



**Skill India**

कौशल भारत - कुशल भारत



**INDIA SKILLS KERALA 2018**

**State Skill Competition**

**Skill- BAKERY**

**Category: Social & Personal Services**

## **Table of Contents**

<b>A. Preface.....</b>	.....
<b>B. Test Project.....</b>	.....
<b>C. Marking Scheme .....</b>	.....
<b>D. Instructions for candidates.....</b>	.....
<b>E. Health, Safety, and Environment.....</b>	.....

## *A. Preface*

### **Skill Explained**

The baker is a highly skilled professional who produces a wide range of bread and pastry items. They will produce various bakery products such as instant breads, sweet doughs, rye breads, croissants, brioche, artisan breads and puff pastry products commercially. These items will appear in a large number of bakeries. Bakers may also have to produce elaborate display decorative breads using creative skills.

A high degree of specialist knowledge and skill is required. Bakers will have undergone years of training for them to develop the level of skill required. They will be proficient in wide range of specialist techniques; to mix, process and bake the variety of breads needed. An artistic talent and attention to detail are required alongside the ability to work effectively and economically to achieve outstanding results within set timeframes.

### **Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):**

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

### **Total Duration: 8 Hrs**

## Section - B

### B. Test Project

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#### Module Instructions:

- Competitors are required to present them self in professional manner.
- Competitor is required prepare sweet Brioche
- Competitor is required to prepare Baguette
- Competitor is required to perform prepare Barmbrack
- Competitor is required to prepare Quiche.
- Competitor is required to prepare Focacci
- Competitor is required to prepare Braided breads

# Section – C

## C. Marking Scheme

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The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

1. Measurement - One which is measurable
2. Judgments -Based on Industry expectations

Judgemental uses scale of 0-3. To apply the scale with rigor and consistency, judgemental must be conducted using benchmark (criteria) for detailed guidance for each aspect

- 0-performance below industry standard
- 1-performance meets industry standard
- 2-performance meets and , in specific respects exceeds industry standard
- 3-performance wholly exceeds industry standard and is judged as excellent

### **ASSESSMENT AND MARKING USING**

**MEASUREMENT** Yes = full points, No = no points ---

For each aspect

## Section – D

### **D. Instructions for candidates**

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#### **General Rules**

- The test project for restaurant service will be carried out in modular format over two day period, with competitors putting in 8 hours of effort.
- Competitors are not permitted to do any preparations in advance.
- No video/recording is permitted during the conduct of competition, except by accredited agencies nominated by states
- Not permitted to bring own plates, bowls, etc. For the purpose of presentation & serving.
- All participants have to be in uniforms. No company name/logo should be visible to the judges during the competition. Violation of this guideline will lead to disqualification

#### **INSTRUCTIONS TO THE COMPETITOR (DO & DONTS)**

- Keep the work area tidy
- Maintain professional etiquettes, standard.
- Consider fire risk
- Candidates are to appear in Black trousers, long-sleeved white dress shirt. Black tie or bow, black shoes, Black socks Black belt and Waiters Kit.
- Candidates will conduct themselves in a graceful and dignified manner through the entire duration of competition.
- Any (individual or collective) attempt to disturb/ intimidate/obstruct another candidate will lead to dismissal/ removal from competition.
- No communication/recording devices are allowed inside the arena.
- No communication with outside world during competition hours.

## Section – E

### E. Health, Safety, and Environment

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1. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.

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