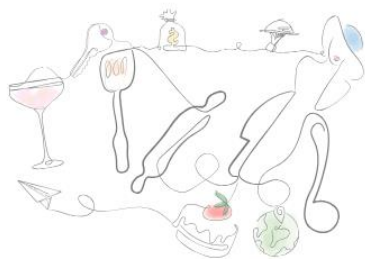




RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



3rd INTERNATIONAL CONTEST FOR VET STUDENTS

Learn, Know, Do, Can, Show

26. - 28.03.2024

Baker

Competition process:

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. Competitors confirm their compliance with safety regulations by signature.
4. Contestants prepare meals in training workshops according to the competition tasks and recipes prepared at home.
5. After completing the competition tasks, the participants must clean and tidy up their workplaces.
6. Before presentation contestants must submit 3 copies of the recipe to the jury. The material includes product name, author's name and surname, represented school and a technological card must be included. Each copy must be prepared in presentable format up to contestants' choice. Technological card must be included.

Tasks of the competition:

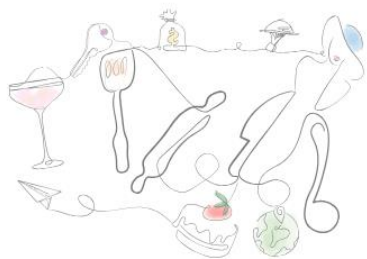
1. Prepared wheat flour bread with spinach, seeds and garlic.
2. 2 loaves of bread must be prepared - weight of 1 loaf - 0.500 kg
3. Preparation time 3 hours, it includes presentation time.
4. One bread for the commission, the other for the exhibition.

Products offered by organizers:

1. Wheat flour - type 405
 2. Spinach
 3. Coarse salt
 4. White sugar
 5. Butter 80%
 6. Vegetable oil
 7. Eggs
 8. Yeast (fresh pressed)
 9. Dry yeast
 10. Seeds (cumin, poppy, sesame, sunflower)
 11. Garlic
- Serving plates will be provided (photo).



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Evaluation criteria:

Workplace cleanness	0 – 20 points
Professional skills, creativity, and organoleptic qualities	0 – 60 points
Appearance, originality, creativity	0 – 40 points
Tidying, food and work safety, hygiene regulations	0 – 20 points
Presentation (in English)	0 – 30 points
Recipe compliance, economic use of raw materials	0 – 30 points
Compliance of the finished product with the trends of modern confectionery production	0 – 20 points
Maximum points	220

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

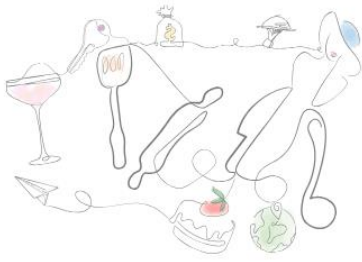



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14.	Mixer for dough		pcs	1
15.	Small inventory	Grater, rolling pins, food plastic, foil, baking paper, cutting boards, roller pins, paper towels, knives, disposable gloves, pots, pans, strainer, pastry bags, tips, plastic bags (for unused products)		
16	White square plates	Different sizes 15x15 cm 18x18 cm 22x22 cm 25x25 cm		

The participants are allowed to bring ingredients for filling and, if necessary, specific equipment and two bread form of bread baking. Participants submit a technological document/prescription to the jury during the presentation.