

TEST PROJECT PÂTISSERIE AND CONFECTIONERY

WSC2015_TP32_actual





DESCRIPTION OF PROJECT AND TASKS

THEME

All of your products should follow a theme of 'CARNIVAL' throughout. The carnival theme must be VISUALLY apparent in all the products of all the modules.

MODULES

Competitors have 22 hours spread over four days to produce all of the modules described below. They are free to organize all of their work days as they wish, but they must respect the presentation times of each module described on the timetable (see below).

DEFINITION OF THE SUBJECTIVE CRITERIA

TASTE: authentic to type, balance, harmonious combination and contrasts.

TEXTURE: combination of different textures, true to type.

FINESSE: refinement and delicacy of performance, execution, or artisanship.

COLOURING: acceptable or agreeable to the palate or taste. To show artistic skills and reflect the theme. The product can represent one or both of criteria.

GENERAL IMPRESSION: the harmony of all elements, visual impact.

CREATIVITY: originality, expressive and imaginative work.

DESIGN: composition and arrangement of elements. Execution of theme.

TECHNIQUES: degree of difficulty. To show different techniques.

HYGIENE: each day the Competitor would be marked by the judge according to the document provide by the Competition Organizer entitled Occupational Health and Safety Regulations.

DEFINITION OF THE OBJECTIVE CRITERIA

PORTFOLIO: to contain the complete collection of your products for the competition. This is to be presented on the presentation table on the first day.

MODULE A - DAY ONE

Mise en Place

Competitors should be equipped with a simple portfolio (in English) with descriptions of all the products that they intend to produce for all the tasks from B – G.

Competitors may use the first day of competition for planning their work and mise en place (preparatory work may include all products as long as not finished)



MODULE B – MODELLING DAY ONE

Make and present four (4) types of hand moulded forms (e.g. figures/animals/fruits etc...) in marzipan and or sugar paste (both pastes can be used together) following the theme. Two of each type should be produced and each type must be similar in weight, shape and colours. The modelling should weight minimum 50g and maximum 80 grams.

- They must be presented directly on a glass of size 40 x 30 cm.
- No external bases or additional show pieces are to be featured in the presentation.
- Each piece should stand alone so that it can be easily removed from the glass presentation platter. Techniques may include air brushing, painting, flaming, and colouring of the paste.
- Spraying with chocolate and cocoa butter is not permitted.
- Moulds and presses cannot be used and all work should be done by hand; however, the use of cutters and modelling tools is allowed.
- Only marzipan and sugar paste can be used with the exception of royal icing, colours and chocolate, which can be used for decoration.
- No lacquer allowed.



MODULE C – CHOCOLATES DAY TWO

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 individually and dipped completely in a way that demonstrates the piping skills of the Competitor.

One variety is of free choice.

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, with the exception of caramelized and candied fruit, herbs, nuts, etc...
- Each finished chocolate should weigh a minimum 10g and maximum of 15grams.
- Structure sheets are allowed.
- Moulds are allowed to be used for the chocolate display piece.
- The chocolates can be displayed on the display piece if wished (free choice).



MODULE D - DAY THREE

Mystery Basket of Ingredients – Plated Dessert

From the basket of ingredients supplied, produce six (6) similar portions of a plated dessert of the Competitor's choice which must be served with a suitable sauce.

To contain:

- No iced products;
- Only cold components;
- **A minimum of three elements** (which can be integrated together or presented separately) plus a suitable sauce.

The cold desserts are to be presented on plates provided by the host country; these plates will be rectangular of 30x17x1,56 cm approximately. The final, exact dimensions of the plates will be stipulated in the Infrastructure List.

The Competitor must choose and use three (3) items from a list of five (5) ingredients which will be selected by the Experts and presented to the Competitors as soon as the 30% change details has been agreed and signed by all the Experts and the Skill Management Team (SMT) shortly before the competition commences.

The three (3) chosen ingredients must be used but can feature in any of the three (3) elements or sauce of the finished plated dessert and identified in the description form supplied (see overleaf). The must be clearly tasted.



NO. OF THE STATION_____

COUNTRY/REGION_____

Mystery Basket – Plated Dessert

INGREDIENTS	
1	
2	
3	
4	
5	

INGREDIENTS CHOSEN		WHERE USED
1		
2		
3		
4		
5		



MODULE E – DAY THREE

Presentation Piece (sugar)

- Competitors are to design, produce and present a centre piece of their choice using SUGAR/ISOMALT.
- Techniques including poured, pulled, blown cooked sugar, pastillage, nougatine, icing sugar etc. The quantity of techniques to be used in the Presentation Piece is minimum 3.
- The centre piece should follow the theme.
- The use of forms and/or moulds is allowed.
- The show piece must be presented at presentation time.

The presentation piece to fit display size of 100cm (Height) maximum and minimum 70cm (Height).

MODULE F - DAY FOUR

Mystery Basket of Ingredients – Entremets

From the basket of ingredients supplied, Competitors must produce two (2) entremets of free shape.

- Weight should be minimum of 1000 grams and the maximum 1300 grams, excluding decoration.
- The ingredient of the decoration is free choice it fits the theme.
- Both entremets must be coated using a free choice of recipes or techniques.
- One coated entremet is not to be decorated. This should be presented on the cake board provided by the Competition Organizers with a slice cut and moved slightly out from the main entremet but left on the cake board (to be weighed and taken for tasting).
- One coated entremet is to be decorated in a simple way to show the theme. This entremet must be presented on a plain clear glass or acrylic platter to suit, provided by the Competitor.

The Competitor must choose and use three (3) items from a list of five (5) ingredients which will be selected by the Experts and presented to the Competitors as soon as the 30% change details have been agreed and signed by all the Experts and the SMT shortly before the competition commences.

The three (3) chosen ingredients must be used and identified in the description form supplied (see overleaf).

Note: no iced elements are allowed



NO. OF THE STATION _____

COUNTRY/REGION _____

Mystery Basket – Entrement

INGREDIENTS	
1	
2	
3	
4	
5	

INGREDIENTS CHOSEN		WHERE USED
1		
2		
3		
4		
5		



MODULE G - DAY FOUR

Miniatures

Each Competitor is to produce and present three (3) varieties of Miniatures (cakes, biscuits, crèmes and mousses, etc.) consisting of 45 pieces in total (fifteen (15) of each type).

The miniatures should weigh between 20 to 30g each including all decorations.

Fillings, coatings, glazes, decorations and garnishes will be left to the Competitor's choice.

3 x 10 pieces (30 pieces) are to be presented on a clear glass tray 40cm x 70cm.

3 x 5 pieces (15 pieces) are to be presented for tasting and judging on a glass tray 40cm x 30cm.

Both trays will be provided by the Competition Organizer.

Both trays must be presented at the same time on the presentation table.

Note: all should feature the theme

- or from personal collections of recipes.



MARKING SCHEME

MARKING CRITERIA

NO	MODULE TASK		TOTAL MARKS	SUBJECTIVE MARKS	OBJECTIVE MARKS
A	Mise en place/Preparation/Hygiene/Work process/Waste		17	16	1
B	Modelling		11	6	5
C	Chocolates		17	12	5
D	Mystery basket: Plated dessert		11	6	5
E	Presentation Piece: Sugar		17	15	2
F	Mystery Basket: Entremets		12	7	5
G	Miniatures		15	11	4
	Total Marks -----→		100	73	27
	Subjective Marks				
	Perfect	10			
	Very good	9			
	Good	8			
	Rather good	7			
	Sufficient	6			
	Medium	5			
	Weak	4			
	Insufficient	3			
	Bad	2			
	Very bad	1			



TIMETABLE

COMPETITI ON DAY	COMPETIT OR BRIEFING	COMPETI TOR COMMUN ICATION	MODULE	PRESEN TATION TIME	GROUP A LUNCH 1 HR	GROUP B LUNCH 1 HR	PRESENT ATION TIME	CLEAN DOWN (1/2 HR NON COMP TIME)	COMPETI TOR COMMUN ICATION	TOTAL HOURS
Day 1 09:15 16:30	08:30 09:00	09:00 09:15	A Mise en place (whole day)	none	12:00 13:00	13:00 14:00				6¼ hours
			B Modelling Portfolio				16:20 16:30	16:30 17:00	17:00 17:15	
Day 2 09:15 16:15	08:30 09:00	09:00 09:15	C Choco- lates		13:00 14:00	12:00 13:00	16:05 16:15	16:15 16:45	16:45 17:00	6 hours
Day 3 09:15 16:45	08:30 09:00	09:00 09:15	D Plated dessert	11:50 – 12:00	12:00 13:00	13:00 14:10				6 ½ hours
			E Sugar piece				16:35 16:45	16:45 17:15	17:15 17:30	
Day 4 09:15 13:00	09:00 09:30	09:30 09:45	F Entremets	12:00 – 12:10	13:00 14:00	13:00 14:00				3¼ hours
			G Miniatures	12:50 - 13:00				14:00 17:00		
Total Competition Hours (4 days)										22 hours