

Bakery (bread)

1) Final task assignment

Contestants should prepare different breads and viennoiserie.

2) Allocated time: 6 hours 00 minutes

The contest duration is 6 hours 00 minutes.

1 hour 30 minutes of preparation.

3 hours 30 minutes of creation.

1 hour of cooking and finishing.

3) Requirements

- 1) French Traditional bread** – please refers to the Decree n°93-1074 of September 13, 1993 from french legislation.

Make:

- 15 baked Baguettes of 250g each.
- 9 raw (uncooked) breads of 350g each:
 - o 3 “Epis” - loaves in the shape of a sheaf of corn.
 - o 3 “Mains de Nice” or “Mains Italiennes” - loaves in the shape of a hand.
 - o 3 “Couronnes” - round breads with the hole in the middle.

2) Bread in organic flour

Creation:

- 9 pieces of 3 different shapes with a baked weight between 400g/450g after baking.

3) Yeast-based croissant dough

- a) 12 curved croissants: maximum baked weight between 60g/80g.
- b) 12 bi-color croissants: with filling inside at the contestant choice.

Finished product: maximum weight between 80g/100g.

c) 12 chocolate pieces: shape at the contestant choice.

Finished product: maximum weight between 80g/100g.

4) Brioche dough: the incorporation butter must be between 35% and 50% per kg of flour.

a) 12 french “Brioche à Tête”: baked weight between 50g/60g.

b) “Brioche à Branche” – Plaited Brioche

1. 2 plaited Brioche with 3 branches.

2. 2 plaited Brioche with 4 branches: one high and one low.

3. 2 plaited Brioche with 5 branches: one high and one low.

Each plaited Brioche (1,2,3) must weight 400g uncooked.

Contestants are not allowed to bring the following items to the contest venue:

✓ All expendable materials, food and equipment provided in the equipment list.

5) Procedure

DAY -1 (March 23rd): The day before the competition, contestants will be welcomed on the stand by the jury. A briefing on the course of the event and safety will be organized. Due to the large number of registered candidates, the contest will be organized in 2 groups.

Contestants from the same delegation must compete in the same group. A schedule will be given to each candidate to precisely indicate their intervention times.

The group that is not in competition will have to register to go on an organized trip.

Composition of the groups

Group 1: 4 contestants	Group 2: 4 contestants
Korea, 1 contestant	Chinese Taipei, 1 contestant
France, 1 contestant	Nepal, 2 contestants
Azerbaïdjan, 1 contestant	Mongolia, 1 contestant
Bangladesh, 1 contestant	

DAY 1 (March 24th): Group n°1 will have 6 hours to complete the task assignment.

DAY 2 (March 25th): Group n°2 will have 6 hours to complete the task assignment.

6) Scoring criteria

N°	Items to be evaluated	O/S	Scoring scale
01	Respect of the rules of hygiene and safety <i>Propreté, hygiène et sécurité</i>	S	6
02	Final presentation: general trimming -3 points beyond 250g and non respect of the order -3 points <i>Présentation finale: rognure générale -3 points au-delà de 250g et non respect de la commande -3 points</i>	P	6
Module 1 - "Pain de tradition Française"			
03	French Traditional bread - Appearance, regularity and irregularly shaped holes of the baguette <i>Baguette de tradition française - Aspect, régularité et alvéolage</i>	S	9
04	French Traditional bread - Tolerance of 5% more or less on the weight. Loss of 1 point if over 5%. <i>Baguette tradition - Tolérance de 5% en plus ou en moins sur le poids. Perte de 1 point si au-delà de 5%.</i>	P	1
05	Epis, couronne, mains de "Nice" or "Italiennes" - Appearance, regularity and irregularly shaped holes of the bread <i>Épis, couronne, mains de "Nice" ou "Italiennes" - aspect, régularité et alvéolage</i>	S	10
06	Taste <i>Goût</i>	S	5
Module 2 - Bread in organic flour Pain en farine biologique			
07	Appearance, creativity and regularity, respect of the three forms <i>Aspect, créativité et régularité, respect des trois formes</i>	S	9
08	Baking, irregularly shaped holes, taste <i>Cuisson, alvéolage, goût</i>	S	5
09	Tolerance of 5% more or less on the weight. Loss of 1 point if over 5%. <i>Tolérance de 5% en plus ou en moins sur le poids. Perte de 1 point si au-delà de 5%.</i>	P	1
Module 3 - Pâte levée feuilleté			
10	Curved croissant - Appearance, taste, puff pastry, interior <i>Croissant courbé - Aspect, goût, feuilletage, intérieur du croissant</i>	S	9

11	Curved croissant - Tolerance of 5% more or less on the weight. Loss of 1 point if over 5%. <i>Croissant courbé - Tolérance de 5% en plus ou en moins sur le poids du croissant courbé. Perte de 1 point si au-delà de 5%.</i>	P	1
12	Bi-color croissant - Appearance, taste, puff pastry, interior of the croissant bi-color <i>Croissant bi-color Aspect, goût, feuilletage, intérieur du croissant bi-color</i>	S	9
13	Bi-color croissant - Tolerance of 5% more or less on the weight. Loss of 1 point if over 5%. <i>Croissant bi-color - Tolérance de 5% en plus ou en moins sur le poids du croissant courbé. Perte de 1 point si au-delà de 5%.</i>	P	1
14	Chocolate pieces - Appearance, taste, puff pastry, interior of the chocolate pieces <i>Pièces à base de chocolat - Aspect, goût, feuilletage, intérieur des pièces à base de chocolat</i>	S	9
15	Chocolate pieces - Tolerance of 5% more or less on the weight. Loss of 1 point if over 5%. <i>Pièces à base de chocolat - Tolérance de 5% en plus ou en moins sur le poids du croissant courbé. Perte de 1 point si au-delà de 5%.</i>	P	1
Module 5 - pâte brioche			
16	Brioche à tête - Appearance, baking, regularity, taste <i>Brioche à tête - Aspect, cuisson, régularité, goût</i>	S	7
17	Brioche à tête - Tolerance of 5% more or less on the weight. Loss of 1 point if over 5%. <i>Brioche à tête - Tolérance de 5% en plus ou en moins sur le poids du croissant courbé. Perte de 1 point si au-delà de 5%.</i>	P	1
18	Plaited brioche - Appearance, baking, regularity, taste <i>Brioche à branche - Aspect, cuisson, régularité, goût</i>	S	10
TOTAL POINTS			100

7) Food list

PROVIDED FOOD LIST			
Nº	Item	Photo	Note
01	Traditional flour		
02	Organic flour		Wheat or rye, whole meal
03	Gruau flour		
04	Salt		

05	Fresh yeast		
06	Sugar		
07	Eggs		
08	Butter 82%		
09	Milk		
10	White chocolate		
11	Milk chocolate		
12	Dark chocolate		

Contestants may bring in other raw materials for their creation.