

Skill name

Pâtisserie and Confectionery

Criteria	Mark
A Individual Cakes	17.00
B Entremets (and presentation stand)	17.00
C Modelling	16.00
D Confectionery and Chocolate (bars)	16.00
E Presentation Piece (chocolate)	17.00
F Mystery Task (savarin)	17.00
G	
H	
I	

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
A1	Individual cakes (eclairs) 1 - Tex, Tast	J	Texture	0
				1
				2
		J	Taste	3
				0
				1
A2	Individual cakes (eclairs) 2 -Tech, Fin,Dec,Col	J	Piping Techniques	2
				3
				0
				0

				1
				2
				3
		J	Glaze finish	0
				1
				2
				3
		J	Colouring	0
				1
				2
				3
		J	Decoration	0
				1
				2
				3
A3	Individual cakes (eclairs) 3 - H&S,Time, Allergy	M	Time management (products)	
		M	Health and Safety - Safe working methods to ensure H&S, in line	
		M	Allergen form - to be presented at service time, correctly complet	
A4	Individual cakes (eclairs) - 4 Quan, Sim, Weigh	M	Quantity	
		M	Similarity	
		M	Weight	

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
B1	Entremets 1 - Tex, Tast, Imp	J	Texture of entremet	0 1 2 3
		J	Taste of entremet	0 1 2 3
		J	Entremet: General impression of tasted entremet internally	0 1 2 3
		J	Entremet: General impression of tasted entremet externally	0 1 2 3
B2	Entremets and Sugar Stand 2 - Imp, Them, stand	J	Overall impression of decorated entremet (on sugar stand)	0 1 2 3
		J	Theme overall (entremet and stand together)	0 1 2 3
		J	Sugar stand usability	0

B3	Entremets and Sugar Stand 4 - High, Weight, Te	J	Style and appeal of sugar stand	1 2 3
				0 1 2 3
		M	Height of stand	
		M	Weight of entremet on cake board	
		M	Temperature	
		M	Portion cut for tasting. Neat and appropriately sized one-portion d	
		J	Portfolio - sugar stand coverage (illustrated, explanation of inspira	0 1 2 3
				0 1 2 3
		J	Portfolio - entremet coverage (illustrated, explanation of inspiratio	0 1 2 3
				0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
C1	Modelling 1 - Creat theme, Tech, Col, Theme,			
		J	Creativity with theme	0 1 2 3
				0 1
		J	Techniques	0 1

C2	Modelling 2 - Imp, Moulding	J	Colouring (no lacquer)	2 3 0 1 2 3
		M	Moulding: Hand moulding, smooth and crack-free marzipan and,	
		J	General impression of models overall	0 1 2 3
C3	Modelling 3 - Workpl clean, Equip clean, H&S	M	Work place cleaning: ensure all work areas are cleaned to the hig	
		M	Equipment: Ensure all organiser's equipment is cleaned to the hig	
		M	Time management: (leaving stand)The stand must be vacated by	
		M	Health and SafetySafe working methods to ensure H&S, in line w	
C4	Modelling 4 - time prod, Quant, Simil, Weigh,	M	Time management (products): Presented within the ten-minute w	
		M	Quantity	
		M	Similarity	
		M	Weight	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
D1	Confectionery and Chocolate (Bars) 1 - Tex, Tas	J	Texture	0 1 2

D2	Confectionery and Chocolate (Bars) 2 - Temp m	J	Taste	3
				0
				1
				2
				3
		J	Tempering; as seen from the mould side (quality of chocolate wo	0
				1
				2
				3
		J	Tempering of base (quality of chocolate work)	0
D3	Confectionery and Chocolate (Bars) 3 - Handling			1
				2
				3
		J	Moulding skills - uniformity of chocolate	0
				1
				2
				3
		J	Finishing (sealing)	0
				1
				2
				3
		J	General impression of finished product reflecting theme	0
				1
				2
				3
		M	Health and Safety: Safe working methods to ensure H&S, in line	
		M	Quantity	
		M	Weight	
		J	Proficiency in handling mystery ingredient to maximize flavour	

				0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
E1	Presentation Piece (chocolate) 1 - tech, des, imp	J	Techniques	0 1 2 3
		J	Design creativity	0 1 2 3
		J	General Impression of finished product	0 1 2 3
		J	Mystery addition; plaque of chocolate with inscription	0 1 2 3
		J	Theme	0 1 2 3
E2	Presentation Piece (chocolate) 2 - Col, dk, mk, w	J	Colouring	0 1 2 3

				0
				1
				2
				3
		J	Tempering of dark chocolate	0
				1
				2
				3
		J	Tempering of milk chocolate	0
				1
				2
				3
		J	Tempering of white chocolate	0
				1
				2
				3
		J	Finishing of construction	0
				1
				2
				3
E3	Presentation Piece (chocolate) 3 - Quan, Height	M	Time management (product): Presented within the ten-minute with	
		M	Quantity of techniques: Minimum of 3 from those listed and any other	
		M	Height, minimum and maximum	
		J	Portfolio: coverage (illustrated, explanation of inspiration, development	0
				1
				2
				3
E4	Presentation Piece (chocolate) 4 - Workpl clean	M	Work place cleaning: ensure all work areas are cleaned to the high	
		M	Equipment: Ensure all organiser's equipment is cleaned to the high	
		M	Time management (leaving stand)The stand must be vacated by	

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
F1	Mystery Task (savarin) 1 - external taste panel	J	Taste overall	0 1 2 3
F2	Mystery Task (savarin) 2 - Tex, Fill	J	Texture of savarin	0 1 2 3
		J	Filling	0 1 2 3
F3	Mystery Task (savarin) 3 - Handle, Wast, Time p	M	Time management (products)	
		M	Health and Safety Knowledgeable work practices and safe working	
		J	Handling of dough	0 1 2 3
		J	Waste management	0 1 2 3
F4	Mystery Task (savarin) 4 - Col, imp, Quant	M	Quantity (6 pieces soaked and filled)	

		J	Baked colour	0 1 2 3
		J	General impression of finished product	0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Not presented or presented with rawness to paste and filling Soft choux, although firm enough to handle, lacking contrast Choux fairly dry and acceptable in contrast to the smooth Crisp choux, smooth pastry cream holding its shape, topped		6	2.00
Not presented or flavours totally out of character and unbalanced Unbalanced sweetness, flavour indistinct. Well flavoured filling and topping in balance with the choux Full-flavoured filling and topping tasting of the flavour directed		6	2.00
No presented or unable to pipe uniformly, misshaped product		6	2.00

Criterion A Total Mark 17.00

Awkward piping, some irregularity to shape of product			
Confident free-hand piping, all choux similar in length and			
Exceptional free-hand piping skills of choux, straight, even			
	6	1.00	
Not presented or erratically applied topping			
Topping irregular, possibly crystallised or thin			
Tried to apply topping cleanly but slightly out of shape or a			
Topping perfectly administered to enhance the product in a			
	6	2.00	
Not presented or colours not suitable for food. Baking cold			
Colours not so visually attractive to eat and, or erratic baki			
Appealing and well-balanced colour combinations of deco			
Colours of decorations and topping well-co-ordinated to m			
	6	1.00	
Not presented or not decorated			
Inadequate but usable decoration, not conducive to theme			
Decoration used to give impact to product and highlight the			
Excellent quality of decoration which visually celebrates the			
Deduct 1 mark if presentation is outside of 10 minutes (either present within the time	1	1.00	
Deduct 1 mark for any contravention.	2	1.00	
Deduct 1 mark if not presented or if incorrect	2	1.00	
1 piece missing deduct .25			
2 pieces missing deduct .50			
3 pieces missing deduct .75			
4 pieces missing deduct 1 mark			
1 piece dissimilar deduct .25			
2 pieces dissimilar deduct .50			
3 pieces dissimilar deduct .75			
4 pieces dissimilar deduct 1 mark			
1 piece under or over weight deduct .50			
2 pieces under or over weight deduct 1 mark			
	14 pieces total	6	1.00
	14 pieces total	6	1.00
	30-45g including decorations	6	2.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Not presented or has no texture difference between layers Different layers but with some similar textures which are n A variety of consistencies and textures which are mainly d Layers of different consistencies and textures which comp		3	2.00
Not presented or non-definable fruit, out of balance with o Bland fruit flavour, not completely balanced with other com With defined fruit flavour mainly balanced with other tastes Fruit the prominent flavour balanced with a combination of		3	2.00
Not presented or totally unappealing internal layering Overall some visual impairment to internal structure, layer Neat and stylish internal layers overall, mostly well-defined Superb harmony of all elements internally with excellent vi		3	1.00
Not presented or totally unappealing externally Overall some visual impairment to coating, lacking impact Neat and stylish overall externally neat without air bubbles Superb visual impact externally, clean, expertly applied co		3	1.00
Not presented or presented with limited or no decoration o Sugar decorations and coating basic with negligible impac Hand-made sugar decorations simple and effective use of Entremet decorated with hand-made sugar products; exce		3	2.00
Not presented or no theme apparent Theme evident but weak and lacking unity overall Theme evident and integrated between entremet and stan Theme boldly obvious and well-synchronised between ent		3	2.00
Not presented or broken or collapsed and messy, unable t		7	0.50

Criterion B Total Mark 17.00

Rickety but supporting entremet, sugar/isomalt but not pro			
Able to support entremet with evidence of high standard of			
Able to support entremet without problems. Evidence of ex		7	1.00
Not presented or lacking stylish attributes			
Basic style although useful, but lacking dynamism overall.			
Showing some innovation and good colour co-ordination, y			
Showing successful innovation and excellent colour comb			
Deduct whole mark if the stand is in excess of 30cm from	30 cm height maxi	7	0.50
Deduct mark if under or over	800g - 1000g	3	1.50
Deduct 1 mark if outside of temperature range	4degC - 14degC	2	0.50
Deduct 1 mark if entremet is not cut for tasting		3	1.00
		3	1.00
Not presented at the beginning of the day or coverage rela			
Presented at the start of the day but coverage relating to t			
Presented at the beginning of the day, all requirements ad			
Presented at the beginning of the day, thorough portfolio v			
		3	1.00
Not presented at the beginning of the day or coverage rela			
Presented at the start of the day but coverage relating to t			
Presented at the beginning of the day, neat and all require			
Presented at the beginning of the day, smart, thorough po			
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
		8	2.00
Not presented or showing no originality or effective creati			
Hand-crafted models quite basic and lacking imagination b			
Hand-crafted models with some originality and imagination			
Hand-crafted models lively and original, clearly demonstra			
		8	1.00
Not presented or low level of technical ability demonstrate			
Basic techniques used which are not inspiring but are acco			

Criterion C Total Mark 16.00

Some different techniques/skills used to make and decorate			
Variety of different techniques/skills used to make and decorate		8	2.00
Not presented or poor standard of colouring, not co-ordinated			
Basic standard of colouring which is acceptable and well applied			
Good standard of colouring which lifts the visual appeal.			
Excellent composition of colours used to enhance the visual appeal			
If one piece has cracks and other is crack-free deduct 1 mark		8	2.00
If both pieces are cracked deduct 2 marks		8	2.00
Not presented or scruffy and not useable.			
Lacklustre impact overall although useable and removable			
Good standard of elements and decorations used to create impact			
Excellent harmony of all elements and decorations used to create impact			
Deduct mark for any violation (floor, work tops, oven, fridge)		2	0.50
Deduct mark for any violation (checklist)		2	0.50
Deduct 1 mark if the stand vacated late.	leave by 17:00	1	0.50
Deduct 1 mark for any violation.		2	1.00
Deduct 1 mark if presentation is outside of 10 minutes (either side)	10 minute window	1	0.50
1 piece missing deduct .50	2 pieces	8	1.00
2 pieces missing deduct 1 mark			
Both models must be similar or lose whole mark		8	1.00
1 piece under or over weight deduct 1 mark	60g - 80g	8	2.00
2 pieces under or over weight deduct 2 marks			
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
		1	1.00
Not presented or presented without effective layers, not as intended			
Two layers of similar textures with slight contrast but true to theme			
Two layers of different textures which mainly contrast and complement			

Criterion D Total Mark 16.00

Two layers of distinctly contrasting, complementary textures		1	1.00
Not presented or flavours unbalanced.			
Flavours to an acceptable standard although not distinguishable			
Flavours authentic to type, mystery ingredient flavour apparent			
Distinguishable flavours authentic to type, mystery flavour apparent		5	2.00
Not presented or not well-tempered chocolate; coating subtle			
Slight defects in the gloss and some air bubbles; tempered			
Smooth and glossy with minimal air bubbles; tempered to			
Smooth, no air bubbles with maximum gloss and no streaks		5	2.00
Not presented or base chocolate not well tempered and acceptable			
Tempering of chocolate on the base acceptable but with defects			
High standard quality of tempering of chocolate on the base			
Excellent quality of tempering of chocolate on the base; smooth		5	2.00
Not presented or poor moulding technique, chocolate either			
Irregular thicknesses of chocolate on the mould side, with			
High standard of moulding, mainly equal thickness on the			
Thin but sufficient chocolate moulding of equal thickness and		5	2.00
Not presented or scruffy and erratic sealing.			
Acceptable sealing with tempered chocolate completely covering			
Good standard of sealing with mainly even tempered chocolate			
Expertly sealed with smooth, fine, even layer of tempered		5	2.00
Not presented or visibly unappealing and not useable			
Adequate finishing with low visual impact, lacklustre, weak			
Good standard of finishing with acceptable visual impact			
Expertly finished with style and harmonious visual impact			
Deduct 1 mark for any contravention.		2	1.00
1 piece missing deduct .25	14 pieces	1	0.50
2 pieces missing deduct .50			
1 piece under or over weight deduct .75 mark	30g - 40g including	5	1.50
2 pieces under or over weight deduct 1.5 marks		5	1.00

Not presented or did not know how to best use the mystery
Showed little understanding of how to maximise flavour of
Demonstrated understanding of how to use the mystery in
Demonstrated flair and understanding of the use of the my

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Poor workmanship, lacking innovation mainly moulded. Demonstrating some basic level skills and acceptable work Demonstrating some innovative skills and proficient work Demonstrating innovation of many skills and excellent work		7	1.00
Lacking originality, unbalanced, low on creativity. Basic ideas, with interesting aspects with some imagination Showing some originality, highly expressive with good balance Creative original design, extremely expressive and well-balanced		7	1.00
Not presented or visibly unappealing and not useable. Adequate finishing with low visual impact, lacklustre High standard of finishing with good visual impact Expertly finished with style and harmonious visual impact		7	1.00
Not presented or chocolate work excessively defective in appearance Plaque of chocolate rough and not well integrated into the design Plaque of chocolate neat and quite well integrated into the design Expertly produced plaque of chocolate (not excessively thin)		1	1.00
Not presented or no theme apparent Theme evident but weak Theme evident Theme boldly obvious and lively		1	1.00
		7	1.00

Criterion E Total Mark 17.00

Not presented or colours not co-ordinated or effective at all		
Some aspects with unattractive colours lacking co-ordination		
Mainly appealing and well-balanced colour co-ordination		
Co-ordination and harmony of shade, tones and colour palette	7	1.00
Dark chocolate not used or mostly unsuccessful tempering		
Some un-tempered aspects of dark chocolate visible but not		
Most qualities associated with well-tempered chocolate visible		
All qualities associated with exceptionally well-tempered chocolate	7	1.00
Milk chocolate not used or mostly unsuccessful tempering		
Some un-tempered aspects of milk chocolate visible but not		
Most qualities associated with well-tempered chocolate visible		
All qualities associated with exceptionally well-tempered chocolate	7	1.00
White chocolate not used or mostly unsuccessful tempering		
Some un-tempered aspects of white chocolate visible but not		
Most qualities associated with well-tempered chocolate visible		
All qualities associated with exceptionally well-tempered chocolate	7	2.00
Not presented or little care taken, clumsy overall, spraying		
Assembly quite clean, joins a little awkward, some handling		
Assembly tidy and mainly clean, joins mostly unobtrusive,		
Extreme finesse of assembly, joins neat and unobtrusive,		
Deduct 1 mark if presented outside of the 10 minutes (either	7	1.00
If only 2 techniques deduct .5	7	1.00
If only 1 technique deduct 1 mark		
Deduct 1 mark if outside of the specified dimensions.	7	1.00
Maximum (within 5 minutes)	1	1.00
Not presented at the beginning of the day or coverage of product		
Presented at the start of the day but coverage relating to the		
Presented at the beginning of the day, neat and all requirements		
Presented at the beginning of the day, smart, thorough presentation		
Deduct 1 mark for any violation (floor, work tops, oven, fridges)	2	0.50
Deduct 1 mark for any contravention (checklist)	2	0.50
Deduct 1 mark if the stand is vacated late.	1	1.00
leave by 19:00		

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Imbalance of all flavouring ingredients and sugar predominates Mystery ingredients weak flavourings, too much sweetness Quite distinctively flavoured using mystery ingredients in a balanced way Distinguishable flavours which should be authentic to type		4	2.00
Over or under proved texture, not well soaked; too soggy or too dry Dense structure but soaked through. Less airy structure, small bubbles, moist from soaking. Airy structure. Random bubble size, retaining moisture, juicy		4	2.00
Not presented filled or filling unkempt. Piping of cream a little haphazard, arrangement of fruits and glazing not perfect Adequately piped cream and arrangement of fruits, glazing acceptable Proficiently piped cream, attractively arranged fruits, expert glazing		4	2.00
Deduct 1 mark if presented outside of the 10 minutes (either before or after the 10 minutes) Deduct 1 mark for any contravention.	Presented within the 10 minutes	4 2 4	1.00 1.00 2.00
Not fully familiar with the techniques and knowledge required Basic handling techniques with sufficient knowledge and a good understanding of the techniques Good handling techniques with clear knowledge of how to handle the ingredients Expert handling techniques with thorough understanding of the techniques		1	1.00
Excessive amounts of wasted materials Overproduction resulting in excess waste discarded although not necessary No waste or minimal leftovers wrapped, labelled and dated Maximised use of most ingredients with no waste and space			
1 piece missing deduct .33 2 pieces missing deduct .66	6 pieces	1	2.00

Criterion F Total Mark 17.00

3 pieces missing deduct 1 mark 4 pieces missing deduct 1.33 mark 5 pieces missing deduct 1.66 6 pieces missing deduct 2 marks		4	2.00
Not golden in colour (too pale or excessively dark), patchy Erratic baked colour, some areas golden Golden bake with a few dark or light patches Even golden baked colour all over.		4	2.00
Not presented or scruffy and not useable, many dissimilar Lacklustre presentation but useable, similar styles Appealing overall presentation, all in harmony with good v Outstanding standard of overall presentation, and harmon			
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark

Criterion G Total Mark 0.00

Criterion H Total Mark 0.00

Criterion I Total Mark 0.00

Competition	Total Mark	100.00
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