

Technical Description

Bakery

Skill 14



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1 Skill Overview

1.1 Skill Name and Category

Bakery, Food

1.2 Number of Competitors

This is an individual Skill Competition with one competitor.

1.3 Competition Time

The total competition time is 5 hours 30 minutes and is divided into the following modules:

- Module A: Cinnamon Bun and Decorative White Bread – 2 hours 30 minutes
- Module B: French Baguette and Braided Bread – 3 hours

1.4 Description of the Skill

Bakery involves the preparation and decoration of baked goods using professional bakery equipment and following provided instructions. Competitors are expected to demonstrate technical proficiency in dough preparation, baking techniques, and decorative finishing. The skill requires precision, creativity, and a solid understanding of ingredients, processes, and presentation. Success in this skill depends on effective time management, attention to detail, and the ability to produce high-quality bakery items that meet both functional and aesthetic standards.

2 Task Assignment Overview

2.1 Task Assignment Description and Familiarisation Session

The Task Assignment is the main competition task used to assess the competitors' skills. It defines what the competitors must complete during the competition and forms the basis for all assessments. The final result is evaluated only on the finished work produced during the official competition time.

A familiarisation session is organised on C-1. During this session, competitors may enter the workshop, see the workspace, check the available tools and materials, and ask questions about procedures or practical arrangements. Competitors are not allowed to practise, start, or rehearse any part of the Task Assignment during this session.

2.2 Task Assignment Structure

The competition consists of two modules. Each module includes preparing and producing two bakery products. Competitors may manage the available competition time freely between the two products within each module.

Module A: Cinnamon Bun and Decorative White Bread

Competition time: 2 hours 30 minutes

- Competitors produce cinnamon buns according to the recipe and preparation instructions provided on C-1.
- Competitors produce two decorative white breads. The dough must contain 20% organic flour. The decorative bread theme is "Finland".

Module B: French Baguette and Braided Bread

Competition time: 3 hours

- Competitors produce two types of baguette: five traditional baguettes and five free-choice baguettes. The baguette dough must contain sourdough equivalent to 10% of the flour weight.
- Competitors produce two types of braided bread using brioche dough. The brioche dough must contain butter equivalent to 15% of the flour weight.

2.3 Task Assignment Technical Requirements

Competitors are required to demonstrate the following skills and knowledge:

- preparing and handling different types of dough;
- using sourdough and brioche dough in bakery products;
- weighing and measuring ingredients accurately;
- mixing, kneading, shaping, and proofing dough;
- producing traditional and free-choice baguettes;
- producing cinnamon buns;
- producing decorative white bread;
- producing braided bread;
- applying decorative and finishing techniques appropriate to the product;
- controlling product shape, size, appearance, and consistency;

- managing baking processes and product quality;
- working hygienically and safely;
- using ingredients and materials responsibly; and
- applying sustainable working practices and minimising waste.

The Task Assignment and module-specific instructions define the exact requirements, including product quantities, specifications, ingredients, and other task-specific details.

3 Materials and Equipment

3.1 Materials and Equipment Provided by the Competition Organiser

The Organiser provides the materials, tools, and equipment listed below.

Images are for reference only. They do not indicate a specific brand or model unless otherwise stated in the specifications. Quantities are per competitor unless otherwise stated.

Items will be available at the competitor's workstation or in the designated competition area, as appropriate. Where exact brands, models, or task-specific material details are not specified, these may be confirmed before the competition or defined in the Task Assignment, as appropriate.

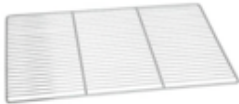
No.	Equipment / Material	Picture	Specifications	Quantity
01	Deck oven		Shared equipment	1 per 3 competitors
02	Dough mixer		Shared equipment	1 per 3 competitors
03	Table mixer			1
04	Baking tray			10
05	Wooden tray			5

				
06	Rolling pin			1
07	Bakery rack			1
08	Proving cabinet		Shared equipment	1 per 4 competitors
09	Bread couche			2 per competitor
10	Electronic scales			1
11	Worktable			1–2 per competitor
12	Stove			1

				
13	Oven broom		Shared with deck oven	1 per deck oven
14	Oven peel		Shared with deck oven	1 per deck oven
15	Baker's oven gloves		Shared with deck oven	2 pairs per deck oven
16	Table with washing tub			1
17	Stainless steel dough scraper			1
18	Plastic dough scraper		Different sizes (2 sizes)	1 per size
19	Microwave oven		Shared equipment	1 per 2 competitors
20	Plastic bowls		Different sizes	2 per size

				
21	Stainless steel bowls		Different sizes	1-2 per size
22	Saucepan		Two different sizes	1 per size
23	Metal sieve			1
24	Pastry brush		For greasing	2
25	Scoop for bulk ingredients			2
26	Dough box			2
27	Thermometer			1
28	Spatula		Two different types	1 per type

				
29	Baking paper			20
30	Plastic sheets			5
31	Table brush			1
32	Bakery knives		Two different types	1 per type
33	Shelf unit			1 per workstation
34	Refrigerated table			1 per workstation

				
35	Cooling rack			3
36	Measuring jug		1 L	1

3.2 Materials and Equipment Supplied by Competitors

Competitors may bring only the materials, tools, and equipment listed below. Personal tools and equipment must fit within a toolbox or tool case suitable for checked luggage, with a maximum total weight of 23 kg, including the toolbox or case. This requirement does not apply to clothing, footwear, personal protective equipment (PPE), or equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

Images are for reference only. They do not indicate a specific brand or model unless the specifications state otherwise. Quantities are per competitor unless otherwise stated.

No.	Equipment / Material	Picture	Specifications	Quantity
01	Utility knife		For baguettes	1
02	Template		For decorative bread	1
03	Kitchen clothing		A baker's uniform consisting of a white jacket, trousers, hat, and safety shoes	1 set

3.3 Prohibited Materials and Equipment

Competitors may use only the materials, tools, and equipment listed in Sections 3.1 and 3.2, unless otherwise authorised by the Skill Manager or Chief Judge. This restriction does not apply to clothing, footwear, or personal protective equipment (PPE) required in Section 4.1, or to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

All other materials, tools, and equipment are not permitted.

4 Skill-Specific Requirements

4.1 Skill-Specific Requirements

The Skill-Specific Requirements below apply to this Skill Competition and must be followed in addition to the Abilympics Competition Rules. The Skill Manager or Chief Judge may provide additional instructions, as needed, to ensure the competition is conducted safely and fairly.

Topic	Skill-Specific Requirements
Materials and tools provided by the Organiser	Competitors must check all materials, tools, and equipment provided by the Organiser before the competition begins. If anything is missing, damaged, or defective, competitors must immediately inform the Judges. No replacements will be provided after competition time has commenced, unless authorised by the Judges. If equipment provided by the Organiser fails and the failure is confirmed not to have been caused by the competitor, the Chief Judge may grant additional time.
Use of personal tools	Competitors may bring and use only the personal tools, materials, and equipment listed in Section 3.2. This restriction does not apply to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.
Personal protective equipment (PPE)	Competitors must wear the personal protective equipment required for the task. Safety shoes are mandatory.
Clothing / Uniform	Competitors must wear a baker's uniform consisting of a white jacket, trousers, hat, and safety shoes. Competitors may also wear an apron if they wish. Clothing must not display large commercial logos or promotional branding. Small, non-distracting brand marks are permitted.
Sideline coaching	Competitors must remain at their workstations or within the designated competition area during competition time, unless authorised to leave by the Judges. Competitors may not communicate with other competitors or members of the public during competition time. Competitors may communicate with Judges, Interpreters, personal assistants, and other authorised persons when required. The role and permitted involvement of a personal assistant must be agreed in advance with the Organiser based on the competitor's condition or special needs.

Topic	Skill-Specific Requirements
Use of technology	Competitors may not use personal laptops, tablets, mobile phones, smartwatches, or other personal communication or electronic devices during competition time. Competitors must store such devices away and may access them only during the lunch break or at the end of the competition day. This restriction does not apply to devices required due to the competitor's condition or special needs and agreed in advance with the Organiser. Judges and Interpreters may use devices required for their official duties only as agreed by the Skill Manager and the Chief Judge. The Skill Manager and the Chief Judge may use devices required for competition management and will specify any additional restrictions or permitted device use within the competition area.

5 Assessment Framework

5.1 Assessment Principles

All Abilympics Skill Competitions are marked out of 100 points.

Points are divided between criteria that reflect the required skills and expected outcomes.

Two methods of assessment are used:

- **Measurement:** objective, factual scoring (e.g., size, accuracy).
- **Judgement:** expert evaluation of quality, technique, and artistic choices.

5.2 Assessment Areas

Detailed marking criteria and scoring are provided in the Task Assignment.

Assessment focuses on the following key areas:

Assessment Area	Points
Module A: Cinnamon Bun and Decorative White Bread	50
Module B: French Baguette and Braided Bread	50
Total	100