

TEST PROJECT PÂTISSERIE AND CONFECTIONERY

WSC2017_TP32_actual





DESCRIPTION OF PROJECT AND TASKS

THEME

All your products should follow a theme of 'STREET ART/ GRAFFITI' throughout. The theme must be VISUALLY apparent in all the products of the modules A to E.

MODULES

Competitors have 16 hours spread over four days (2 days for each competitor) to produce all of the modules described below. They must respect the presentation times of each module detailed on the timetable (see at the end).

PRESENTATION TIME

In all modules a time window of 10 minutes is given on the timetable. Competitors must ensure their work, even if incomplete, is presented on the presentation table at the spectator end of their stand within the 10 minutes (not before or after). Failure to do so will result in significant loss of marks.

PORTFOLIOS

These must be presented on your presentation table at the start of the day on which you will produce and present the products: Day one (group A), day two (group B) – Task B: Entremets and Sugar Stand

- To contain illustrations or pictures of your entremets and sugar stand, and chocolate presentation piece designs.
- These should include explanations of your inspirations and development processes.
- All components should be labelled explicitly, recipes are optional.
- One portfolio for each module is sufficient for marking and should be written in English.



MODULE A – MYSTERY PRODUCT FROM WSSS: MINIATURES, INDIVIDUAL CAKES, AND PETITS FOURS

Day one (group A), day two (group B) AT 15:50 – 16:00

Competitors are to produce one (1) type from the section Miniatures, individual cakes and petits fours consisting of 14 pieces in total, namely:

14 pieces of choux eclairs (individually hand-piped), filled with pastry cream (crème pâtisserie), glazed with fondant, flavour and decoration to Competitors choice

- This will be overviewed to Experts on the screen on C-4
- Interpreters will translate C-4/C-3
- Competitors will receive the written information C-2 (familiarisation day).
- Ingredients to be ordered by the end of C-2 by the Competitors
- No moulds or freezing of paste
- Piping tubes will be provided – star and plain (6mm and 12mm)
- Weight of product between 30 – 45g each including all decorations; All products should weigh similarly, within this range.
- Competitors will use their own recipe
- Must be filled with suitably flavoured pastry cream (milk (+puree optional), sugar, flour/cornflour, eggs, butter, flavour of Competitors choice)
- Must be glazed on top with fondant icing
- Can be decorated in any way preferred by Competitor and should highlight the theme
- A correctly completed allergen sheet must accompany the products. This will be provided in the format below

The products should be presented on platters which will be provided by the Competition Organisers, in the following quantities:

1 platter of four (4) pieces for judging/tasting

1 platter of four (4) pieces for service in the restaurant

1 platter of six (6) pieces for display on the presentation table

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

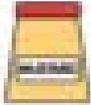


ALLERGENS: CHEF RECIPE CARDS

Dish/ingredient:

Date:

Chef:

 Celery <input type="checkbox"/>	 Cereals containing gluten <input type="checkbox"/>	 Crustaceans <input type="checkbox"/>	 Eggs <input type="checkbox"/>	 Fish <input type="checkbox"/>
 Lupin <input type="checkbox"/>	 Milk <input type="checkbox"/>	 Molluscs <input type="checkbox"/>	 Mustard <input type="checkbox"/>	 Nuts <input type="checkbox"/>
 Peanuts <input type="checkbox"/>	 Sesame seeds <input type="checkbox"/>	 Soya <input type="checkbox"/>	 Sulphur dioxide <input type="checkbox"/>	TICK THE ALLERGENS WHICH ARE IN THE DISH <input checked="" type="checkbox"/>

Notes:

Reviewed and checked by:



MODULE B – CAKES, GATEAUX AND ENTREMETS

Day one (group A), day two (group B) AT 16:50 - 17:00 COMPETITORS MUST PRODUCE TWO (2) FRUIT ENTREMETS (BOTH ALIKE) OF FREE SHAPE AND CONTENT, ONE PRESENTED ON A SIMPLE SUGAR STAND, THE OTHER PRESENTED ON A SUITABLE CAKE BOARD (TO BE SENT FOR TASTING):

- The weight of the tasting entremet should be a minimum of 800 grams and a maximum of 1000 grams, excluding decoration, including cake board.
- Fruit should be the prominent flavour in the entremets – it was decided in a vote with the Experts that nuts cannot be used as a fruit flavour.
- Both entremets must be coated on the outside using a free choice of recipes and techniques, but must not be sprayed.
- One coated entremet is to be undecorated; this should be presented on a cake board provided by the competitor, placed on the platter provided by the Competition Organizers with a portion cut but not removed; left on the cake board (the whole undecorated entremet will be weighed and then taken for tasting).
- The entremets must not contain frozen products (when served); the core temperature will be taken and noted upon presentation. It was decided in a vote with the Experts that the serving temperature will be left to the discretion of each Competitor but should be within 4 – 14°C
- One coated entremet is to be decorated to show the theme. This entremet must be presented on a simple sugar stand.
- The sugar stand can be made from sugar or isomalt and should be a maximum of 30cm in height.
- The sugar stand may include any techniques using boiled sugar/isomalt and can be further decorated with any hand-made sugar products made on the day (eg pulled sugar, blown sugar, poured sugar, piped sugar, Royal icing etc).
- The theme should be apparent and the stand and entremet should complement each other.
- The use of forms and/or moulds is allowed.
- The stand must be presented at presentation time with the decorated entremet on it.
- Competitors should provide a plain flat clear (glass or acrylic) base, of relevant shape and size, on which to serve the sugar stand with the entremet on it.
- The design and development of these entremets and the sugar stand must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the competition day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.
- Portfolio requirements:
 - To contain illustrations or pictures of your entremets and sugar stand.
 - These should include explanations of your inspirations and development processes.
 - All components should be labelled explicitly, recipes are optional.
 - One portfolio is sufficient for marking and should be written in English.



MODULE C – MODELLING IN VARIOUS MEDIA – MYSTERY SUBJECT

Day one (group A), day two (group B) AT 17:50 – 18:00

Subjects will be announced during the morning meetings to competitors on C1 and C2

Using marzipan and, or, sugar paste (both pastes can be used together if wished) Competitors are to make and present two (2) pieces of one type of hand modelled figurine. The required subject (which will be in line with the theme) will be specified at the start of the day during the group briefing, when the Competitor is timetabled to produce the models.

- The models should weigh a minimum 60 grams and maximum 80 grams.
- Each must look identical and be similar in weight, shape and colours.
- 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 presentation platter (for weighing).
- 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 manually modelled by hand; however, the use of cutters and modelling tools is allowed.
- Only marzipan and sugar paste can be used except for small amounts of royal icing, colours and chocolate, which can be used for simple enhancements (such as eyes).
- No lacquer is allowed.
- Service: The models must be presented directly on a platter which will be provided by the Competition Organisers



MODULE D – CONFECTIONERY AND CHOCOLATE – Day three (group A), day four (group B), at 14:50 – 15:00

Flavours will be announced during the morning meetings to competitors on C3 and C4

Competitors are to produce 14 (fourteen) individual pieces of ONE type of moulded chocolate snacking bars using the new moulds provided.

Note: these must be returned to the WM at the end of the competition day.

- Line hollow moulds with tempered couverture, fill them with two different fillings and cap them off in the moulds to seal fully.
- To comprise two layers of contrasting textures.
- A selected flavour will be given to you by the SCM on the morning of production; you must adapt your recipes to include and highlight this flavour ingredient, which should be obvious in the overall taste of the resultant chocolate bars.
- Each bar must weigh between 30g and 45g once finished, including decorations, and all should be similar weights.
- The size of each bar should be maximum dimensions: length 12cm, width 2.5cm and height 1.5cm (excluding decorations)
- The coating should be pure tempered couverture, not adulterated with any other fats or oils, although cocoa butter can be added if required.
- Tempered dark, milk or white chocolate may be used, as you prefer.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration on the chocolates.
- Decorations may consist of caramelized and candied fruit, herbs, nuts, chocolate and coloured cocoa butter, and must reflect the theme.
- Structure sheets are allowed.
- Service: The chocolate bars should be presented on platters which will be provided, in quantities:
 - 1 platter of four (4) pieces for judging
 - 1 platter of four (4) pieces for service in the restaurant
 - 1 platter of six (6) pieces for display on the presentation table
- All platters must contain similar pieces of the same type and be presented at the same time on the presentation table.



MODULE E – PRESENTATION PIECE

Day three (group A), day four (group B) at 17:50 – 18:00

Competitors are to design and produce a presentation piece of their choice using solely chocolate couverture, incorporating techniques which could include pouring, moulding, brushing, polishing, sculpting, modelling chocolate, carving, piping, cutting and any other modern techniques. All three chocolate couvertures (dark, milk and white) must be used in the presentation piece, showing the three chocolate couverture types tempered.

- The use of colours and spraying is allowed but pure tempered chocolate must be evident to show tempering skills, and minimal over spraying is advised
- A minimum of 3 techniques must be used
- The presentation piece must reflect the theme
- The use of forms and/or moulds is allowed but should be minimal
- The presentation piece to fit display size of 50cm x 50cm x 100cm (H) maximum, it should be a minimum of 75cm high.
- No external or internal supports are allowed; judges may break or pierce the presentation piece to ascertain this, if necessary.
- Service: present on the plinth (50cm x 50 cm) provided by the organisers, on the presentation table
- The design and development of this presentation piece must be represented in a portfolio with illustrations and **displayed on the presentation table at the start of the competition day** on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.
- Portfolio requirements:
 - To contain illustrations or pictures of your presentation piece.
 - These should include explanations of your inspirations and development processes.
 - All components should be labelled explicitly, recipes are optional, the mystery addition is not required to feature in the portfolio.
 - One portfolio is sufficient for marking and should be written in English

ADDITIONAL REQUIREMENTS:

- Competitors are to integrate a tempered chocolate plaque into their presentation piece.
- The type of chocolate (dark, milk or white) is of their choice and should be ordered by the end of C-2
- The plaque must be spread out and cut to a suitable shape (free choice) to fit into their presentation piece.
- The plaque must be piped with an inscription, details of which will be given to competitors on the morning of their competition.



MODULE F – MYSTERY TASK FROM WSSS: HOT, COLD AND ICED DESSERTS

Competition Day three (group A) and day four (group B)

Present at: 15:50 - 16:00

Competitors are to produce six (6) similar portions of savarin aux fruits (without alcohol) following the recipe and base method given, soaked in flavoured syrup using ingredients supplied on the day, glazed then filled with a Crème Chantilly and fruit supplied on the day.

- This module will be overviewed to Experts on the screen on C-4 **NO documentation or photography** permitted
- Interpreters will translate C-3
- Competitors will receive the written information C-2 (familiarisation day) **excluding** ingredients to be supplied on the day for flavouring syrup and to use as garnish.

On the morning of the competitions C3 and C4, there will be a mystery fruit basket in the workstations.

(no more varieties or quantity will be available). Competitors can use as many of the fruits in their basket as they wish to flavour and garnish the savarins being careful to select ingredients which complement each other

- Minimal method will be included with the recipe.
- All ingredients will be provided but not pre-weighed
- The savarins are to be presented between 15:50-16:00 on rectangular plates provided by the organisers.
- Three (3) of the savarins will be taken for tasting
- Three (3) savarins will be reserved on the presentation table for photographs and revisiting.
- These will be taste-marked by an external team of specialists who have been invited by WorldSkills International to offer an industry perspective from the host country.
- Spare savarins should be declared so that wastage can be monitored – the recipe will yield 10-12 pieces.



SAVARIN

Adapted from: **Swiss Confectionery**

<https://www.richemont.online/1808.html>



Yield	10-12 x individual savarin 6.5mm diameter (present 6)	Equipment: machine with paddle and hook, savarin flexipans greased and floured lightly Oven Temperature: 170°C for 15-20 minutes until golden
Weight	Ingredients	Method
SAVARIN DOUGH		
140g	Flour - strong	<ul style="list-style-type: none"> Mix all ingredients, except salt and butter, on the machine with dough hook (start with paddle as mix is small) When well-developed prove until nearly doubled in size Mix in butter and salt until smooth Pipe into savarin moulds – this will fill 12 disc indents Cover and leave to prove When proved bake @ 170°C for approximately 20 minutes until golden all over Demould and leave to cool
10g	Sugar - caster	
10g	Yeast - fresh	
80g	Whole egg	
50g	milk	
½	Lemon zest, grated	
1.5g	salt	
45g	Butter unsalted – very soft	
SYRUP		
500g	water	<ul style="list-style-type: none"> Select flavourings from the ingredients in the mystery basket to add to the base recipe Boil all together until flavour is as desired by the Competitor Use hot to soak the savarins
300g	sugar	
½	Lemon zest	
1	Lemon juice	
	Additional Flavourings from selection given	
FINISHING		<ul style="list-style-type: none"> Dip savarins into the hot syrup, drain Brush evenly with apricot glaze Serve with piped Chantilly cream (sweetened and flavoured whipped cream) and garnish with fruits



INSTRUCTIONS TO THE COMPETITOR

- Two days before the Competition commences (C-2), Competitors will have their groups and stations assigned (which will have been generated by the WorldSkills automated system).
- They will have an opportunity to visit the workplaces and to receive general information.
- Group A Competitors may set up their workstations and prepare utensils and any other cooking equipment on Familiarisation Day (C-2) for one hour, they may have assistance from their Expert for a maximum of 15 minutes. No food materials are to be handled during this time. No scaling is allowed on this day.
- On Familiarisation Day (C-2), Group B Competitors must arrange their own equipment on a trolley provided which will be locked in a secure room ready for installation on the stand at the end of competition day one (C1). Their Expert may assist for a maximum of 15 minutes.
- Group B Competitors may set up their workstations and prepare utensils and any other cooking equipment on the evening of C1 for one hour, 19:00 – 20:00 (arrive at 18:45 to be taken onto the stand); they may have assistance from their Expert for a maximum of 15 minutes. No food materials are to be handled during this time. No scaling is allowed on this day.
- Group A Competitors may set up their workstations and prepare utensils and any other cooking equipment on the evening of C2 for one hour, 19:00 – 20:00 (arrive at 18:45 to be taken onto the stand); they may have assistance from their Expert for a maximum of 15 minutes. No food materials are to be handled during this time. No scaling is allowed on this day.
- Group B Competitors may set up their workstations and prepare utensils and any other cooking equipment on the evening of C3 for one hour, 19:00 – 20:00 (arrive at 18:45 to be taken onto the stand); they may have assistance from their Expert for a maximum of 15 minutes. No food materials are to be handled during this time. No scaling is allowed on this day.
- **Note:** on days C1 – C3 when set up is required between 19:00-20:00 Competitors are advised to take dinner *before arriving (restaurant opens at 5.30pm)*.
- At the end of each competition day Competitors who have completed their competition on that day must remove their own equipment from the workstation, place it onto a trolley provided and store it in the lock-up room provided. They must ensure that the workstation is left with all the equipment provided by the organisers ready for the next competitor; the equipment and the area must be left in a clean and useable condition - marks will be deducted from their last module of the day if this is not the case.
- Chocolate/Couverture and coloured cocoa butters can be placed in the competitor's heating unit/kettle on the night of C2 for C3 (Group A) and the night of C3 for C4 (Group B).
- Recipes can be taken from any cookbook or from personal collections of recipes except when a specific recipe has been instructed and provided, electronic devices are not allowed in the workstation.



EQUIPMENT, MACHINERY, INSTALLATIONS AND MATERIALS REQUIRED

Refer to the Infrastructure List and Technical Description.



MARKING CRITERIA SUMMARY

MODULE	TITLE	Total Marks
A	Miniatures, Individual Cakes and Petits Fours (eclairs)	17
B	Cakes, Gateaux and Entremets (and presentation stand)	17
C	Modelling in various media	16
D	Confectionery and Chocolate - Bars	16
E	Presentation Pieces (and plaque)	17
F	Mystery Task (dessert savarin)	17
Total		100



Group A, B	Familiarisation day – unpack toolboxes, put own equipment onto one trolley provided				
Group A	Familiarisation Day – Set up station for 1 hour only				
	Competition day - 8 hours	Activity	Presentation window	Clean down, packing, C/E conversation	Setting up station
	Day 1				
Group A	9:00 – 18:00 Lunch: 13:00 -14:00	Task B – Portfolio Task A – Miniatures, ind cakes, petits fours Task B - Fruit Entremets and sugar stand Task C – Modelling	09:00 – 09:10 15:50 - 16:00 16:50 - 17:00 17:50 - 18:00	18:00 - 19:00 Cleaning and move all own equipment to holding room. Return WSAD equipment to workstation 19:00 – 19:15 C/E conversation	
Group B	No production. Lunch:12:00 -13:00				19:00 -20:00 (with E: 19:00-19:15)
	Day 2				
Group A	No production. Lunch:12:00 -13:00				19:00 -20:00 (with E: 19:00-19:15)
Group B	9:00 – 18:00 Lunch: 13:00 -14:00	Task B - Portfolio Task A – Miniatures, ind cakes, petits fours Task B - Fruit Entremets and sugar stand Task C – Modelling	09:00 – 09:10 15:50 - 16:00 16:50 - 17:00 17:50 - 18:00	18:00 - 19:00 Cleaning and move all own equipment to holding room. Return WSAD equipment to workstation 19:00 – 19:15 C/E conversation	
	Day 3				
Group A	9:00 – 18:00 Lunch: 13:00 -14:00	Task E - Portfolio Task D – Chocolate bars Task F – Mystery Dessert (savarin) Task E – Presentation piece (chocolate)	09:00 – 09:10 14:50 - 15:00 15:50 – 16:00 17:50 - 18:00	18:00 - 19:00 Cleaning and move all own equipment to holding room. Return WSAD equipment to workstation 19:00 – 19:15 C/E conversation	
Group B	No production. Lunch:12:00 - 13:00				19:00 -20:00 (with E: 19:00-19:15)
	Day 4				
Group A	No production Lunch: 12:00 -13:00			Pack toolbox during the day when they become available. With E: 19:00-19:15	
Group B	9:00 – 18:00 Lunch: 13:00 -14:00	Task E - Portfolio Task D – Chocolate bars Task F – Mystery Dessert (savarin) Task E – Presentation piece (chocolate)	09:00 – 09:10 14:50 - 15:00 15:50 – 16:00 17:50 - 18:00	18:00 – cheers! 18:00 – 19:00 return organisation's equipment to station in good order. Pack own equipment into toolbox 19:00 – 19:15 C/E conversation	