

Test Project

BAKERY

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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 Standards Specification (WSSS).

The competition will be undertaken in 2 shifts. Total competition time is 15 hours and 30 minutes, as can be seen on the Skill Management Plan (SMP).

Group 1 compete on C1 (10 hours competition with a 30minute lunch break taken in this timeframe) and C2 (6.5hours with 30minute lunch break taken in this timeframe)

Group 2 compete on C3 (9.5hours competition with a 30minute lunch break taken in this timeframe) and C4 (6.5hours with 30minute 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 25th July 2019 (4 weeks prior to competition). These ingredients will be chosen from the Infrastructure List (IL).

Competitors Portfolio

Each Competitor must bring 5 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

Pretzel - Day 1 (present product at 6pm)

10 x traditional shape (80g baked weight)



Healthy Bread – Day 1 (present product at 5pm)

(50% wholemeal flour, 50% wheat flour, 10% grain/nuts/seeds, 20% fruit), based on total flour weight of 100%. No sour dough culture in this product. Improver or enzyme is ok

6 @ 700g baked weight loaves (shape of choice)

Baguette – Day 1 (present product at 3pm)

6 @280g baked weight traditional style (50cm long with 5 angled cuts)

6 @ 250g baked weight shape of choice

Brioche – Day 1 (present product at 4pm)

(30% Butter compared to flour weight)

10 @ 60g baked weight traditional unfilled (round in fluted tin with bulb on top), baked in convection oven

10 @ 80g finished weight savoury flavouring, baked in convection oven

10 @ 70g baked weight round plain (used for making sandwich with filling), baked in convection oven(present)10.30am

3 @ 500g baked weight braided bread (shape 1)

3 @ 500g baked weight braided bread (shape 2)

Mystery Product – Day 2 (present product at 3pm)

4 x 800g baked weight loaves(any shape) using only the following ingredients

T55 flour 500g

Rye Flour 4000g

Salt 200g

Dried Yeast 50g

Water Unlimited

Croissant – Day 2 (present product at 2pm)

(Final baked finished product weight)

10 @ traditional straight style (70g)

10 @ multi coloured traditional straight style shape (70g)

10 @ sweet danish with baked in flavour (glaze and dusting sugar allowed) (80g)

10 @ sweet danish with post baked flavour (80g)

Sourdough or Wheat Bread – Day 2 (present product at 12pm)

(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

No more than .5% dried yeast or 1% fresh yeast may be used in the final dough

3 @ 600g baked weight continental, straight or Vienna style loaves (Plain style, no seeds)

3 @ 600g baked weight round or cobb style loaves. (Can use seeds to decorate outside)

3 @ 600g baked weight shape/style of choice (Can use seeds to decorate outside)

Showpiece (Ocean Theme) – Day 2 (present product at 3.45pm)

The base of the showpiece must be between 30-40cm square/round. The height of the showpiece should be between 70-80cm 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 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.

Equipment, machinery, installations, and materials required

Please refer to the Technical Description, Section 5.10 (pg17), 7 (pg19), 8.1 and 8.2 (pg20), 8.3 (pg21). 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.

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 |