



world **skills** uk

**Confectionery**

Advanced

**Competition Brief**

Competition closing date: 01 May 2008

<b>entry requirements</b>	
<b>Who can enter?</b>	Those who can enter should be over the age of 16 and currently training to be a confectioner.
<b>Individual and/or team event?</b>	Individual
<b>How many competitors can enter?</b>	One person per organisation per level
<b>Competition structure</b>	<p><b>Step 1</b> Register for this competition at <a href="http://www.worldskillsuk.org">www.worldskillsuk.org</a> by <b>01 May 2008</b></p> <p><b>Step 2</b> Competitors will be invited to the UK final</p>
<b>UK Final date and venue will be put on the website in due course.</b>	

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## contact details

For registrations, cancellations, contact  
WorldSkills UK Contact Centre:  
Phone: 0800 612 0742  
Email: [worldskillsuk@ukskills.org.uk](mailto:worldskillsuk@ukskills.org.uk)

## competition description

### Small Cakes – Tea Pastries

Each competitor to produce and present three (3) varieties of small cakes / tea pastries consisting of 30 pieces in total, ten (10) of each type. The variety must include the use of the following.

- x10 With Sponge/Biscuit Joconde/Dacquoise, etc, being the main part
- x 10 With chocolate, being the main part
- x 10 Fresh fruit, being the main part

Dimensions of the cakes should be a maximum of 6 cm and a minimum of 5 cm but decoration can exceed these sizes.

Fillings, coatings, glazes, decorating and garnishing will be left to the Competitor's choice.

One tray to contain 3 x 8 pieces (24 pieces) for presentation on a mirror 40cm x 40cm and one to contain six pieces for tasting and judging on a tray 20cm x 20cm (6 pieces)

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

**Presentation Piece (Chocolate)**

- Competitors to design, produce and present a centre piece of their choice using chocolate.
- The centre piece should follow a theme of the competitors choice
- The use of forms and or moulds is allowed.
- Chocolate moulding paste is allowed.
- The presentation piece to fit display size of 45cm x 45cm x 80cm (H) maximum

**Presentation**

5 ½ hours will be allowed for completion of all tasks

The small cakes can be presented as soon as they are all ready regardless of the centre piece.

The centre piece can be presented at any stage and will be marked immediately.

## Marking and assessment

Assessment will be by observation during the competition and examination of the finished products at the end. Please note the guidance above

- For the presentation of the items, and
- For presenting completed items for judging as soon as they are ready.

The chocolates will be assigned 50% of the marks.

The centre piece will be assigned 50% of the marks.

The marks for each type of product are assigned on different bases. To find out the details of the assignment of marks please see the marking sheets below.

## judging

A panel of judges have been drawn from industry, colleges and training providers. The judges' decisions will be independently moderated and quality assured before being confirmed.

If you would like to find out how to become part of the judging panel in the future please contact the competition organiser.

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## rules

Scrutinisers will be on the floor at all times to ensure no infringement of the rules takes place.

Rules and conduct for competitors during competitions:

- All ingredients will be supplied by the competitor.
- All ingredients must be brought in pre-weighed.
- All cooking utensils to be bought by competitor, although a limited selection will be available i.e. spoons, whisks, ladles, bowls, saucepans.
- All products must be prepared during the competition and not pre-prepared. Judges will check all items brought by competitors at the beginning of the competition.
- Staff at the competition centre will undertake most of the washing up, however, please note that marks are allocated for hygiene and good work practices.
- All crockery to be supplied by the competitor.

Competitors must bring and wear the following clothing:

- Chef jacket
- Trousers
- Apron
- Skull cap
- Dishcloth/oven cloth
- Neckerchief (optional)
- Protective shoes
- Or an acceptable equivalent for cultural or other reasons.

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## what happens next?

### Live competitions

<b>Step 1</b>	Register interest
	Receive username and password via email
	Receive welcome pack via email containing: <ul style="list-style-type: none"> <li>■ Communication toolkit</li> <li>■ How to host an internal selection competition</li> <li>■ What happens next?</li> </ul>
<b>Step 2</b>	Select competitions to enter
<b>Step 3</b>	Enter competitions & confirm competitors – enter by 01 May 08
	Receive receipt after entering competitions
<b>Step 4</b>	Competitors are allocated to heats (live competitions only)
	Competitors entering 'live' competitions will receive confirmation during June 2008
<b>Step 5</b>	Competitors will compete within their heat. The highest scoring competitors from all heats are selected to participate in the national final.
<b>Step 6</b>	All competitors will receive either certificates' of participation or winning certificates.
<b>If competitors are unable to attend competitions they must cancel their entry by June 15<sup>th</sup> 2008 to prevent cancellation charges (see competition rules for further details)</b>	

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## Marking form

Competitor No  Competitor Name   
 Competition  Criterion

Aspect ID	Aspect of Criterion – Description	Max Mark	Average mark
D.1	Hygiene/work process/waste	8	
D.2	Texture	10	
D.3	Taste	10	
D.4	Finishing, decoration, general impression	10	
D.5	Time	3	
D.6	Quantity (10 of each of 3 types)	3	
D.7	Variety (10 of each of 3 types)	3	
D.8	Size (over or under deduct 1 mark per type)	3	
<b>TOTAL</b>		<b>50</b>	

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Competitor No  Competitor Name

Competition  Criterion

Aspect ID	Aspect of Criterion – Description	Max Mark	Average mark
G.1	Different techniques	8	
G.2	Creativity	6	
G.3	Finesse	8	
G.4	Hygiene / work processes/ Waste	8	
G.5	Design and General Impression	14	
G.6	Time	3	
G.7	Size	3	
<b>TOTAL</b>		<b>50</b>	

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