



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



BAKERY COMPETITION Information

Head Judge AEHT	Jef Bruynseels	Jef.bruynseels@onderwijs.gent.be
Local coördinator Ferrara	Massimo Pagano	massimo.pagano@vergani.istruzioneer.it

Head Judge

The Head Judge is appointed by the AEHT and responsible for the competition. He is the direct link to the Vice-President of the AEHT responsible for the competitions. To guarantee his autonomy, the Head Judge will not assess the competitions.

Coordinator

The coordinator is appointed by the hosting school and responsible for all the logistics and materials of the competitions. He / She is the direct link to the Head Judge. The coordinator will not assess the competitions.

Judges

The jury is composed of at least 4 members. These judges are colleagues of member schools and all professionals in this area. The hosting school provides one professional from the practical field to be a judge. During the briefing of the judges by the Head judge on the arrival day the team & judges draw will be handled.

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 theme **"Italy"**:

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



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Team & Language

Language

It is compulsory that English (oral and written) is the language to be used 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.

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;

After the announcement of the teams, each team will have **2 hours** to compile the work plan for the 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.



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Day of the competition

- Total time of the practical part of the competition: **6 hours (2 hours for preparation) day 1** and **(4 hours for competition) day 2**. Timetable provided and must be respected.
- The 2-hour preparation session will take place the day before the 4-hour competition.
- All preparations, including the dough and fillings, may be stored in the cold store or the freezer during the 2-hour preparation session and can be kept there until the start of the competition in accordance with the principles of HACCP.
- The cold store will be set to 4°C and the freezer to -18°C, and these temperatures will not be adjusted.
- The temperature in the climate-controlled room will be set at 28°C with a humidity of 80% and will not be adjusted.
- 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;



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- 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.



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Competition entry form:

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!

Brioche dough:

2.1 Brioche dough small:

3 types weight 50-70 grams after baking

20 pieces per variety

- **1 type with filling before baking**
- **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!

BREAD:

- **It is permitted to use “sourdough” or “dough with pre-ferment” (Only the use of “sourdough” is mandatory in the organising country)!**

12 fancy breads:

- **4 pieces/3 types**
- **weight after baking between 600- 650 g 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!**



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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



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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



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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



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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 Brioche dough

Correct quantities

Correct weight

Creativity and innovation

Difficuly 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.



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PRACTICAL COMPETITION AREA FOR 1 TEAM
EACH DAY OF THE COMPETITION

Material equipment large		
Pans	1	diameter +-20 cm
Inox / stainless steel bowl	2	diameter +- 20 cm
Mixing bowls in various sizes	2	diameter +- 20 cm
Cooling racks	4	40/60
Silicone baking mats (SILPAT)	4/Box	40/60
Conical strainer	1	
Strainer	1	
Rolling pins	2	
Fine grater	1	
Skimmer	1/Box	
Spatula max 20 kg	1/Box	
Digital Scale max 2.5 kg	1/Box	
Digital Scale	2/Box	
Bakery Paper	40 pieces	
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	2/box	
Baking trays	4/Box	
Inox trays (freezer)	2/Box	
Container (weighting)	5/Box	
Deck Ovens with steam function 4X (size 60cm×80 cm) BakeryNorm	1/2	
Dough inserters (size 60cm×80 cm) BakeryNorm	1	



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Hot air ovens with steam function 5X (size 60cm×40 cm) BakeryNorm	1/2	
Dough proofing cabinets (size 60cm 80 cm) BakeryNorm	1/3	
Refrigerators (size 60cm×40 cm) BakeryNorm	1/2	
Freezers (size 60cm×40 cm) BakeryNorm	1/2	
Spiral mixers dough capacity of 12 kg	1	Sharing with the other teams
Planetary mixers with a capacity of 10 liters	1	Sharing with the other teams
Stainless steel work tables with base for capacity of 16 shelves (size 60x40) BakeryNorm Induction stoves	1	
Roll-out table	2	Sharing with the other teams
stainless steel tray rack for 15 baking trays	1	
dough proving tub with lid	2/box	
Oven posts	1	
Oven mitts	1	
Baking tray racks	1	
Perforated sheets (size 60cm×40 cm) BakeryNorm	6	
Full plates (size 60cm×40 cm) BakeryNorm	6	
Wire grids(size 60cm×40 cm) BakeryNorm	6	
Inox trays (freezer/refrigator)	6/box	
Dough sheets	6	
round bread baskets	4	
oval bread baskets	4	
knife	2	
Carving knife	2	
Induction stoves	1	
kitchenaid+ equipment	1	
cold storage	1	Sharing with other teams
freezer room	1	Sharing with other teams



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INGREDIENTS LIST		
Granulated sugar		
White caster sugar		
Cane sugar		
Icing sugar		
invert sugar (trimoline)		
Cacao Powder		
Butter		
Fresh Eggs		
Milk		
Whipping cream 35%		
Corn starch		
Custard powder		
Bake-stable chocolate drops "dark chocolat"		
Dark chocolat callets		
Couverture Milk chocolat callets		
White chocolat callets		
Couverture Ruby chocolat callets		
Couverture Gold chocolat callets		
Fresh Lemon		
Baking powder / soda powder		
Apricot gel		
fresh block yeast		
Dry yeast		
Flour Type 45		
Flour Type 55		
Flour Type 65		
Rye flour		
wheat semolina		
gluten-free flour		
3 different grades of flavour malts, ranging from strong to mild		
3 different colour malts, ranging from dark to lighter		



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pumpkin seeds		
Flax seeds		
chia seeds		
sunflower seeds		
seam seeds		
poppy seeds		
freeze-dried raspberries		
brown sugar		
Salt		
Ground black pepper		
Icing Sugar		
Laminated butter 82% fat content		
Ice cubes		
Honey		
Vegetable oil		
Olive oil		
Cinnamon powder and sticks		
Vanilla beans		
Almond powder		
fat-based colouring powder drye (red, green, yellow)		
liquid food colouring (red, green, yellow)		
Almond paste (massepain)		
Pistachio pasta		
Pistachios nuts		
Pine nuts		
flaked almonds		
whole hazelnuts Piemonte		
unpeeled almonds		
whole walnuts		
whole white almonds		
Parmesan cheese		



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mozzarella		
ricotta		
Mascarpone cheese		
Spraylix (Puratos)		
frozen raspberry purée		
frozen forest fruit purée		
frozen passion fruit purée		
Frozen lemon fruit purée		
Frozen blueberries		
Frozen raspberries		
hazelnut spread		
sun-dried tomatoes		
tomato pesto		
Local tomatoes		
diced pumpkin (cubes 1 cm)		
Whole pumpkin		
Salami (Zia)		
isomalt		
dried herbs		
can of black olives		
cardemon		
Fabbri Amarena cherries		
Amarena paste		
dried cranberries		
Sultana raisins		
dried apricots		
dried figs		
Fresh basil		



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Time schedule

Monday competitions 2 november 2026:

20.30h- 21.30h:

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

Tuesday competitions 3 november 2026:

13.30h- 15.00h:

- Masterclass by chef Jordy

15.30h- 16.00h:

- Competitors briefing

16.00h -16.15h:

- Language knowledge test between teams

16.15h -16.30h:

- Visit tot the bakery en check all ingredients

16.30h- 18.15h:

- Workplan teams 1-12
 - written task (recipes/process/workflow)

18.30 h- 20.30h:

- Preparation time teams 1-6
 - 2 members of the jury
 - Local coördinator (Massimo)

Wednesday competitions 4 november 2026:



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08.00h – 08.15h:

- Briefing teams 1-2-3

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 4-5-6

13.30h- 13.45h:

- Set up of the Bakery

13.45h- 17.30h:

- 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
 - 2 members of the jury
 - Local coördinator (Massimo)

Thursday competitions 5 november 2026:

08.00h – 08.15h:



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- Briefing
teams 7-8-9

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 10-11-12

13.30h- 13.45h:

- Set up of the Bakery

13.45h- 17.30h:

- Start competition
- Planting and presentation table

17.30h- 18.00h:

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

