



39th AEHT ANNUAL CONFERENCE & COMPETITIONS
2th – 7th November 2026
Ferrara, Italy



BAKERY COMPETITION

Competition details

Objective

The Bakery Competition was designed to assess the professional skills of the participants to demonstrate, through practice, the evolution and progress of Bakery Art, give new ideas for gastronomy, nutrition and stimulate young profession.

Great importance is attached to the preparation of neat, balanced and diverse breads, and to an attractive display. All competitors should take notice of the AEHT General Competition Rules, published on the AEHT website.

Prepare as a team the following products/tasks:

1. Category 1: Bread dough
2. Category 2: Brioche dough
3. Category 3: Viennoiserie (laminated dough)

Team & Language

Language

It is compulsory that English (oral and written) is the language to be use in all the competition phases: briefings, work plan (written), communication with teammate and judges during the different tasks. Minimum level of English B1 (according to EQF).

Teams: 24 students= 12 teams

Teams will consist of 2 students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of 3 students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.



39th AEHT ANNUAL CONFERENCE & COMPETITIONS
2th – 7th November 2026
Ferrara, Italy



Day of the briefing

Competitors briefing & announcement of the teams by the Head Judge;

All ingredients (except main ingredients and proteins) and bakery equipment will be published on the official AEHT website, two months prior to the competition. Changes of the ingredients published earlier could be possible due to supplying problems;

The mystery basket ingredients will be announced only at the briefing;

After the announcement of the teams, each team will have **2 hours** to compile the work plan for his competition. During this time external contact is prohibited;

The examination is limited to the students' own handwritten or typed recipes, methods, timetables and notes. Only these may be used during the written preparation (2 hours). No books will be provided!

It is therefore extremely important to be well prepared for the written part of this competition!

As soon as the work plan is completed and written on official templates (**CAPITAL LETTERS**) it must be submitted to the Head Judge with a brief description (recipe card) and the ingredients claim including quantities needed. It will then be signed by both the competitors and the Head Judge;

The submitted work plans are final and may not be modified;

Once work plans have been submitted competitors are encouraged to liaise with their tutors;

Competitors will be allowed to familiarize themselves with the competition area.



39th AEHT ANNUAL CONFERENCE & COMPETITIONS
2th – 7th November 2026
Ferrara, Italy



Day of the competition

- Total time of the practical part of the competition: **6 hours (2 hours for preparation and 4 hours for competition)**. Timetable provided and must be respected;
- Competitors must wear their full professional uniform and safety shoes (bakers trousers, own professional jacket, headgear (baker's cap or hat), apron and safety shoes);
- On the days of each round the competitors are expected to report at the venues 45 minutes before the start of the competition time that will be informed in advance;
- There will be a 15-minute briefing;
- The judges will have the authority to go across to the contestants at their workstations, ask questions about the work plan and assess the hygiene and organization standard;
- In the unlikely situation of a breakdown of a piece of equipment which is being used by the team, they need to inform one of the judges immediately so that the equipment can be replaced;
- In case there is an unforeseen occurrence during the course of the bakery that may delay the actual process, the time lost will be calculated and appropriate extra time will be given when the process resumes;
- Each team will be required to present samples of each product created to the team of judges responsible for the tasting, taste and flavour. The other portions will be for presentation table in the Press and VIP areas;
- Thereafter the contestant will wait back at the workstation, in case the judges have some queries or questions regarding the products;
- After the judging is over, the team/competitor is expected to leave the workstation clean;
- All equipment will be provided for with the exception of professional knives which must be brought by each of the competitors;
- Competitors are not allowed to bring any specialized cooking or other equipment that could be viewed as giving the competitor an added advantage over other competitors;
- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of HACCP are respected;
- During the competition, the judges will be given access to the participants' written preparations.
- All elements of the finished products must be edible.



Viennoiserie:

1. Viennoiserie:

Leavened puff pastry (laminated):

4 types weight 60-80 grams

15 pieces per variety;

- **1 type with filling baked in**
- **1 type with filling added after baking**
- **1 type to be determined (free in terms of shape and content)**
- **1 type straight croissants**

The total number is therefore for all four types combined 60 pieces!

2. Brioche dough:

2.1 Brioche dough small:

3 types weight 50-70 grams after baking

20 pieces per variety

- **1 type with filling**
- **1 type without filling**
- **1 type to be determined (free in terms of shape and content)**

The total number is therefore for all four types combined 60 pieces!

3. BREAD:

- **It is permitted to use “sourdough” or “dough with pre-ferment” (Only the use of “sourdough” is mandatory in the organising country)!**
 - **4 kinds of sourdough:**
 - **glutenfree**
 - **¾ sour**
 - **½ sour**
 - **¼ sour**

12 fancy breads:

- **4 pieces/3 types**
- **weight 600 grams after baking and free of shape;**
 - **1 type with filling**
 - **1 type without filling**
 - **1 type to be determined (free in terms of shape and content)**
- **The total number is therefore for all 3 types combined 12 pieces!**



Structure assessment elements in the preparatory phase Bakery competition

Assessment elements:

- *Written section*
- *Professionalism*
- *Work hygiene*
- *Teamwork*
- *Work skills*

SCORING SYSTEM BAKERY COMPETITION:

Viennoiserie
Written part
Clear description of the products
Quantity of ingredients
Professionalism
Appearance, presentable uniform
Responsiveness, attitude
Personal equipment, tools
Preparation for work (mise en place)
Practical usage of tools - safety work
Respect time
Work hygiene - application of HACCP
Personal hygiene
Workplace hygiene
Interpersonal skills - teamwork
Communication between participants
Equal distribution of tasks
Motivation of the team
Work skills
Degree of difficulty of the various preparations
Time management
Appearance of the products
Working method
Use of ingredients - wastage/surplus
skills
Preparation of decoration elements
View-Weight-Quantity Viennoiserie



Viennoiserie
Correct quantities
Correct weight
Blading skills
Blading result
Creativity and innovation
Shaping skills
Diffilculty of the product
Taste/Baking method Viennoiserie
Flavor
Baking result
Appearance of the products
texture with filling

Fancy Bread

Written part
Clear description of the products
Quantity of ingredients
Professionalism
Appearance, presentable uniform
Responsiveness, attitude
Personal equipment, tools
Preparation for work (mise en place)
Practical usage of tools - safety work
Respect time
Work hygiene - application of HACCP
Personal hygiene
Workplace hygiene
Interpersonal skills - teamwork
Communication between participants
Equal distribution of tasks
Motivation of the team
Work skills
Degree of difficulty of the various preparations
Time management
Appearance of the products
Working method



Use of ingredients - wastage/surplus
skills
Preparation of decoration elements
View-Weight-Quantity Bread
Correct quantities
Correct weight
crust color
volume
Taste/Structure Bread
Flavor
Softness crumb
Aroma
Model and finish
texture with filling

Brioche dough
Written part
Clear description of the products
Quantity of ingredients
Professionalism
Appearance, presentable uniform
Responsiveness, attitude
Personal equipment, tools
Preparation for work (mise en place)
Practical usage of tools - safety work
Respect time
Work hygiene - application of HACCP
Personal hygiene
Workplace hygiene
Interpersonal skills - teamwork
Communication between participants
Equal distribution of tasks
Motivation of the team
Work skills
Degree of difficulty of the various preparations
Time management
Appearance of the products
Working method



39th AEHT ANNUAL CONFERENCE & COMPETITIONS
2th – 7th November 2026
Ferrara, Italy



Use of ingredients - wastage/surplus
skills
Preparation of decoration elements
View-Weight-Quantity Brioche dough
Correct quantities
Correct weight
Creativity and innovation
Diffilculty of the product
Shaping skills
Taste Brioche dough
Flavor
Baking result
Appearance of the products
texture with filling

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork);
- The use of cell phones or any other electronic device is not allowed during the competition;
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.