



PROFFESIONAL SCHOOLS – PASTRY

The competition can be attended by high school food technology students – food programme, bakery profession.

The team consists of three competitors, accompanied by a mentor. The students are at competitive position in a perfect work suit, as well as in carrying out practical lessons at a school workshop. On a working uniforms there are allowed labels of school or sponsors.

a) Bakery pastries – 3 types po 10 pieces (weight of one pastry piece: 60-70 g)

- 1 x stuffed crochet
- 1 x brioche knitted cake – heart
- 1 x small knitted cake of your choice

b) Ornamental product – knitted number 66, also decorated.

For a decoration, a dead dough is brought by a competitor (but not more than 100g)

The preparation time of the design and manufacture is 90 minutes.

1. The team prepares the dough, creates products. Those are later baked at the showroom in in the hotel's kitchen (according to the possibilities of carrying out the competition information is passed on to the mentors).

2. The team exhibits the products on the competition space. Baking and exhibition are not included in the time of the competition.

All the necessary raw materials and tools as well as the recipe, the team brings with them, including a small mixing machine (360W for connection) and baking trays.

Before the competition, each competitor brings all documentation with recipes and descriptions of the products to the Commission.

The theme of the task is adapted to all products.

JUDGING CRITERIA

1. Introduction:

- Personal tidiness, uniform, footwear
- Workplace preparation, working hygiene

2. General impression of the product:

- Basic: preparation, dough shaping
- Variety and difficulty of shaping

3. Economics of products:

- Products suitability for sale,
- Economical use of raw materials and consumption of prepared dough

4. Innovation:

- Innovation of product presentation

5. Documentation:

- Documentation preparation (plan and recipe)

6. Assessment of the finished product:

- The appearance of the baked product
- The taste of the baked product
- Production time

EVALUTION CRITERIA

Based on the number of received points the team will be awarded with confirmation of participation/ diploma/ bronze/ silver/ gold medal. Best three teams will receive bronze, silver and gold medal.

00,00 – 59,99 – CONFIRMATION OF PARTICIPATION

60,00 – 69,99 – DIPLOMA

70,00 – 79,99 – BRONZE

80,00 – 89,99 – SILVER

90,00 – 100,00 – GOLD



**TURISTIČNO
GOSTINSKA
ZBORNICA
SLOVENIJE**



Each competitor will receive recognition for participation in the event.

The first placed team is competing for the transitional school cup in the overall total for winning the transition tournament of GTZ Slovenia.

The criteria is the sum of all collected points by the teams of each school during the competition.

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge's complaint if the competition rules are not followed.

Team rating is the sum of all three competitors.

The Evaluation Committee is composed of 5 members – three from school and two externals. The highest and lowest grades are deleted.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: 27th September 2019

Names deadline: 28th October 2019

E-application: <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

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For all additional information please contact the head judge:

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