

NAIPUNYAM SKILL FIESTA-2015

Competition: BAKERY AND CONFECTIONARY (INSTITUTE LEVEL)

Purpose:

The purpose is to evaluate each contestant's skill for employment and to recognize outstanding students for excellence and professionalism in Bakery and Confectionary. The competition assumes to test the skill of the contestants in creating innovative products with the given ingredients and in the environment and stipulated time

1 Skill Test

A) To prepare 4 portions of Caramel Custard

B) To prepare 05 nos of Croissants

2.a Clothing Requirements:

Chef Pants, Chef coat, Black shoes, with necessary knives and equipments, ..

3 Eligibility:

Any candidate registered and sponsored by a skill training Institute under 25 years of age

4. Equipment and Materials: Supplied by host school

4a. CAMEL CUSTARD

Ingredients

Milk – 300 ml

Egg – 3 nos

Sugar – 100 g

Vanilla essence

Nutmeg – a pinch

Equipments

Oven

Pudding mould

Ladle

Pan

Cooking range with gas connection

Tray

Dessert plates

4b. CROISSANT

Ingredients

Flour – 350 g
Sugar – 35 g
Gluten – 4 g
Improver – 4 g
Milk – 80 ml
Yeast – 10 g
Salt – 15 g
Butter – 130 g
Egg – 3 nos

Equipments

Rolling Pin
Dough Mixer
Cutter
Tray
Oven
Mixing Machine
Measuring Jar
Weighing Machine
Kneading table

1.c.II Materials Trainee Need to Bring to the Event: •Knives, Any special equipments, Display Materials, Sauces, Crockery for presentation.

1.d.II Time 60 minutes. The Skill test should be completed in 60 Minutes.

1.e General Guidelines

05 nos of Croissants of 50 gms each and 04 nos of Caramel Custard of 70 gms each to be prepared. Both the items should be completed in the stipulated time and ready for presentation. Assessment would be made on the product work flow, timely completion, Appearance & taste.

1.f Scoring Sheet and Criteria of Evaluation

Scoring will be 60 % Subjective and 40 % Objective. Detailed Scoring sheet is provided below

Subjective assessment

Contestant No	Appearance 4 marks	Taste 4 marks	Innovation 6 marks	Work flow / Skill 6 marks	Total 20 marks

Objective Assessment (Yes or No)

Contestant No	Cleanliness 2 marks	Timely Completion 4 marks	Calorific value 2 marks	Hygiene 2marks	Total 10 marks