

# 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 Brioches with 3 branches.

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

3. 2 plaited Brioches 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 23<sup>rd</sup>):** 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

<b>Group 1: 4 contestants</b>	<b>Group 2: 4 contestants</b>
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 24<sup>th</sup>):** Group n°1 will have 6 hours to complete the task assignment.

**DAY 2 (March 25<sup>th</sup>):** 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
<b>Module 1 - "Pain de tradition Française"</b>			
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
<b>Module 2 - Bread in organic flour Pain en farine biologique</b>			
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
<b>Module 3 - Pâte levée feuilleté</b>			
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
<b>Module 5 - pâte brioche</b>			
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
<b>TOTAL POINTS</b>			<b>100</b>

## 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		

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

Contestants may bring in other raw materials for their creation.