



**Test project: Bakery**  
**Category: Social and Personal Services**

# Contents

- **Section A** - Skill Explained
- **Section B** - Health, Safety and Environment
- **Section C** -Test Project
- **Section D** - Marking Scheme
- **Section E** - Infrastructure List (Tool and equipment including raw material)
- **Section F** - Instruction for Competitors

## Section A

### Skill Explained

The baker is a highly skilled professional, with high level of knowledge about food and nutrition, who produces a wide range of bread and pastry items. The baker produces all varieties 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 material in to sweet or savory 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 in order to achieve outstanding results within set timeframes.

**Eligibility Criteria-** Competitors born only on or after 01 Jan 1997 are eligible to attend the Competition

**Duration of Test project: 16hours (Day 1-6hrs, Day 2-6hrs, Day 3-4hrs)**

<b>DAY 1</b>		
<b>Module A-J</b>		
	<b>Competitors</b>	<b>Day 1</b>
<b>Time</b>	<b>Hours</b>	<b>Kitchen</b>
<b>09:00</b>	<b>30 min</b>	<b>Experts – Competitor Open Conversation</b>
<b>09:30</b>		
<b>09:30</b> <b>11:30</b>	<b>2 hrs.</b>	<b>Mis en place</b>
<b>11.30</b> <b>12:30</b>	<b>1 hr.</b>	<b>Lunch</b>
<b>12:30</b>	<b>2 hrs.</b>	<b>Mis en place</b>
<b>14:30</b>		
<b>14:30</b>	<b>2 hrs.</b>	<b>Presentation of the products</b>

<b>16.30</b>		
<b>16:30</b> <b>17:00</b>	<b>30 min</b>	<b>Area cleaning and set up</b>

<b>Module A-J</b>		
	<b>Competitors</b>	<b>Day 2</b>
<b>Time</b>	<b>Hours</b>	<b>Kitchen</b>
<b>09:00</b> <b>09:30</b>	<b>30 min</b>	<b>Experts – Competitor Open Conversation</b>
<b>09:30</b> <b>11:30</b>	<b>2 hrs.</b>	<b>Mis en place</b>
<b>11.30</b> <b>12:30</b>	<b>1 hr.</b>	<b>Lunch</b>
<b>12:30</b> <b>14:30</b>	<b>2 hrs.</b>	<b>Mis en place</b>
<b>14:30</b> <b>16.30</b>	<b>2 hrs.</b>	
<b>16:30</b> <b>17:00</b>	<b>30 min</b>	<b>Area cleaning and set up</b>

<b>Module A-J</b>		
<b>Competitors Day 3</b>		
<b>Time</b>	<b>Hours</b>	<b>Kitchen</b>
<b>09:00</b>	<b>30 min</b>	<b>Experts – Competitor Open Conversation</b>
<b>09:30</b>		
<b>09:30</b>	<b>2 hrs.</b>	<b>Mis en place</b>
<b>11:30</b>		
<b>11:30</b>	<b>1 hr.</b>	<b>Lunch</b>
<b>12:30</b>		
<b>12:30</b>	<b>2 hrs.</b>	<b>Presentation of the products</b>
<b>14:30</b>		
<b>14:30</b>	<b>30 min</b>	<b>Area cleaning and set up</b>
<b>15.00</b>		

## **Section B**

### **TEST PROJECT**

- Portfolio
- Braided bread- one of braided bread\*3
- Quiche - 2 = 10 nos (5\*2 fillings classic quiche)
- Focaccia – 6 \* 500 gm Bread
- Wheat bread – 3 \* 600 gm (free shape), 4 \* 600 gm (theme)

- Mystery bread – 10 \* 90-100 gm rolls
- Croissants – 5 \* 50-60 gm Plain croissants, 5 \* 50-60 gm Coloured croissants, 5 \* 75-80 gm Croissants with Filling
- Danish – 5 \* 70-85 gm sweet filling, 5 \* 70-85 gm savory filling
- Brioche – 5 \* 40-50 gm (unfilled), 5 \* 60-80 gm (free choice), 5 \* 60-80 gm (mystery ingredient)
- Baguette- 5 \*380-400 gm Baguette
- Garnishing Skills
- Hygiene & Food Safety requisites
- Consistency, time management & presentation skills.

## **DESCRIPTION OF PROJECT AND TASKS**

### **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 – J.

### **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 for all the dough, fillings and products the Competitor is planning to make. He/she can put drafts or pictures with it.

Competitors may use the first day of competition for planning their work and mise en place and finished products.

### **Module B – BRAIDING TECHNIQUES (Task/Demonstration)**

Each Competitor is required to do a certain quantity of a braided style bread. The organizing committee will decide the braid (with a picture demonstration) A' la minute for the contestants. The same bread has to be produced while referring to the instructions/ demonstration sheet. the participant is expected to create three loaves of the same.

Requirement - Recipe: In 1000 g flour there must be a minimum of 150g butter. No improver allowed except malt product. The amount of dough will vary.

### **Module C – SAVOURY PRODUCTS - Quiche**

Each Competitor is required to make 10 units of quiche, with two flavors of choice and 5 units per flavour. The diameter of the quiche should be between 10-12cm. The competitor will be judged on the techniques for making, lining and baking the quiche dough. The two flavors will be judged separately on their taste and texture. The Experts will check the difficulty level or innovation.

### **Module D – SAVOURY PRODUCTS - Focaccia**

Each Competitor is required to make 6 units of focaccia (with flavors of choice) which will weigh 500g after baking. The competitor will be judged on the ingredients used in the dough. The Experts will check the difficulty level or innovation, appearance and taste.

### **Module E – Wheat Bread**

Each Competitor is required to make seven (7) wheat bread products, each weighing 600 gm. Three (3) products will be of free shape, and the remaining four (4) will follow a theme. The loaves will be marked on consistent shaping and size, proofing, even scoring, internal texture and even baking.

Requirement - No improver allowed except malt product.

### **Module F – BREAD (Mystery)**

The technical experts will give the form with the ingredients to the Competitors on Day 1. Each Competitor is required to make ten (10) rolls, which will weigh 90-100g after baking. The competitor will be judged on the ingredients used in the dough as well as consistent shaping and size. The Experts will check the difficulty level or innovation, appearance and taste. The amount of ingredients used for this product must be written on the prepared form.

### **Module G – Laminated dough (fermented) - Croissant**

Out of laminated Dough, the Competitor must produce fifteen (15) units of Croissant showcasing three (3) types.

- (i) Plain – 5 units, weighing 50-60 gm after baking
- (ii) Colored – 5 units, weighing 50-60 gm after baking
- (iii) With Filling – 5 units, weighing 75-80 gm after baking

The marks are awarded based on the visibility of laminated layers, honeycomb structure, texture and baking.

Requirement - Butter must be used for lamination, and the competitor must use a dough Sheeter to complete the task.

### **Module H – Laminated dough (fermented) - Danish**

Out of laminated Dough, the Competitor must produce ten (10) units of Danish showcasing two (2) types.

- (i) Sweet filling – 5 units, weighing 70-85gm after baking



- (ii) Savory filling – 5 units, weighing 70-85gm after baking

The marks are awarded based on the visibility of laminated layers, honeycomb structure, texture and baking.

Requirement - Butter must be used for lamination, and the competitor must use a dough sheeter to complete the task.

### **Module I – Brioche**

Each Competitor is required to produce fifteen (15) brioche, showcasing three (3) types. The brioche will be marked on consistent shaping and size, proofing, even scoring, internal texture and even baking. The Experts will check the difficulty level or innovation, appearance and taste. The amount of ingredients used for this product must be written on the prepared form.

- (i) unfilled – 5 units, weighing 40-50gm after baking
- (ii) free choice – 5 units, weighing 60-80gm after baking
- (iii) mystery ingredient – 5 units, weighing 60-80 gm after baking

### **Module J - Baguette**

Each Competitor is required to make 5 baguette loaves, each weighing 380-400g. The loaves will be marked on consistent shaping and size, proofing, even scoring, internal texture and even baking.

Requirement - No improver allowed except malt product.

## Section C

### 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)	Max Mark
A1	Day 1 - Core Criteria					
		M	uniform and appearance		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	2.00
		J	ingredient scaling			3.00
				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			3.00
				0	nothing is labelled, fillings or raw materials are not covered or wrapped in fridge or freezer, very unconcentrated, very unorganized, very poor workflow, very nervous	
				1	poorly labelling and not well organized, a bit unconcentrated, 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 safety with 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)	2.00
		M	recipes		the recipes have all the weights and process documented so other baker can read it and achieve a similar product	2.00
B1	Braiding Techniques					
		M	recipe		minimum 150g butter on 1000g flour	2.00
		J	work to instruction on final product 1			3.00
				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			3.00
				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			3.00
				0	it is burned, or it is under baked	
				1	it is a bit dark or it is a bit under baked	
				2	baking is good, not so much brilliance	
				3	perfect baking and nice brilliance	
		J	taste and texture			3.00
				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	Quiche					
		M	5 units per flavour made		if not 0 marks awarded	2.00
		M	diameter 10cm to 12cm		over 13 cm = 0 points under 9 cm = 0 points	2.00
		J	general appearance			3.00
				0	filling did run out and burn a lot, the shapes are very irregular and wild. It does not look nice	
				1	Filling did run out in some areas. The shapes are a little irregular. The Quiche is not very attractive to a customer	

				2	no filling has run out. The shapes are regular. The Quiche looks appealing to a customer	
				3	No filling is run out. The shapes are regular and properly made over all the quiches. The Quiche looks very attractive to buy; presents itself very nicely	
		J	baking quality			3.00
				0	The quiche is very much under baked or over baked.	
				1	The quiche is a little under baked or overbaked / The crust is not nicely baked	
				2	The Quiche is nicely baked.	
				3	Baking from bottom and top are perfect. Colour is very attractive to the customer	
		J	crust quality			3.00
				0	Crust is very hard or dry or very chewy or very soft	
				1	Crust is a bit hard, a bit dry, a bit chewy, a bit soft	
				2	Crust is good	
				3	Crust is very fine, short and flaky	
		J	filling texture 1			3.00
				0	Filling is soft it is running out of the quiche or filling is very dry and crumbly	
				1	filling is a little soft or a bit dry and crumbly or filling is chewy	
				2	Filling is good	
				3	Filling is nice and tender when you bite in to it, all ingredients are nice together, very nice mouth feel	
		J	flavour 1			3.00

				0	no flavour or burned or bitter tasting	
				1	dull not much flavour	
				2	good flavour	
				3	great flavour combination	
		J	filling texture 2			3.00
				0	Filling is soft it is running out of the quiche or filling is very dry and crumbly	
				1	filling is a little soft or a bit dry and crumbly or filling is chewy	
				2	Filling is good	
				3	Filling is nice and tender when you bite in to it, all ingredients are nice together, very nice mouth feel	
		J	flavour 2			3.00
				0	no flavour or burned or bitter tasting	
				1	dull not much flavour	
				2	good flavour	
				3	great flavour combination	
		J	degree of difficulty or innovation			3.00
				0	no innovation and no difficulty to this product. Dough and simple filling	
				1	little difficulty and or little innovation to this product	
				2	innovative or difficult product, different ingredients used	
				3	very innovative or very difficult product, different ingredients used, made something special out of fresh Vegetables or/and meat	
D1	Focaccia					

		M	amount and weight after baking		6 pieces, 500g each	2.00
		M	shapes		Focaccia rolls	2.00
		M	techniques		shaping, dusting and cutting techniques	2.00
		J	oven spring			3.00
				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			3.00
				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	
				2	good attractively	
				3	very attractive for the customer to buy	
		J	Taste, Aroma and visual structure			3.00
				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	
E1	Wheat Bread					
		M	shapes - product 1		3 pieces - 600g each, free shape	2.00
		M	shapes - product 2		4 pieces - 600g each, theme	2.00
		M	techniques		shaping, dusting and cutting techniques	2.00
		J	oven spring			3.00
				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			3.00
				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			3.00



				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			3.00
				0	no innovation and no difficulty to this product. Dough and simple filling	
				1	little difficulty and or little innovation to this product	
				2	innovative or difficult product, different ingredients used	
				3	very innovative or very difficult product, different ingredients used, made something special out of fresh Vegetables or/and meat	
F1	Bread (Mystery Product)					
		M	weight after baking		10 pieces, 90-100g	2.00
		M	recipe		recipe form is given to the Experts	2.00
		M	ingredients		ingredient rules obeyed	2.00
		J	general appearance			3.00
				0	no attractivity	

				1	it is ok	
				2	good attractivity	
				3	very attractive for the customer to buy	
		J	Taste, Aroma and visual structure			3.00
				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			3.00
				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	
G1	Croissants					
		M	amount and weight after baking, 3 types of croissant - (i)Plain-50 to 60g, (ii)Coloured-50 to 60g, (iii)With filling-75 to 80g		5 pieces per type	5.00

		J	size/shape over all pieces			3.00
				0	lots of uneven shapes and size	
				1	majority are uneven shape and size	
				2	more or less consistent shape and size	
				3	very consistent shape and size	
		J	visibility of lamination after baking outside			3.00
				0	no layer visible	
				1	layers are very uneven visible	
				2	layers are decently visible	
				3	layers are very nicely visible	
		J	baking color over all croissants made			3.00
				0	burned dark black in colour or under baked, product has fallen in	
				1	it is a bit dark or it is a bit under baked or it is very uneven trough out the 15 pieces	
				2	baking is good and even in colour	
				3	perfect baking and the colour is overall the same	
		J	texture and inner structure			3.00
				0	inner structure did not support one big whole or a big part of the croissant crumb is not baked properly; raw consistency.	
				1	some uneven parts in the crumb or no visibility from lamination process, structure is more like brioche	
				2	good texture more or less even and nice; structure might be a little uneven	
				3	nice even texture, cells are nicely developed from the lamination process	
		J	aroma and taste			3.00

				0	strange aroma or taste, over-fermented odours	
				1	no aroma and taste or very little aroma or taste	
				2	good aroma and taste	
				3	Wonderful creation; on aroma and taste nice balanced	
		J	(iii) filling texture - sweet			3.00
				0	Filling is soft it is running out of the Danish or filling is very dry and crumbly	
				1	filling is a little soft or a bit dry and crumbly or filling is chewy	
				2	Filling is good	
				3	Filling is very nice, all ingredients are nice together, very nice mouth feel	
		J	(iii) filling flavour - sweet			3.00
				0	no flavour or burned or bitter tasting	
				1	dull not much flavour	
				2	good flavour	
				3	great flavour combination	
H1	Danish					
		M	amount and weight after baking, 2 types of Danish - (i)sweet filling, (ii)savoury filling			5.00
		J	size/shape over all pieces		5 pieces per type and are 70g to 85g each	3.00
				0	lots of uneven shapes and size	
				1	majority are uneven shape and size	
				2	consistent shape and size	
				3	very consistent shape and size	
		J	visibility of lamination after baking outside			3.00

				0	no layer visible	
				1	layers are very uneven visible	
				2	layers are decently visible	
				3	layers are very nicely visible	
		J	baking colour over all Danishes made			3.00
				0	burned dark black in colour or under baked, product has fallen in	
				1	it is a bit dark or it is a bit under baked or it is very uneven trough out the 15 pieces	
				2	baking is good and even in colour	
				3	perfect baking and the colour is overall the same	
		J	filling texture - sweet			3.00
				0	Filling is soft it is running out of the Danish or filling is very dry and crumbly	
				1	filling is a little soft or a bit dry and crumbly or filling is chewy	
				2	Filling is good	
				3	Filling is very nice, all ingredients are nice together, very nice mouth feel	
		J	flavour - sweet			3.00
				0	no flavour or burned or bitter tasting	
				1	dull not much flavour	
				2	good flavour	
				3	great flavour combination	
		J	filling texture - savoury			3.00
				0	Filling is soft it is running out of the Danish or filling is very dry and crumbly	
				1	filling is a little soft or a bit dry and crumbly or filling is chewy	
				2	Filling is good	

				3	Filling is very nice, all ingredients are nice together, very nice mouth feel	
		J	flavour - savoury			3.00
				0	no flavour or burned or bitter tasting	
				1	dull not much flavour	
				2	good flavour	
				3	great flavour combination	
		J	degree of difficulty or innovation			3.00
				0	no innovation and no difficulty to this product. Dough and simple filling	
				1	little difficulty and or little innovation to this product	
				2	innovative or difficult product, different ingredients used	
				3	very innovative or very difficult product, different ingredients used, made something special out of fresh Vegetables or/and meat	
I1	Brioche					
		M	weight after baking, 3 types - (i)unfilled - 40 to 50 g, (ii)free choice - 60 to 80g, (iii)mystery ingredient - 60 to 80g		5 pieces each	5.00
		M	ingredients		ingredient rules obeyed	2.00
		J	general appearance			3.00
				0	no attractivity	
				1	it is ok	
				2	good attractivity	
				3	very attractive for the customer to buy	

		J	Taste, Aroma and visual structure			3.00
				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	texture and inner structure			3.00
				0	inner structure did not support one big whole or a big part of the croissant crumb is not baked properly; raw consistency.	
				1	some uneven parts in the crumb or no visibility from lamination process, structure is more like brioche	
				2	good texture even and nice; structure might be a little uneven	
				3	nice even texture, cells are nicely developed from the lamination process	
		J	degree of difficulty or innovation - product (ii)			3.00
				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	
		J	degree of difficulty or innovation - product (iii)			3.00
				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	
J1	Baguette					
		M	recipe meets specifications for baguette		5 loaves 380-400g weight, no improver allowed, no extra flavour added	5.00
		M	shapes		Proper baguette shaping	2.00
		M	techniques		shaping, dusting and cutting techniques	2.00
		J	oven spring			3.00
				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			3.00
				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	
					<b>TOTAL MARKS</b>	<b>200.00</b>

## Section D

### Infrastructure list

Workshop Installations					
S.No	Item	S.No	Item	S.No	Item
1	Speed Racks, for bakery trays	24	Liquid Soap Dispenser	47	Bakery Trays, 40x60
2	Water Chiller, 5C, 20L	25	Paper Towel	48	Parchment Paper for Baking, Sheets, 40x60
3	Microwave	26	Paper Towel Dispenser	49	Flour Bins
4	Scales	27	Container - Disposable plastic, c/w lid, 1L	50	Table cloth for presentation table 3000x1500
5	Scale, 5kg (1g increments)	28	Plastic storage container box, 500mL	51	Wall Clock, Analogue (with second hand, large)
6	Food Processor (bakery)	29	Multi-Purpose Cleaning spray	52	Blast Chiller
7	Refrigerator - 10 shelf	30	Cutting knife	53	Pot 20 cm
8	Freezer, Under Counter, VCS	31	Steel ruler 1000mm	54	Pot 24cm
9	Spiral Mixer	32	Disposable cap	55	Pot 16cm
10	IT Items	33	Trash bag 50 liters	56	Pot 28 cm
11	Oven - Combination Oven	34	Squeegee	57	Bowls 11.7 cm
12	Can Opener	35	Cling Film	58	Bowls 20 cm
13	Table top mixer	36	Thermal Glove	59	Bowls 20 cm
14	Oven Peel	37	Sink Siphon	60	Bowls 24 cm
15	Loader Belt	38	Dough Sheeter	61	Bowls 28 cm
16	Upright Deep Freezer TKS	39	Latex gloves box of 50 small	62	Oven Brush
17	Fully Automatic Proofer Cupboard GVA-S	40	Latex gloves box of 50 medium	63	Wrap - Aluminum foil
18	Multi-Purpose Baking Oven - Condo 2.0	41	Latex gloves box of 40 large	64	Shelf unit - Stainless steel, wire, 1.5m wide
19	Cutting Boards	42	Induction Stove, Double	65	Pass Through Dishwasher
20	Bottle Opener	43	Vacuum Sealer	66	Sink - Hand wash unit
21	Tape, Double Sided, Foam	44	Vacuum Sealer Bags, 1L, 5L	67	Food Processor (Cooking)
22	Scissors, Kitchen	45	Bakery Trays, 60x80	68	Stainless Steel Table 1200 x 600
23	Liquid Soap	46	Parchment Paper for Baking, Sheets, 58x78		

## Ingredient list

### Item

- CHOCOLATES
- Cocoa powder
- Dark Chocolate Drops
- White Chocolate Drops
- Chocolate Sticks
- Milk Chocolate Drops

### Categories:

DAIRY PRODUCTS		DRIED FRUIT, NUTS		FLOUR / CERALS	FRUITS		MEAT / FISH / BIRDS	SUGARS
Cheese, Brie	Fresh Cream, 45%	Raisins	Lemon Candied	Wheat Grains, Whole	Canned, Cherry	Pineapple, Fresh	Shelled shrimp	Sugar, Brown
Unsalted butter, 82% Fat	Cheese, Gouda	Coconut, Grated, Dried	Pistachio Peeled	Flour, Whole Wheat	Apple, Gala	Raspberry, Fresh	Bacon, Beef	Honey
Cream Cheese	Milk, Coconut	Almonds, Flakes	Hazelnuts, without Shell	Flour, Wheat, T65	Canned, Pear	Strawberry	Chicken fillet	Sugar, Icing
Full Natural Yogurt	Milk, Whole, Powder	Almonds	Cranberry, Dried	Flour, Wheat T55	Apple, Granny Smith	Canned, Apricots	Smoked salmon	Sugar, Dusting
Cheese, Parmesan	Cheese, Cured, Quark	Apricot, Dried	Prune, Dried	Flour, Strong Bakers	Banana	Kiwi	Tuna, Canned	Sugar, Castor
Cheese, Swiss	Butter Sheets, 82% Fat	Dates, Dried	Fig, Dried	Meal, Rye	Blueberry, Fresh	lemon	Smoked turkey breast	Sugar, Pearl
Dairy - Milk whole FRESH 3.5%	Milk sweetened condensed	Orange Candied	Marzipan, Almond	Flour, Rye, Dark	Orange	Figs, Fresh	Roast Beef	Isomalt
		Banana, Dried, Soft	Walnuts, Without Shell	Flour, Durum Wheat	Mango	Fruit - Lime	Ground Beef	Glucose
				Meal, Corn				Fondant paste
				Rolled oats				

VEGETABLES			SAUCES / JAMS/ GLAZE	THICKNER / STARCHES	GRAINS AND SEEDS	YEAST	SPICES
Oregano, Fresh	Rosemary, Fresh	Parsley, Fresh	Ketchup	Vanilla Custard Powder, Cold Set	Seed, Pumpkin	Yeast, Instant for sweet dough	Table Salt
Spinach Leaves, Fresh	Pumpkins	Vegetable - Leek	Mayonnaise	Vanilla Custard Powder, Cooking	Seed, Amaranth	Yeast, Instant for salt dough	Vinegar, White
Mushroom, Fresh	Carrot	White onion	Mustard, Mild	Pectin, Violet Ribbon	Seed, Black Sesame	Yeast, Fresh	Ginger, Fresh
Pitted green olives	Eggplant	Zucchini	Glaze, Natural	Corn-starch	Seed, Husked Sunflower	<b>EGGS</b>	Vanilla Bean
Canned, Tomatoes, Peeled	Spring Onion	Avocado	Glaze, Apricot	<b>SPRAYS</b>	Seed, Chia	Oil, Extra Virgin Olive	Vinegar, Balsamic
Cherry tomatoes	Dill	Potato	Passion Fruit	Freezing/Ice Spray	Seed, Quinoa	Margarine 80% lipids	
Pitted black olives	Mint, Fresh	Arugula	Dried Meat	Spray lacquer for finishing	Seed, Poppy	Oil, Sunflower	
Basil, Fresh	Purple garlic	Cucumber	Fresh pasteurized milk cream 35%	Spray Mould Release, Oil Spray	Linseed		
Red pepper	Yellow Pepper				Seed, White Sesame		

## Section F

Skill-specific safety requirements for bakery are:

- All Competitors must wear a chef's jacket, long black or finely chequered trousers, safety shoes, and hats.
- In all cases jewelry 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.
- 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.