



WorldSkills UK Culinary Arts

Pre-Competition Activity Pack

The Competition

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

Cooking from Escoffier

The following tasks have been taken from:
Ref book Escoffier 5th edition (ISBN 978-0-470-90027-

Which you may use during competition, if you wish.

Competitors will be given 3 hours to produce 3 portions of each of the following dishes, served in a classic style:

- consomme severine (p. 82, no. 620)
- oeufs chasseur using soft boiled eggs (p. 161, no. 1335)
- poulet saute a la hongroise (p. 386, no. 3216).



Competition Marking Form – Objective Task A (Consommé)

Venue:

Date:

Aspect ID	Description	Tolerance/ Requirement	Max Mark	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	Station 7	Station 8	Station 9
A1	Task was completed in allotted time	4 hours	2									
A2	Task completed in safe & hygienic manner	Yes/No	2									
A3	Garnish is per Escoffier	Yes/No	2									
A4	Wastage handled in correct manner	Yes/No	2									
A5	Consommé was served at the correct temperature	Yes/No	2									
A6	Correct quantity has been produced	Yes/No	2									
A7	Consommé was passed through muslin	Yes/No	2									
A8	Correct production method used as per	Yes/No	2									



	Escoffier.											
--	------------	--	--	--	--	--	--	--	--	--	--	--



Competition Marking Form – Objective Task B (Oeufs Chasseur soft Boiled eggs)

Venue:

Date:

Aspect ID	Description	Tolerance/ Requirement	Max Mark	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	Station 7	Station 8	Station 9
B1	Task was completed in allotted time	3.5 hours	2									
B2	Task completed in safe & hygienic manner	Yes/No	2									
B3	Wastage handled in correct manner	Yes/No	2									
B4	Egg cooked to correct degree soft boiled	Yes/No	2									
B5	Garnish of egg as per Escoffier	Yes/No	2									
B6	Correct number of portions produced	Yes/No	2									



Competition Marking Form – Objective Task C (Poulet Saute a la Hongroise)

Venue:

Date:

Aspect ID	Description	Tolerance/ Requirement	Max Mark	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	Station 7	Station 8	Station 9
C1	Task was completed in allotted time	Yes/No	1									
C2	Task completed in safe & hygienic manner	Yes/No	1									
C3	Correct number of portions produced	Yes/No	2									
C4	Chicken butchered into correct number of portions, 4 pieces of white flesh and 4 pieces of dark flesh	Yes/No	2									
C5	All chicken cuts are in proportion	Yes/No	2									
C6	Carcass cut into 3 pieces	Yes/No	1									
C7	All knuckles removed.	Yes/No	1									
C8	Chicken cooked through using correct method for white sauté.	Yes/No	2									
C9	Sauce is as per Escoffier (Hongroise)	Yes/No	2									



C10	Garnish is as per Escoffier (rice Pilaf, tomato Concasse	Yes/No	2									
-----	----------------------------------------------------------	--------	---	--	--	--	--	--	--	--	--	--



Competition Marking Form – Subjective TASK A (Consommé)

Venue:

Date:

Judge: **1 2 3 Please circle**

Aspect ID	Description	Max Mark	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	Station 7	Station 8	Station 9
A9	<u>Working Methods, Organisation and Timing</u> Correct chopping board used? Knives correct for task. Safe practice? Dishes served in course sequence with a 15-minute gap between courses. Completed course in a time effective manner?	2									
A10	<u>Taste and Flavours</u> Were the dishes seasoned correctly with no overpowering flavours? Dish cooked to the right degree.	2									
A11	<u>Texture of dish</u> Did the dish have well balanced flavour, clarity and colour?	2									



Competition Marking Form - Subjective TASK B (Oeufs Chasseur soft Boiled eggs)

Venue:

Date:

Judge: **1 2 3** **Please circle**

Aspect ID	Description	Max Mark	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	Station 7	Station 8	Station 9
B7	<u>Working Methods</u> Organisation and Timing Correct chopping board used? Knives correct for task. Safe practice? Dishes served in course sequence with a 15-minute gap between courses. Completed course in a time effective manner?	2									
B8	<u>Taste and Flavours</u> Were the dishes seasoned correctly with no overpowering flavours? Dish cooked to the right degree soft boiled.	2									
B9	<u>Texture of dish</u> Did the dish have well balanced flavour, clarity and colour? Pastry crisp delicate and golden.	2									



Competition Marking Form - Subjective TASK C (Poulet Saute a la Hongroise)

Venue:

Date:

Judge: 1 2 3

Please circle

Aspect ID	Description	Max Mark	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	Station 7	Station 8	Station 9
C11	<u>Working Methods, Organisation and Timing</u> Correct chopping board used? Knives correct for task. Safe practice? Dishes served in course sequence with a 15-minute gap between courses. Completed course in a time effective manner?	2									
C12	<u>Taste and Flavours</u> Were the dishes seasoned correctly with no overpowering flavours? Was the protein cooked to the right degree thoroughly, no signs of blood. Was there a good contrast of textures and flavours?	2									

