



Nomination:

Baker

Competitors:

The competition is open for 2 participants from each educational institution.

1. Competition is individual.
2. Sequential number for completing the competition tasks will be drawn at the start of the competition.
3. Contestants must comply with the requirements of work safety and fire protection rules.
4. After completing the competition tasks, the participants must clean and tidy up their workplaces.
5. Before the presentation, the participants must submit 3 copies of the recipe to the jury. The material includes product name, author's name and surname, represented school, a technical sheet of the product, and a description of the preparation. Each copy must be prepared in a representative format chosen by the participants of the competition.
6. List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 10th of March by e-mail: march@rtrit.lv

Competition tasks: *The competition consists of two tasks:*

Task 1: make wheat flour water pretzels, 10 pieces, one product weight 60 g. Three products for jury, seven products for the exhibition.

Task 2: make shortbreads, 10 pieces, one product weight 60 g, free choice of shape. Three products for jury, seven products for the exhibition. The mandatory ingredient is corn flour.

Cooking time 3 hours (180 minutes), including 10 minutes of presentation time.

Evaluation criteria:

Description of criteria	Points
Miss-en-place and workplace cleanness	0 – 20
Professional skills	0 – 60
Appearance, originality, creativity	0 – 40
Tidying, food and work safety, hygiene regulations, bad habits	0 – 30
Presentation (in English)	0 – 30
Taste	0 – 20
Visual appeal	0 – 10
Shape	0 - 10
Creativity	0 - 10
Sustainability and zero waste	0 - 20
Total maximum points	250

The Evaluation criteria continue on next page..



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One winner may be determined in each of the three positions. If there are participants with the same number of points, then the jury prefers participant with a higher score of evaluation criteria Professional skills, if there is still an equal number of points, the jury takes into account the points of the evaluation criteria for Sustainability and zero waste.

Equipment:

No.	Materials	Notes	Measuring unit	Quantity
EQUIPMENT				
1.	Working tables	stations	pcs	12
2.	Convection oven		pcs	1
3.	Electric cooker top oven	8 hotplates	pcs	2
4.	Refrigerator		pcs	2
5.	Freezer	-18°C	pcs	1
6.	Stationary mixer		L	2
8.	Blender		pcs	2
9.	Freezer/ shocker	-40°C	pcs	1
10.	Microwave oven		pcs	1
11.	Weights	2 grams – 5 kg	pcs	6
12.	Dough raising oven		pcs	1
13.	Dough fermentable equipment		pcs	1
14.	Mixer for dough		pcs	1
15.	Small inventory	Grater, rolling pins, food plastic, foil, baking paper, cutting boards, roller pins, paper towels, knives, disposable gloves, pots, pans, strainer, pastry bags, tips, plastic bags (for unused products)		
16.	White plates	Different sizes 22x22 cm 25x25 cm		



The contestants are allowed to bring the necessary products not provided by the organizer (which are not included in the product list), individual small inventory (knives, tweezers, brushes, etc.).

See provided products on next page ..



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Products offered by organizers:

Wheat flour – type 405	Yeast (fresh pressed)
Rye flour	Dry yeast
Corn flour	Black olives, canned
Corn starch	Green olives, canned
Coarse salt	Sundried tomatoes in oil
White sugar	Dried onions, grounded
Butter 80%	Dried garlic, grounded
Vegetable oil	Spices:
Eggs	Curry,
Almonds	Black pepper
Hazelnuts	Cardamon
Cumin	Vanilla sugar
Poppy seeds	Cinnamon
Pumpkin seeds	Nutmeg grounded
Sesame seeds	Coriander seeds
Sunflower seeds	Thyme, dried
Onion	Rosemary, dried
Carrots	Red paprika powder
Garlic	Fresh dill
Spinach	Fresh parsnip