



WorldSkills UK Confectionery and Patisserie

Pre-Competition Activity

PLEASE NOTE THAT THIS IS SAMPLE MATERIAL ONLY AND IS NOT THE BRIEF FOR THE OFFICIAL WORLDSKILLS UK COMPETITION.

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

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	
			14	



Competition Marking Form – Subjective Task A

WorldSkills UK Confectionery and Patisserie – Qualifiers 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	
		27	