

TASKS FOR CONFECTIONER COMPETITION

It is not allowed take the products with you. You must submit a product application till 01.10.2026. If the product application is not submitted on time the contestant will not be allowed to participate.

You can bring your own plates and small equipment. We offer round, white plates, d=30 cm.

Written recipes / technological cards in English are mandatory. Each contestant must prepare written recipes / technological cards in English for all products of both competition days and hand them over to the judges at the beginning of Day 1, before starting the task.

On the final day of the competition (day 2), the jury invites the contestants together with the teacher for 2-3 minutes to provide feedback.

Task 1	Yeast dough "Bacon patty" (Latvian bacon rolls)	Day 1
Description	Yeast dough "Bacon patty" - 20 pieces – 1piece weight 20 g. The dough must be kneaded by hand. The products are served in a certain order: • after 3 hours the bacon patty should be ready • after 4 hours the Brioche bread should be ready (task 2).	
Presentation	For judges – 12 pieces For the presentation – 8 pieces 	

Task 2	French Brioche bread	Day 1
Description	French Brioche bread – according to the classic version – 2 pcs. 1 pcs weight 500 -550 g (405 type flour, butter 82%) Bake in rectangular shapes + /- 21cm x 11 cm Knead the dough by hands. After 4 hours the Brioche bread should be ready. Total time for first day is 6 hours. You can make components for second's day dessert and cakes, and clean your workplace.	

Presentation	For judges 1pcs and 1 for the presentation. 
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Task 3	Dessert "Mushroom"	Day 2
Description	Dessert "Mushroom" - 3 servings, serving weight 110g - max 130g. Mushroom consists of cream/mousse. For serving dessert, there should be on a plate one type of dough, two sauces. Mandatory products are sour cream 25% and at least one product from the mystery box. The preparation time for both products (task 3, task 4) is 5 hours.	
Presentation	3 separate portions: - 2 for judges - 1 for the presentation	

Task 4	Cake "Other Opera"	Day 2
Description	Cake "Other Opera" (cranberry) 10 pcs. Length 10 cm, width 3 cm, weight from 80g - max 100g. The basis of the cake is a classic cake "Opera" (almond sponge cake). Cranberries should be used for the filling and decoration. Required chocolate decoration, use Belcolade white 33-34 % or Belcolade dark 55% chocolate (chips). The preparation time for both products is 5 hours.	

Presentation	For judges 7 cakes and for the presentation 3 cakes. 
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IMPLEMENTATION PROGRESS

The participant's serial number is determined by lot.

For tasting and sensory evaluation of the dish, the participant's number is coded.

All participants start working at the same time.

Time	Activities
Day 1	
9:45 – 9:55	Meeting with judges and participants. Brief instructions on the tasks and the course of competition.
9:55 – 10:05	Presentation of the first and second days of work tasks and working time
10:05 – 10:20	Writing recipes / technological cards in English and handing them over to the judges (15 min).
10:20 – 10:35	Workplace, inventory preparation and product assembly.
10:35 – 16:35	Completion of tasks No. 1 and No. 2 and serving. Preparing semi products for other tasks.
16:35 – 17:05	Workplace arrangement.
17:05 – 17:20	Reflection, feedback with judges.
Day 2	
8:30 – 8:40	Meeting of judges and contestants
8:40 – 8:50	Workplace, inventory preparation and product assembly
8:50 – 13:50	Completion of tasks No. 3 and No. 4.
14:30	Serving tasks No. 3 and No. 4
13:50 – 14:20	Workplace arrangement
14:20 – 14:50	Reflection, feedback with judges

EQUIPMENT

Metal working tables
Convection oven (5 pieces) - 5 tins
Electric oven
Refrigerator - 3 refrigerators
Freezer/ shocker -30 °C – 37 °C
Stationary mixer, shared
Hand mixer
Blender
Microwave oven, shared
Scales 0,001 – 5,0 kg
Dough raising oven, shared
Sinks
Various kitchen equipment for each - pots, cutting boards, knives, flour sifter, etc.