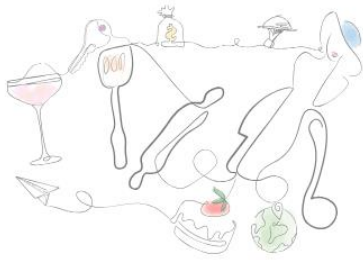




RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



# 3<sup>rd</sup> INTERNATIONAL CONTEST FOR VET STUDENTS

## *Learn, Know, Do, Can, Show*

26. - 28.03.2024

### PASTRY

#### **Competition consists of a practical task:**

1. Pastry chefs prepare puff pastry Eclairs, the filling must be filled with salty filling, which includes fresh cheese (Philadelphia type) optionally, decorated according to the filling.
2. 10 pieces are made, weight – 50 g
3. Work execution time 2 hours, including presentation - 10 minutes.
4. Filling according to the wishes of each contestant.
5. 5 pieces – for the commission, 5 – pieces for the exhibition.
6. Total time of the task: 120 minutes, including presentation 10 minutes.
7. 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.
8. During the preparation process, the jury experts may ask professional questions about the cooking process, the tools used and the raw materials used.
9. Contestants must comply with workplace safety rules, failing which the panel of experts is entitled to prevent them from continuing their work.

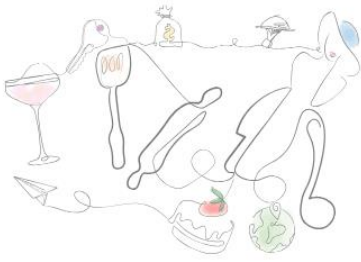
#### **Evaluation criteria:**

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
<b>Maximum points</b>	<b>220</b>

Before the evaluation of the competition, the commission shall acquaint the participants with the evaluation criteria of the competition task.



RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



# 3<sup>rd</sup> INTERNATIONAL CONTEST FOR VET STUDENTS

## *Learn, Know, Do, Can, Show*

26. - 28.03.2024

The results of the competition will be announced at the end of the competition day.

### **Each competitor will be provided with:**

Basic ingredients for the preparation

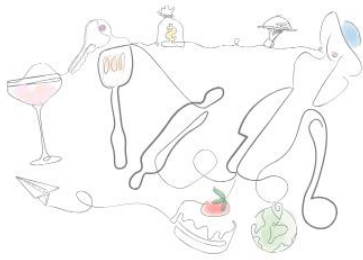
Wheat flour type 405
Fresh cheese (Philadelphia)
Coarse salt
White sugar
Butter 80%
Milk
Greens (dill, parsley, thyme, basil)
Eggs ( L )

### **Equipment**

No.	Materials	Notes	Measuring unit	Quantity
<b>EQUIPMENT</b>				
1.	Metal working tables	stations	pcs	12
2.	Convection oven		pcs	2
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	



RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



# 3<sup>rd</sup> INTERNATIONAL CONTEST FOR VET STUDENTS

## *Learn, Know, Do, Can, Show*

26. - 28.03.2024

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)		
<b>PRESENTATION TRAYS</b>				
1.	White square plates	Different sizes 15x15 cm 18x18 cm 22x22 cm 25x25 cm		

The competitors are allowed to bring ingredients for filling and, if necessary, specific equipment. The forms for baking the tarts are not provided. Contestants may bring their own forms or bake without using forms.