



Nomination:

Pastry

Competitors:

One participant from each school. Competition is individual. Sequential number for completing the competition tasks will be drawn at the start of the competition. Participants must comply with the requirements of work safety and fire protection rules. Participants must wear their full professional uniform.

Task of the competition:

GLUTEN-FREE CONFECTIONERY - CAKES

1. Product consists of two (2) types of doughs, two (2) different creams, filling, decoration
2. Makes 2 pieces, one piece weight - 500 g. One product - for the jury, second product - for the exhibition.
3. Time to complete the task is 3 hours (180 minutes), including presentation - 10 minutes.
4. The filling can be according to the wishes of each participant. It's allowed to bring own ingredients.
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
7. During the preparation process, the jury experts may ask professional questions about the preparation process, the tools used and the raw materials used.

Evaluation criteria:

Description of criteria	Points
Workplace cleanness	0 – 20
Professional skills, creativity, and organoleptic qualities	0 – 60
Appearance, originality, creativity	0 – 40
Tidying, food and work safety, hygiene regulations	0 – 30
Presentation (in English)	0 – 30
Recipe compliance, economic use of raw materials	0 – 30
Compliance of the finished product with the trends of modern confectionery production	0 – 20
Sustainability and zero waste	0 -20
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 a participant with a higher score in the evaluation criteria -Professional skills, creativity, and organoleptic qualities, 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.

Each competitor will be provided with:

Basic Ingredients
Corn flour
Hemp flour
Buckwheat flour
Hazelnut flour
Almond flour
Walnuts
Cornstarch
Coarse salt
White sugar
Brown sugar
Powdered sugar
Baking powder
Eggs
Sweet cream 35%
Sour cream
Yougurt without additives
Fresh cheeze (Philadelphia)
Sea buckthorn puree
Kiwi puree
Dark chocolate Belcolada
Milk chocolate Belcolada
White chocolate Belcolada
Apples
Oranges
Lemons
Vanilla sugar
Cocoa
Gelatin in sheets
Pectin
Food colorings
Butter 80%
Milk

Provisions continue on next page ..



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Equipment

No	Materials	Notes	Measuring unit	Quantity
EQUIPMENT				
1.	Metal working tables	stations	pcs	12
2.	Convection oven		pcs	5
3.	Electric cooker top oven	4 hotplates	pcs	6
4.	Refrigerator		pcs	2
5.	Freezer	-18°C	pcs	1
6.	Stationary mixer		L	3
7.	Hand mixer		pcs	6
8.	Blender		pcs	6
9.	Freezer/ shocker	-40°C	pcs	
10.	Microwave oven		pcs	1
11.	Weights	2 grams – 5 kg	pcs	10
12.	Dough raising oven		pcs	1
13.	Mixer for dough		pcs	1
14.	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)		
PRESENTATION TRAYS				
1.	Round plates	Different 30 X30 cm		



The competitors are allowed to bring ingredients for filling and, if necessary, specific equipment. Participants may bring their own forms or bake without using forms.