



Skill India
कौशल भारत - कुशल भारत



Sample Test Project

Regional Skill Competition – Level 3

Skill 47 - Bakery

Category: Social & Personal Services

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SAMPLE

Section - A

A. Preface

Skill Explained:

The baker is a highly skilled professional who produces a wide range of bread and pastry items. They will produce various bakery products such as instant breads, sweet doughs, rye breads, croissants, brioche, artisan breads and puff pastry products commercially. These items will appear in a large number of bakeries. Bakers may also have to produce elaborate display decorative breads using creative skills.

A high degree of specialist knowledge and skill is required. Bakers will have undergone years of training for them to develop the level of skill required. They will be proficient in wide range of Specialist techniques; to mix, process and bake the variety of breads needed. An artistic talent and attention to detail are required alongside the ability to work effectively and economically to achieve outstanding results within set timeframes

Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

Total Duration: 12 hours (Day 1-6hrs, Day2- 6hrs)

DAY 1 Module A-H		
Competitors Day 1		
Time	Hours	Kitchen
08:30	30 min	Experts – Competitor Open Conversation
09:00		
09:00 13:00	2 hrs.	Mis en place
13:00 13:30	30 min	Lunch
13:30	2 hrs.	Mis en place
15:30		
16:00	02 hrs	Presentation of the products
17:00 17:30	30 min	Area cleaning and set up

Module A-H		
Competitors Day 2		
Time	Hours	Kitchen
08:30	30 min	Experts – Competitor Open Conversation
09:00		
09:00 13:00	2 hrs.	Mis en place
13:00 13:30	30 min	Lunch
13:30	2 hrs.	Mis en place
15:30 16:00	02 hrs	Presentation of the products
17:00 17:30	30 min	Area cleaning and set up

Section - B

B. Test Project

- Braided bread- 2 styles of braided bread
- Baguette- 5 *380-400 gm Baguette
- Bread with pre-ferment- 2*200 gm
- Quiche - 2 = 10 nos (5*2 fillings classic quiche)
- Mystery bread = 1*200 gm
- Croissants= 7*60 gm croissants
- 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 – H.

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 doughs, 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. (Preparatory work may include all products as long as not finished).

Module B – BRAIDING TECHNIQUES (Mystery)

Each Competitor is required to do a certain quantity of a braided style bread. All Experts are required to bring an instruction for one type of braided loaf. This idea includes the requirements of the finished product with an instruction in pictures how to braid. The Experts will check all the braiding techniques and bring at least 5 to the draw.

Requirement - Recipe: In 1000 g flour there has to be a minimum of 150g butter. No improver allowed except malt product. The amount of dough will vary. Example of braiding instruction given to the Competitor.

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 – BREAD (Mystery)

The technical experts will give the form with the ingredients to the Competitors on Day 1. Each Competitor is required to make one loaf which will weigh 200g 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. The amount of the ingredients used for this product have to be written on the prepared form.

Module E – Laminated dough (fermented)

Out of laminated Dough, the Competitor has to produce seven (7) 60gm-units of Croissant. 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 F - 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.

Module G - Bread with Pre-ferment

The technical expert will reveal the theme for shaping/scoring/stencil on Day 1. Each competitor will be required to make two (2) 200gm-units of a bread recipe started with a pre-ferment. The recipe must be submitted prior in the portfolio. The marks will be awarded based on appearance, relation to theme, taste, texture and innovation.

Requirement - A maximum of 20g of any starter culture (Biga, poolish, la mama, etc.) will be allowed to create the pre-ferment.

Section – C

C. Marking Scheme

Marking Scheme: The Assessment is done by awarding points by adopting two methods,

Measurement and Judgments

- Measurement –One which is measurable
- Judgments-Based on Industry expectations

Aspects are criteria's which are judged for assessment

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)	Requirement or Nominal Size (Measurement Only)	Max Mark
A1	Day 1 - Core Criteria						
		M	uniform and appearance by work start		uniform clean; shoes, pants, apron, jacket, hat and appearance good		1.00
		M	workstation clean on time		tables, machines and sink are clean when time is up, so next competitor can start working		1.00
		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, not concentrated at all, very unorganized, very poor workflow, very nervous		
				1	poorly labelling and not well organized, a bit not concentrated, 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 safetiness on 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)	1.00
		M	recipes		the recipes have all the weights and process documented so other baker can read it and achieve a similar product	1.00
B1	Braiding Techniques					
		M	recipe		minimum 150g butter on 1000g flour	1.00
		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 underbaked	

				1	it is a bit dark or it is a bit underbaked		
				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		1.00
		M	diameter 10cm to 12cm		over 13 cm = 0 points under 9 cm = 0 points		1.00
		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 underbaked or over baked.		
				1	The quiche is a little underbaked or overbaked / The crust is not nicely baked		
				2	The Quiche is nicely baked.		
				3	Baking from bottom and top are perfect. Color 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	Bread (Mystery Product)					
		M	weight after baking		200g	1.00

		M	recipe		recipe form is given to the Experts		1.00
		M	ingredients		ingredient rules obeyed		1.00
		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		
E1	Croissants						
		M	amount and weight after baking, 7pc together - divided by 7		7 pieces have been made and are 50g to 60g each		1.00
		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				3.00

			after baking outside			
				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 color or underbaked, product has fallen in	
				1	it is a bit dark or it is a bit underbaked or it is very uneven trough out the 15 pieces	
				2	baking is good and more or less even in color	
				3	perfect baking and the color 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	
F1	Baguette					
		M	recipe meets specifications for baguette		5 loaves 380-400g weight, no improver allowed, no extra flavor added	1.00
		M	shapes		Proper baguette shaping	1.00
		M	techniques		shaping, dusting and cutting techniques	1.00
		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 ovenspring		
				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		
G1	Bread with Pre-ferment						
		M	shapes		2 different types of loaf forms - 200g each		1.00
		M	techniques		shaping, dusting and cutting techniques		1.00
		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 ovenspring		
				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		
						Total Marks	100

SAMPLE

Section - D

D. Infrastructure List

Quantity	Item
40 per skill	Chair, Type 3
2 per skill	Table, Type 2
4 per skill	Chair, Type 4
6 per skill	Locker, Type 1, 4x1, BOH
2 per skill	Metal Shelving, Type 1
9 per skill	Table, Type 2
1 per skill	Table, Type 3
2 per skill	Table, Type 5
18 per skill	Chair, Type 4
4 per skill	Locker, Type 1, 4x1, BOH
1 per skill	Metal Shelving, Type 1
2 per skill	Table, Type 2
2 per skill	Chair, Type 4
1 per skill	Locker, Type 2, 2x1, BOH
40 per skill	Clipboard
1 per skill	Table, Type 4
2 per skill	Table, Type 5
28 per skill	Stainless Steel Table, 1800 x 600mm
1 per skill	Blast Freezer
5 per skill	Steel Wire Shelving, Type 1
1 per skill	Standard Set Cleaning
1 per skill	Standard Set Stationery
1 per skill	Standard Set AV

1 per skill	Standard Set Health & Safety
Workshop Installations	
Quantity	Item
3 per competitor	Speed Racks, for bakery trays
1 per competitor	Water Chiller, 5C, 20L
3 per skill	Microwave
10 per skill	Scales
+ 2 additional	
10 per skill	Scale, 5kg (1g increments)
4 per skill	Food Processor (bakery)
18 per skill	Refrigerator - 10 shelf
1 per skill	Freezer, Under Counter, VCS
9 per skill	Spiral Mixer
1 per skill	IT Items
9 per skill	Oven - Combination Oven
2 per skill	Can Opener
9 per skill	Table top mixer
9 per skill	Oven Peel
10 per skill	Loader Belt
9 per skill	Upright Deep Freezer TKS
9 per skill	Fully Automatic Proofer Cupboard GVA-S
5 per skill	Multi-Purpose Baking Oven - Condo 2.0
3 per skill	Cutting Boards
1 per skill	Bottle Opener
1 per skill	Tape, Double Sided, Foam
2 per skill	Scissors, Kitchen
9 per skill	Liquid Soap

9 per skill	Liquid Soap Dispenser
9 per skill	Paper Towel
9 per skill	Paper Towel Dispenser
10 per competitor	Container - Disposable plastic, c/w lid, 1L
11 per competitor	Plastic storage container box, 500mL
9 per skill	Multi Purpose Cleaning spray
5 per competitor	Cutting knife
2 per skill	Steel ruler 1000mm
2 per skill	Disposable cap
200 per skill	Trash bag 50 liters
9 per skill	Squeegee
5 per skill	Cling Film
18 per skill	Thermal Glove
9 per skill	Sink Siphon
4 per skill	Dough Sheeter
1 per skill	Latex gloves box of 50 small
1 per skill	Latex gloves box of 50 medium
1 per skill	Latex gloves box of 40 large
9 per skill	Induction Stove, Double
1 per skill	Vacuum Sealer
200 per skill	Vacuum Sealer Bags, 1L, 5L
25 per competitor	Bakery Trays, 60x80
25 per competitor	↳ Parchment Paper for Baking, Sheets, 58x78
10 per competitor	Bakery Trays, 40x60
20 per competitor	↳ Parchment Paper for Baking, Sheets, 40x60
10 per skill	Flour Bins
1 per competitor	Table cloth for presentation table 3000x1500

4 per skill	Wall Clock, Analogue (with second hand, large)
1 per skill	Blast Chiller
1 per competitor	Pot 20 cm
1 per competitor	Pot 24cm
1 per competitor	Pot 16cm
1 per competitor	Pot 28 cm
2 per competitor	Bowls 11.7 cm
2 per competitor	Bowls 20 cm
2 per competitor	Bowls 20 cm
2 per competitor	Bowls 24 cm
2 per competitor	Bowls 28 cm
9 per skill	Oven Brush
2 per skill	Wrap - Aluminium foil
5 per skill	Shelf unit - Stainless steel, wire, 1.5m wide
1 per skill	Pass Through Dishwasher
4 per skill	Sink - Hand wash unit
9 per skill	Food Processor (Cooking)
18 per skill	Stainless Steel Table 1200 x 600

Ingredients List:

Quantity	Item
1 per competitor	CHOCOLATES
8 per competitor	Cocoa powder
17 per skill	Dark Chocolate, Drops
17 per skill	White Chocolate, Drops
10 per skill	Chocolate Sticks
17 per skill	↳ Milk Chocolate, Drops
1 per competitor	Category: DAIRY PRODUCTS
10 per skill	↳ Cheese, Brie
1 per competitor	↳ Unsalted butter, 82% Fat
17 per skill	↳ Cream Cheese
17 per skill	↳ Full Natural Yogurt
17 per skill	↳ Cheese, Parmesan

17 per skill	↳ Cheese, Swiss
20 per skill	↳ Fresh Cream, 45%
17 per skill	↳ Cheese, Gouda
17 per skill	↳ Milk, Coconut
20 per skill	↳ Milk, Whole, Powder
1 per competitor	↳ Cheese, Cured, Quark
1 per competitor	↳ Butter Sheets, 82% Fat
1 per competitor	↳ Milk, sweetened condensed
70 per skill	↳ Dairy - Milk whole FRESH 3.5%
1 per competitor	DRIED FRUIT, NUTS
17 per skill	↳ Raisins
10 per skill	↳ Coconut, Grated, Dried
1 per competitor	↳ Almonds, Flakes
35 per skill	↳ Almonds
20 per skill	↳ Apricot, Dried
17 per skill	↳ Dates, Dried
17 per skill	↳ Orange, Candied
17 per skill	↳ Lemon, Candied
20 per skill	↳ Pistachio, Peeled
20 per skill	↳ Hazelnuts, without Shell
17 per skill	↳ Cranberry, Dried
17 per skill	↳ Prune, Dried
17 per skill	↳ Fig, Dried
2 per skill	↳ Marzipan, Almond
20 per skill	↳ Walnuts, Without Shell
17 per skill	↳ Banana, Dried, Soft
1 tray per competitor	EGGS
5 per skill	↳ Oil, Extra Virgin Olive
170 per skill	↳ Margarine 80% lipids
10 per skill	↳ Oil, Sunflower
1 per competitor	FLOUR / CERALS
1 per competitor	↳ Wheat Grains, Whole
1 per competitor	↳ Flour, Whole Wheat
1 per competitor	↳ Flour, Wheat, T65
1 per competitor	↳ Flour, Wheat T55
1 per competitor	↳ Flour, Strong Bakers
1 per competitor	↳ Meal, Rye
1 per competitor	↳ Flour, Rye, Dark
1 per competitor	↳ Flour, Durum Wheat
1 per competitor	↳ Meal, Corn
1 per competitor	↳ Rolled oats
1 per competitor	FRUITS
35 per skill	↳ Canned, Cherry

1 per competitor	└ Apple, Gala
1 per competitor	└ Canned, Pear
1 per competitor	└ Apple, Granny Smith
1 per skill	└ Banana
1 per competitor	└ Blueberry, Fresh
1 per competitor	└ Orange
1 per competitor	└ Mango
1 per competitor	└ Pineapple, Fresh
1 per competitor	└ Raspberry, Fresh
1 per skill	└ Strawberry
1 per competitor	└ Canned, Apricots
1 per competitor	└ Kiwi
1 per competitor	lemon
20 per skill	└ Figs, Fresh
30 per skill	└ Fruit - Lime
1 per competitor	MEAT / FISH / BIRDS
1 per skill	└ Shelled shrimp
1 per competitor	└ Bacon, Beef
1 per skill	└ Chicken fillet
1 per competitor	└ Smoked salmon
1 per competitor	└ Tuna, Canned
1 per skill	└ Smoked turkey breast
1 per competitor	└ Roast Beef
20 per skill	└ Ground Beef
1 per competitor	GRAINS AND SEEDS
20 per skill	└ Seed, Pumpkin
1 per skill	└ Seed, Amaranth
10 per skill	└ Seed, Black Sesame
20 per skill	└ Seed, Husked Sunflower
40 per skill	└ Seed, Chia
1 per competitor	└ Seed, Quinoa
30 per skill	└ Seed, Poppy
20 per skill	└ Linseed
20 per skill	└ Seed, White Sesame
1 per competitor	SPICES
60 per skill	└ Table Salt
1 per competitor	└ Vinegar, White
2 per competitor	└ Ginger, Fresh
1 per competitor	└ Vanilla Bean
2 per competitor	└ Vinegar, Balsamic
1 per competitor	SPRAYS
1 per skill	└ Freezing/Ice Spray
1 per skill	└ Spray lacquer for finishing

1 per competitor	└ Spray Mold Release, Oil Spray
1 per competitor	SUGARS
1 per skill	└ Sugar, Brown
10 per skill	└ Honey
1 per skill	└ Sugar, Icing
1 per competitor	└ Sugar, Dusting
1 per competitor	└ Sugar, Castor
1 per skill	└ Sugar, Pearl
1 per competitor	└ Isomalt
1 per competitor	└ Glucose
1 per competitor	└ Fondant paste
1 per competitor	VEGETABLES
1 per competitor	└ Oregano, Fresh
1 per skill	└ Spinach Leaves, Fresh
1 per competitor	└ Mushroom, Fresh
1 per competitor	└ Pitted green olives
1 per competitor	└ Canned, Tomatoes, Peeled
1 per competitor	└ Cherry tomatoes
1 per skill	└ Pitted black olives
1 per competitor	└ Basil, Fresh
1 per skill	└ Parsley, Fresh
1 per competitor	└ Vegetable - Leek
1 per competitor	└ White onion
1 per competitor	└ Zucchini
1 per competitor	└ Rosemary, Fresh
1 per competitor	└ Pumpkins
1 per skill	└ Carrot
1 per competitor	└ Eggplant
20 per skill	└ Spring Onion
1 per competitor	└ Dill
1 per competitor	└ Mint, Fresh
1 per competitor	└ Purple garlic
1 per competitor	└ Potato
1 per competitor	└ Arugula
1 per competitor	└ Cucumber
1 per competitor	└ Red pepper
20 per skill	└ Yellow Pepper
20 per skill	└ Avocado
1 per competitor	YEAST
7 per skill	└ Yeast, Instant for sweet dough
7 per skill	└ Yeast, Instant for salt dough
1 per competitor	└ Yeast, Fresh
1 per competitor	THICKNER / STARCHES

1 per competitor	↳ Vanilla Custard Powder, Cold Set
300 per skill	↳ Vanilla Custard Powder, Cooking
1 per competitor	↳ Pectin, Violet Ribbon
1 per competitor	↳ Cornstarch
1 per competitor	SAUCES / JAMS/ GLAZE
40 per skill	↳ Ketchup
3 per competitor	↳ Mayonaise
30 per skill	↳ Mustard, Mild
3 per skill	↳ Glaze, Natural
2 per competitor	↳ Glaze, Apricot
1 per competitor	Passion Fruit
1 per competitor	Dried Meat
1 per competitor	Fresh pasteurized milk cream 35%

Section – E

E. Instructions for candidates

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 jewellery 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.

Section – F

F. Health, Safety, and Environment

1. All accredited participants and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. 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.