

## Template: State Skill Competitions

### Skill-Confectionery & Patisserie

### Test project- Level 2

**Skill Explained:** A chef who oversees the preparation of desserts and the baking of cakes & morning bakeries, chocolates in a commercial kitchen. He or she develops dessert recipes and maintains an inventory of ingredients, while striving to achieve cost-efficiency for the restaurant.

The Pâtisserie and Confectionery trades have highly skilled professionals who produce a wide range of intricate and predominantly sweet items. They produce various confectionery products such as hand finished chocolates, candies, and petits fours for service in hotels and restaurants or for retail in specialist shops and outlets. Pâtissiers/Confectioners produce a full range of hot and cold desserts, cakes, biscuits, and iced products for service in luxury/boutique hotels, restaurants and pastry shops for retail sale. They may also produce elaborate display pieces using sugar, ice, marzipan, or other decorative materials and ingredients. Some may specialize in producing decorated and themed cakes for special events.

A high degree of specialist knowledge and skill is required.

**Eligibility Criteria-** Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition

**Duration of Test project: 8 hours**

**Preface**

**Section A-Test Project**

#### **MODULE A: PETIT FOURS AND BON BON**

Competitors are to produce two (2) type from the section Miniatures, individual cakes and petit fours consisting of 12 pieces of each type.

- The type of product will can be pre- decided by the Competitors, Products must be executed using ingredients that will be available on the Infrastructure List.  
Any ingredients that is not on the Infrastructure List can be brought in by the competitors but must be declared to the Jury during the briefing period.  
Similar ingredients that is already on the IL cannot be used.

- This could comprise anything outlined in the section entitled ‘Miniatures, individual cakes, and petits fours’ in the WSSS section of the Technical Description.
- The products should weigh between 30g – 45g each including all decorations.
- All products should weigh similarly, within the range above.
- Decorations and garnishes will be left to the Competitor’s choice and should highlight the theme.

The products should be presented on platters which will be provided by the Competition Organizer’s.

All platters must contain similar pieces of the same type and be presented at the same time on the presentation table.

#### **SUBJECT: CHOCOLATE AND BON-BON**

- Competitors are expected to produce three (3) different types of filled/piped/layered chocolates, 15 pieces of each type, are to be produced with the following restrictions:
- One variety is to be made by filling hollow chocolate moulds with at least two different fillings.
- One variety is to be piped or cut individually and dipped completely in a way that demonstrates the piping and dipping skills of the Competitor.
- One Variety of free choice and left to the competitor to decide that can showcase any new skill and personality.
- Nuts, fruits and ganache must feature in this selection somewhere.

**The chocolates should be presented on a glass platter along with a small chocolate display piece (on the presentation platter only). The display piece should be of a maximum height of 30 cm and be contained within the area of the glass platter.**

Note: Dark, milk and white chocolate must be used throughout the module in any combination, showing the three chocolate types tempered for the coating or covering.

- Ten (10) pieces of each variety are to be presented within a glass platter (40 x 60cm), provided by the Competition Organizers (total 30 pieces).
- Five (5) of each variety are to be presented on a glass platter (20 x 30cm) provided by the organizers (total 15 pieces) for tasting.
- Both trays must contain similar pieces of each variety and be presented at the same time on the presentation table.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration, except for caramelized and candied fruit, herbs, nuts, etc...
- Each finished chocolate should weigh a minimum 10g and maximum of 15grams.
- Structure sheets are allowed.
- Moulds can be used for the chocolate display piece.
- The chocolates can be displayed on the display piece if wished

<b>DAY 1</b>		
<b>Module 1</b>		<b>Group 1 reporting at 9.00 hrs.</b>
<b>Competitors Day 1</b>		
<b>Time</b>	<b>Hours</b>	<b>Kitchen</b>
<b>09:00</b>	<b>30 min</b>	<b>Experts – Competitor Open Conversation</b>
<b>09:30</b>		
<b>09:30</b> <b>12:30</b>	<b>2 hrs.</b>	<b>Mis en place</b>

12:30	15 min	Presentation at 12:30
12:45	15 min.	Area cleaning
13:00		
13:00	30 min	Lunch
13:30	3 hrs.	Mis en place
16:30		Presentation
16:30	30 hr.	
17:00		
17:00	30 min	Area cleaning and set up
17:30		

## SECTION B: MARKING SCHEME

The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

- Measurement –One which is measurable
- Judgments-Based on Industry expectations
- Aspects are criteria's which are judged for assessment

### 4.5 ASSESSMENT AND MARKING USING JUDGEMENT

Judgement uses a scale of 0-3. To apply the scale with rigour and consistency, judgement must be conducted using:

- benchmarks (criteria) for detailed guidance for each Aspect
- the 0-3 scale to indicate:
  - 0: performance below industry standard
  - 1: performance meets industry standard
  - 2: performance meets and, in specific respects, exceeds industry standard
  - 3: performance wholly exceeds industry standard and is judged as excellent

**ASSESSMENT AND MARKING USING MEASUREMENT**

Yes = full points, No = no points --- For each aspect

Aspect Type M = Meas J = Judge	Confectionery Aspect - Description	Judge Score	Extra Aspect Description (Meas or Judge) OR Judgement Score Description (Judge only)	Marks allotted
J	Texture			
		0	Not presented or presented with rawness to paste and filling either too loose or lumpy, topping runny or crystallized	
		1	Soft choux, although firm enough to handle, lacking contrast between paste, filling and topping set	
		2	Choux fairly dry and acceptable in contrast to the smooth pastry cream, topping set	
		3	Crisp choux, smooth pastry cream holding its shape, topping set and shiny	
J	Taste			
		0	Not presented or flavours totally out of character and unbalanced overall.	
		1	Unbalanced sweetness, flavour indistinct.	
		2	Well flavoured filling and topping in balance with the choux. Not too sweet overall.	
		3	Full-flavoured filling and topping tasting of the flavour directed. Choux seasoned adequately. Sugar perfectly balanced.	

J	Piping Techniques			
		0	No presented or unable to pipe uniformly, misshaped products	
		1	Awkward piping, some irregularity to shape of product	
		2	Confident free-hand piping, all choux similar in length and size, with minimal undulations.	
		3	Exceptional free-hand piping skills of choux, straight, even shapes and sizes.	
J	Glaze finish			
		0	Not presented or erratically applied topping	
		1	Topping irregular, possibly crystallized or thin	
		2	Tried to apply topping cleanly but slightly out of shape or a little too much.	
		3	Topping perfectly administered to enhance the product in all ways.	
J	Colouring			
		0	Not presented or colours not suitable for food. Baking colour of choux irregular or too dark or too pale	
		1	Colours not so visually attractive to eat and, or erratic baking colour of choux.	
		2	Appealing and well-balanced colour combinations of decorations and topping, attractive to eat. Bake of choux mainly golden coloured.	
		3	Colours of decorations and topping well-coordinated to maximize visual appeal	

			and edibility. Bake of choux golden-coloured throughout.	
J	Decoration			
		0	Not presented or not decorated	
		1	Inadequate but usable decoration, not conducive to theme	
		2	Decoration used to give impact to product and highlight the theme	
		3	Excellent quality of decoration which visually celebrates the theme	
M	Time management (products)		Deduct 1 mark if presentation is outside of 10 minutes (either side).	present within the ten-minute window specified on the timetable
M	Health and Safety - Safe working methods to ensure H&S, in line with Occupational Health and Safety Regulations.		Deduct 1 mark for any contravention.	
M	Allergen form - to be presented at service time, correctly completed.		Deduct 1 mark if not presented or if incorrect	
M	Quantity		1 piece missing deduct .25	12 pieces total
			2 pieces missing deduct .50	
			3 pieces missing deduct .75	
			4 pieces missing deduct 1 mark	

M	Similarity		1 piece dissimilar deduct .25	12 pieces total
			2 pieces dissimilar deduct .50	
			3 pieces dissimilar deduct .75	
			4 pieces dissimilar deduct 1 mark	
M	Weight		1 piece under or over weight deduct .50	30-45g including decorations
			2 pieces under or over weight deduct 1 mark	
J	Texture			
		0	Not presented or presented without effective layers, not as expected of the types used.	
		1	Two layers of similar textures with slight contrast but true to type	
		2	Two layers of different textures which mainly contrast and are true to type	
		3	Two layers of distinctly contrasting, complementary textures, true to type and expectations	
J	Taste			
		0	Not presented or flavours unbalanced.	
		1	Flavours to an acceptable standard although not distinguishable, mystery ingredient weak.	
		2	Flavours authentic to type, mystery ingredient flavour apparent and in balance with other flavours used.	
		3	Distinguishable flavours authentic to type, mystery flavour well-defined and balanced with other flavours used.	



J	Tempering; as seen from the mould side (quality of chocolate work)			
		0	Not presented or not well-tempered chocolate; coating sub-standard with multiple air bubbles, streaky.	
		1	Slight defects in the gloss and some air bubbles; tempered to an acceptable standard	
		2	Smooth and glossy with minimal air bubbles; tempered to a high standard	
		3	Smooth, no air bubbles with maximum gloss and no streaks; all qualities associated with excellence in well-tempered chocolate.	
J	Tempering of base (quality of chocolate work)			
		0	Not presented or base chocolate not well tempered and administered	
		1	Tempering of chocolate on the base acceptable but with defects in appearance	
		2	High standard quality of tempering of chocolate on the base; with mainly smooth, shiny finish	
		3	Excellent quality of tempering of chocolate on the base; smooth, shiny finish	
J	Molding skills - uniformity of chocolate			

		0	Not presented or poor molding technique, chocolate either too thin or too thick or both.	
		1	Irregular thicknesses of chocolate on the mold side, with several defects.	
		2	High standard of molding, mainly equal thickness on the mold side with minimal defects.	
		3	Thin but sufficient chocolate molding of equal thickness and no defects.	
J	Finishing (sealing)			
		0	Not presented or scruffy and erratic sealing.	
		1	Acceptable sealing with tempered chocolate completely coating the bottom but with many defects.	
		2	Good standard of sealing with mainly even-tempered chocolate with no filling showing through.	
		3	Expertly sealed with smooth, fine, even layer of tempered chocolate and no air bubbles or filling showing through	
J	General impression of finished product reflecting theme			
		0	Not presented or visibly unappealing and not useable	
		1	Adequate finishing with low visual impact, lackluster, weak theme	
		2	Good standard of finishing with acceptable visual impact suggestive of the theme	

		3	Expertly finished with style and harmonious visual impact with lively theme.	
M	Health and Safety: Safe working methods to ensure H&S, in line with Occupational Health and Safety Regulations.		Deduct 1 mark for any contravention.	
M	Quantity		1 piece missing deduct .25	14 pieces
			2 pieces missing deduct .50	
M	Weight		1 piece under or over weight deduct .75 mark	30g - 40g including decorations

**Section C-Infrastructure List (Tool and equipment including raw material)**

Competitors can carry their tools and equipment, there will be a toolkit check by the organizers prior to the competition.

Equipment's:

Blenders with whisk attachments-		
Inductions		
Robot coupe		
Emulsifier		
Hot Gun- 01		
Kitchen aid with attachments-08		
Weighing scale		

Gas Torch		
Microwave		
Spray machine with cup		
Siphon gun		
Tools/trays/moulds and mats:		
Whisk	Ice cream scoop	plastic scrapper
Palate knives	Lemon squeezer	steel scrapper
pastry brush	peeler	scissor
Wooden spatula	Melon baller	Nozzle
Grater	Handle strainer	Rolling pins big
Knives	Conical strainer	Ramekins (all sizes)
Drum strainer	Tongs	Bread moulds
Stock pots	Microwave bowls	Glasses
Non-stick pans	Litre jugs	Platters all sizes
Elevations	Turn table	Rectangle/square frames
Tart rings	Cake rings (5,6,7,8)	Cupcake trays
Full trays	Half trays	Perforated trays
Silicon mats full	Perforated silicon mats	Perforated half silicon mats
bon bon moulds	Chopping boards all colours	Paint brush
Tweezers		
Miscellaneous:		
Butter paper		
Cling wrap		
Hand gloves		
Silver foil		
Tissue roll		
Parchment paper		
OHP sheets		

Scale		
Stencil sheets		
Cellophane tape holder		
Cellophane roll		
Tooth pick		
Additional Equipment		
Work station (3*2)		
SS Kitchen work tables with granite top		
SS Sink with attached Taps or dedicated washing area		
Rolling Pin		
Assorted Cookie Cutter Set		
Assorted Plunger Cutter		
Modeling Tool Kit		
Knives / Exacto Knives		
Scales		
Platters for Presentation		
Cutting Boards (Not Chopping Boards)		
Bowls (mini)		
Paint Brush		
Blow torch		
Air Brush		
Duster		
Ingredients IL		
Flour		
Atta		
Corn flour		
Corn flakes		
Milk powder		

Coconut milk powder		
Vanilla essence		
Olive Oil		
Sea salt		
Baking powder		
Baking soda		
Caster sugar		
Grain sugar		
Icing sugar		
Brown sugar		
Sunflower Oil		
Liquid glucose		
Salt		
Pectin		
Cake gel		
Semolina		
Invert sugar		
Gelatine powder		
Gelatine leaves		
Honey		
Coffee powder		
Desiccated coconut		
Amul Cream		
Cocoa powder		
Hazelnut Filling		
Caramel Filling		
Choco chips		
Almond flour		
Almond flakes		

Pistachio		
Hazelnuts		
Raisins		
Whole almonds		
Cinnamon powder		
Sesame seeds (White, Black)		
Cold Storage:		
Eggs		
Milk		
Raspberry filling		
Blueberry filling		
Cherry filling		
Whip Cream		
Butter		
Frozen Purees		
Frozen berries		
Chocolate Products:		
Van leer - Dark		
Van leer - Milk		
Van leer - White		
Van Houten - Dark		
Van Houten - Milk		
Callebaut Dark		
Callebaut - Milk		
Callebaut - White		
Cocoa butter		

#### **Section D-** Instruction for Competitors

1. Participants have 8 hours to execute the given task
2. Competition Commences at 9.00 am and Ends at 6pm.
3. Competitors have a 10 min window to place their products on to the platters presented by the organizers
4. Marks will be deducted if placed on platter after or before specified time
5. Lunch will be from 1.00pm to 2.00 pm 9 Mandatory for all competitors to leave the station.
6. Petit four pick up from 4.50pm to 5.00pm
7. Bon Bon pick up from 5.50 to 6.00pm
8. All competitors have 6.00pm to 6.30pm for cleaning and marks will be awarded for the same.

#### **Section E-** Health, Safety and Environment

It is our strong belief that all incidents can be prevented, and every effort shall be made to:

- Identify hazards and related risks;
  - Inform those who need to know about any potential hazards;
  - Control or reduce the risk of those hazards as far as is reasonably practicable.
1. All accredited participants and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
  2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
  3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.



