



## **World Skills UK sample test project 2020**

### **Please note**

All ingredients must be brought to the competition site pre weighed and no pre-preparation is allowed.

### **You will be given 2.5 hours to complete Tasks A Task A**

- Produce two types of moulded chocolates fifteen (15) pieces of each thirty (30) pieces in total.
- 5 pieces of each chocolate to be presented for tasting (presentation dish to be provided by competitor) the remaining 20 pieces must be presented on a clear glass/acrylic platter for display.
- One filling must be fruit based
- One filling must be a flavoured ganache.
- Finished product to weigh between 8g and 15g, including decoration.
- Everything to be made during the competition.
- Pure Dark, Milk OR White couverture must be used and not adulterated with any other fats or oils other than cocoa butter.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration on the chocolates, with the exception of caramelized and candied fruit, herbs and nuts.
- Waste will be marked; it is accepted that a minimum quantity often leaves spare ingredients/products but this should be handled and stored in a professional manner and should not be excessive.



## Competition Marking Form – Objective Task A

### WorldSkills UK Confectionery and Patisserie - Heat 2017

Competitor Name/Number: .....

Venue: .....

Date: .....

Aspect ID	Description	Tolerance/ Requirement	Max Mark	Mark Awarded
A1	Task was completed in allotted time	Yes/No	2	
A2	Task completed in safe & hygienic manner	Yes/No	2	
A3	Wastage handled in correct manner	Yes/No	2	
A4	Two types of chocolate used	Yes/No	2	
A5	Correct number of chocolates produced	Yes/No	2	
A6	Chocolates within weight limit	8g-15g	2	
A7	Correct types produced	Two moulded 1 ganache and one fruit based	2	
			<b>14</b>	



Competition Marking Form – **Subjective Task A**  
**WorldSkills UK Confectionery and Patisserie –**  
**Heats 2017**

Competitor Name/Number:

.....

Venue:

.....

Date:

.....

....

Judge: .....

1  
2  
3

Please circle

Aspect ID	Description	Max Mark	Mark Awarded
A8	Tempering of chocolate from the mould side	5	
A9	Capping and sealing of the chocolates	4	
A10	Tempering of the capping chocolate used	5	
A11	Finishing decoration	4	
A12	Taste and flavour	5	
A13	Organisation of work station	4	
		2 7	