

## Patisserie and Confectionery

### Core Competencies

Core competencies and standards for WorldSkills UK Skills Competitions activities		Qualifier	UK Final	Team UK
<p><b>Competency</b> Work organization and management</p>	<p><b>Work organization and management</b> The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Basic principles involved in accurately combining ingredients to achieve optimum results and troubleshooting when results are not as planned.</li> <li><input type="checkbox"/> The manipulation of raw materials through production techniques</li> <li><input type="checkbox"/> Range of ingredients used in pastry work and confectionery including seasons, availability, costs, storage and use</li> <li><input type="checkbox"/> Colour applications, taste combinations and texture co-ordination</li> <li><input type="checkbox"/> Finesse and artistic appreciation in finishing products</li> <li><input type="checkbox"/> The importance of minimization of waste and of sustainability and respect for all ingredients</li> <li><input type="checkbox"/> The importance of effective team work and effective communication within the team and with customers</li> <li><input type="checkbox"/> Responsiveness to unexpected situations and demands</li> <li><input type="checkbox"/> Planning for good time management</li> </ul>	y	y	y
<p><b>Standards</b> Work organization and management</p>	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Check and prepare tools and equipment to maximize work flow and efficiency Prioritize and plan work effectively to work within a given time</li> <li><input type="checkbox"/> Show respect for raw materials and finished goods</li> <li><input type="checkbox"/> Use ingredients cost effectively and to minimize waste</li> <li><input type="checkbox"/> Pre-order goods and materials accurately for planned work</li> <li><input type="checkbox"/> Demonstrate inspiration, gastronomic flair and innovation in design and work techniques</li> <li><input type="checkbox"/> Work within a given theme</li> <li><input type="checkbox"/> Follow detailed written and verbal instruction and copy from images</li> <li><input type="checkbox"/> Produce a portfolio for clients that includes images of products and methods of making and presentation, along with a visionary statement if requested</li> <li><input type="checkbox"/> React professionally and effectively to unexpected situations and requests</li> <li><input type="checkbox"/> Formulate and substitute other ingredients to overcome unforeseen shortage</li> <li><input type="checkbox"/> Communicate effectively with colleagues, teams, and clients</li> </ul>			
<p><b>Competency</b> Food hygiene and health (including dietary), safety, and Environment</p>	<p>Food hygiene and health (including dietary), safety, and Environment Requirements for health including dietary and allergens, safety, and environment, food hygiene and legislation relating to the production, display and sale of products</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Legislation and good practice relating to the use and care of speciality tools and equipment and safe working methods</li> <li><input type="checkbox"/> The causes of deterioration of food</li> <li><input type="checkbox"/> Quality indicators for fresh, preserved and dry goods</li> </ul>	y	y	y



<p><b>Standards</b> Food hygiene and health (including dietary), safety, and Environment</p>	<p>Work hygienically, taking responsibility for regulations for food storage, preparation, cooking, and service</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Pay attention to own cleanliness and appearance at all times</li> <li><input type="checkbox"/> Observe all safety processes and requirements in relation to dietary and allergy information</li> <li><input type="checkbox"/> Prepare accurate menus and account for obligatory declarations such as dietary and allergy information</li> <li><input type="checkbox"/> Ensure all work areas and equipment are cleaned to the highest standards</li> <li><input type="checkbox"/> Work safely and uphold accident prevention regulations</li> <li><input type="checkbox"/> Use tools and equipment safely and within manufacturer's instructions</li> <li><input type="checkbox"/> Store all commodities and made products safely and hygienically</li> </ul>			
<p><b>Competency</b> Cakes, gateaux and entremets</p>	<p>Cakes, gateaux and entremets The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> A comprehensive range of cakes, gateaux and entremets, classical and contemporary</li> <li><input type="checkbox"/> Methods of production, storage, and presentation of cakes, gateaux and entremets</li> <li><input type="checkbox"/> Specialist tools used in the production of cakes, gateaux, and entremets</li> <li><input type="checkbox"/> Range of ingredients used to produce and decorate cakes, gateaux, and entremets</li> <li><input type="checkbox"/> Variance in international customs and practices and dietary considerations</li> </ul>	y	y	y
<p><b>Standards</b> Cakes, gateaux and entremets</p>	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Produce a comprehensive range of cakes using various techniques, types of cake and decorations</li> <li><input type="checkbox"/> Construct and finish a comprehensive range of gateaux demonstrating flair and innovation</li> <li><input type="checkbox"/> Produce a comprehensive range of entremets effectively incorporating such layers as sponge, biscuit, creams, custards, ganache, jellies, mousses, fruits etc.</li> <li><input type="checkbox"/> Produce cakes, gateaux, and entremets to a high quality for taste with appropriate combinations, texture, presentation and decoration</li> <li><input type="checkbox"/> Ensure yield products are of consistent and accurate size, weight, quality, and appearance, taking account of portion control and costs and minimizing waste</li> <li><input type="checkbox"/> Combine tastes, textures and colours effectively</li> <li><input type="checkbox"/> Present cakes, gateaux and entremets to maximize appeal and to be appropriate for the occasion, environment and style of service</li> </ul>			
<p><b>Competency</b> Hot, cold, and iced desserts</p>	<p>Hot, cold, and iced desserts The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> A comprehensive range of classical and contemporary hot, cold and iced desserts including methods of production, ingredients, alternative presentations, and costs of production</li> <li><input type="checkbox"/> Allergies and dietary restrictions</li> <li><input type="checkbox"/> The range of ingredients used to produce hot, cold and iced desserts, storage seasons, availability, and costs</li> <li><input type="checkbox"/> How hot, cold and iced desserts can be presented and served in a range of settings and occasions to reflect traditional/classical and</li> </ul>	y	y	y



	<p>contemporary trends</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The use and impact of raising agents including yeast, baking powder, egg whites, and any innovative, modern commodities</li> <li><input type="checkbox"/> The range and scope of hot, cold and iced dessert products</li> <li><input type="checkbox"/> Waste management when producing and serving hot, cold and iced desserts</li> </ul>			
<p><b>Standards</b> Hot, cold, and iced desserts</p>	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Produce a comprehensive range of hot, cold and iced desserts to a consistently high standard with or without allergens and other dietary considerations</li> <li><input type="checkbox"/> Present plated desserts that are clean, appropriately flavoured, and textured, well-co-ordinated and innovative and balanced</li> <li><input type="checkbox"/> Present desserts for service for a range of settings and occasions such as street-food concepts, buffets, banquets and for fine dining</li> <li><input type="checkbox"/> Produce hot, cold, and iced desserts within time constraints and to a consistently high standard</li> <li><input type="checkbox"/> Follow instructions, recipes and dish specifications in order to produce desserts spontaneously by applying prior experience and knowledge</li> <li><input type="checkbox"/> React to ingredient shortages or changes and supplement appropriately</li> <li><input type="checkbox"/> Be mindful of over-production and how to utilise excess with other products</li> <li><input type="checkbox"/> Arrange methods which are feasible to the equipment available</li> </ul>			
<p><b>Competency</b> Confectionery and chocolate</p>	<p>Confectionery and chocolate</p> <p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Range of chocolate and confectionery items</li> <li><input type="checkbox"/> The methods of tempering chocolate couverture by manual techniques</li> <li><input type="checkbox"/> The types, qualities, and uses of various chocolate couverture and chocolate products</li> <li><input type="checkbox"/> The principle of producing a range of sugar based products, such as fruit jelly, marshmallow, nougat, nougatine, or any other specialities with a variety of sugars and sugar replacements to respond to dietary needs</li> <li><input type="checkbox"/> Sustainability and ethics of chocolate sources</li> <li><input type="checkbox"/> Safety issues when handling hot sugar products</li> <li><input type="checkbox"/> Dietary and allergen information about the ingredients being used to produce confectionery and chocolates and effective substitution possibilities</li> </ul>	<p>y</p>	<p>y</p>	<p>y</p>
<p><b>Standards</b> Confectionery and chocolate</p>	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Temper chocolate couvertures in order to produce a product with shine and “snap” that does not show signs of fat or sugar bloom</li> <li><input type="checkbox"/> Work with dark, milk, and white chocolate couvertures</li> <li><input type="checkbox"/> Pipe, fill, layer, dip, and coat chocolates and confectionery of even size and character using hand dipping forks</li> <li><input type="checkbox"/> Produce and use ganache effectively</li> <li><input type="checkbox"/> Present confectionery and chocolates with style for service or sale</li> <li><input type="checkbox"/> Store confectionery, chocolate and chocolate ingredients and products to maximize life and quality</li> </ul>			



	<ul style="list-style-type: none"> <li><input type="checkbox"/> Produce and use decorations appropriately including caramelized and candied fruits, nuts, herbs, and chocolate shapes</li> <li><input type="checkbox"/> Accurately produce chocolates and confectionery to specific weights and sizes</li> <li><input type="checkbox"/> Produce and present a range of confectionery products using a variety of skills and ingredients and with regard to any overriding dietary factors</li> <li><input type="checkbox"/> Accommodate unexpected requests and plan work accordingly</li> <li><input type="checkbox"/> Work systematically and safely with hot products</li> </ul>			
<p><b>Competency</b> Miniatures, individual cakes, and petits fours</p>	<p>Miniatures, individual cakes, and petits fours The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> A comprehensive range of products, ingredients including dietary and allergy information, techniques and methods of presentation for miniatures, small cakes, and petits fours</li> <li><input type="checkbox"/> Types of pastries, cakes, sponges etc. and their use in the production and presentation of individual cakes, pastries, miniatures, and petits fours</li> <li><input type="checkbox"/> The use of raising agents for the production of miniatures, individual cakes, and pastries</li> <li><input type="checkbox"/> Specialist tools and equipment used in producing miniatures, individual cakes, and pastries and petits fours</li> <li><input type="checkbox"/> Storage and display of miniatures, individual cakes, pastries, and petits fours</li> <li><input type="checkbox"/> The importance of portion control in a commercial catering operation</li> <li><input type="checkbox"/> Hand piping and preparing products when moulds are not available</li> </ul>	y	y	y
<p><b>Standards</b> Miniatures, individual cakes, and petits fours</p>	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Produce a comprehensive range of pastries and use them appropriately including puff, short, choux, sweet, sable, etc.</li> <li><input type="checkbox"/> Produce a comprehensive range of individual cakes, biscuits and petits fours</li> <li><input type="checkbox"/> Produce finished products within a brief to consistent and accurate quality, weight, and size</li> <li><input type="checkbox"/> Produce miniatures, individual cakes, and petits fours based on sweet biscuits and cake combinations including: <ul style="list-style-type: none"> <li><input type="checkbox"/> Dry cakes and pastries;</li> <li><input type="checkbox"/> Glazed cakes;</li> <li><input type="checkbox"/> Coatings;</li> <li><input type="checkbox"/> Mousses;</li> <li><input type="checkbox"/> Fillings;</li> <li><input type="checkbox"/> Decorations;</li> <li><input type="checkbox"/> Garnishes;</li> <li><input type="checkbox"/> Fruits</li> </ul> </li> <li><input type="checkbox"/> Present miniatures, individual cakes, and petits fours accordingly to market demands</li> <li><input type="checkbox"/> Handle piping bag and tubes to produce and present individual products consistently</li> </ul>			
<p><b>Competency</b> Presentation pieces</p>	<p>Presentation pieces The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The impact of a display or presentation piece</li> <li><input type="checkbox"/> The situations where a presentation piece may be used</li> <li><input type="checkbox"/> The impact of the environment (exposure to heat, light, exposure to dampness) on a presentation piece</li> <li><input type="checkbox"/> The range of materials, tools and techniques that can be used to produce a presentation piece</li> <li><input type="checkbox"/> Specific safety issues relating to sugar work and the handling of specialist equipment</li> <li><input type="checkbox"/> How to achieve dramatic and adept results without relying on</li> </ul>	y	y	y



	specialist-made moulds			
<b>Standards</b> Presentation pieces	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Creative designs that reflect personal style or assigned to them and produce elegance with neat forms and finishing</li> <li><input type="checkbox"/> Design presentation pieces demonstrating artistic flair, innovation whilst taking account of the client's needs and any restrictions related to the venue or environment</li> <li><input type="checkbox"/> Produce a chocolate presentation piece employing techniques such as pouring, moulding, cutting, piping, brushing, polishing, and modelling chocolate</li> <li><input type="checkbox"/> Produce a presentation piece using sugar employing techniques such as poured sugar, pulled sugar, blown sugar, moulded sugar, pastillage, nougatine, etc.</li> <li><input type="checkbox"/> Colour sugar and chocolate pieces</li> <li><input type="checkbox"/> Use specialist tools for sugar and chocolate work with minimum premade moulds</li> <li><input type="checkbox"/> Work effectively from a brief and set own timescales within allotted periods Produce presentation pieces within prescribed sizes, adjust and manipulate to suit changes which may arise</li> </ul>			
<b>Competency</b> Modelling in various media	<p>Modelling in various media The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> The effect that the process of modelling and moulding has on materials used</li> <li><input type="checkbox"/> The visual impact of displays using modelled forms</li> <li><input type="checkbox"/> The range of materials that can be effectively used to produce modelled forms</li> <li><input type="checkbox"/> Techniques and methods of modelling, moulding, colouring, and presenting modelled forms</li> <li><input type="checkbox"/> Where and when modelling is effective and appropriate to use</li> </ul>			
<b>Standards</b> Modelling in various media	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Hand mould smooth and crack-free marzipan and sugar paste forms to include a theme or topic assigned to them as figures, fruits, animals, flowers, etc.</li> <li><input type="checkbox"/> Visualise and make the production of any piece as requested from the client verbally or pictorially</li> <li><input type="checkbox"/> Produce hand-moulded forms to correct size and weight</li> <li><input type="checkbox"/> Colour modelled pieces using a variety of techniques including air brushing, painting, flaming, and the use of colours</li> <li><input type="checkbox"/> When appropriate, effectively use modelling tools such as cutters, moulds, and presses</li> <li><input type="checkbox"/> Creative and harmonious design of figures in form and colour composition</li> <li><input type="checkbox"/> Present stylish and co-ordinated displays of models</li> <li><input type="checkbox"/> Decorate with Royal icing and chocolate to highlight features</li> <li><input type="checkbox"/> Observe extreme health and safety procedures when hand-modelling</li> </ul>	n	y	y

Note: Core Competencies are tested, identified and measured as recognition of the competition level and duration.