

# 41

## BAKERY

V1.1 - May 08, 2004

# technical description



## **INTRODUCTION**

WorldSkills, by a resolution of the Technical Committee and in accordance with the Constitution, the Standing Orders and the Competition Rules, has adopted the following minimum requirements for this skill for the WorldSkills Competition.

The Technical Description consists of the following:

- Section 1 – Technical/Competition Description (TD)
- Section 2 – Project Design Criteria (PD)
- Section 3 – Skill Management Procedures (SM)
- Section 4 – Workshop Setup (WS)
- Section 5 – Infrastructure List (IL)
- Section 6 – Appendices

Effective 08.05.04



Liam Corcoran (LC)  
Chairman, Technical Committee

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## 1. SECTION 1 - TECHNICAL/COMPETITION DESCRIPTION (TD)

### 1.1 Name and description of skill

- 1.1.1 The name of the skill is Bakery
- 1.1.2 Bakers have expert skills and different methods of production in making bread and pastry. These skills include the making of bread, small breads, sweet yeast pastry (e.g. Brioche type made with butter), laminated sweet yeast pastry (e.g. Danish type pastry), savoury pastry (e.g. filled puff pastry or pastry products), artistic pieces made with bread dough and specialities.
- 1.1.3 Every expert and competitor must know this Technical Description.
- 1.1.4 In the event of any conflict within the Technical Descriptions, the English version will take precedence.
- 1.1.5 Words implying male gender shall automatically imply female gender also.

### 1.2 Scope of work at WorldSkills Competitions

- 1.2.1 The Test Project consists only of practical work.
- 1.2.2 The theoretical knowledge is limited to that necessary to carry out the practical work.
- 1.2.3 The judges are allowed to change a part of the designated tasks (max. 30%). On the first day of the Competition, competitors will be assigned all the tasks they are required to perform during the entire competition.
- 1.2.4 Recipes can be taken from any cookbook or from personal collections of recipes.
- 1.2.5 Presentation of the work will occur on every day of the Competition. The Chief Expert will advise the competitors when each task shall be presented.
- 1.2.6 For the presentation of the work, a copy of each recipe must be handed to the Jury.

### 1.3 Practical work

- 1.3.1 First day of competition: (time: 4 hours)  
Preparation and production of savoury products
- General information, visit of the competition workplaces
  - Weighing and preparing the raw materials
  - Making the first dough (laminated sweet yeast dough) and fillings
  - Setting up the work plans for each day
- Production of savoury products  
Two kinds of savoury products (e.g. Quiche)
- Minimum 20 pieces of each kind
  - Weighing between 80g and 120g after baking

Two other small kinds of savoury products (appetizers)

- Minimum 20 pieces of each kind
- Weighing between 40g and 60g after baking

1.3.2 Second day of competition: (time: 6 hours)

Production of an artistic piece, the theme of which will be given to the competitors 12 weeks in advance of the Competition. The artistic piece may not exceed the dimensions 60 x 60 x 60 cm and at least half of it has to be produced from yeast dough.

The use of supports, trays, technical material or non-edible glue is not allowed. All materials used must be edible. Artificial colouring may be used in a restrictive manner only.

1.3.3 Third day of competition: (time: 6 hours)

Fabrication of products made from sweet yeast dough and laminated sweet yeast dough

Two types of sweet yeast dough (example Brioche)

- Minimum 20 pieces of each type
- One kind filled, weighing between 50g and 80g after baking
- One kind unfilled, weighing between 50g and 60g after baking

Two other small types of sweet yeast dough

- Minimum 20 pieces of each type
- One small type filled, weighing between 25g and 40g after baking
- One small type unfilled, weighing between 25g and 30g after baking

Two filled types of laminated sweet pastry

- Minimum 20 pieces of each type
- Weighing between 50g and 80g after baking

Two other small types of filled laminated sweet pastry

- Minimum 20 pieces of each type
- Weighing between 25g and 40g after baking

1.3.4 Fourth day of competition: (time: 6 hours)

Production of bread and small breads

Four varieties of bread differing in shape and composition

- Each type is to be produced from 4kg to 6kg dough.
- The shapes must be identical within each variety.
- The weight of the breads must be between 250g to 1000g after baking.

One national bread-speciality from the country of origin of the participant, produced from 4kg to 6kg dough. Composition, number, weight and shape are free choice.

Two types of small breads

- Both types must differ from the ones produced for the bread varieties.
- 20 pieces of each type are to be produced
- Weighing between 50g and 100g after baking
- Creative and original shapes should be used

## 1.4 Theoretical knowledge

- 1.4.1 Participants are requested to have knowledge of materials and their processing techniques, as well as of machinery and equipment.
- 1.4.2 Participants are requested to observe strictest hygiene and safety standards.

## 1.5 Materials

- 1.5.1 Refer Section 4.

## 1.6 Workshop installations

- 1.6.1 Refer Section 4 and Section 5.

## 1.7 Test Project marking

- 1.7.1 All documentation used must be available in digital form.
- 1.7.2 There is to be a majority agreement (minimum = 50 % + 1) from experts on the accepted Competition marking scale.
- 1.7.3 Selection of appropriate project/s is based on paragraph 1.7.2. The expert team may make modifications to the proposed project.
- 1.7.4 Points awarded
- Perfect = 10 points
  - Very good = 9 points
  - Good = 8 points
  - Fairly good = 7 points
  - Sufficient = 6 points
  - Average = 5 points
  - Poor = 4 points
  - Unsatisfactory = 3 points
  - Very bad = 2 points
  - Nothing = 1 point

### 1.7.5 Judging

Product	Points	Factor	Total points
Artistic piece	40	× 4	= 160 points
Yeast products			
- sweet yeast pastry filled	50		
- sweet yeast pastry unfilled	50		
- small sweet yeast pastry filled	50		
- small sweet yeast pastry unfilled	50		
- 1st laminated sweet pastry filled	50		

- 2nd laminated sweet pastry filled	50		
- 1st small laminated sweet pastry filled	50		
- 2nd small laminated sweet pastry filled	50		
	<u>400</u>	÷ 2	200 points
Savoury products:			
- 1st savoury product	50		
- 2nd savoury product	50		
- 1st small savoury product	50		
- 2nd small savoury product	50		
	<u>200</u>	÷ 2	100 points
Breads:			
- Type 1	50		
- Type 2	50		
- Type 3	50		
- Type 4	50		
- National speciality	50		
- 1st type of small breads	50		
- 2nd type of small breads	50		
	<u>350</u>	× 1	350 points
Organisation and hygiene:			
- Personal hygiene	10		
- Cleanliness of work place	10		
- Conduct of participant	10		
- Quality and work security	10		
	<u>40</u>	× 1	40 points
Total points			<u>850 points</u>

1.7.6 The jury will deduct 2 points per type that does not comply with the designated quantity or the weight of the product. Points will also be deducted when the time limit is exceeded.

Details of the classification:

Objective points:	Texture	10 points	
	Uniformity	10 points	
	Baking	10 points	
Subjective points:	Appearance, saleability	10 points	
	Taste	10 points	
Total per product:		50 points	
Artistic piece:	Artistic Merit	10 points	
	Technical difficulty	10 points	
	Realisation	10 points	
	Respecting the theme	10 points	
		<u>40 points</u>	× 4 = 160 points

1.7.7 Conversion from the 0 – 100 scale to the 400 - 600 scale will be performed by the WorldSkills Competition Information System (CIS).

## **2. SECTION 2 - PROJECT DESIGN CRITERIA (PD)**

### **2.1 General requirements**

2.1.1 Overall, the Test Project must:

- Be modular
- Be in accordance with the current Technical Description
- Comply with WorldSkills requirements and numbering standard
- Be accompanied by a marking scale that will be finalised at the competition in accordance with Subsection 1.7.
- Be accompanied by proof of function/ proof of construction/ completion in the set time etc – as appropriate to this skill category. – For example, a photograph of a project done according to the Test Project within material, equipment, knowledge and time constraints.

### **2.2 Design requirements**

2.2.1 Refer Subsection 2.3.

### **2.3 Project development and implementation procedure**

2.3.1 Experts, Technical Delegates, Jury Presidents, Shopmasters and other associated or invited people will use the WorldSkills Discussion Forums to communicate, collaborate and co-ordinate the development of the Test Project and the overall development of this skill category for the WorldSkills Competition. The address for the forum for this skill category is [http://www.worldskills.org/members/forums/forum\\_41/index.php](http://www.worldskills.org/members/forums/forum_41/index.php). The Chief Expert (or an expert nominated by the Chief Expert) will be moderator for this forum.

2.3.2 TBC

### **3. SECTION 3 - SKILL MANAGEMENT PROCEDURES (SM)**

#### **3.1 Documents required**

- 3.1.1 The Chief Expert will have available a current copy of all documents associated with this skill for the Competition.
- 3.1.2 The documents required are:
- Technical Description – Skill 41 Bakery
  - (WorldSkills) Competition Rules
  - Health and Safety documents
  - QAMS – all documents
  - Any other documents referred to in the documents listed above.
- 3.1.3 While it is understood that the Chief Expert will have a copy of these documents in his/her own language, there shall also be a complete set in the language identified as that taking precedence.
- 3.1.4 The Chief Expert is expected to have a sound knowledge of the requirements and procedures specified in the documentation.
- 3.1.5 The Jury President is expected to have a thorough knowledge and understanding of the requirements and procedures specified in the documentation.

#### **3.2 Pre-Competition responsibilities**

- 3.2.1 In the period between one Worldskills Competition and the next, the elected Chief Expert is responsible to ensure that the requirements of Section 2 – Project Design Criteria are complied with.

#### **3.3 Skill Management procedures for the Chief Experts prior to and during the Competition**

- 3.3.1 The procedures specified below must be adhered to.
- 3.3.2 On arrival at the Competition site for the first time, the Chief Expert must:
- Welcome the experts and ensure introductions are made
  - Inform them of their duties and responsibilities in terms of the Competition Rules and Standing Orders
  - Ensure that the project is endorsed by all the experts and that a copy is signed by all the experts
- 3.3.3 The Chief Expert will then divide the experts into teams for the following activities:
- Verify that the material on site is appropriate and sufficient
  - Verify again that the quantities of material as specified on the material list is accurate
  - Develop a program for the competitors to complete the modules
  - Develop timetables for activities
  - Set up equipment
  - Confirm that the layout, work areas and equipment are in accordance with the workshop setup requirements

- Confirm that all machinery/equipment is in a safe working order
  - Confirm that all workstations/machinery/equipment are in accordance with the plan, and that they are numbered
  - Confirm that there is sufficient illumination
  - Confirm that there is sufficient space for the competitors to work efficiently
  - Confirm that the barriers are far enough removed from the competitors to ensure that there will be no interference, and if they are not, set up a roster among the experts to police the area during the Competition
  - If necessary, set up duty rosters for activities during the Competition – e.g. keeping watch during lunch, preventing access of unauthorised persons, etc
- 3.3.4 The Chief Expert will then divide the experts into teams for purpose of marking and setting up marking schedules in accordance with the requirements of Subsection 1.7.
- 3.3.5 Suggestions and comments for the revision and improvement of the Technical Description are to be provided to the Deputy Chief Expert in writing. The Deputy Chief Expert will reduce the information to a single typed document ready for discussion by all experts. Prior to leaving the Competition site, the Chief Expert, the Deputy Chief Expert and the Jury President will facilitate the discussion and revision of the Technical Description. Also refer paragraph 3.3.12.
- 3.3.6 At any time that a unanimous decision is not achieved within a reasonable time, the Chief Expert will put the matter under discussion to the vote. A majority will be 50% of the experts present plus one. This decision will be final. In the event that an expert is absent at the time that the vote takes place, he/she has the right to be informed of the decision but the matter will not be raised again or voted upon again. The exception to this majority rule will be in the case of approval of the changes to the Technical Description, where the majority of 80% is required.
- 3.3.7 In the event that an extension of time is requested for the Competition to exceed 22 hours, the matter must be discussed with the Jury President. All possible alternative solutions must be investigated before approval of an extension of time is requested, or will be approved.
- 3.3.8 Prior to the end of the Competition, the Jury President will facilitate the selection of the Chief Expert and Deputy Chief Expert for the next WorldSkills Competition.
- 3.3.9 Experts are eligible for selection as a Chief Expert if they:
- Can speak English, French or German
  - Have attended the WorldSkills Competition at least twice before (if less than 4 experts have been to the WorldSkills Competition before, this criteria may be relaxed at the discretion of the Jury President)
  - Demonstrate a high degree of expertise in the skill
  - Demonstrate leadership qualities.
  - Are competent using a computer and the Internet – specifically to facilitate the Discussion Forum for their skill category.
- 3.3.10 The process by which selection will take place is by secret ballot and is as follows:
- Each expert present will list their choice of three experts in order of preference
  - The Jury President will allocate a score of three (3) points to each experts first preference, two (2) points to the second preference and one (1) point to the third preference
  - The Jury President will then calculate total scores and announce the three highest scoring experts
  - The expert with the highest score will be appointed Chief Expert for the next WorldSkills Competition

- If the first choice cannot attend, then the second choice will be Chief Expert
- If the first and second choice cannot attend, then the third choice will attend
- If none of the choices can attend, then the jury president will appoint, or facilitate the appointment of a Chief Expert
- The names of the selected experts will be entered into the provided documentation and signed by the Jury President and returned to the WorldSkills Secretariat.

3.3.11 Changes to the method of Competition design or suggestions offered for the next Competition design process or tasks must be written down and signed by 80% of the experts and included in Subsection 2.3.

3.3.12 The Deputy Chief Expert's primary role is to ensure that the Technical Description is updated to reflect the technological advances of the skill category and include overall improvements for the preparation and running of the Competition. He/she will ensure that all changes to the Technical Description are entered, that all experts sign it, and that it is delivered to the WorldSkills Secretariat as a hard copy and digitally.

3.3.13 The Deputy Chief Expert also assists in the distribution and collection of the QAMS Audit Questionnaires and assists the Chief Expert where necessary.

### **3.4 Competition procedures**

3.4.1 The project will be worked on over all four days of the Competition (project organised by tasks, sections or modules).

3.4.2 Each module/task/section will be completed on the assigned day so that progressive marking can take place. Progressive results are to be available each day via a PowerPoint presentation or similar.

3.4.3 Prior to the start of the Competition, each competitor will receive a detailed timetable reflecting the timing for completion of the project tasks or modules.

3.4.4 Competitors will have a maximum of X hours (TBC) to become familiar with material, equipment and processes. Where processes are particularly difficult, a subject matter expert will be available to demonstrate the process and the competitors will be given the opportunity to practice.

3.4.5 The competitors will be given all Competition documents including the marking criteria X hours (TBC) prior to the commencement of the Competition so that they may study the requirements.

3.4.6 At no time during the Competition may the expert from the same country of origin as the competitor be involved in any discussion without another expert present or without permission from the Chief Expert.

3.4.7 Experts and competitors who continually fail to abide by the Technical Description and Competition Rules may be temporarily or permanently removed from the Competition.

### **3.5 Competition safety requirements**

- 3.5.1 Policies and procedures specified within the following documentation will be adhered to or followed at all times.
- Health and Safety Policy – General Requirements
  - Health and Safety Policy – Skill Specific
  - Procedure for Safety Training
  - Safety Training Development Flowchart
  - Host Country Health and Safety Requirements
  - Medical Assistance Request Procedure
  - Accident Report Form
- 3.5.2 After having received training and briefing, the Chief Expert will provide the experts, competitors and personnel for whom he has responsibility with the information and training required to ensure a safe Competition in accordance with the requirements of the documentation specified in paragraph 3.5.1 above, and taking into account any of the specified requirements identified in Subsection 3.6 below.
- 3.5.3 The Chief Expert will ensure that all experts, competitors and personnel for whom he has responsibility complete and sign the Confirmation of Receipt of Training Form (refer Appendices) on completion of the training session.
- 3.5.4 The Chief Expert will countersign these forms, and keep them secure until the end of the Competition at which time they will be returned to the Quality Auditor for the Competition.
- 3.5.5 The Chief Expert will additionally task the experts with the responsibility of ensuring that all experts, competitors, and other personnel comply with the safety requirements for the skill category and Competition site.
- 3.5.6 The Chief Expert will receive nominations and appoint a safety officer whose responsibility will be to carry out the tasks specified in the Safety Checklist (refer Appendices).
- 3.5.7 Work clothes must comply with relevant codes. If the host country has any specific codes that are to be in place during the Competition, then these must be made known to the competitors at least 6 months prior.
- 3.5.8 All machinery and/or equipment must comply with the safety requirements of the host country.
- 3.5.9 Competitors must keep their work area clear of obstacles and their floor area clean of any material, equipment or items likely to cause someone to trip, slip or fall.
- 3.5.10 Failure by the competitor to comply with safety directions or instructions may incur loss of marks for safety. Continuous unsafe practice may result in competitors being temporarily or permanently removed from the Competition.

### **3.6 Skill specific safety requirements**

- 3.6.1 TBC

### **3.7 Judging procedural requirements**

- 3.7.1 The experts that attend the Competition will be divided into marking groups to deal with each section of the marking criteria.
- 3.7.2 Every completed module/task/section will be marked on the same day in which it was completed.
- 3.7.3 To ensure transparency, each competitor is provided the same evaluation sheet as used by the experts.
- 3.7.4 The experts agree that a majority vote is needed to:
  - Change scoring system (within limits specified in the Technical Description)
  - Change Competition sequence or content
  - Agree on a solution for disputes concerning points awarded etc.

### **3.8 Honesty, fairness and transparency**

- 3.8.1 The competitors that attend the Worldskills Competition have the right to expect fair and honest treatment during the Competition in terms of the following:
  - Instructions that are clear and unambiguous
  - Marking schedules that provide no advantage to an opposing competitor
  - All necessary equipment and material specified within the skill documentation that are required to complete the Competition
  - The assistance necessary from judges and officials to ensure that he is able to complete the project. (The assistance deemed necessary will be provided equally and at the same time to all competitors present)
  - No undue interference by officials or spectators that may hinder them in the completion of their project
- 3.8.2 Every competitor has the right to expect and demand that no opposing competitors will receive undue or unfair assistance or intervention that may provide that opposing competitor with an unfair advantage.
- 3.8.3 All officials and judges present on the Competition site are expected to ensure that paragraphs 3.8.1 and 3.8.2 above are complied with and maintained.
- 3.8.4 It is the responsibility of the Chief Expert or his Deputy to ensure that all competitors, interpreters, officials and judges comply with and maintain the integrity of the Competition, and additionally ensure that all necessary steps are taken to ensure that:
  - Translations and any interpretation to a particular competitor does not advantage that competitor
  - Outside influences do not unduly improve or decrease competitors' abilities to provide a worthy performance.
- 3.8.5 A briefing will be provided to all experts and competitors on the requirements for integrity during the Competition.
- 3.8.6 Additionally, the Chief Expert is expected to identify these and any other factors that may exist on the Competition site that may result in the contravention of paragraphs 3.8.1 and 3.8.2 above, and reduce them to a checklist for continuous reference.

- 3.8.7 In the event that any competitor, judge, official, observer or competitor compatriot is found to be attempting to gain or provide assistance in any form that may result in an unfair advantage, the Chief Expert is to immediately refer the matter to the Jury President.
- 3.8.8 The Chief Expert will receive nominations and appoint a Security Officer whose responsibility it will be to ensure that these requirements are carried out.
- 3.8.9 It will be explained to all experts and competitors that nothing is to come in or out of the site unless specified by the Chief Expert as being allowed after being briefed on this topic.
- 3.8.10 Security checks will be carried out each day on experts and competitors (by experts and competitors) upon entry and exit to the site.

### **3.9 Information policy**

- 3.9.1 TBC

## **4. SECTION 4 – WORKSHOP SETUP (WS)**

### **4.1 Materials**

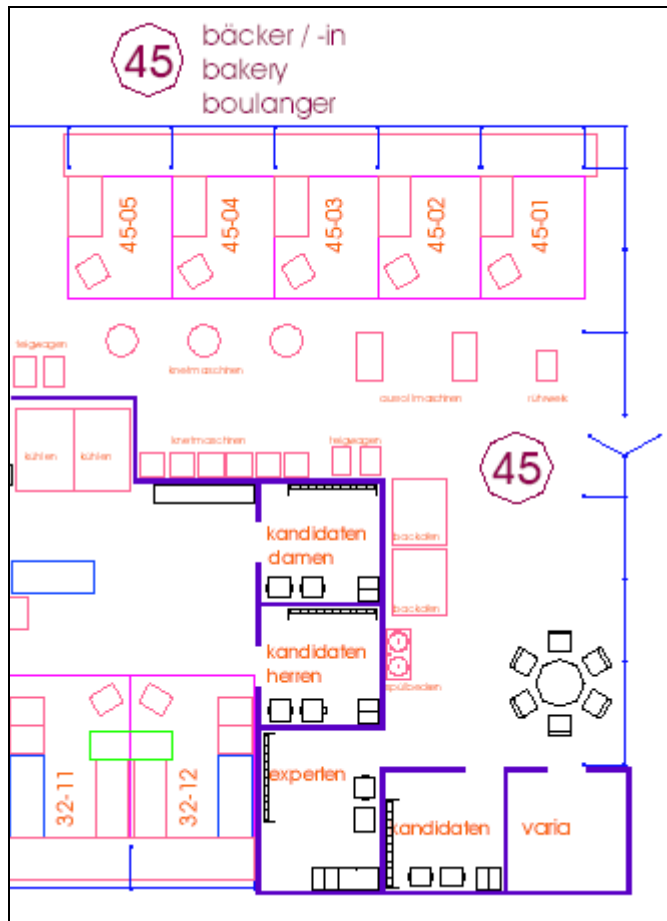
- 4.1.1 The host country will provide the necessary raw materials. Competitors are allowed to bring other ingredients that are not on the official list. The jury will control all ingredients brought to the Competition by the competitors.
- 4.1.2 All raw materials must be available on the first day.
- 4.1.3 The dishes for the presentation are identical for all competitors and are provided by the host country.
- 4.1.4 The following raw materials will be provided by the host country:
- Wheat flour (type 45, type 55, type 65, type 110)
  - Whole wheat flour
  - Rye flour (type 70, type 130, type 170)
  - Yeast
  - Salt
  - Bran
  - Wheat starch
  - Malt
  - Sugar
  - Milk / milk powder
  - Eggs
  - Butter
  - Fat
  - Oil
  - Sesame-seed, poppy-seed, caraway seed
  - Almond paste
  - Hazelnut paste
  - Sultanas
  - Orange peel
  - White almonds (whole, ground and sliced)
  - Hazelnuts (whole, ground and sliced)
  - Pistachio
  - Nuts
  - Fondant
  - Fruit in syrup (apricots, pear, pineapple, peach)
  - Apple sauce
  - Cinnamon
  - Cardamom
  - Flavourings (grand Marnier, kirsch, rum, coffee, vanilla, caramel)

### **4.2 Workshop installation**

- 4.2.1 A work place with a sufficiently large working surface will be made available to each participant.

- 4.2.2 The equipment of the Competition area in general include: competitors work place, with cooking appliances and machines, locker rooms, a room for cleaning and sufficient presentation area to face the spectators.
- 4.2.3 Work place: work bench 150 x 80 cm
- 4.2.4 The specific facilities available will be:
- One refrigerator shared between 2 competitors
  - One final prover shared between 2 competitors
  - One mechanical pastry roller shared between 4 competitors
  - One oven with 4 decks each (1m2 per deck) shared between 4 competitors
  - Two fan assisted ovens (6 to 8 trays per participant) shared between 4 competitors
  - One electric range or a gas cooker shared between 4 competitors
  - One freezer shared between 2 competitors
  - One sink shared between 4 competitors
  - One spiral dough kneading machine per competitor
  - One planetary mixer (on table) per competitor
  - One electric scale per competitor
  - One rack trolley per competitor
  - Trays for the rack trolley (18 per competitor)
  - Small bowls and saucepans per competitor
  - 5 plastic trough for dough per competitor
  - Sieve
  - Proof cloths for the dough
  - Oven brush
  - Oven gloves
  - Bakers wooden peel
  - Wire whisk
  - Silicon paper
  - Plastic
  - Cleaning utensils
  - One dishwasher
- 4.2.5 Competitors should bring any other equipment they may need, to include:
- Professional uniform only (Hat, Jacket, Trousers, Aprons)
  - Knives
  - Scissors
  - Rolling pin
  - Dough cutter
  - Thermometer
  - Brush
  - Paint brush
  - Razor
  - Basket for dough
  - Etc.

### 4.3 Sample layout



Layout at the 37th WorldSkills Competition, St Gallen, Switzerland 2003.

The column 'OC CH Qty' = Organising Committee Switzerland Qty i.e. what was supplied in St Gallen (CH) – the St Gallen Infrastructure List  
 The column 'Tech Desc FI Qty' = Technical Description Finland Qty i.e. what is specified for Helsinki (FI) – not used at the moment/to be completed in Helsinki for Japan Competition  
 The column 'OC FI Qty' = Organising Committee Finland Qty i.e. what is being supplied in Helsinki (FI) – this is available in ILXX\_38FI\_OC\_vX.pdf

## 5. INFRASTRUCTURE LIST      **41**      **Bäcker / -in**

### **Bakery**      **Boulangerie**      **Bäcker / -in**

Description (EN)	Description (FR)	Beschrieb (DE)	OC CH Qty	Tech Desc FI Qty	OC FI Qty	Type Typ	Measures mm Masse mm	Partner	Comments
<b>General installations Installations générales Allgemeine Einrichtung</b>									
Tables	Tables	Tische	2						
Chairs	Sièges	Stühle	8			grün			
Set office material	Jeu matériel de l'office	Büromaterial-Set	1						
Phone	Telephone	Telefon	0						
Computer	Ordinateur	Computer	0						
Printer b / w	Imprimante b / n	Drucker s/w	0						
Working table	bureau	Schreibtisch	1				1600 x 800		
Chair	Siège	Stuhl	1			grün			
Photocopier	Photocopieuse	Fotokopierer							
File shredder		Aktvernichter							
Flipchart / Writer	Flipchart / Stylo-feutre	Flipchart / Schreiber	1						
First Aid Kit	Caisse de premier secours	Erste Hilfe Koffer	1						
Fire extinguisher	Extincteur	Feuerlöscher	1						
Box Competitors	Caisse pour candidats	Garderoben Kandidaten	1x8				300 x 500 x 380		
Box Experts	Caisse pour experts	Garderoben Experten	1x8				300 x 500 x 380		
Cloakroom	Vestiaire	Garderobe	1						
Cupboard lockable	Armoire fermer à clé	Schrank abschliessbar	1			C 12	1000 x 400 x 1950		
Clock	Pendule	Wanduhr	1						
Refrigerator	Réfrigérateur	Kühlschrank	1				150 l		
Coffee machine	Cafetière électrique	Kaffeemaschine	1						





Planet-Rührwerk 1 pro 6 Teilnehmer Anschluss:	1	480 x 750	400 V, 0.55 kW
Tiefkühler für Bleche Anschluss:	3	GN 2/1	1700 W
Kühlschränke für Bleche Anschluss:	3	GN 2/1	700 W
Becken auf Untergestell mit Spültisch-Batterie Zu- und Ableitung	3		
Gasrechaud 2-flammig	1		
Lagerraum für Verbrauchsmaterialien mit Gestellen an Wand	1		
Tisch für Ausgabe	2		
Stuhl	2		
Präzisionswaage 10 kg	1		10000 gr.
Materialfass-Behälter	??		
Tische für Bewertung	2		
<b>Materials</b>			
<b>Matériaux</b>			
Verbrauchsmaterialien			
Weizenmehl		450, 550, 650	
Vollkornmehl			
Roggenmehl		700, 1300, 1700	
Hefe			



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Café, Vanille, Caramel



