Test Project

Bakery

Submitted by:
Ashley Schmidt, Independent Test Project Designer
John Reminis, Bakehouse Delights, Independent Test Project Validator

Contents

Introduction to Test Project **3**
Introduction **3**
Competitors Portfolio **3**
Description of project and tasks **4**
Mise en place – Day 1 ..... *4*
Enriched Bread/Brioche Bread (20% butter) – Day 1 (present product at 3.00 p.m.) *4*
Baguette – Day 1 (present product at 1.30 p.m.) *4*
Miche Wholemeal Bread – Day 1 (present product at 4.00 p.m.) *4*
Healthy Style Bread (Ring shape in baskets provided) – Day 1 (present product at 5.00 p.m.) *4*
Fruit Sour Dough (tinned loaf hitop) - Day 2 (present product at 12.30 p.m.) *4*
Sourdough or Wheat Bread – Day 2 (present product at 11.30 a.m.) *5*
Mystery Product – Day 2 ..... *5*
Croissant – Day 2 (present product at 1.00 p.m.) *5*
Showpiece – Day 2 (present product at 4 p.m.) *5*
Instructions to the Competitor **6**
Equipment, machinery, installations, and materials required **6**
WorldSkills Occupational Standards **7**

© WorldSkills International

Introduction to Test Project

This Test Project is designed to challenge the baker in a wide range of products throughout 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 is determined by WSI, the top-ranking teams from WorldSkills Lyon 2024 will compete in Group 1, the lower ranked teams from WorldSkills Lyon 2024 and any new Members will compete in Group 2. Elements of this project can be changed up until C-2, and any 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 Wednesday 26 August 2026 (four 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 items 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 - Year of the 'HORSE'

Mise en place – Day 1

You will make filling for Cruffins, you will make this filling on Day 1 of competition, recipe should be submitted by the end of C-2 when Competitors have completed their familiarization time.

Shift A – Mango

Shift B - Strawberry

Enriched Bread/Brioche Bread (20% butter) – Day 1 (present product at 3:00 p.m.)

Braided Loaf x 3, 6 strand high braid (700 g dough weight per loaf)

Cinnamon Scrolls, 1.5 kg of dough, and need to make 12 equal units

Jam and Cream(fresh cream) round bun, 10 @ 50 g dough piece

Baguette – Day 1 (present product at 3:00 p.m.)

Scale 12 dough pieces at 370 g.

6 traditional style with 5 angled cuts on top and 55 cm long

6 epi style, no seeds but can use flour dusting on top.

Must be loaded into the oven using the setter belt on the oven.

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.

Miche Wholemeal Bread – Day 1 (present product at 4:00 p.m.)

6 x 700 g baked weight boule, round style loaf, with flour stencil decoration on top to match 'horse' theme

100% wholemeal flour to be used. Must be loaded into the oven using the setter belt on the oven.

Levain starter to be used. (bring this yourself)

Healthy Style Bread (Ring shape in baskets provided) – Day 1 (present product at 5:00 p.m.)

70% Bakers flour/30% Spelt flour, 10% to flour of seeds or grain, seeds can be used on the outside of the loaf. 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. Must use setter belt to load oven.

Fruit Sour Dough (tinned loaf hitop) - Day 2 (present product at 12:30 p.m.)

30% fruit to be used compared to flour weight, only ingredients from the IL to be used. Commercial yeast can be used in dough. Produce 6 loaves at 800 g dough weight.

© WorldSkills International

Sourdough or Wheat Bread – Day 2 (present product at 11:30 a.m.)

(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 pre-ferment with commercial yeast.

No rye flour, only white wheat flour can be used, Commercial yeast is NOT to 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, Baskets will be provided.

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

6 @ 680 g baked weight continental, straight or Vienna style loaves (Plain style, no seeds).

6 @ 680 g baked weight round/boule/cobb style loaves, can use seeds to decorate, must have a dough skin on outside of loaf.

Mystery Product Ciabatta – Day 2 (present product at 12:30 p.m.)

Produce 7 kg of dough including a Poolish preferment made on first day of competition.

Recipe should be submitted by the end of C-2 when Competitors have completed their familiarization time

Ingredients to be used.

T65, Salt, Olive Oil, Fresh Yeast, Water.

Produce 12 even dough pieces from final dough, bake 10 loaves and then divide 2 final dough pieces into 8 pieces from each, 16 small dough pieces in total.

Croissant – Day 2 (present product at 1:00 p.m.)

(Final baked finished product weight), all out of the same croissant recipe.

10 @ traditional straight style (90 g).

8 @ cruffins (65 g), flavoured filling inside, flavour will be told to you on C-2. Can be decorated on outside too.

10 @ cross lamination Pain au Chocolat (100 g), two chocolate sticks to be used on each.

Showpiece – Day 2 (present product at 4:00 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 75 cm - 85 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.

Theme of Year of the 'HORSE' must be visible

Moulds and templates can be brought and used for this product.

© WorldSkills International

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 cannot 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, marks will be deducted. % of ingredients that are asked for in the Test Project must be clearly explained in your recipes (e.g. % 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%	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 International

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**

© WorldSkills International