

TEST PROJECT BAKERY

WSC2015_TPD2_actual

Submitted by:

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DESCRIPTION OF PROJECT AND TASKS

TIME SCHEDULE

Each Competitor has 16 hours to complete the Bakery Test Project modules.

The mystery ingredients for the fillings and the Mystery Bread makes 15% of the unknown part from the Test Project.

On C-4 all Experts decide together the remaining 15% of change to the Test Project.

On C-4 all Experts can bring a proposal for the Mystery Box which is used for the Mystery Bread.

The two groups of Competitors will have their own mystery ingredients for the filling. For the Mystery Bread, the same ingredients will be provided in the Mystery Box for both groups.

The mystery ingredients for the filling and the Mystery Box for the Mystery Bread will be chosen two days before competition (C-2) by a draw by the Experts. After the drawing the Competitor has to make an order list for his new created recipe and give this to the CE on morning of day C-1.

On C-3 the Competitors will be split in two groups, through a drawing. **Group a** will be the **morning** shift which means they have their competition time in the first half of each competition day. **Group b** will be the **afternoon** shift which means they have their competition time in the second half of each competition day.

Competitors are allowed to do preparations for any module on any day of the competition.

The products from the finished modules have to be presented on the Competitor's display table at the time written in the module explanation.

WORKSTATION

The Test Project for Baking will be carried out with one workstation for two Competitors. One of them is working in the morning (Group a) and the other is working in the afternoon (Group b). Over the 4 days they will always work at the same workstation.

Each Competitor has their own proofer/retarder, freezer space (-18 °C) and refrigerator space (5 °C) at the workstation. This makes it possible to store the preparations easily from day to day.

Each Competitor is allowed to bring a maximum of two toolboxes. For the exact description for these toolboxes, refer to the equipment, machinery, installations and materials required in this TP.

The Competition Organizer, WSSP2015, provides each Competitor two speed racks with backing sheets. This is for storage and workspace organization.

In the beginning of each shift the Competitor has to bring their material from the toolbox storage room to their workstation. The time to wheel the material to the workstation is not competition time, but needs to be done in the previewed time slot.

By the end of each shift Group a or Group b, each Competitor has to have their workstation cleaned. All the Competitor's material from unfinished products or tools have to be stored either in their toolboxes, speed racks, refrigerator space, freezer space or proofer retarder so that everything can be wheeled to the tool box storage room or is put away and the next Competitor can start working immediately.

The workstation needs to be perfectly clean and organized so that the next Competitor can start working. If not, marks will be deducted in Work Organization and Management or Food Hygiene and Health and Safety.



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 from all the doughs, fillings and products the Competitor is planning to make.

He can put drafts or pictures with it.

THEME

The theme "CARNIVAL AROUND THE WORLD" needs to be VISUALLY apparent on the show piece. In the modules C and E there needs to be at least one product visually apparent to the theme.

MODULES

Competitors have 16 hours spread over four days to produce all of the modules described below. They are free to organize all of their work days as they wish, but they must respect the end time of each shift and each module/product.

The end products of modules B, C, D, E, G, and H will be assessed by appearance and taste.

The layout of the Portfolio will not be assessed.



DAY ONE

MODULE A – MISE EN PLACE

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 tasks from B – H.

Competitors can make fillings, pre doughs, and preparation work.

Competitors can make parts to form the show piece.

Competitors may use the first day of competition for planning their work and mise en place. (Preparatory work may include all products as long as not finished).

MODULE B – BRAIDING TECHNIQUES (MYSTERY)

Each Competitor is required to do four (4) different techniques. Out of the following list of different braiding techniques, four will be drawn at random on C-2:

- Four strand flat spindle shaped braid
- Five strand flat braid
- Five strand high braid
- Six strand braid
- Eight strand braid
- Winston Knot braid

REQUIREMENTS

Recipe: In 1000g wheat flour there has to be a minimum of 150 g butter

2 loaves of 4 varieties need to be made (8 loaves in total)

Each loaf has to have a dough weight of 750g.

The finished products need to be displayed on the display table by the end of the shift on day one. The recipe needs to be identical to the recipe in the Competitor's portfolio.



DAY TWO

MODULE C – BREAD AND ROLLS

BAGUETTE

The dough needs to be retarded overnight as bulk or as pieces and baked on day C3.

The Baguette with long fermentation (retarded overnight) needs to be presented on the display table at the following times:

- Group a – 11:10 (2 hours after start)
- Group b – 16:10 (2 hours after start)

Shapes and size

- 5 x 400 g traditional Baguette shape and cut
- 3 x 400 g decorative shaped and/or cut
- 8 x 100g mini Baguette to present with a filling on C4.(Can be parbaked and frozen on C3 and final bake on C4), raw ingredients for the filling will be given to you on C4.

BREAD WITH PRE DOUGH (PRE FERMENT)

The dough needs to have a minimum of 20% Whole Wheat Flour included in the total flour weight and the Competitor has to make a pre dough (pre ferment) in advanced.

No improver is allowed except malt products.

12 x 450g dough weight

Shapes 3 different loaf forms

- 4x 450 g free shape
- 4x 450 g free shape
- 4x 450 g to the theme "CARNIVAL AROUND THE WORLD"

BREAD ROLLS

60 x 50g dough weight, it has to be used a pre dough (pre ferment) for the dough

Shapes

- 2 different shapes free, 15 pieces each
- 2 different shapes, 15 pieces each, need to be decorated to the theme "CARNIVAL AROUND THE WORLD".

MODULE D – MYSTERY BREAD

8 loaves of the same form

Weight after baking 650g

Ingredients given to the Competitor on Day C1 for preparation.

The bread needs to be presented on Day C2 with its recipe.



DAY THREE

The Baguette with long fermentation (retarded overnight) needs to be presented on the display table at the following times:

- Group a – 11:10
- Group b – 16:10

MODULE E – SWEET BRIOCHE PRODUCTS

The dough has to be rich and sweet (it is not allowed to laminate the dough).

4 different types to 15 pieces each

- 3 types free, at least one type must be unfilled.
- 1 type has to be filled with a filling made with a mystery ingredient. The filling can be made on any day of the competition.

The weight of the unfilled pieces must be between 40g and 50g each.

The weight of the filled piece has to be between 50g and 80g after baking.

The filling of the products has to be done before baking. Only glazing the top with a neutral glaze or apricot glaze is allowed after baking, other decorations are not allowed after baking.

MODULE F – SHOW PIECE

Each Competitor is required to work with two types of dough, one with yeast and one without yeast. The amount of yeast dough needs to be **minimum 50 % on visible amount**. The yeast dough needs to be clearly recognizable.

Maximum dimensions: 60cm x 60cm x 80cm

All technical tools commonly used in the traditional bakery are allowed.

Only edible elements that were produced during the competition can be used for the assembly after the baking process.

The showpiece must be standing without breaking for at least two hours after finishing the shift of Group a or Group b on C3.



DAY FOUR

MODULE G – DANISH/CROISSANTS

Out of laminated Dough, the Competitor has to shape:

- 15 to 20 Croissants 50–60g weight after baking
- 2 different kind of Danish product, 15 pieces each. Product must be filled or topped before or after baking. The finished product has to be 70-85g per piece
- 1 kind of Danish product has to be made with a mystery filling. The filling can be made on any day in advanced. The Ingredient which has to be used will be given to the participants on Day C1. The finished product has to be 70-85 g per piece

MODULE H – SAVOURY PRODUCTS

Quiche - (Competitors flavour of choice, 1 flavour for all quiche)

- 15 x diameter about 7-12cm

Traditional Snack, from the Competitor's country of origin. Needs to be specified in the portfolio.

- If pieces are under 200g there must be 15 pieces
- If pieces are from 200g or higher there must be 6 pieces

Make out of the 8 mini Baguettes, baked on C 3 one kind of Sandwiches. The raw material for this will be given to the competitor on day C4.

FINAL PRESENTATION

By the end of C4 there needs to be a final presentation on the display table.

There needs to be at least one item from each module displayed.

No product carrier or other decoration material is allowed because it is about the bakery products produced and not the decoration material!





EQUIPMENT, MACHINERY, INSTALLATIONS AND MATERIALS REQUIRED

Refer to the Infrastructure List for materials, equipment and ingredients to be supplied by the Competition Organizer.

TOOLBOX AND TOOLBOX SIZE

- Each competitor can bring two toolboxes.
- In the toolbox you can bring all the tools you like (as long as they are allowed to imported to Brazil).
- After 4 hours of competition you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workshop.
- The toolboxes need to be on wheels because we need to change from one shift to the other quickly and efficiently.
- **Competitors are not allowed to bring more than can fit in to the toolbox.**
When you arrive there should be nothing on top of or attached to the toolbox.

This is an **example**; the toolboxes can look different but the maximum size must be adhered to.

Toolbox 1 	Length 0.85 m Depth / wide 0.7 m Height 1 m Total 0.6 m³ The size is including the wheels
Box 2 	Length 0.65 m Deph/wide 0.50 m Height 1.0 m Total 0.32 m³ The size is including the wheels



MARKING SCHEME

MARKING CRITERIA

WSSS Section	CRITERIA / COMPETITION DAY				TOTAL MARKS
	A	B	C	D	
1	2.15	2.45	1.40	1.40	7.40
2	2.00	2.00	2.00	2.00	8.00
3	0.90	0.60	0.40	2.40	4.30
4	0.25	12.70	11.50		24.45
5	8.00	2.00	9.00		19.00
6				11.00	11.00
7	2.00			13.50	15.50
8			10.35		10.35
Total	15.30	19.75	34.65	30.30	100.00

Skill name

Bakery

Criteria

Mark

A	Day 1	11.00
B	Day 2	18.80
C	Day 3	35.30
D	Day 4	34.90

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
A1	Day 1 - Core Criteria	O	Display Products	
		O	Portfolio	
		O	Recipes	
		O	Food Hygiene - Health & Safety	
		O	Workstation clean	
		O	Clean Workstation	
		O	Refrigerator Space	
		O	Pre Dough	
		O	Amount of braided Breads	
A3	Braided Bread - 1st Style	J	General Appearance (baking quality)	0 1

A4	Braided Bread - 2nd Style	J	Shaping and Hand skill	2 3 0 1 2 3
		O	Bread Loaf weight - 2450g (4 loaves - 1 of each braid)	
		O	Leftover Dough	
		J	General Appearance (baking quality)	0 1 2 3
		J	Shaping and Hand skill	0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
B1	Day 2 - Core Criteria	O	Display Products	
		O	Food Hygiene - Health & Safety	
		O	Clean Workstation	
		O	Final Dough Weights Baguettes	
		O	Recipe meets specifications for Bread with Pre Dough	
		O	Bread Roll Criteria	
		O	Recipe from the Bread Mystery Box is finalized and given to the	
B2	Braided Bread	J	Aroma and Taste	

			0
			1
			2
			3
B4	Baguette	J Inside appearance	0
			1
			2
			3
B5	Bread with pre ferment	J Shaping technique	0
			1
			2
			3
B6	Bread Rolls	J General appearance	0
			1
			2
			3
		J Freestyle Shape - Uniformity	0
			1
			2
			3
		J Freestyle Shapes - Aroma, Taste and Mouth feel	0
			1
			2
			3
		J Carnival Shapes - Creation	0
			1
			2
			3
		J Carnival Shapes - Uniformity	0

B7	Mystery Bread	O Weight after baking 4 Breads together 2600g O Leftover Dough J General Appearance	1 2 3 0 1 2 3	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
C1	Day 3 - Core Criteria	O Display Products O Food Hygiene - Health & Safety O Clean Workstation O Refrigerator Space O Baguettes		
C2	Baguette	J Scoring of the traditional Baguette J Inner structure and Taste of traditionally Baguette J Free Shaped Baguette	0 1 2 3 0 1 2 3 0	

C3	Bread with Pre Dough (pre ferment)	J	Aroma and Taste	1
				2
				3
				0
				1
				2
		J	Inside appearance	3
				0
				1
				2
				3
				0
C4	Mystery Bread	J	Aroma and Taste	1
				2
				3
				0
				1
				2
				3
				0
				1
				2
				3
				0
C5	Brioche Products	O	4 varieties of 15 are made	1
				2
				3
		O	Baked Weight unfilled product between 40-50g (scaled 5 together =	0
				1
				2
		O	Baked Weight filled product between 40-80g (scaled 5 together =	3
				0
				1
		O	No decoration has been added after baking(neutral glee or apricot)	2
				3
				0
		J	General Appearance - Unfilled Product - Shape, Size, baking	1
				2
				3
		J	General Appearance - filled Product - Shape, Size, baking	0
				1
				2
				3
				0
				1
		J	Creativity	2
				0
				1
				2

		J	Flavour/Aroma and mouth feel	3
				0
				1
				2
				3
C7	Show Piece	O	Show piece is standing on the Table by End of Day 3(if not 0 Points)	
		O	Standing Up after two hours(The piece is standing after 2 hours and not falling)	
		O	Size(The Piece is in the given Measurement maximum wise, if not, 0 points)	
		O	Size(The Piece is more than 20 cm smaller width way or longway)	
		O	Two different Doughs used - if not, 0 points	
		O	Yeast Dough has proofed - if not, 0 points	
C8	Show Piece	J	Theme	0
				1
				2
				3
		J	Detailed	0
				1
				2
				3
		J	Effect, Impression	0
				1
				2
				3
		J	complexity factor	0
				1
				2
				3
		J	tidiness of the end piece	0
				1
				2
				3

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
D1	Day 4 - Core Criteria			
		O	Recipes	
		O	Food Hygiene - Health & Safety	
		O	Clean Workstation	
		O	Refrigerator and Freezer	
D2	Crossiants			
		O	15 to 20 Croissants made	
		O	Baked Weight of Croissants between 50-60g	
		J	Croissant - General Appearance - Shape/Lamination	0 1 2 3
		J	Croissant - Baking Quality and Volume	0 1 2 3
		J	Croissant - structure and taste	0 1 2 3
D3	Danish			
		O	Danish - 2 varieties x 15 units made	
		O	Danish - Finished Weight between 70-85g (scaled 5 together = 3	
		J	Danish - General Appearance - Shape and Size	0 1 2 3
		J	Danish Pastry - Baking Quality and Volume	

			0
			1
			2
			3
		J Danish - Flavour/Aroma and mouth feeling	0
			1
			2
			3
D4	Quiche	O Quiche - 15 units made, individual size(all uniform in shape)	
		J Quiche - General Appearance and baking quality	0
			1
			2
			3
		J Quiche Crust Quality and filling Quality	0
			1
			2
			3
		J Quiche - Flavour	0
			1
			2
			3
D5	Traditional Snack	O Traditional Snack - Quantity	
		J Traditional Snack - General Appearance	0
			1
			2
			3
		J Traditional Snack - Baking Quality	0
			1
			2
			3
		J Traditional Snack - Aroma/Flavour	

				0
				1
				2
				3
		J	Traditional Snack - Creativity	0
				1
				2
				3
D6	Filled Baguette	J	Presentation/Visual Appeal	0
				1
				2
				3
		J	Flavour	0
				1
				2
				3
D7	Final Presentation of Products	J	Visual Appeal	0
				1
				2
				3
		J	Cleanliness	0
				1
				2
				3

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
Some of the finished Products are displayed by 1320/1820		3	0.20
Experts receive the Portfolio from the Competitor with all t		3	0.20
The recipes have all the weights and the way the product i		3	0.20
0.2 mark is deducted for each non-compliance with Hygiene		2	2.00
by end of the competition 1310 morning / 1810 afternoon,		1	0.50
Toolbox and speed racks are ready to wheel out of the Wo		1	0.25
If a competitor is using more than his assigned space in th		1	0.20
Competitor has made at least one Pre Dough for Day C2		1	0.25
Exactly 4 kinds of different braiding techniques are made t		1	0.25
		5	1.50
strands are nearly white, underbanked or very dark to black			
breads have a matt crust and bread loaves are even brown			

Criterion
A

Total
Mark 11.00

Breads have a shiny crust and strands are nice gold brown			
Breads have a smooth shiny crust and the breads has a p		5	1.50
The braiding technique is wrong or the braid has incorrect			
The braiding technique is right and the braiding is correct			
The braiding technique is right and the braiding is correct			
The competitor braided the loaves from the beginning to th			
weight +/- 50g = 0.5 marks, +/- 100g = 0.375 marks, +/- 15		1	0.50
If there is no left over dough or the left over dough gets us		1	0.45
If there is more than 150g left over dough which is not get			
If there is more than 300g of left over dough which is not u		5	1.50
Strands are nearly white, underbaked or very dark to black			
Breads have a matt crust and bread loaves are even brow			
Breads have a shiny crust and strands are nice gold brown			
Breads have a smooth shiny crust and the breads has a p		5	1.50
The braiding technique is wrong or the braid has incorrect			
The braiding technique is right and the braiding is correctly			
The braiding technique is right and the braiding is correct			
The competitor braided the loaves from the beginning to th			
Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
Some of the finished Products are displayed by 1320/1820		3	0.20
0.2 mark is deducted for each non-compliance with Hygiene		2	2.00
Workshop is Clean, Toolbox and speed racks are ready to		1	0.25
weight +/- 100g = 0.4 marks, +/- 200g = 0.3 marks, +/- 250		1	0.40
Pre Dough was used and 4 of each Breads were made, if		1	0.20
4 shapes of 15 units made, if not 0 marks awarded		3	0.20
Recipe is on time and nothing is missing 0.2, recipe is not		3	0.20
		5	1.00

Criterion B Total Mark 18.80

<p>The Bread tastes very salty or there is no/not enough salt The Aroma is neutral, it is hard to recognize that this bread We recognize the butter aroma in the bread Wonderful butter aroma and very little acidity taste from the</p>	5	1.00
<p>The crust is very thick and hard or the crust is underdeveloped The Bread has a very uneven cell structure or by chewing The Bread has some uneven cell structure and the crust is The Bread has a nice even cell structure and the Bread has</p>	4	1.50
<p>Competitor is rough to the dough that is why dough pieces The competitor is shaping nervous and/or unskilled or the Competitor is working calm and gentle with the dough, and Competitor is working calm and gentle with the dough and</p>	4	2.00
<p>The Shape of all the breads is very wild and uneven. The 1/3 of the bread loaves have a nice regular shape. The 3 2/3 of the bread loaves have a nice regular shape. Two sh All 3 Shapes and all loaves have a nice regular shape. The</p>	4	2.00
<p>Rolls are burned or very much underbaked. The rolls have The rolls are all looking uneven/different or It has some ro Most of the rolls are very similar. The Baking colour is per The rolls are all looking the same. The Baking colour is pe</p>	4	1.50
<p>The aroma and taste are too acid, no salt or too much salt or The crumb has under developed pores but the crust is thick The pores are nice developed. The crust is thin. The arom The crumb is nice developed. The crust is thin and short.</p>	4	1.50
<p>Theme is not viewable Theme is partly visible Theme is clear Theme is clear and nice presented</p>	4	2.00
<p>Rolls are burned or very much underbaked. The rolls have</p>		

The rolls are all looking uneven/different or It has some rolls that are very similar. The Baking colour is perfect. The rolls are all looking the same. The Baking colour is perfect.

weight +/- 50g = 0.4 marks, +/- 100g = 0.3 marks, +/- 150g = 0.2 marks.
 If there is no left over dough or the left over dough gets used.
 If there is more than 150g left over dough which is not getting used.
 If there is more than 300g of left over dough which is not getting used.

The Shape of all the breads is very wild and uneven. The bread loaves have a nice regular shape it is just good. Bread loaves have a nice regular shape. It is attractive to see. All loaves have a nice regular shape. The bread is attractive.

1	0.40
1	0.45
4	2.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion C Total Mark 35.30

Some of the finished Products are displayed by 1320/1820. 0.2 mark is deducted for each non-compliance with Hygiene. The Workshop is clean, Toolbox and speed racks are ready. If a competitor is using more than his assigned space in the Baguettes are presented at required time(Group A-11.10 & 11.15)

3	0.20
2	2.00
1	0.50
1	0.50
1	0.50

There are different amount of cuts on each baguette or all the Baguettes are cut. The amount of cuts varies +/- one over all the Baguettes and All 5 traditional Baguettes have the same amount of cuts.

4	2.00
4	2.00

The crumb has very small even pores, or the aroma and taste is good. The crumb has big pores spread out evenly, but the crust is thin. The crumb has big pores spread out evenly. The crust is thin. The crumb has big pores spread out evenly. The crust is thin.

4	2.00
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Shaping uneven, wild, gives a irregular shape after baking

Shaping ok. Baking quality, poor crust and colour to dark
 Shaping nice and even. Baking quality, could have more
 Shaping nice and even, no seam visible. Baking quality, g

4 2.00

The Bread tastes very salty or there is no/not enough salt
 The aroma is no aroma or there is a disagreeable odour o
 There is a well aroma from fermentation. The taste is agre
 Wonderful bread aroma from fermentation and the differer

4 2.00

The crust is underdeveloped and chewy or mouth feeling v
 The crumb is short and not elastic The cell structure is a b
 The Bread has some uneven cell structure and the crust is
 The Bread has a nice cell structure and crumb has a nice

4 2.00

dull/no aroma
 little of the ingredients or a disharmony of aroma and taste
 some of the Ingredients are giving flavour and aroma to th
 Ingredients from Mystery Box are in a nice harmony and a

3 types free, at least one type must be unfilled, 1 type has

1 1.00
 1 0.50
 1 0.50
 3 0.50
 5 2.00

No volume, burned colour, over baked or very light in colo
 average volume or to much volume because of the use of
 Volume is good, nice colour, good shaping of the product
 Volume is perfect, the colour is nice gold brown and it has

5 2.00

No volume, burned colour, over baked or very light in colo
 average volume or to much volume because of the use of
 Volume is good, nice colour, good shaping of the product
 Volume is perfect, the colour is nice gold brown and it has

5 0.75

Shapes are all the same and not special
 3 Shapes are the same or very similar
 the Shapes are different

the Shapes are different, innovating and give a good asso	5	2.00
No flavour, doughy, sticking to the teeth or the product is v		
very little fermentation aroma, dry to eat, filling very simple		
nice flavour, filling and brioches go together, might be a lit		
from fermentation there is a good taste and aroma nice fla		
	8	0.20
	8	0.25
	8	0.20
	8	0.20
	8	0.25
	8	0.25
Or the competitor has explained in the Portfolio a Carnival	8	2.00
Just with a lot of imagination we can see that it is about Ca		
The theme Carnival is viewable		
There are some aspects of different carnival		
The theme Carnival around the world is very good viewabl		
	8	1.50
There has been done no detail work, all rough parts on the		
The work is done and we can see a few details but mainly		
The work on the piece has been done with some details		
The work on the piece has been made with a lot of clear d		
	8	2.00
The Costumer is not impressed - it is fast overlooked		
The Costumer sees the Piece but it does not bring up a lo		
The Customer has a wow effect when he/she sees the pie		
The Customer has a wow effect when he/she sees the pie		
	8	1.50
rough work and staticly, very easy made		
it has a base from which a interesting sculpture is rising, th		
The Piece is complex- it has a base and from there goes a		
The Piece is complex- it has a base and from there goes a		
	8	2.00
The piece is not tidy, it has a lot of colour mixed, drops of		
there is very little colour mixed where it should not be mixe		
The Piece is made tidy, there is no colour mixed where it s		
The Piece is made tidy, there is no colour mixed where it s		

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
The recipes have all the weights and the way how the prod 0.2 mark is deducted for each non-compliance with Hygiene The Workshop is clean, Toolbox and speed racks are read The competitors Freezer and Refrigerator space looks org		3 2 1 1	0.20 2.00 0.35 0.35
if not 0 marks awarded 5 crossiants weight between 250-300g		1 2 7	0.50 1.00 1.00
no layer visible or shapes are all wild and uneven layers are partly visible, shapes are mostly regular layers are nice visible but not all same thickness, regular s layer are all even in thickness and good visible, nice regu		7	2.00
underbaked croissant has fallen in, or has a white colour, croissants are not evenly baked some are much darker th croissants have a nice colour gold brown to dark brown bu croissants have a nice colour gold brown to dark brown an		7	2.00
The cells are very little like a brioche dough, or it is not bal The cells are little or very big it is a little doughy inside or t The cells are evenly good size. The flavour is good The cell structure is even. The crumb is elastic and the cru		1 2 7	0.50 0.50 2.00
if not 0 marks awarded weight +/- 25g = 0.25 marks, +/-over 50g = 0 marks the Filling has run out, it is not a clean work, it is not a clea the filling did not run out, it is not a clean work, the produc The filling did not run out. The costumer likes to buy these Filling did not run out. The product looks attractive to buy,		7	1.00

Criterion D Total Mark 34.90

underbaked Product has fallen in, or has a white colour, or Danish products are not evenly baked some are much darker Danish products have a nice colour gold brown to dark brown Danish Products have a nice colour gold brown to dark brown	7	2.00
Filling and Pastry are not a nice combination. Product is very filling is ok but not special in combination with the pastry. The Filling and the pastry are a good combination together The Filling and the pastry are a good combination together	1	0.50
if not 0 marks awarded	6	2.00
Filling did run out and burn very much, the shapes are very Filling did run out on some areas. The shapes are a little irregular there is just a little filling run out. The shapes are regular. There No filling is run out. The shapes are regular. The Quiche is	6	2.00
Crust is black very hard or underbaked. Filling is not good Crust is hard or falls off the product. Filling is not smooth and Crust is good. Filling is also good Crust is very fine and short. Filling is tender and it has a nice	6	2.00
no flavour, burned and bitter tasting dull not much flavour good flavour great flavour	6	0.50
Under 200g = 15 pieces, Over 200g = 6 pieces, if not 0 marks	6	1.50
It is not possible to sell this product in the bakery store This product is not the first choice of the customer This product is average For this product the customer is coming back to the store	6	1.50
It is not possible to sell this product in the bakery store This product is not the first choice of the customer This product is average For this product the customer is coming back to the store	6	1.50

It is not possible to sell this product in the bakery store This product is not the first choice of the costumer This product is average For this product the costumer is coming back to the store	6	1.50
It is not possible to sell this product in the bakery store This product is not the first choice of the costumer This product is average For this product the costumer is coming back to the store	6	2.00
Baguette sandwich is squashed, looks messy Filling looks messy and not put together properly Filling is full and looks in proportion to the Baguette Baguette sandwich has great visual appeal and catches yo	6	2.00
no flavour, burned and bitter tasting dull not much flavour good flavour great flavour	3	1.50
Not at all a little good very good	3	1.00
Not at all a little good very good		

Competition Total Mark 100.00