

## 47 Bakery

### WorldSkills Standards Specification

Section	WSSS Marks
1	Work organization and communication
2	Food hygiene and workplace health, safety, and environment
3	Enriched breads
4	Wheat Breads
5	Laminated Doughs/Pastries
6	Healthy/Specialty breads
7	Decorative Breads

### Criteria

ID	Name
A	Pretzel

- B Healthy Bread
- C Baguette
- D Brioche
- E Food safety and OHS Part 1 and 2
- F Mystery Bread Rye Loaves
- G Croissants
- H Wheat Bread/Sourdough
- I Showpiece / final presentation

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
A1	Pretzel		M M J	10 pretzels made of traditional shape that was provided on time correct baked weight 800g Uniformity	0 1 2 3
			J	Baked Colour	0 1 2 3

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
B1	Healthy Bread		M	Recipe meets ingredient criteria	0 1 2 3
			M	Baked weight 4200g	
			M	6 loaves presented on time	
			J	Size	
			J	Baked Colour	0 1 2 3
			J	Taste/Aroma	0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
C1	Baguette		M	6 traditional & 6 shape of choice and presented on time	0
			M	5 angled cuts on all traditional baguette	
			M	traditional 500mm long	
			M	traditional baguette 1680g baked weight	
			M	shape of choice baguette 1500g baked weight	
			J	Baked Colour (traditional)	

			J	Inner cell structure(traditional)	1 2 3  0 1 2 3  0 1 2 3  0 1 2 3  0 1 2 3
			J	Taste and Aroma (traditional)	
			J	Baked Colour (shape of choice)	
			J	General Appearance (shape of choice)	
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
D1	Brioche		M M M M M M M M	Recipe criteria met (30% butter) 10 x 3 brioche presented on time Baked weight traditional 600g Baked weight savoury 800g Baked weight round plain 600g 2 x 3 braided breads presented on time Baked weight 6 loaves (3000g) Correct braiding sequence as discussed(both varieties)	

		J	baking quality (traditional)	0 1 2 3
		J	shape (traditional)	0 1 2 3
		J	cell structure (traditional)	0 1 2 3
		J	aroma/flavour (traditional)	0 1 2 3
		J	shape (Savoury flavouring)	0 1 2 3
		J	Visual appearance (Savoury flavouring)	0 1 2 3
		J	Flavour/aroma (Savoury flavouring)	0 1 2 3
		J	shape (Round Plain) Day 1	0 1 2

			J	Visual appeal/presentation (With filling in on 2nd day)	3 0 1 2 3
			J	Flavour/aroma (With filling in on 2nd day)	0 1 2 3
			J	baking quality(1 variety)	0 1 2 3
			J	technique(1 variety)	0 1 2 3
			J	aroma/flavour(1 variety)	0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
E1	Food safety and OHS (1)		M M M M M	Day 1 - work safely, no issues with lye solution or injuries while w Day 1 - Clean and tidy work station when going to lunch Day 1 - Clean and tidy work station when completing shift Day 1 - lunch break taken at designated time Day 2 - work safely no injuries while working all day	

E2	Portfolio		M M M  M	Day 2 - Clean and tidy work station when going to lunch Day 2 - Clean and tidy work station when completing shift Day 2 - lunch break taken at designated time  Portfolio provided and all recipes have used required template an	
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
F1	Mystery Bread Rye Loaves		M M M J   J   J	Recipe meets ingredient criteria(only used supplied ingredients) Baked weight 3200g 4 loaves presented on time size   Baked Colour   aroma/flavour	0 1 2 3  0 1 2 3  0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
G1	Croissants				

G2	Traditional straight (multicoloured)	M	10 x 4 croissant/danish presented on time	0
		M	Final weight traditional 700g	1
		M	Final weight multi-coloured 700g	2
		M	Final weight baked in flavour 800g	3
		M	Final weight post baked flavour 800g	
		J	size (Traditional straight)	
		J	visibility of lamination after baking outside (Traditional straight)	0
				1
				2
		J	baking color over all croissants made (Traditional straight)	3
				0
				1
				2
				3
		J	cell and internal structure (Traditional straight)	0
				1
				2
				3
		J	aroma and taste (Traditional straight)	0
				1
				2
				3
		M	a colour has been used as per requirements to make a coloured	
		J	size/symmetry (multi coloured)	
				0
				1
				2
				3
		J	baking color over all croissants made (multi coloured)	0



					1
					2
					3
		J	cell and internal structure (multi coloured)		0
					1
					2
					3
		J	aroma and taste (multi coloured)		0
					1
					2
					3
G3	Sweet Danish (Baked in flavour)	M	filling meets requirements of only dusting sugars and powders a		
		J	size/symmetry		0
					1
					2
					3
		J	visual appeal and presentation		0
					1
					2
					3
		J	aroma and taste		0
					1
					2
					3
G4	Sweet Danish (Post Baked flavour)	M	filling meets requirements some of flavour being added after ba		
		J	size/symmetry		0
					1
					2
					3
		J	visual appeal and presentation		0

			J	aroma and taste	1 2 3  0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
H1	Wheat Bread/Sourdough		M M M M M	Recipe and product meets ingredient criteria(as per TP) Vienna/straight style Baked weight 1800g Cobb style Baked weight 1800g Shape of choice Baked weight 1800g 3 x 3 loaves presented on time	
H2	Vienna/straight stlye		J	Size/Symmetry	0 1 2 3
			J	Baked Colour/Visual Appearance	0 1 2 3
			J	cell and internal structure	0 1 2 3
			J	Taste/Aroma	0

H3	Cobb/round style	J	Size/Symmetry	1
				2
				3
H4	Shape of Choice	J	Baked Colour/Visual Appearance	0
				1
				2
		J	cell and internal structure	3
				0
				1
		J	Size/Symmetry	2
				3
				0
		J	Baked Colour/Visual Appearance	1
				2
				3
		J	Taste/Aroma	0
				1
				2
				3

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
I1	Showpiece		M M M J	dimensions of base between 30-40cm diameter(circle or square) Ocean theme is clearly identified Meets criteria of TP with live/dead dough, and can be lifted to dis visual appeal	0 1 2 3
			J	detailed	0 1 2 3
			J	tidiness of the end piece	0 1 2 3
I2	Final Presentation		M J	all products are on display table Final display is Uniform(even and neatly displayed)	0 1 2 3

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ification			
	WSSS Marks	Aspect Marks	Variation
	8.00	8.25	0.25
	8.00	7.50	0.50
	12.00	12.25	0.25
	25.00	25.75	0.75
	20.00	21.00	1.00
	12.00	11.00	1.00
	15.00	14.25	0.75
Total Variation			4.50

Mark
5.00

6.25
12.00
13.25
9.75
5.75
21.50
17.50
9.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
if no then no marks awarded enter total weight of 10 pretzels	Y/N	1 7 6	1	0.50 1.00 2.00
Wrong shape and none look similar to each other. Right shape and up to 3 look similar Right shape and 4 to 7 look similar Right shape and 8 to 10 look similar		7		1.50
No shine, very pale or burnt colour Dull shine, slightly pale or too dark colour on 5 or more pretzels Shiney and, golden brown on 5 to 7 pretzels Shiney and darkish golden brown colour on 8 to 10 pretzels				

Criterion A      Total Mark      5.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
if no then no marks awarded enter total weight of 6 loaves if no then no marks awarded	Y/N Y/N	1 6 1 6	2	0.50 1.25 0.50 1.25
Too small or big and no loaves look similar to each other. Too small or big, 2 to 3 loaves look similar to each other. Good size, 4 to 5 loaves look similar to each other Good size, 6 loaves look similar to each other		7		1.50
4 or more loaves are very pale or burnt in colour 1 to 2 loaves are even golden brown colour 3 to 4 loaves are even golden brown colour 5 to 6 loaves are even golden brown colour		6		1.25
flavour and aroma of fermentation and grain/fruits is unple flavour and aroma of fermentation and grain/fruits is unple flavour and aroma of fermentation and grain/fruits is plesa flavour and aroma of fermentation and grain/fruits is plesa				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
if no then no marks awarded if no then no marks awarded Enter length in mm: 485-515= 1.0, 475-484 & 516-525=0.5 total weight of 6 traditional baguettes total weight of 6 SOC baguette	Y/N Y/N	1 4 4 4 4 4	3 4 5	0.50 0.50 1.50 1.50 1.50 1.25
4 or more loaves are very pale or burnt in colour				

Criterion B      Total Mark      6.25

Criterion C      Total Mark      12.00

1 to 2 loaves are even golden brown colour 3 to 4 loaves are even golden brown colour 5 to 6 loaves are even golden brown colour		4		1.25
The crumb has very small , dense, or extremely large holes The crumb has uneven pores throughout, large and small The crumb has some uneven holes, but mainly even The crumb has consistent size holes all throughout.		4		1.25
The aroma and taste are unpleasant to the palate The aroma and taste is not intense enough The aroma and taste is well balanced The aroma and taste is very well balanced, and pleasant to the palate		7		1.50
4 or more loaves are very pale or burnt in colour 1 to 2 loaves are even golden brown colour 3 to 4 loaves are even golden brown colour 5 to 6 loaves are even golden brown colour		4		1.25
4 or more loaves are unpleasant in visual appeal 2 to 3 loaves have attractive visual appeal 4 to 5 loaves have attractive visual appeal and interesting 6 loaves have very attractive visual appeal and difficult shape				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
if no then no marks awarded	Y/N	3		0.75
if no then no marks awarded	Y/N	1		0.50
total weight of 10 traditional brioche		3	6	0.75
total weight of 10 savoury brioche		3	7	0.75
total weight of 10 round plain brioche		3	6	0.75
if no then no marks awarded	Y/N	1		0.50
total weight of 6 braided breads		3	8	0.75
if no then no marks awarded	Y/N	3		0.50

Criterion D      Total Mark      13.25



burned dark black in color or underbaked(pale), no gloss	3	0.75
2 to 4 brioche are evenly baked and have gloss		
5 to 7 brioche are evenly baked and have consistant colour		
8 to 10 brioche are evenly baked and have exact colour and	3	0.50
inconsistant shape with bulbs falling off top of 8 or more		
4 or more of product have the same shape and bulb centre		
6 or more of product have the same shape and bulb in the		
8 or more of product have the same shape and bulb in the	3	0.75
big air pockets or very dense cell structure, like cakey crumb		
consistant and soft cell structure		
cell structure is soft and mainly distributed evenly		
Very even cell structure with small pores all over , no large	3	0.50
The aroma and taste are unplesant to the palet		
The aroma and taste is not intense enough or too intense		
The aroma and taste is well balanced with butter and fermentation		
The aroma and taste is exceptional butter fermentation, and	3	0.50
inconsistant shape of 8 or more		
4 or more of product have the same shape and proportion		
6 or more of product have the same shape and proportion		
8 or more of product have the same shape and proportion	3	0.75
6 or more brioche are unpleasant in visual appeal		
4 to 5 brioche have attractive visual appeal		
6 to 8 brioche have attractive visual appeal and interesting		
9 to 10 brioche have very attractive visual appeal	3	0.50
brioche and savoury filling do not compliment each other,		
taste of savoury of filling is not intense enough or too intense		
taste of savoury filling compliments the taste of brioche , but		
taste of savoury filling compliments the taste of brioche well	3	0.50
inconsistant shape of 8 or more not round		
4 or more of brioche are not consistently round		
6 or more of product have the same round shape		

8 or more of product have the same round shape		3		0.75
brioche have simple attractive visual appeal				
brioche have easy attractive visual appeal				
brioche have advanced attractive visual appeal				
brioche have complex visual appeal		3		0.50
brioche and mystery filling do not compliment each other,				
taste of mystery filling is not intense enough or too intense				
taste of mystery filling compliments the taste of brioche , b				
taste of mystery filling compliments the taste of brioche we		3		0.75
burned dark black in color or underbaked(pale), no gloss				
no braided breads are evenly baked and have simple visu				
2 braided breads are evenly baked and have same colour				
3 braided breads are evenly baked and have exact colour		3		0.75
Incorrect technique and unpleasant visual appeal				
Incorrect technique but pleasant visual appeal				
Correct technique and 2 loaves look the same				
Correct technique and 3 loaves look the same		3		0.50
The aroma and taste are unplesant to the palet				
The aroma and taste is not intense enough or too intense				
The aroma and taste is well balanced with butter and ferm				
The aroma and taste is exceptional butter fermentation, at				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
enter number of issues		2	9	1.25
if no then no marks awarded	Y/N	2		1.25
if no then no marks awarded	Y/N	2		1.25
if no then no marks awarded	Y/N	1		0.50
enter number of issues		2	9	1.25

Criterion E      Total Mark      9.75

if no then no marks awarded	Y/N	2		1.25
if no then no marks awarded	Y/N	2		1.25
if no then no marks awarded	Y/N	1		0.50
if no then no marks awarded	Y/N	1		1.25

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
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Criterion F      Total Mark      5.75

if no then no marks awarded	Y/N	1		0.50
total weight of 4 loaves		6	10	0.75
if no then no marks awarded	Y/N	6		0.75
		6		1.25
Too small or big and no loaves look similar to each other. Too small or big, 2 loaves look similar to each other. Good size, 3 loaves look similar to each other Good size, 4 loaves look similar to each other				
		6		1.25
2 or more loaves are very pale or burnt in colour 2 loaves are even golden brown colour 3 loaves are even golden brown colour 4 loaves are even golden brown colour				
		6		1.25
The aroma and taste are unplesant to the palet The aroma and taste is not intense enough or too intense The aroma and taste is well balanced with rye fermentatio The aroma and taste is exceptional rye fermentation				

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
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Criterion G      Total Mark      21.50

if no then no marks awarded	Y/N	1		0.50
total weight of 10 traditional croissants		5	11	1.00
total weight of 10 multi coloured croissants		5	11	1.00
total weight of 10 baked in danish		5	12	1.00
total weight of 10 post baked flavour danish		5	12	1.00
		5		1.00
Too small or big and no croissants look similar to each other				
Too small or big, up to 5 croissants look similar to each other				
Good size, 6 to 8 croissants look similar to each other				
Good size, 9 to 10 croissants look similar to each other		5		1.00
no lamination layer visible				
lamination layers are very uneven visible				
lamination layers are good visible				
lamination layers are very nice visible		5		1.00
burned dark black in color or underbaked, product has fallen apart				
it is a bit dark or it is a bit underbaked or it is very uneven				
baking is golden brown in color, and/or little uneven egg wash				
perfect baking and the color on 9-10, is over all the croissants		5		1.00
inner structure did not support one big whole or a big part				
some uneven parts in the crumb or no visibility from lamination				
good texture more or less even and nice structure might be seen				
nice even texture, cells are nicely developed from the lamination		5		1.00
strange aroma or taste, over fermented odors				
no aroma and taste / or very little aroma or taste				
good aroma and taste				
Wonderfull creation on aroma and taste nice balanced				
if no then no marks awarded	Y/N	5		0.50
		5		1.00
lots of uneven shapes and size				
majority are uneven shape and size				
more or less consistant shape and size				
very consistant shape and size		5		0.50
burned dark black in color or underbaked, product has fallen apart				

it is a bit dark or it is a bit underbaked or it si very uneven t				
baking is good and more or less even in color				
perfect baking and the color is over all the croissants the s		5		1.00
inner structure did not support one big whole or a big part				
some uneven parts in the crumb or no visability from lamin				
good textur more or less even and nice structure might be				
nice even texture, cells are nicely developed from the lami		5		1.00
strange aroma or taste, over fermented odors				
no aroma and taste / or very little aroma or taste				
good aroma and taste				
Wonderfull creation on aroma and taste nice balanced				
if no then no marks awarded	Y/N	5		1.00
		5		1.00
lots of uneven shapes and size				
majority are uneven shape and size				
more or less consistant shape and size				
very consistant shape and size		5		1.00
burned dark black in color or underbaked, product has fal				
it is a bit dark or it is a bit underbaked or it si very uneven t				
baking is good and more or less even in color				
perfect baking and the color is over all the croissants the s		5		1.00
strange aroma or taste, over fermented odors				
no aroma and taste / or very little aroma or taste				
good aroma and taste				
Wonderfull creation on aroma and taste nice balanced				
if not, 0 marks awarded	Y/N	5		0.75
		5		1.25
lots of uneven shapes and size				
majority are uneven shape and size				
more or less consistant shape and size				
very consistant shape and size		5		1.00
burned dark black in color or underbaked, product has fal				

it is a bit dark or it is a bit underbaked or it si very uneven baking is good and more or less even in color perfect baking and the color is over all the croissants the s		5		1.00
strange aroma or taste, over fermented odors no aroma and taste / or very little aroma or taste good aroma and taste Wonderfull creation on aroma and taste nice balanced				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
if no then no marks awarded	Y/N	1		0.50
total weight of 3 straight style loaves		4	13	1.25
total weight of 3 cobb style loaves		4	13	1.25
total weight of 3 shape of choice loaves		4	13	1.25
if no then no marks awarded	Y/N	4		0.75
		4		1.25
lots of uneven shapes and size not long style majority are uneven shape and size and not many long sty good volume, straight variety and 2 loaves look consistent great volume, all straight variety and of consistent style/lo		4		1.25
4 or more loaves are very pale or burnt in colour 1 to 2 loaves are even golden brown colour 3 to 4 loaves are even golden brown colour 5 to 6 loaves are even golden brown colour		4		1.25
very dense cell structure small but slightly bigger air pockets, closed cell structure. medium size air pockets visible, slighlty compressed cell s medium and larger air pockets visible, very open cell struc		4		1.25
not good aroma and taste, sour or fermentation		4		1.25

Criterion H      Total Mark      17.50

could have a bit more aroma and taste or it is much to mu  
good fermentation aroma and sour taste  
Wonderfull creation on fermentation aroma and sour taste

4

1.25

lots of uneven shapes and size not consistent round shape  
majority are uneven shape and size and not very similar  
good volume,consistent round shape and 2 loaves look co  
great volume, all very consistent round style/look.

4

1.25

Underbaked and collapsing or burnt loaves, no bistering o  
2 loaves are similar colour, look dull or not decorated well,  
3-4 loaves look good with shine or even decoration, some  
Loaf presented very well with great shine on crust or even

4

1.25

very dense cell structure  
small but slightly bigger air pockets, closed cell structure.  
medium size air pockets visible, slightly compressed cell s  
medium and larger air pockets visible, very open cell struc

4

1.25

lots of uneven shapes and size not consistent  
majority are uneven shape and size and not very similar  
good volume,consistent shape and 2 loaves look consiste  
great volume, all very consistent style/look.

7

1.25

Underbaked and collapsing or burnt loaves, no bistering o  
2 loaves are similar colour, look dull or not decorated well,  
3-4 loaves look good with shine or even decoration, some  
Loaves presented very well with great shine on crust or ev

4

1.25

not good aroma and taste, sour or fermentation  
could have a bit more aroma and taste or it is much to mu  
good fermentation aroma and sour taste  
Wonderfull creation on fermentation aroma and sour taste

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
if no then no marks awarded	Y/N	1		0.50
if no then no marks awarded	Y/N	7		0.50
if no then no marks awarded	Y/N	7		1.00
		7		2.00
The Customer is not impressed - it is fast overlooked				
The Customer sees the Piece but it does not bring up a lot				
The Customer has a wow effect when he/she sees the piece				
The Customer has a wow effect when he/she sees the piece				
		7		2.00
No detailed work, all rough parts on the piece				
Few details but mainly there are rough parts on it				
The work on the piece has been done with some details				
The work on the piece has been made with a lot of clear detail				
		7		2.00
The piece is not tidy, untidy elements, large amounts of Isomalt				
The piece is not tidy, small drops of Isomalt are viewable.				
The Piece is made tidy, isomalt is neatly used				
The Piece is made tidy, isomalt is neatly used, and cleaning				
if no then no marks awarded	Y/N	1		0.50
		1		0.50
Terrible display, very messy and not well presented				
Not very good visual appeal, messy and untidy display				
Good visual appeal, and is neat and displayed well				
Very good visual appeal, very neat and clearly displayed				

Criterion I      Total Mark      9.00

Competition      Total Mark      100.00