

TEST
PROJECT
Baking

VIRTUAL SECONDARY

1 Workstation

1.1 Set Up

Competitors may organize all their equipment and smallwares at their workstation prior to the start of the competition.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required.

2. Organization

Competitors have 6 hours to produce all of the products described below. They are free to organize all of their workday as they wish, but they must respect the presentation times of each product as described in the Contest Description.

5 MODULES

5.1 MODULE A - SAFETY, SANITATION AND ORGANIZATION

- Competitors will be assessed based on the following criteria's: •
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

Competitors are free to use any ingredients of their choosing based on researched recipes.

5.2 MODULE B – SUGAR COOKIES WITH PIPED ROYAL ICING

- 10 identical sugar cookies
- Cookies must be 3-4" in diameter (any shape)
- Cookies are to have a decoration on top of the sugar cookie using run royal icing. Decoration must be identical on all 10 cookies.
- The 10 cookies are to be presented on a bake sheet all together.

5.3 MODULE C– BREAD OF THE WORLD PRODUCTION

Each Competitor is required to make:

Two Identical Tangzhong Breads (Japanese Milk Bread) •

Loaves must egg washed

- 500-600g baked
- Must be baked in a loaf pan.
- Loaves are to be egg washed.
- Loaves will be presented beside each other for virtual judging.

5.5 Toolbox

Competitors are able to use small wares and small equipment as they require to produce their products

5.6 Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	30
Sugar Cookies with Piped Royal Icing	40
Bread of the World	30
Total Marks	100

