

TEST PROJECT DOCUMENT COOKING

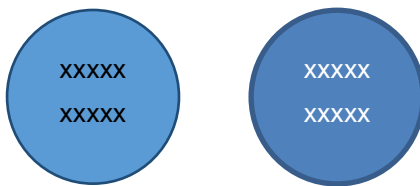
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MODULE 1 - 4 HOURS TOTAL

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part A		Finger Food	Skill 34
	Description	Prepare, cook and present finger foods, total 20 pieces <ul style="list-style-type: none"> • 2 varieties x 10 items • 1 Variety to be Vegetarian based (lacto ovo vegetarian) • 1 Variety to be Meat based • 5 pieces of each variety to be served on a platter/ a total of 10 pieces on each platter • All finger food to be two bite sized pieces as defined min. 25 grams -max. 30 grams per piece (5% Variance allowed (23-32g)) • No Pork and Alcohol to be used in the Dish • Present on two platters • Service spoons, glasses, ramekins etc. are not allowed • Terrine moulds are permitted to be used in the cooking process • Size recommendation to be approximate 2 bites per piece 	
	Service Details	<ul style="list-style-type: none"> • Finger food to be served on two platters – (10 pieces 5 and 5 on each platter, total pieces 20) 	
	Example		
	Main ingredients required for finger food	The following ingredients must be included in the dish <ul style="list-style-type: none"> • Chicken Liver • Chickpeas 	
	Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table • An order list will need to be submitted to the Workshop Manager from each participating country one month prior to the competition 	



MODULE 1 - 4 HOURS TOTAL

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part B		Interpretation of a “Bread and Butter Pudding (inclusive Mystery)”	Skill 34
	Description	Prepare four plates of the dish “Interpretation of Bread and Butter Pudding” <ul style="list-style-type: none">• Four plated portions of your Interpretation dish• Alcohol is not permitted to be used in any food preparation• Yellow Raisins to be incorporated (chosen on day C-2)• Size recommendation to be min 80 grams whole plate size• Served with an edible sugar décor for each plate• Sauce to be served in two-sauce boats. Some sauce allowed on plate.	
	Service Details	<ul style="list-style-type: none">• Four plated portion to be served on a Main Course Plate (31 cm)• No Alcohol to be used in the Dish	
	Main ingredients required for “Interpretation of Bread and Butter Pudding”	The following ingredients must be included in the dish <ul style="list-style-type: none">• Hazelnuts• Cream• Eggs• Yellow Raisins (chosen on C-2)• Two Sauce Boats for service	
	Basic ingredients	<ul style="list-style-type: none">• Use ingredients from the prepared basket and complete from the common table• 100g Yellow Raisins	
	Special equipment required	<ul style="list-style-type: none">• No service equipment permitted other than that provided as per the Infrastructure List	



MODULE 2 - 4 HOURS TOTAL – TWO COURSE MENU FINE DINING

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part A		“Chicken Consommé”	Skill 34
	Description	<p>Prepare a Chicken Consommé with individual garnish, suitable for Fine Dining for eight persons</p> <ul style="list-style-type: none">• Soup to be served in one Soup Terrine for four persons for Restaurant Service• Garnishes prepared in four Soup Plates separate for Restaurant Service, restaurant service will then serve from the terrine.• Four Soup Plates with Garnish and Soup for judges tasting and display.	
	Service Details	<ul style="list-style-type: none">• One Soup Tureen for four persons for Restaurant Service• Four Soup Plates with garnish only for Restaurant Service• Four soup Plates with Soup and Garnish for Judges Tasting• Garnishes are not to be served on the rim of the plate• Consommé shall be of max. 250 ml per person served for Soup Tureen• Consommé shall be $\frac{3}{4}$ full of a soup bowl inclusive of garnish• No Pork and Alcohol to be used in the Dish	
	Main ingredients required for Chicken Consommé	<p>The dish must include:</p> <ul style="list-style-type: none">• Chicken for Consommé• Chicken for Garnish• Root Vegetables for Garnish• Soft leaf and herbs are permitted	
	Basic ingredients	<ul style="list-style-type: none">• Use ingredients from the common table• An order list will need to be submitted to Workshop Manager from each participating country one month prior to the competition	
	Special equipment required	<ul style="list-style-type: none">• No service equipment permitted other than that provided as per the Infrastructure List	



MODULE 2 - 4 HOURS TOTAL – TWO COURSE MENU FINE DINING

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part B		“Lamb Loin” (inclusive mystery)	Skill 34
	Description	<p>Prepare, cook and present an oven-roasted lamb loin with side vegetables and Starch; lamb loin with sauce (sauce to be served in a sauce boat) for eight persons</p> <ul style="list-style-type: none">• Four portion of lamb loin to be served on a silver platter for Restaurant Service, lamb loin should not be sliced (as will be carved by the restaurant service team)• Vegetables and Starch to be served separately in side dishes for Restaurant Service• One sauce on side in Sauce Boat for Restaurant Service• Four portion lamb loin to be cut in portions, sliced (thick or thin) and served with vegetables, starch and sauce on plates for tasting,• One sauce on side in boat for tasting judges. Some sauce can be placed on the plate.• Portion of Lamb Loin min. 130 grams for each serving including the coating. Total plate size min. 180 grams• Lamb Loin must contain a coating appropriated to the dish• One appropriated edible garnish to each serving for all	
	Service Details	<ul style="list-style-type: none">• Two sauce boats on side of the platter• Lamb loin should be cooked minimum “medium” when served• Choice of coating of lamb loin to Competitor choice (optional)• No pork and alcohol are to be used in the dish	
	Main ingredients required	<p>The dish must include:</p> <ul style="list-style-type: none">• Lamb loin from Rack• Gratin Potatoes (as per given Pauli reference)• Beetroot and Broccoli (chosen on C-2)• One type of sauce minimum	
	Basic ingredients	<ul style="list-style-type: none">• Use ingredients from the common table• 750g Beetroot and 400 g Broccoli• An order list will need to be submitted to Workshop Manager from each participating country one month prior to the competition	
	Special equipment provided	<ul style="list-style-type: none">• One silver Platter for four persons – Restaurant Service• Four main course plates for judges tasting• Two cocottes for vegetables and starch - Restaurant Service• Two sauce boats in total• No other service equipment permitted other than that provided as per the Infrastructure List	
	Garnish Criteria	<ul style="list-style-type: none">• Not a herb or leaves• A decorative/ornamental item• Small in size	



MODULE 3 - 4 HOURS TOTAL – TWO COURSE CASUAL DINING

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part A		Plated Appetizer – Three varieties	Skill 34
	Description	Prepare 12 plated appetizers of three varieties – four plates each variety suitable for Casual Dining service	
	Service Details	<ul style="list-style-type: none">• Prepare in total 3 x 4 (12) plated appetizers of equal portion size inclusive one garnish, a salad and a dressing appropriated to its protein nature• All 12 plates must contain Seafood as main protein (60%) of the dish• Each garnish must be cooked and be appropriated to the created dish• Dishes to be covered with a plate cloche• All Proteins shall be served cooked, not raw• Total plate size min 120 grams• 3 x 2 plates to be served for Restaurant Service• 3 x 2 plates to be served for judging/tasting• No pork and alcohol to be used in the dish	
	Main ingredients required for plated Appetizer	Each four dishes must include: <ul style="list-style-type: none">• Smoked Trout – Dish 1-4• Norwegian Salmon – Dish 5-8• Mackerel - Dish 9-12	
	Basic ingredients	<ul style="list-style-type: none">• Use other ingredients from the common table to match your dish.• An order list will need to be submitted to Workshop Manager from each participating country one month prior to the competition	
	Special equipment required	<ul style="list-style-type: none">• No service equipment permitted other than that provided as per the Infrastructure List	
	Garnish Criteria	<ul style="list-style-type: none">• Not a herb or leaves• A decorative/ornamental item• Small in size	



MODULE 3 - 4 HOURS TOTAL – TWO COURSE CASUAL DINING

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part B		Plated Main Course Three varieties	Skill 34
	Description	Prepare 12 plated Main Courses of three varieties – four plates each variety for a casual dining	
	Service Details	<ul style="list-style-type: none">• Prepare in total 3 x 4 (12) plated Main Courses of equal portion size with vegetables, starch, sauce and garnishes• All 12 Dishes to include the same type of two vegetables and one type of starch• Each four dishes to be served with 1 appropriated Sauce to the dish• Main Course should have a total plate weight of min 180 grams (main protein 60% of the dish)• Dishes to be covered with plate cloche• 3 x 2 plates to be served for Restaurant Service• 3 x 2 plates to be served for kitchen judging/tasting• Sauce to be served on each plate• No Pork and Alcohol to be used in the dish	
	Main ingredients required	<p>The dish must include:</p> <ul style="list-style-type: none">• Whole chicken supreme, restaurant service plates NOT sliced, first wing bone attached – dish 1-4• Sliced Sautéed veal – Dish 5-8• Minced lamb – Dish 9-12• Two types of vegetable of Competitors choice from market list. Two types of vegetables can be used for all 12 plates• One type of same starch of Competitors choice to all dishes• One type of Sauce appropriated to each three variations• One type of garnish appropriated to each category of dish	
	Basic ingredients	<ul style="list-style-type: none">• Use ingredients from the common table• An order list will need to be submitted to Workshop Manager from each participating country one month prior to the competition	
	Special equipment provided	<ul style="list-style-type: none">• No other service equipment permitted other than that provided as per the Infrastructure List	
	Garnish Criteria	<ul style="list-style-type: none">• Not a herb or leaves• A decorative/ornamental item• Small in size	



MODULE 4 - 4 HOURS TOTAL – TWO COURSE BANQUET DINING

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part A		Plated Appetizer – (inclusive Mystery)	Skill 34
	Description	Prepare ten plated appetizers of one variety for a banquet dining menu	
	Service Details	<p>Prepare ten plated Appetizer of equal portion size inclusive one garnish</p> <ul style="list-style-type: none">• All plates to be of equal portion size, content, and garnish• All dishes must contain seafood as main protein (60%) of the dish with a total plate weight of min 120 grams• Each garnish must be appropriated to the created dish• Dishes to be covered with plate cloche• All Proteins shall be served cooked, not raw• Six plates to be served for Restaurant Service• Four plates to be served for kitchen judge/tasting• No pork and alcohol to be used in the dish	
	Main ingredients required for plated Appetizer	<p>All ten dishes must include:</p> <ul style="list-style-type: none">• Prawns (chosen on C-2))• Avocado	
	Basic ingredients	<ul style="list-style-type: none">• Use other ingredients from the common table to match your dish.• 50 Prawns will be issued to each competitor• An order list will need to be submitted to Workshop Manager from each participating country one month prior to the competition	
	Special equipment required	<ul style="list-style-type: none">• No service equipment permitted other than that provided as per the Infrastructure List	
	Garnish Criteria	<ul style="list-style-type: none">• Not a herb or leaves• A decorative/ornamental item• Small in size	



MODULE 4 - 4 HOURS TOTAL – TWO COURSE BANQUET DINING

4 HOURS KITCHEN TIME IN TOTAL INCLUDES 2 PARTS A AND B

Part B		Plated Main Course	Skill 34
	Description	Prepare ten plated main courses of one variety for a banquet dining menu	
	Service Details	<p>Prepare and cook a total of ten main course suitable for banquet dining</p> <ul style="list-style-type: none">• Prepare six portion of main courses of equal portion size inclusive vegetables, starch, and garnishes served on silver platter, sauce served on side in sauce bowl for Restaurant Service• Prepare four portion of main courses of equal portion size inclusive vegetables, starch and garnishes plated on individual plates, sauce served on side in sauce bowl for Kitchen Judge Tasting• All ten Dishes to include the same type of two vegetables and one type of starch• Duck breasts should be cooked minimum “medium” when served• Main Course should have a total plate weight of min 180 grams (main protein 60% of the dish)• Dishes to be covered with plate cloche• Six portion to be served for Restaurant Service on Silver Platter• Six duck breasts on platter to be whole, not sliced• Four portion are plated to be served for kitchen judge/tasting	
	Main ingredients required	<p>The dish must include:</p> <ul style="list-style-type: none">• Duck breast• Two types of vegetable of Competitors choice from market list for all ten plates• One type of same starch of Competitors choice to all dishes• One type of sauce appropriated to the dish• One type of garnish appropriated to the dish• No pork and alcohol to be used in the dish	
	Basic ingredients	<ul style="list-style-type: none">• Use ingredients from the common table• An order list will need to be submitted to Workshop Manager from each participating country one month prior to the competition	
	Special equipment provided	<ul style="list-style-type: none">• No other service equipment permitted other than that provided as per the Infrastructure List	
	Garnish Criteria	<ul style="list-style-type: none">• Not a herb or leaves• A decorative/ornamental item• Small in size	