



world **skills** uk

**Cooking - Intermediate**

**Competition Brief**

Enter online by 28 February 2008

## entry requirements

<b>Who can enter?</b>	<p>This competition is at intermediate level and therefore individuals should have up to 2 years of experience and/or be training at level 2. Those who can enter should be over the age of 16 and currently training to be a chef.</p> <p>The top candidates achieving the highest marks in the regional heats will be invited to the UK final. There is no automatic entrance to the UK final for regional winners. UK Skills will inform finalists following moderation of marks from the regional competitions.</p>
<b>Individual and/or team event?</b>	Individual
<b>What type of competition 'live' or 'mixed'?</b>	This competition is 'live'.
<b>How many competitors can enter?</b>	No more than 1 competitor per college for the level 2 competition
<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>28<sup>th</sup> February 08</b></p> <p><b>Step 2</b> In March 08 competitors will be allocated to heats across the country, these are usually during May and June 08.</p> <p><b>Step 3</b> Competitors who have achieved the highest marks across all heats will be invited to the UK final on 12<sup>th</sup> June 2008 at City of Bristol College.</p>

Enter online by 28 February 2008

## contact details

For technical advice about the competition contact:

Adrian Kirikmaa

Phone: 01173125027

Email: [Adrian.kirikmaa@cityofbristol.ac.uk](mailto:Adrian.kirikmaa@cityofbristol.ac.uk)

For general information about competitions please contact the WorldSkills UK contact centre:

Free phone: 0800 612 0742

Email: [worldskillsuk@ukskills.org.uk](mailto:worldskillsuk@ukskills.org.uk)

## competition description

The coverage of the competition reflects the relative significance of particular cooking tasks within the work role.

The regional competition will have the duration of 3 hours. Each competitor is expected to complete both Task 1 and Task 2 within the allotted time. The Task 1 dish should be presented after 2 ½ hours and the Task 2 dish should be presented after 3 hours.

### **Task 1: Main course**

Prepare a main course for two persons, one of whom has chosen sea bass and one of whom has chosen lemon sole. The competitor must use one portion of sea bass and one portion of lemon sole. Two different cooking methods must be used, one for each type of fish.

The following ingredients must be included:

- 1x whole sea bass
- 1x whole lemon sole
- 1x Orange
- 1x Fennel bulb

Enter online by 28 February 2008

The dishes must also include the following items:

- 2 vegetables
- 1 starch
- 2 sauces or dressings (minimum) using the bones and trimmings from the lemon sole for the fish stock

The dishes must be presented as two plated portions 1 x sea bass and 1 x lemon sole.

### **Task 2: Dessert**

Prepare a Lemon meringue tart for two persons served with a fruit compote of your choice.

The dish must be presented on 2 x plates with garnish of your choice and the fruit compote.

[Each competitor must devise and present a menu with their dishes shown.](#)

### **The UK Final competition**

The UK Final competition will involve task based activities set on the day by experienced professionals.

## marking and assessment

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

Overall marks will be assigned as follows:

<b>Objective</b>	
Hygiene	10
Preparation	10
<b>Subjective</b>	
Preparation	100
Presentation	60
Taste	90
Menu creativity	20
<b>Total</b>	<b>290</b>

The assessment methods will be by observation of practice, visual inspection and tasting of products. Marks will be assigned objectively (where performance can be measured against firm criteria) and subjectively (where expert opinion is used). The marking sheets set this out in more detail. The objective marking will be based on criteria being met. If the criteria is met full marks will be awarded, if it's not zero marks will be awarded.

The criteria for assessment are as set out on the attached forms. For all criteria and their aspects the following marking scale will be used:

0	Not attempted
1	Unsatisfactory
2	Very Poor
3	Poor
4	Below Average
5	Average
6	Above Average
7	Good
8	Very Good
9	Excellent
10	Perfect

Enter online by 28 February 2008

## judging

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

A minimum of three judges from the panel will attend each regional heat. If you win a regional heat we celebrate your success straightaway. After the last regional heat is complete an announcement of those who got through to the UK Final will be announced by email.

NB: Gold winners from the heats may not necessarily go through to the final and those who have not gained a place at a heat may have gained a significantly high mark nationally to make it into the final.

If a competitor has a complaint on the day it is advised that this be discussed with the host, head judge or UK Skills representative on the day. This will ensure that any problem is cleared up as soon as it occurs. If this is not possible a verbal complaint should be made by phone to the relevant competitions manager at UK Skills as soon as possible after the competition. If a satisfactory outcome is not obtained at this stage then the formal complaint procedure will be initiated following the competitor (or representative for the competitor) writing a complaint letter to the competitions manager.

## rules

Rules and conduct for competitors during competitions:

- All ingredients will be supplied by the competitor.
- 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.

## what happens next?

<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>- How to host an in-house competition</li> <li>- Competition dates and venues</li> <li>- Competition rules</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 28 <sup>th</sup> February 2008
	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 March 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 11<sup>th</sup> April 2008 to prevent cancellation charges (see competition rules for further details)</b>	

To be illegible to enter the WorldSkills Competition 2009, Canada, competitors must be born on or after 1 January 1987. For competitors interested in entering WorldSkills 2011 in London, competitors must be born on or after 1 January 1989.

Enter online by 28 February 2008

# Marking Schedule

## Objective marking form

Signed by judge:

Date:

Competition & level

Cooking Regional - Intermediate

Competitor Name

Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for OBJECTIVE	Average mark
<b>1</b>	<b>Hygiene</b>		
i	Personal hygiene (washing hands, hair, tasting fingers, habits, correct and clean uniform)	<b>5</b>	
ii	Work station, sink, floor, fridge management, benches, cross contamination, use of refrigeration	<b>5</b>	
<b>2</b>	<b>Preparation</b>		
i	Wastage, work ethic, correct use of equipment, correct use of knives, washing up correct use of chopping boards,	<b>5</b>	
ii	Oven temperatures, use of recipes, knowledge of produce, temperature probe, knowledge of HACCP	<b>5</b>	

### Subjective Marking

<b>3</b>	Submitted menu		
i	Presentation	<b>10</b>	
ii	Creativity of Content	<b>10</b>	
		<b>40</b>	

Enter online by 28 February 2008

# Marking Schedule

Subjective marking form

Signed by judge:

Date:

Competition & level

Cooking Regional Intermediate – Main Course

Competitor Name

Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for SUBJECTIVE	Average mark
<b>4 (a)</b>	<b>Preparation – Main Course</b>		
i	Kitchen skills	<b>10</b>	
ii	Ingredient preparation	<b>10</b>	
iii	Technical ability	<b>10</b>	
iv	Organisation and planning	<b>10</b>	
v	Efficiency, review, use of compulsory ingredients	<b>10</b>	
<b>5 (a)</b>	<b>Presentation – Main Course</b>		
i	<b>Visual appeal (colours, balance)</b> Lemon Sole – 10 Sea Bass - 10	<b>20</b>	
ii	<b>Style and creativity</b> Lemon Sole – 10 Sea Bass - 10	<b>20</b>	
<b>6 (a)</b>	<b>Taste – Main Course</b>		
i	<b>Individual flavours</b> Lemon Sole – 10 Sea Bass - 10	<b>20</b>	
ii	<b>Combination of flavours</b> Lemon Sole – 10 Sea Bass - 10	<b>20</b>	
iii	<b>Texture</b> Lemon Sole – 10 Sea Bass - 10	<b>20</b>	
		<b>150</b>	

Enter online by 28 February 2008

# Marking Schedule

Signed by judge:

Date:

## Subjective marking form

Competition & level

Cooking Regional Intermediate – Dessert

Competitor Name

Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for SUBJECTIVE	Average mark
<b>4 (b)</b>	<b>Preparation - Dessert</b>		
i	Kitchen skills	10	
ii	Ingredient preparation	10	
iii	Technical ability	10	
iv	Organisation and planning	10	
v	Efficiency, review, use of compulsory ingredients	10	
<b>5 (b)</b>	<b>Presentation - Dessert</b>		
i	Visual appeal (colours, balance)	10	
ii	Style and creativity	10	
<b>6 (b)</b>	<b>Taste - Dessert</b>		
i	Taste	10	
ii	Combination of Flavours	10	
iii	Texture	10	
		<b>100</b>	

Enter online by 28 February 2008

## Summary of marks

Competition & level

Competitor Name  Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark	Average mark
1	<b>Hygiene</b>	10	
2	<b>Preparation</b>	10	
3	<b>Submitted menu</b>	20	
4 a)	<b>Preparation – Main Course</b>	50	
4 b)	<b>Preparation – Dessert</b>	50	
5 a)	<b>Presentation – Main Course</b>	40	
5 b)	<b>Presentation – Dessert</b>	20	
6 a)	<b>Taste – Main Course</b>	60	
6 b)	<b>Taste - Dessert</b>	30	
		<b>290</b>	