showpiece – Day 2 (present product at 3.30 p.m.)	6
Instructions to the Competitor.....	6
Equipment, machinery, installations, and materials required	6
WorldSkills Occupational Standards	7

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 (9.5 hours competition with a 60-minute lunch break taken in this timeframe) and C2 (7 hours with 60-minute lunch break taken in this timeframe)

Group 2 compete on C3 (9.5 hours competition with a 60-minute lunch break taken in this timeframe) and C4 (7 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 no later than 12th August 2024 (4 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 (TD section 8.3)
- 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 - 'Eiffel Tower'

Mise en place – Day 1

You will make two different flavoured custards to use in the following products.

Only two custard recipes to be made, two different flavours using the ingredients from the IL.

1) Croissant and Danish, 2) Bombolone, 3) Cannoli

1. Fried Round Donuts/Bombolone – Day 1 (present product at 2.30 p.m.)

Enriched dough with 10% butter and 10% sugar (compared to flour weight)

Round Donut/Bombolone fried, not baked. All round. 12 items all the same size.

Five filled with one flavour custard and decorated as you like

Five filled with second flavour custard and decorated as you like

Two presented unfilled and undecorated, just fried.

Final filled and decorated product - Custard filled and decorated Donut/Bombolone weight 100 g

2. Baguette – Day 1 (present product at 3.00 p.m.)

6 @280 g baked weight traditional style (55 cm long with five angled cuts)

5 @ 260 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. No improver to be used in recipe

3. Enriched Plait/Braided Bread – Day 1 (present product at 4.00 p.m.)

6 x 650g baked weight plaited loaves three loaves of two different variety.....

Two varieties are Winston Braid and six strand high braid

Oven finished, no decorating/coating after baking

Use 20% butter (compared to total flour weight) in dough

4. Healthy Style Bread (Ring shape in baskets provided) – Day 1 (present product at 4.00 p.m.)

80% Bakers flour/20% Buckwheat flour, Pre-ferment will be used (bring yourself), No bread improvers to be used.

20% levain must be used using wheat flour (compared to total flour weight) stiff or liquid levain is up to you.

Four ring loaves @ 750 g baked weight.

5. Cannoli – (Fried using cannoli tubes provided) - Day 2 (present product at 10 a.m.)

Make 500 g of dough in total. 12 items made, fried, filled with both custards (one at each end). No decorating the outside of the cannoli.

Fill 11 of these with two flavours of custard and present one with no custard, just the fried pastry round empty.

Final item 9 cm long. (measured from end of pastry on each side)

6. Sourdough or Wheat Bread – Day 2 (present product at 11.00 a.m.)

(on 1st day of competition must give judges 50g 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

Can use baskets for overnight resting, must bring your own baskets for this if needed.

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

4 @ 650 g baked weight continental, straight or Vienna style loaves (Plain style, no seeds)

4 @ 650 g baked weight round/boule/cobb style loaves. (Can use seeds to decorate outside)

7. Mystery Bread (healthy style grain/seeded bread) – Day 2 (present product at 12.00 p.m.)

Make 5000 g of dough. 5 Hi-top loaves(no lid) @700 g baked weight. Made in bread tins (provided) as a hitop.

Only the following ingredients are to be used, all unused ingredients from here, must be returned in the same tub.

Wholemeal flour 70%	2000 grams
Wheat flour 30%	T55 1000 grams
Stiff levain 20% (will be provided for you)	700g grams
Salt	100 grams
Water	
Dried yeast	30 grams
Sesame seeds	200 grams
Poppy seeds	100 grams
Flax seeds	150 grams
Sunflower seeds	150 grams
Pumpkin seeds	150 grams
Chia seeds	100 grams

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. You will find out what seeds you will be given on C-2.

8. Croissant – Day 2 (present product at 2.00 p.m.)

(Final baked finished product weight), all out of the same croissant dough, coloured dough can be made separately. added to multi coloured croissant.

One flavour of your custard is used in the mutli coloured croissant.

The second flavour of custard is used in the Danish (post baked, after baking).

10 @ traditional straight style (80 g).

10 @ multi coloured traditional straight style shape, filled with custard and decorated on outside if wanted, filled after baking with one of the custard flavours, can be decorated externally (90 g).

10 @ Danish (shape of choice, but all the same shape) flavoured with one of the custards (main flavour) (90 g)

9. Showpiece – Day 2 (present product at 3.30 p.m.)

The base of the showpiece must be a diameter between 30-40 cm square/round. The height of the showpiece should be between 70 cm - 80 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, can use the square board provided to move on if needed. Must be presented on display table on the square board provided.

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

After assessment of products each day the competitor will put a range of products on a table for display and will be judged at the end of C2 and C4 on visual appearance.

- **If your product is not presented by the required time, this product will NOT be assessed any further on any criteria.**
- **Competitors must not touch any products at break time.**
- **Only one attempt at making a dough for a product is allowed. You can not make a second dough if the first one doesn't work or isn't enough.**
- **You must present all final items of what you make for a particular product for assessment.**
- **If your product doesn't meet the recipe requirements in the Test Project it will not be assessed at all. % of ingredients that are asked for in the Test Project must be clearly explained in your recipes (eg % of ingredient, sugar, butter or levain is measured against the total flour of the final recipe) an example below, flour adds up to 100%(main flour in dough, not including levain).**

Bakers Flour	80%	800 g
Wholemeal Flour	20%	200 g
Salt	2.2%	22 g
Butter	20%	200 g
Stiff Levain (100% flour, 50% water)	20%	200 g
Water	70%	700 g
Yeast	1%	10 g

Equipment, machinery, installations, and materials required

Please refer to the Technical Description, Section 8.1, 8.2, 8.3, 8.4, 8.5.

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. A more detailed list about the tools and equipment that are being provided by sponsors will be provided.

WorldSkills Occupational Standards

Please see the WSOS as mentioned in the Technical Description.

SECTION NO.	SECTION TITLE	%
1	Work organization 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	Specialty breads	12
7	Decorative breads	15
	Total	100