

Test Project

Pâtisserie and Confectionery

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Preparing for the Competition

Welcome to the WorldSkills Competition 2022 Special Edition - attached is information on the project you will work on.

Project

Your skill competition project is attached, please see appendix for your project, and please note that there will be a SECRET ITEM when you get to the Competition.

Rules and Regulations

The competition will be conducted to WorldSkills International Rules and Code of Ethics.

Work Health and Safety are to SWISS Standards and you can speak to your SCM for further information.

Skill Competition Manager contact details

Skill Competition Manager (SCM) contact details are as follows:

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Theme

All of your products should follow a theme of SWISS NATIONAL CIRCUS ZIRKUS throughout. The theme must be VISUALLY apparent in all the products of the modules A to D.

Modules

Competitors have 14 hours spread over two days 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).

Definitions

CIRCUS: A travelling company of acrobats, clowns, and other entertainers which give performances typically in a large tent, in a series of different places.

TASTE: distinguishable flavours which should be authentic to type and in balance with other flavours and tastes

TEXTURE: physical composition, the appearance and feel of surfaces or internal structures.

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

COLOURING: appearance with regard to shade, tones and colours; relating to artistically added colours as well as baking shades (as in Maillard reaction).

GENERAL IMPRESSION: the harmony of all elements, visual impact. **CREATIVITY:** originality, expressive and imaginative work.

DESIGN: composition, arrangement and balance of elements.

THEME: representation and execution of the given theme: SWISS NATIONAL CIRCUS ZIRKUS

TECHNIQUES: complexity and innovation of different methods/skills used.

HEALTH AND SAFETY, HYGIENE: refer to the document provided by the Competition Organizer - titled 'Occupational Health and Safety Regulations'.

Portfolio to be presented C-I

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 – Entremets and sugar stand Day two – Chocolate Presentation Piece

- 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 – Cakes, Gateaux, and entremets/Sugar Stand

Day one

Competitors must produce two (2) fruit entremets (both alike) of free shape and content, one presented on a simple **sugar stand 40 cm height including Cake and decoration**, 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 to be raspberry should be the prominent flavour in the entremets.
- 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 not to be decorated; this should be presented on a cake board provided by the Organizer, 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; the core temperature will be taken and noted upon presentation.
- One coated entremet is to be decorated to show the theme. This entremet must be presented on the board provided by Organizer.
- The Sugar stand must be presented at presentation time with the decorated entremet on it. SIZE 40 cm height maximum including decoration
- Organizer will provide a plain flat 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 must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.

Module B – Modelling in various Media

MYSTERY SUBJECT - EACH group will be given a different task on Day before day One for each group. Part of 30% change

GROUP A Monkey at the circus

GROUP B Lion at the circus

GROUP C Elephant at the circus

Day one

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. No Skewers to be used or pasta sticks.
- Only marzipan and sugar paste can be used with the exception of 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 plate which will be provided by the Competition Organizers.

Module C – Confectionery and Chocolate

Day two Part of 30 % change

Selected Flavors.

GROUP A Vanilla Bean

GROUP B Cinnamon Stick

GROUP C Tonka Bean

Competitors are to produce 14 (fourteen) individual pieces of ONE type of hand dipped chocolate.

- To comprise two layers of contrasting textures.
- **A selected flavour will be given to you by the SCM night before 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 Bonbon.
- Each bonbon must weigh between **10 g and 12 g** once finished, including decorations, and all should be similar weights.
- 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.
- Service: The chocolate bonbon should be presented on platters which will be provided, in quantities:
- One platter of four (4) pieces for judging
- One platter of ten (10) pieces for display on the presentation table not part of Chocolate Master Piece.
- All platters must contain similar pieces of the same type and be presented at the same time on the presentation table.

Module D – Presentation Piece Chocolate Melted 52% by organizer day before competition as agreed and voted.

Day two

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, spraying, 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 three 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 50 cm x 50 cm x 100 cm (H) maximum, it should be a minimum of 75 cm high.
- No external or internal supports are allowed; judges may break or pierce the presentation piece to ascertain this, if necessary.
- 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 day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.
- Service: present on the plinth (50 cm x 50 cm) provided by the organizers, on the presentation table

Instructions to the Competitor

- On Familiarization Days, Competitors will have their stations assigned by ballot.
- They will have an opportunity to visit the workplaces and to receive general information.
- Competitors may set up their workstations and prepare utensils and any other cooking equipment on competition days ; they may have assistance from their Expert for 15 minutes.
- At the end of each competition day Competitors who have completed their competition on that day must ensure that the workstation is left clean and tidy with all the equipment ready for the next day; 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 before Chocolate Day.
- Recipes can be taken from any cookbook or from personal collections of recipes.

Equipment, machinery, installations, and materials required

Refer to the Infrastructure List and Technical Description. Information provided by organizer Power point presentation

Marking Criteria Summary

MODU LE	T I T L E	TOTA L MARK S
A	Cakes, Gateaux, and Entremets (and presentation stand)	25.80
B	Modelling in various media Secret Items	24.20
C	Confectionery and Chocolate	24.40
D	Presentation Pieces	25.60
Tot al		100