



9th International
Abilympics
Bordeaux 2016

Vocational Skills Contest

V14 Bakery (Cake)

1. Task Assignment

The task consists in creating an artistic piece out of chocolate and sugar based on the theme of spring. It shall be made up of chocolate and sugar, and cannot be higher than 1.50 meters maximum.

Contestants will be given a polystyrene pedestal with dimensions of 30cm x 30cm which they will have to decorate.

Contestants must include mandatory elements to their creation: 1 pulled sugar ribbon and 2 chocolate flowers, as well as sugar and chocolate leaves. Two more elements will be revealed on the day of the competition.

Using the contents of a basket that will be provided on the day of the competition, contestants will have to prepare 20 molded chocolate candies, 10 of which shall be included in their creation. The remaining 10 will be handed out to the jury for evaluation.

Contestants will have at their disposal 2 kg of dark chocolate 70% cocoa, 1 kg of white chocolate and 4 kg of ISOMALT sugar. They can bring a set of chocolate and sugar colorings (the use of glitter is forbidden).

2. Allocated time: 5:00

5 hours of competition.



3. Requirements

- Contestants are not allowed to bring their recipe books.
- Contestants may bring any tools and equipment they consider useful other than those described in chart n°6. However, they are not allowed to bring any additional food product or merchandise.
- The jury will perform an inspection before the competition and any non-compliant element will be removed.
- Contestants are responsible for weighing and measuring out their ingredients.
- Any contestant caught cheating, talking to someone from the public or using a communication device will suffer a penalty of 5 points for the first transgression. A second transgression will lead to an exclusion from the contest.
- Contestants must respect the rules of safety and hygiene.

4. Procedure

Day -1 (March 24th): On the day before the competition, contestants will be welcomed by the members of the jury. A briefing about the organization of the competition and the safety rules will be arranged. Due to the large number of registered contestants, the competition will be organized in two groups. Contestants from a same delegation will inevitably be placed in the same group. Each contestant will receive a schedule with the detailed working hours. Contestants will draw lots to be assigned to a work station, where they may drop off their tools.






Day 1 (March 25th): The group 1 will have 5 hours to complete the task. The group 2 will go on an organized trip.

Day 2 (March 26th): The group 2 will have 5 hours to complete the task. The group 1 will go on an organized trip.

5. List of the provided products and accessories

Non-exhaustive list.







N°	Product	Photo	Specifications	Qty per contestant	Qty for all	Notes
01	Dark chocolate		70% cocoa	2 kg		
02	White chocolate			1 kg		
03	Cocoa		Brand : Mycryo	30 gr		
04	ISOMALT sugar			4 kg		
05	Cocoa butter			200 g		
06	Glucose			500 g		
07	Lump sugar			2 kg		
08	Polystyrene pedestal		Height: 4 cm, dimensions 30 x 30 cm	1		Contestants are responsible for bringing the materials for decorating the pedestal







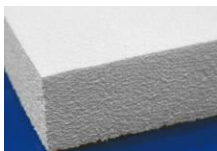
10	Weighing scale		Contestant's choice	1	
11	Table-top cutter mixer		Contestant's choice	1	
12	Chocolate coloring oils		Contestant's choice	1 set	
13	Food coloring for sugar		Contestant's choice	1 set	
14	Tartaric acid		Contestant's choice	1 box	






6. List of tools to be brought for each contestant


It is each contestant's responsibility to bring the necessary tools and equipment specified in the following chart; the organization will not be able to provide them. Any element brought by contestants which does not appear on the following chart is subject to the jury's approval.









N°	Tools	Photo	Specifications	Qty	Notes
01	Sugar lamp		Contestant's choice of model and brand	1	Prepare 220V adaptor
02	Textured rolling pins		Contestant's choice	1 set	
03	Candy molds		Contestant's choice	1 set	
04	Sugar pump		Contestant's choice	1	
05	Sugar gloves			1 pair	
06	Scissors			1 pair	
07	Silicone baking mat			1 or several per contestant	

08	Templates and molds (see attached picture as an example)		Contestant's choice of models	1 set	
09	Personal tools		Contestant's choice	1 set of professional bakery tools	The set can only contain tools. No product will be accepted.
10	Cake decorating tip set		Contestant's choice	1 complete set	
11	Wax paper			1 bag of ~5 sheets minimum	
12	Greaseproof paper			1 roll	
13	Rhodoïd sheets		Contestant's choice of brand	2 or 3 sheets minimum	
14	Pedestal decorating materials		Height: 4 cm, dimensions 30 x 30cm	Aluminum foil, fabric...	Contestant's choice

15	Professional clothing		Apron, pants, jacket, shoes and hat	1 complete set	
16	Chocolate spray gun		Contestant's choice	1	Complete with its air compressor
17	Cake decorating airbrush		Contestant's choice	1	Complete with its air compressor

7. List of facilities installed at the contest site

N°	Equipment	Photo	Qty per contestant	Notes
01	Bakery refrigerator		6 for all of the contestants	Each contestant will have a designated space inside the refrigerator

02	Worktable		1	
03	Sink & water source		1 for every 2 contestants	
04	Microwave oven		1	
05	Bakery rack		1 for every 2 contestants	
06	Trashcan		1 for every 3 contestants	
07	Induction plate		1	
08	Pans: 20cm and 30cm diameters		1 of each per contestant	
09	Stainless steel mixing bowl: 28cm diameter		2	

10	Plastic mixing bowl: 28cm diameter		2	
11	Plastic icing bags		5	

8. Evaluation Criteria



N°	Items to be Evaluated	Scoring scale
01	Cleanliness, hygiene and organization of the work station	05
02	Optimization of raw materials, waste management	05
03	Completion of element n°1, to be revealed on the day of the competition	2
04	Quality and sharpness of detail of element n°1, to be revealed on the day of the competition	3.5
05	Completion of element n°2, to be revealed on the day of the competition	2
06	Quality and sharpness of detail of element n°2, to be revealed on the day of the competition	3.5
07	Completion of the pulled sugar ribbon	1.5
08	Quality and sharpness of detail of the pulled sugar ribbon	2.5
09	Completion of the two chocolate flowers	1.5
10	Quality and sharpness of detail of the two chocolate flowers	2.5
11	Completion of the chocolate and sugar leaves	1.5
12	Quality and sharpness of detail of the chocolate and sugar leaves	2.5
13	Respect of the given theme	05
14	Completion of the 30 chocolate candies	05
15	Texture and taste of the chocolate candies	10
16	Clean gluing of the different elements	12
17	Harmony and balance of the final creation	15
18	Originality, creativity and general appearance of the final creation	20
	Total	100