



world **skills** uk

Cooking - Advanced

Competition Brief

Enter online by 28 February 2008

entry requirements

Who can enter?	<p>This competition is at advanced level. Competitors should have up to 2-7 years of experience and / or training at a level 3. Entrants should be over the age of 16 and be 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>
Individual and/or team event?	Individual
What type of competition 'live' or 'mixed'?	This competition is 'live'.
How many competitors can enter?	No more than 1 competitor per college for the advanced competition
Competition structure	<p>Step 1 Register for this competition at www.worldskillsuk.org by 28th February 08</p> <p>Step 2 In March 08 competitors will be allocated to heats across the country, these are usually during May and June 08.</p> <p>Step 3 Competitors who have achieved the highest marks across all heats will be invited to the UK final on 12th June 2008 at City of Bristol College.</p>

Enter online by 28 February 2008

contact details

For technical advice about the competition contact:

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

Free phone: 0800 612 0742

Email: worldskillsuk@ukskills.org.uk

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competition description

Each competitor is expected to complete 2 tasks within the time available.

The regional competition will have the duration of 4 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 3½ hours and the Task 2 dish should be presented after 4 hours.

Task 1: Meat

Prepare a main course for 2 persons using 1 x best end of lamb.

The dish must include:

- 2 vegetables
- 1 starch
- 1 sauce (minimum) made from the bones and trimmings from the best end of lamb

The following must be included in the dish:

- Aubergine
- Anchovies
- Pasta

All products must be prepared during the competition and not pre-prepared.

The dish must be presented as 2 portions plated.

Task 2: Dessert Trio – Assiette of your choice

Prepare a dessert selection (3 varieties). Two of the selection must be cold and one warm including one pastry product.

The following must be included in the dessert:

- Pastry
- Mousse
- Coulis

The selection must be served on 2 plates with one of each variety on each plate.

Each competitor must devise and present a menu with their dishes shown.

The UK Final competition

Regional winners who go forward to the UK Final competition will be presented with a mystery basket and will be expected to devise and produce a menu within a set time frame.

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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:

Objective	
Hygiene	10
Preparation	10
Subjective	
Preparation	100
Presentation	40
Taste	60
Menu creativity	20
Total	240

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

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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?

Step 1	Register interest
	Receive username and password via email
	<ul style="list-style-type: none"> • Receive welcome pack via email containing: <ul style="list-style-type: none"> - How to host an in-house competition - Competition dates and venues - Competition rules - What happens next?
Step 2	Select competitions to enter
Step 3	Enter competitions & confirm competitors – enter by 28 th February 2008
	Receive receipt after entering competitions
Step 4	Competitors are allocated to heats (live competitions only)
	Competitors entering 'live' competitions will receive confirmation during March 2008
Step 5	Competitors will compete within their heat. The highest scoring competitors from all heats are selected to participate in the national final.
Step 6	All competitors will receive either certificates' of participation or winning certificates.
If competitors are unable to attend competitions they must cancel their entry by 11th April 2008 to prevent cancellation charges (see competition rules for further details)	

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.

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Marking Schedule

Signed by judge:

Date:

Objective marking form

Competition & level

Competitor Name Competitor No

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

Subjective Marking

3	Submitted menu		
i	Presentation	10	
ii	Creativity of content	10	
		40	

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Marking Schedule

Signed by judge:

Date:

Subjective marking form

Competition & level

Cooking Regional Advanced – Main Course

Competitor Name

Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for SUBJECTIVE	Average mark
4 (a)	Preparation – Main Course		
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	
5 (a)	Presentation – Main Course		
i	Visual appeal (colours, balance)	10	
ii	Style and creativity	10	
6 (a)	Taste – Main Course		
i	Taste	10	
ii	Combination of flavours	10	
iii	Texture	10	
		100	

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Marking Schedule

Subjective marking form

Signed by judge:

Date:

Competition & level

Competitor Name Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for SUBJECTIVE	Average mark
4 (b)	Preparation - Dessert		
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	
5 (b)	Presentation - Dessert		
i	Visual appeal (colours, balance)	10	
ii	Style and creativity	10	
6 (b)	Taste - Dessert		
i	Individual flavours	10	
ii	Combination of flavours	10	
iii	Texture	10	
		100	

Summary of marks

Competition & level

Competitor Name Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark	Average mark
1	Hygiene	10	
2	Preparation	10	
3	Submitted menu	20	
4 a)	Preparation – Main Course	50	
4 b)	Preparation – Dessert	50	
5 a)	Presentation – Main Course	20	
5 b)	Presentation – Dessert	20	
6 a)	Taste – Main Course	30	
6 b)	Taste - Dessert	30	
		240	