



NYPUNYAM

SKILL FIESTA 2016



KASE

KERALA ACADEMY FOR SKILLS EXCELLENCE
Skill Development Mission of Government of Kerala



NYPUNYAM

SKILLS FOR TOMORROW

February 5-7 | **2016**, Thiruvananthapuram, Kerala

BAKERY AND CONECTIONARY

SKILL FIESTA - 2016

Test Project Format – State Level

Trade: BAKERY AND CONFECTIONARY

Duration of the Test: **6 Hours**

Project Brief:

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 stipulated time

DESCRIPTION OF PROJECT / TASKS

Would you like to use your skills and creativity in the field of bakery and confectionary? Then here is an opportunity awaiting you. You have to use your skills and creativity to prepare four portions of **Tiramisu** and **Baklava**- each in a time frame of four hours.

Tiramisu is a popular Italian dessert made with cheese and flavoured with coffee and Baklava is a Greek dessert made with phyllo dough and dry fruits and honey.

The outcome should have international standards in terms of texture, taste and presentation.



TECHNICAL DETAILS:

- A) Preparation of 4 portions of TIRAMISU
- B) Preparation of 4 portions BAKLAVA using the given ingredients

INSTRUCTIONS TO THE COMPETITOR:

- Work to be done in the given work area
- Use the raw materials correctly
- Correct usage of manual and mechanical equipments
- Good hygiene and grooming standards
- Emphasis on presentation
- Proper uniform as per industry standards
- Timely completion and presentation of the preparations

MARKING SCHEME (OUT OF 100)

A	Work skills	20.00
B	Standard operating procedures	20.00
C	Waste management	10.00
D	Hygiene	20.00
E	Presentation	16.00
F	Time management	04.00
G	Innovation	10.00