

Skill name

Pâtisserie and Confectionery

Criteria

Mark

A	Mise en Place / Hygiene	17.00
B	Modelling	11.00
C	Chocolates	17.00
D	Mystery basket: Plated Dessert	11.00
E	Presentation Piece: Sugar	17.00
F	Mystery basket: Entremet	12.00
G	Miniatures	15.00

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
A1	Mise en Place	O S S	Portfolio Preparation of tools and equipment Basic treatment of raw materials/ingredients	
A2	Hygiene - Day 1	S S S	Work process - Day 1 Preparation of semi-finished product - Day 1 Hygiene - Waste - Day 1	
A3	Hygiene - Day 2	S S S	Work process - Day 2 Preparation of semi-finished product - Day 2 Hygiene - Waste - Day 2	
A4	Hygiene - Day 3	S	Work process - Day 3	

A5	Hygiene - Day 4	S S S S S	Preparation of semi-finished product - Day 3 Hygiene - Waste - Day 3 Work process - Day 4 Preparation of semi-finished product - Day 4 Hygiene - Waste - Day 4	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
B1	Modelling	O O O O S S S S S S S	Time Quantity Variety Weight Moulding Creativity Harmony General Impression Composition of colours Theme	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
C1	Chocolates	O O O O O O S	Quantity Variety 3 colours tempered (white, Milk and Dark) Weight Time Display piece height Tempering / Lustre	

		S	Moulding / Piping technique	
		S	Texture	
		S	Taste	
		S	General Impression - Display Piece / Chocolate	
		S	Theme	
		S	Display Piece / Creativity	
		S	Display Piece / Different Techniques	
		S	Display Piece / Skills for decorating	
		S	Display Piece / Finesse	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
D1	Plated Dessert: Mystery Basket	O O O O S S S S S	Time Quantity The Mysterious ingredients was identified in the description form The ingredients indicated on the form supplies in the space "When Taste Texture Creativity / Originality General Impression Theme	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
E1	Presentation Piece - Sugar	O O O S S	Time Size Quantity technique Techniques Creativity	

		S S S S S S	Finesse Finishing Design General Impression Theme Composition of colours	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
F1	Entremet: Mystery Basket	O O O O S S S S S	Time The Mysterious ingredients was identified in the description form The ingredients indicated on the form supplies in the space "Where" Weight Skills for decorating Texture Taste General Impression Theme	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
G1	Miniatures	O O O O S S S S	Quantity Variety Weight Time Texture Taste Techniques Finishing	

		S	Decoration	
		S	General Impression	
		S	Theme	

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
Portfólio that include images of products and methods of r		1	1.00
Prepare tools and equipment demonstrating the proper too		1	2.00
The manipulation of raw materials through production tech		1	2.00
Demonstrate good work flow skills and minimize waste. P		1	1.00
Basic principles involved in accurately combining ingredier		1	1.00
Food hygiene and Legislation relating to the production, di		1	1.00
Demonstrate good work flow skills and minimize waste. P		4	1.00
Basic principles involved in accurately combining ingredier		4	1.00
Food hygiene and Legislation relating to the production, di		4	1.00
Demonstrate good work flow skills and minimize waste. P		3	1.00

Criterion
A

Total
Mark

17.00

Basic principles involved in accurately combining ingredients		3	1.00
Food hygiene and Legislation relating to the production, distribution and sale of food		3	1.00
Demonstrate good work flow skills and minimize waste. Produce a minimum of 100g of chocolate		2	1.00
Basic principles involved in accurately combining ingredients		2	1.00
Food hygiene and Legislation relating to the production, distribution and sale of food		2	1.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion B Total Mark 11.00

within the 10 minutes window		7	1.00
For 1 type missing "Quantity" deduct .25	2 of each: 4 types	7	1.00
For 1 missing "Variety" deduct .25	4 variety	7	1.00
For 1 type missing "Weight" deduct .25 - overweight or underweight	Minimum 50g Maximum 100g	7	2.00
Techniques and methods of modelling, moulding, colouring		7	2.00
Creative design of figures in form, expressive and imaginative		7	0.50
Harmonious design of figures in form.		7	0.50
Visual impact of displays using modelled forms. Present samples		7	1.00
Colour modelled pieces using a variety of techniques including hand painting		7	1.00
Carnaval		7	1.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion C Total Mark 17.00

For 1 type missing "Quantity" deduct .34	15x3 types	4	1.00
For 1 type missing "Variety" deduct .34	3 types	4	1.00
Work with dark, milk and white couvertures	3 types colours	4	1.00
For 1 type missing "Weight" deduct .34 - overweight or underweight	Minimum 10g Maximum 20g	4	1.00
within the 10 minutes window		4	0.50
	maximum 30cm	4	0.50
Temper chocolate in order to produce a product with shine		4	2.00

Pipe, fill, layer and dip chocolates with even size and char		4	1.00
Produce chocolates with adequate high quality texture with		4	1.00
Authentic to type, balance, harmonious combination and c		4	2.00
Present chocolates with style for service or sale, visual im		4	1.00
Carnaval		4	1.00
Creative designs that reflect personal style, originality, exp		6	1.00
Design presentation pieces demonstrating innovation, deg		6	1.00
Design presentation pieces demonstrating artistic flair.		6	1.00
Creative designs that reflect elegant and clean forms, refin		6	1.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion D Total Mark 11.00

within the 10 minutes window.	6 unit	3	1.00
For 1 type missing "Quantity" deduct .16		3	1.00
The form supplied is part of the Test Project to indicate: w		3	1.00
The mysterious ingredients indicated in the form supplied		3	2.00
Plated Desserts presents, appropriately flavored well co-o		5	2.00
Plated Dessert presents appropriately innovative and well		3	1.00
Plated Desserts for service to a variety of settings and occ		3	1.00
High standard, the harmony of all element, visual impact.		3	1.00
Carnaval.		3	1.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion E Total Mark 17.00

within the 10 minutes window.	Maximum 50x50x1 minimum 3	6	0.50
Produce presentation pieces to prescribed sizes.		6	1.00
		6	0.50
Produce a presentation piece employing techniques includ		6	2.00
Creative designs that reflect innovation, originality, expres		6	2.00

Designs that reflect elegance, refinement and delicacy of		6	1.50
Designs reflecting finish and cleaning in the finished piece		6	1.50
Designs that reflect personal style, composition and arrangement		6	2.00
Presentation design pieces demonstrating artistic flair the		6	2.00
Carnaval		6	2.00
Colour Sugar pieces, harmony of colors.		6	2.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion F Total Mark 12.00

within the 10 minutes window		2	1.00
The form supplied is part of the Test Project to indicate: w		2	1.00
The mysterious ingredients indicated in the form supplied		2	2.00
Ensure products are of consistent weight.	Maximum 1300g M	2	1.00
Show refined skills for decoration on decorative piece pres		2	1.00
Produce entremet with adequate high quality texture with t		2	2.00
Produce cakes, gateaux and entremet to a high quality for		2	2.00
The harmony of all elements, visual impact.		2	1.00
Carnaval		2	1.00

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
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Criterion G Total Mark 15.00

For 1 type missing "Quantity" deduct .34	15 pieces	5	1.00
For 1 type missing "Variety" deduct .34	3 types	5	1.00
For 1 type missing "Weight" deduct .34 - overweight or un	between 20 to 30g	5	1.00
within the 10 minutes window		5	1.00
Produce miniatures based on biscuit and cake including sw		5	2.00
The appropriately high quality for flavour well co-ordinated		5	2.00
Presentation of the several varieties of techniques and me		5	1.00
Finish with quality in the details of the product as spraying		5	1.00

Presentation of different decorations on each product below	5	2.00
The harmony of all elements, visual impact.	5	2.00
Carnaval	5	1.00

Competition Total
Mark 100.00