

# WORLDSKILLS STANDARD SPECIFICATION

Skill D2  
Bakery





# THE WORLDSKILLS STANDARDS SPECIFICATION (WSSS)

## GENERAL NOTES ON THE WSSS

The WSSS specifies the knowledge, understanding and specific skills that underpin international best practice in technical and vocational performance. It should reflect a shared global understanding of what the associated work role(s) or occupation(s) represent for industry and business ([www.worldskills.org/WSSS](http://www.worldskills.org/WSSS)).

The skill competition is intended to reflect international best practice as described by the WSSS, and to the extent that it is able to. The Standards Specification is therefore a guide to the required training and preparation for the skill competition.

In the skill competition the assessment of knowledge and understanding will take place through the assessment of performance. There will not be separate tests of knowledge and understanding.

The Standards Specification is divided into distinct sections with headings and reference numbers added.

Each section is assigned a percentage of the total marks to indicate its relative importance within the Standards Specification. The sum of all the percentage marks is 100.

The Marking Scheme and Test Project will assess only those skills that are set out in the Standards Specification. They will reflect the Standards Specification as comprehensively as possible within the constraints of the skill competition.

The Marking Scheme and Test Project will follow the allocation of marks within the Standards Specification to the extent practically possible. A variation of five percent is allowed, provided that this does not distort the weightings assigned by the Standards Specification.



# WORLD SKILLS STANDARDS SPECIFICATION

SECTION		RELATIVE IMPORTANCE (%)
1	<b>Work organization and management</b>	<b>10</b>
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• Basic principles involved in accurately combining ingredients in order to produce products</li> <li>• The manipulation of raw materials through production techniques</li> <li>• The factors bearing on ingredients used in bakery including seasons, availability, costs, storage and use</li> <li>• The impact of various flours and ingredients on the finished product</li> <li>• The range of pre-mixes and concentrates used in commercial baking</li> <li>• The physical changes that take place within bakery products during the baking process</li> <li>• The range of tools and equipment used in bakery</li> <li>• The importance of oven conditions and their control: temperature, humidity, supply of top and bottom heat, damper control</li> <li>• Colour applications, taste combinations and texture co-ordination</li> <li>• Finesse and artistic appreciation</li> <li>• The importance of minimising waste and maximising sustainability</li> <li>• Legislation and good practice relating to the purchase, storage, preparation, cooking and service of food products</li> <li>• Legislation and safe working practices in a bakery or kitchen and for using commercial equipment</li> <li>• Causes of deterioration of food</li> <li>• Quality indicators for fresh and preserved foods</li> <li>• Principles of business</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Prepare and correctly use tools and equipment</li> <li>• Prioritize and plan work effectively to work within a given time</li> <li>• Comply with all health and safety and food hygiene regulations and best practice</li> <li>• Show respect for raw materials</li> <li>• Use ingredients cost-effectively and minimise waste</li> <li>• Prepare products within prescribed costs</li> <li>• Pre-order goods and materials accurately for planned work</li> <li>• Work efficiently and cleanly, paying attention to the workplace and the people in it</li> <li>• Demonstrate good work flow skills</li> <li>• Demonstrate inspiration, flair and innovation in design and work techniques</li> <li>• Work within given themes</li> <li>• Follow detailed written and verbal instructions</li> <li>• Produce large quantities of bakery products to a consistent standard</li> <li>• Be consistent with size and weight of products in order to maintain customer satisfaction and profit margins</li> <li>• Use pre-mixes and concentrates as appropriate</li> <li>• React professionally and effectively to unexpected situations</li> <li>• Work to deadlines</li> </ul>	



2	Food Hygiene and Health and Safety	10
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• Legislation and good practice relating to the purchase, storage, preparation, cooking and service of food</li> <li>• Legislation and good practice for safe working practices in a kitchen and for using commercial catering equipment</li> <li>• The causes of deterioration of food</li> <li>• Quality indicators for fresh and preserved food.</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Work hygienically and account for sanitary regulations for food storage, preparation, cooking and service (HACCP)</li> <li>• Store all commodities safely and hygienically</li> <li>• Ensure all work areas are cleaned based on the highest standards</li> <li>• Apply the business internal HACCP concept to the last detail</li> <li>• Work safely and uphold accident prevention regulations</li> <li>• Use all tools and equipment safely and within manufacturer's instructions</li> <li>• Promote health and safety and food hygiene within the working environment</li> </ul>	
3	Communication and Interpersonal Skills	5
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The importance of displays and notices as sales and communication tools</li> <li>• Legal restrictions on the presentation of promotional materials</li> <li>• The importance of appearance when on public view and dealing with customers</li> <li>• The importance of effective communications across teams, colleagues, contractors and other professionals</li> <li>• The need to communicate effectively with customers</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Have a professional dialogue with customers</li> <li>• Work effectively with colleagues and other professionals</li> <li>• Be an effective team member</li> <li>• Display products in order to maximise sales</li> <li>• Always pay attention to own cleanliness and appearance</li> <li>• Communicate effectively with colleagues, teams and customers</li> <li>• Provide advice and guidance on specialist matters to managers, colleagues and customers</li> <li>• Propose solutions and discuss with goal orientated attitude, arrive at common solutions</li> <li>• Plan and implement promotions</li> </ul>	



4	Breads	25
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The factors that impact on the performance of yeast</li> <li>• The use of yeast in its various forms</li> <li>• The stages in the bread producing process</li> <li>• The range of large and small bread products</li> <li>• The range and characteristics of bread products from around the world</li> <li>• The importance of appearance, texture and taste</li> <li>• How bread products should be displayed for sale</li> <li>• How bread products should be stored</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Combine dry and liquid ingredients to make a dough</li> <li>• Knead the dough in order to develop the gluten to give it stretch and strength</li> <li>• Prove the dough to develop its aeration and structure</li> <li>• Knock back the dough in order to create a uniform texture</li> <li>• Shape bread products consistently and to pre-determined shapes</li> </ul>	
5	Sweet and Enriched Yeast Products	15
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The factors that impact on the performance of yeast</li> <li>• The use of yeast in its various forms</li> <li>• The range of sweet and enriched dough products</li> <li>• How to produce and enriched dough enhancing with such ingredients as sugar, eggs, butter and milk</li> <li>• The impact of enriching ingredients on the proving process</li> <li>• How sweet or enriched dough products should be displayed for sale</li> <li>• How sweet or enriched dough products should be stored.</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Produce a range of sweet or enriched doughs</li> <li>• Produce a range of bakery products using sweet or enriched dough</li> <li>• Produce products in bulk to a consistent size, shape, appearance, flavour and standard</li> <li>• Use appropriate flavourings effectively</li> <li>• Finish or decorate products as appropriate</li> <li>• Display products for sale</li> </ul>	
6	Savoury Products	15
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The range of savoury products produced by the baker</li> <li>• The range and uses of doughs and pastes used in producing savoury baked products</li> <li>• Ingredients used to produce savoury products including; meat, fish, dairy products, vegetables, herbs and spices</li> </ul>	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Produce doughs or pastes used in savoury bakery products</li> <li>• Make a range of savoury products</li> <li>• Devise products demonstrating innovation and flair</li> <li>• Produce products in bulk to a consistent size, shape, appearance, flavour and standard</li> <li>• Use appropriate ingredients and flavourings effectively</li> <li>• Finish or decorate products as appropriate</li> <li>• Display products for sale</li> <li>• Store both hot and cold products safely and hygienically at the point of sale</li> </ul>	
<b>7</b>	<b>Laminated Products</b>	<b>10</b>
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The principle of lamination as a form of raising a paste or dough</li> <li>• The range of laminated pastes and doughs used in bakery products</li> <li>• Methods of making and using laminated pastes and doughs</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Produce high quality laminated pastes and doughs</li> <li>• Produce bakery products using laminated pastes and doughs including Danish pastries, croissants, pain au chocolat and puff pastry products</li> <li>• Produce products in bulk ensuring that the quality, size and finish remains consistent</li> <li>• Finish or decorate products</li> <li>• Display products for sale</li> <li>• Store products safely and hygienically at the point of sale</li> </ul>	
<b>8</b>	<b>Display Pieces</b>	<b>10</b>
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The purpose and function of display pieces</li> <li>• The importance of creativity of design</li> <li>• Various techniques used to produce display pieces</li> <li>• The hygiene implications of displaying edible pieces</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Design display pieces based on clients' briefs</li> <li>• Create designs that take account of the purpose of the pieces and the environment where they will be displayed</li> <li>• Create display pieces to meet specifications</li> </ul>	