



33rd AEHT ANNUAL CONFERENCE & COMPETITIONS
3 – 8 November 2025
Västerås, Sweden



BAKERY COMPETITION (CONCEPT)
Information

Head Judge AEHT	Jef Bruynseels	Jef.bruynseels@onderwijs.gent.be
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Infrastructure & material list		
	Quantity	Specifications
GENERAL INSTALLATIONS		
Men's bathroom	1	
Girl's bathroom	1	
Kitchen – pastry / Production Kitchen	1	
Small glasses		
CLEANING SUPPLIES		
Cleaning set	4	
Paper towels		
Recycling bin		
Hand sanitizer – solvent free		
Dustbin & Lid 70 lts	1/Box	
Kitchen chemicals (for washing and cleaning)		
Paper towels (big roll)		
Waste paper bin		
HEALTH & SAFETY		
Fire extinguisher ABC		
First aid kit		
Fire extinguisher blanket		
PRACTICAL COMPETITION AREA		
Pans		diameter +-20 cm
Inox / stainless steel bowl		diameter +- 20 cm
Mixing bowls in various sizes		diameter +- 20 cm



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Cooling racks		
Silicone baking mats (SILPAT)		
Conical strainer		
Strainer		
Fine-mesh sieves / floursieves		
Roller docker		
Rolling pins		
Fine grater		
Skimmer		
spatula		
Digital Scale	1/Box	
Silpat / Silicon flat mat	2/Box	
Bakery Paper		
Flour sieve	1/Box	
Digital Thermometer	1/Box	
Measure/ Liter	1/Box	
Lemon squeezer	1/Box	
Bowls (round Bottom)	2/ Box	
Kitchen Aid Mixer or similar	1/Box	
Fine Wire Balloon whisk	2/Box	
beater		
Baking trays	4/Box	
Inox trays (freezer)	2/Box	
Container (weighting)	5/Box	

	Quantity	Specifications
Deck Ovens with steam fuction 4X (size 60cm×80 cm) BakeryNorm		
Dough inserters (size 60cm×80 cm) BakeryNorm		
Hot air ovens with steam function 5X (size 60cm×40 cm) BakeryNorm		
Dough proofing cabinets (size 60cm 80 cm) BakeryNorm		
Refrigerators (size 60cm×40 cm) BakeryNorm		
Freezers (size 60cm×40 cm) BakeryNorm		



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Spiral mixers dough capacity of 12 kg		
Planetary mixers with a capacity of 10 liters		
Stainless steel work tables with base for capacity of 16 shelves (size 60x40) BakeryNorm		
Induction stoves		
Roll-out table		
Oven posts		
Oven mitts		
Baking tray racks		
Perforated sheets (size 60cm×40 cm) BakeryNorm		
Full plates (size 60cm×40 cm) BakeryNorm		
Wire grids(size 60cm×40 cm) BakeryNorm		
Dough sheets		
Baking paper (size 60cm×40 cm) BakeryNorm		
round bread baskets		
oval bread baskets		
knife		
Carving knife		
INGREDIENTS LIST		
Granulated sugar		
Flour		
Icing sugar		
Cacao Powder		
Butter		
Eggs		
Milk		
Whipping cream 35%		
Corn starch		
Custard powder, Poudre à crème chaud et froid		



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Chocolate couverture: Drops Callebaut: Dark chocolat C811 callets Couverture Milk 823 chocolat callets White chocolat W2 callets Couverture Ruby chocolat RB1 callets Couverture Gold chocolat callets		
Dark chocolat C811 callets		
Couverture Milk 823 chocolat callets		
White chocolat W2 callets		
Couverture Ruby chocolat RB1 callets		
Couverture Gold chocolat callets		
Lemon		
invert sugar		
Baking powder / soda powder		
Apricot gel		
Fresh yeast		
Dry yeast		
Flour Type 45		
Flour Type 55		
Flour Type 65		
Rye flour		
white caster sugar		
caster sugar		
ground cinnamon		
cinnamonsticks		
brown sugar		
butter		
eggs		
Salt		
Milk		
Icing Sugar		
Laminated butter		
Ice cubes		
Honey		
Vegetable oil		



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Olive oil		
Cinnamon powder and sticks		
Salt		
Vanilla beans		
Almond powder		
Baking powder		
fat-based powder dye (red, green, yellow)		
bottles of liquid food coloring (red, green, yellow)		
Almond paste (massepain)		
Pistachio pasta		
Pistachios nuts		
grated cheese		
Spraylix (Puratos)		
freeze-dried raspberries		
frozen raspberry puree		
frozen forest fruit puree		
frozen passion fruit purée		
hazelnut spread		
sun-dried tomatoes		
tomato pesto		
isomalt		
whole hazelnuts		
whole walnuts		
whole white almonds		
dried herbs		
can of black olives		
cardemon		
Flaxseed		
Pumpkin seeds		
Sunflower seeds		
Chia seeds		
Blue poppy seeds		
Sesame seeds		
Dried apricots		
Sultana raisins		
Dried Cranberries		
liquid malt		
dried malt		



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Time schedule

Monday competitions 3 november:

20.30h- 21.30h:

- Judge briefing:
 - Teams draw
 - Judge draw
 - Other issues

Tuesday competitions 4 november:

13.30h- 15.00h:

- Masterclass by chef Markus

15.30h- 16.00h:

- Competitors briefing

16.00h -16.15h:



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- Language knowledge test between teams

16.15h -16.30h:

- Visit tot the bakery en check all ingredients

16.30h- 18.30h:

- Workplan
 - written task (recipes/process/workflow)

18.30 h- 20.30h:

- Preparation time teams 1-6

Wednesday competitions 5 november:

08.00h – 08.15h:

- Briefing teams 1-3

08.15h- 08.30h:

- Set up of the Bakery

08.30h- 12.15h:

- Start competition
- Planting and presentation table

12.15h- 12.45h:

- Cleaning and end of competition
- Feedback from judges with each team

12.45h-13.15h:

- lunch jury

13.15h – 13.30h:

- Briefing teams 4-6

13.30h- 13.45h:

- Set up of the Bakery

13.45h- 17.30h:



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- Start competition
- Planting and presentation table

17.30h- 18.00h:

- Cleaning and end of competition
- Feedback from judges with each team

17.45h-18.15h:

- **break jury**

18.30h- 20.30h:

- Preparation time teams 7 to 12

Thursday competitions 6 november:

08.00h – 08.15h:

- Briefing teams 1-3

08.15h- 08.30h:

- Set up of the Bakery

08.30h- 12.15h:

- Start competition
- Planting and presentation table

12.15h- 12.45h:

- Cleaning and end of competition
- Feedback from judges with each team

12.45h-13.15h:

- lunch jury

13.15h – 13.30h:

- Briefing teams 4-6

13.30h- 13.45h:

- Set up of the Bakery

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- Start competition
- Planting and presentation table

17.30h- 18.00h:

- Cleaning and end of competition
- Feedback from judges with each team

Total number of teams:

