



**Competitors:**

One to two participant from each school. Electronic devices are forbidden during the contest. Sequential number for completing the competition tasks will be drawn at the start of the competition. Participants must comply with the requirements of work safety and fire protection rules. During the preparation process, the jury experts may ask professional questions about the preparation process, the tools used and the raw materials used.

**List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 1st of March by e-mail: [march@rtrit.lv](mailto:march@rtrit.lv)**

**The contestants are not allowed to bring any products, decoratons and electrical appliances etc.**

**Contestants must bring: forms for bread, and small inventory.**

One winner may be determined in each of the three positions. If multiple participants have the same number of points, the jury will give preference to the participant with the higher score in the "Professional Skills" criterion. If the scores remain tied, the jury will then consider the points awarded in the "Sustainability and Zero Waste" criterion.

**Description of the tasks and rules:**

**First task:** Prepare vegetable bread, 2 pieces, one product weight 300 g. One product for jury, one product for the exhibition.

**Second task:** Prepare form bread with 20% of rye flour, 2 pieces, one product weight 300 g. One product for jury, one product for the exhibition.

**Preparing time 3 hours (180 minutes)**, including set up and cleaning and tidying up workplaces and 10 minutes of presentation time.

Presentation on plain white plates (31 cm diameter) without any additional extras on plate.

Criteria	Points
Miss-en-place and workplace cleanness	0-20
Professional skills, creativity, and organoleptic qualities	0-60
Appearance, originality, creativity	0-40
Tidying, food and work safety, hygiene regulations	0-30
Presentation (in English)	0-30
Recipe compliance, economic use of raw materials	0-30
Compliance of the finished product with the trends of modern confectionery production	0-20
Sustainability and zero waste	0-20
<b>Total</b>	<b>250</b>



**Equipment:**

No.	Materials	Notes	Measuring unit	Quantity
<b>EQUIPMENT</b>				
1.	Working tables	stations	pcs	12
2.	Convection oven		pcs	1
3.	Electric cooker top oven	8 hotplates	pcs	2
4.	Refrigerator		pcs	2
5.	Freezer	-18°C	pcs	1
6.	Stationary mixer		L	2
8.	Blender		pcs	2
9.	Freezer/ shocker	-40°C	pcs	1
10.	Microwave oven		pcs	1
11.	Weights	2 grams – 5 kg	pcs	6
12.	Dough raising oven		pcs	1
13.	Dough fermentable equipment		pcs	1
14.	Mixer for dough		pcs	1
15.	Small inventory	Grater, rolling pins, food plastic, foil, baking paper, cutting boards, roller pins, paper towels, knives, disposable gloves, pots, pans, strainer, pastry bags, tips, plastic bags (for unused products)		
16.	White plates	Different sizes Diametr 31 cm		

**Provided products:**

Wheat flour – type 405 | Rye flour | Corn flour | Corn starch | Coarse salt | White sugar | Butter 80% | Vegetable oil | Eggs | Almonds | Hazelnuts | Cumin | Poppy seeds | Pumpkin seeds | Sesame seeds | Sunflower seeds | Onion | Carrots | Garlic | Paprika (bell pepper - red, green) | Spinach | Fresh dill | Black olives, canned | Green olives, canned | Yeast (fresh pressed) | Dry yeast | Boiled beets / fresh pumpkin |

Spices: Black pepper | Cardamom | Vanilla sugar | Cinnamon | Nutmeg grounded | Coriander seeds | Thyme, dried | Rosemary, dried | Red paprika powder