



Social and professional services
Confectionery and Patisserie
Technical handbook

Introduction

This handbook has been prepared as a resource to help guide you through the WorldSkills UK Confectionery and Pâtisserie competition. This means that the document will contain information on the competition journey and the standards required to participate in the competition. Insight into the assessment principles, methods and procedures that govern the competition will be made available in this handbook to help you better prepare for the competition. As well, you will be encouraged to think about your journey as a competitor, the level of opportunity that you will be provided with to showcase your skills and also to get you to start thinking about your future and career.

Competition Overview

Stage 1 Registration and preparation

To compete in the competition, you must register using the WorldSkills UK website. You will then receive a confirmation of whether you have successfully registered. Whilst you wait to get to the next stage of the competition, you should do your best to prepare for the competition by taking a look at the **pre-competition activity task** made freely available to you on [our website](#).

Stage 2 Passive stage

Shortly after registering, the competition journey will begin with what is called a passive stage. This will be an online task that the competitor will complete and then return to WorldSkills UK for marking. This is a really important part of the competition journey as it gives the competitor an early taste of what knowledge is needed to be successful on the journey. Once everyone's scores have been totalled, competitors will be informed if they have passed on to the next round, called the national qualifiers.

Stage 3 National Qualifiers

For competitors who have managed to pass through the passive stage the next step is the national qualifiers. This is where the competitor will be allocated a physical local centre from where to compete and will give competitors the chance to demonstrate their skillset. This stage will be marked by WorldSkills UK expert judges. The top eight scores from the national qualifiers will then go through to the next round, the national finals.

Stage 4 WorldSkills UK National Finals

The top eight (8) competitors in the UK will be invited to compete in the UK National Final which is the pinnacle of the UK national competition cycle.

The finals are usually a large scale event, and a chance to show off your skills, meet a bunch of industry professionals and other competitors taking part, as well as bring your family along to see you compete.

Stage 5 WorldSkills UK International Competitions

Please note the 2021 competition will not be a selection year for the international competitions.

Beyond the national finals, there are a host of opportunities for competitors. Age-eligible competitors who show the highest skills, passion, and drive from the national finals will be given the opportunity to compete to train for the EuroSkills and WorldSkills international competitions.

Those who are not eligible for international competitions may join the Champions programme, which allows continued involvement, including the opportunity to work with WorldSkills UK and visit schools, colleges, and events to inspire the next generations.

Alternatively, if training is of interest to you, you could consider supporting WorldSkills UK with organising and training, and even helping to run the National Finals.

Career Information

A high degree of specialist knowledge and skill is required for a career in the confectionery and pâtisserie trades. From producing various confectionery products such as hand finished chocolates, candies, and petits fours for service in hotels and restaurants or for retail in specialist shops and outlets.

Pâtissiers/Confectioners also produce a full range of hot and cold desserts, cakes, biscuits, and iced products for service in luxury/boutique hotels, restaurants, and pastry shops for retail sale. They may also produce elaborate display pieces using chocolate, sugar, ice, marzipan, or other decorative materials and ingredients. Some may specialize in producing decorated and themed cakes for special events.

Skills associated with confectionery and pâtisserie

Pâtissiers/Confectioners will have undergone years of training in order for them to develop the level of skill required to produce intricate, predominantly sweet food products. Artistic talent and gastronomic flair is required for the confectionery and pâtisserie trades, alongside the ability to work effectively and economically to achieve outstanding results within set timeframes, budgets and dietary constraints.

In some circumstances the Pâtissiers/Confectioners will need to work directly with clients, so good customer service skills are required alongside the ability to discuss a client's needs and to offer advice and guidance. The ability to work to your own initiative is essential in these trades.

Pâtissiers/Confectioners must take account of the quality of ingredients, respect those ingredients, and work to high levels of food hygiene and health and safety.

Confectionery and pâtisserie work environments

Pâtissiers/Confectioners are likely to work in luxury hotels and restaurants. As well, it is often the case that specialist retail shops sell hand-made and decorated pastry products, cakes and confectionery that require the skills of the Pâtissiers/Confectioners. Some professionals may work on a self-employed basis and work directly to client's briefs for specialist products.

For more information on careers associated with confectionery and pâtisserie please visit the [WorldSkills UK Careers guidance webpage on becoming a confectionery chef](#).

The WorldSkills Occupational Standards (WSOS)

General notes on the WSOS

Pages 5 to 12 within this handbook will outline the WorldSkills Occupational Standards (WSOS). The WSOS standards are a guide that provides insight into the required training and preparation for the skill competition. The national and international competition is intended to reflect international best practice as described by the WSOS.

Within the competition’s qualifier and final stage, knowledge and understanding will be assessed through the assessment of each competitor’s performance. A written test of knowledge will only be required during the passive round.

Standards are divided into distinct sections with headings and reference numbers added.

Each section is assigned a percentage of the total marks to indicate its relative importance within the Standards. This is often referred to as the “weighting”. The sum of all the percentage marks is 100. The weightings determine the distribution of marks within the Marking Scheme.

For the tasks, the marking scheme will assess only those skills that are set out in the standards specification, outlined below. They will reflect the standards as comprehensively as possible within the constraints of the competition.

The marking scheme will follow the allocation of marks within the Standards to the extent that is practically possible. A variation of up to five percent is allowed, provided that this does not distort the weightings assigned by the Standards.

WorldSkills Occupational Standards

Section	Relative importance (%)
1 Work organization and management	12

The individual needs to know and understand:

- basic principles involved in accurately combining ingredients to achieve optimum results and troubleshooting when results are not as planned
- the manipulation of raw materials through production techniques
- range of ingredients used in pastry work and confectionery including seasons, availability, costs, storage, and use
- colour applications, taste combinations and texture co-ordination
- finesse and artistic appreciation in finishing products
- the importance of minimization of waste and of sustainability and respect for all ingredients
- the importance of effective teamwork and effective communication within the team and with customers
- responsiveness to unexpected situations and demands
- planning for good time management.

The individual shall be able to:

- check and prepare tools and equipment to maximize workflow and efficiency
- prioritize and plan work effectively to work within a given timeframe
- show respect for raw materials and finished goods
- use ingredients cost effectively and to minimize waste
- pre-order goods and materials accurately for planned work
- demonstrate inspiration, gastronomic flair and innovation in design and work techniques
- work within given themes
- follow detailed written and verbal instructions and copy from images
- produce portfolios for clients that include images of products and methods of making and presentation, along with visionary statements if requested
- react professionally and effectively to unexpected situations and requests
- formulate and substitute other ingredients to overcome unforeseen shortages
- communicate effectively with colleagues, teams, and clients
- produce a varied range of products within given timeframes and present at stipulated times.

Section	Relative importance (%)
2 Food hygiene and health (including dietary), safety, and environment	8

The individual needs to know and understand:

- requirements for health including dietary and allergens, safety, and environment, food hygiene and legislation relating to the production, display, and sale of products
- legislation and good practice relating to the use and care of speciality tools and equipment and safe working methods
- the causes of deterioration of food
- quality indicators for fresh, preserved, and dry goods
- safe temperature zones for production and service.

The individual shall be able to:

- work hygienically, taking responsibility for regulations for food storage, preparation, cooking, and service
- respond effectively to overcome adverse environmental conditions which may not be as expected
- pay attention to own cleanliness and appearance at all times
- observe all safety processes and requirements in relation to dietary and allergy information

- prepare accurate menus and account for obligatory declarations such as dietary and allergy information
- ensure all work areas and equipment are cleaned to the highest standards and equipment is replaced
- work safely and uphold accident prevention regulations
- use tools and equipment safely and within manufacturers' instructions
- store all commodities and made products safely and hygienically
- observe service temperatures of all products during production and service, to maintain health and safety.

Section	Relative importance (%)
3 Cakes, gateaux, and entremets	14

The individual needs to know and understand:

- a comprehensive range of cakes, gateaux, and entremets, classical and contemporary
- methods of production, storage, and presentation of cakes, gateaux, and entremets
- specialist tools used in the production of cakes, gateaux, and entremets
- the range of ingredients used to produce and decorate cakes, gateaux, and entremets
- variances in international customs and practices and dietary considerations
- different expectations and definitions relating to cakes, gateaux, and entremets
- optimum temperatures for consumption
- produce a comprehensive range of cakes using various techniques, types of cake and decorations
- construct and finish a comprehensive range of gateaux demonstrating flair and innovation
- produce a comprehensive range of entremets effectively incorporating such layers as sponge, biscuit, creams, custards, ganache, jellies, mousses, fruits etc.
- produce cakes, gateaux, and entremets to a high quality for taste with appropriate combinations, texture, presentation, and decoration
- ensure yield products are of consistent and accurate size, weight, quality, and appearance, taking account of portion control and costs and minimizing waste
- combine tastes, textures, and colours effectively
- present cakes, gateaux, and entremets to maximize appeal and to be appropriate for the occasion, environment, and style of service and within set times
- serve all cakes at safe and appealing temperatures for consumption.

4 Hot, cold, iced and plated desserts**13**

The individual needs to know and understand:

- a comprehensive range of classical and contemporary hot, cold, and iced desserts including methods of production, ingredients, alternative presentations, and costs of production
- allergies and dietary restrictions
- the range of ingredients used to produce hot, cold, iced, and plated desserts, storage seasons, availability, and costs
- how hot, cold, iced, and plated desserts can be presented and safely served in a range of settings and occasions to reflect traditional/classical and contemporary trends
- the use and impact of raising agents including yeast, baking powder, egg whites, and any innovative, modern commodities
- the range and scope of hot, cold, iced, and plated dessert products
- waste management when producing and serving hot, cold, iced, and plated desserts
- produce a comprehensive range of hot, cold, and iced desserts to a consistently high standard with or without allergens and other dietary considerations
- use appropriate cooking methods and ensure all products are safe and desirable to eat
- present plated desserts that are tidy, appropriately flavoured, and textured, well-coordinated, innovative, and balanced
- present desserts for service for a range of settings and occasions such as street-food concepts, buffets, banquets and for fine dining
- produce hot, cold, iced, and plated desserts within time constraints and to a consistently high standard
- follow instructions, recipes, and dish specifications in order to produce desserts spontaneously by applying prior experience and knowledge
- react to ingredient shortages or changes and supplement appropriately
- safeguard against over-production
- utilize excess with other products
- use methods which are feasible to the equipment available
- present at optimum safe temperatures.

5 Confectionery and chocolate**13**

The individual needs to know and understand:

- range of chocolate and confectionery items and relative H&S requirements
- the methods of tempering chocolate couverture by manual techniques
- the types, qualities, and uses of various chocolate couverture and chocolate products
- 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
- sustainability and ethics of chocolate sources
- safety issues when handling hot sugar products
- dietary and allergen information about the ingredients being used to produce confectionery and chocolates and effective substitution possibilities
- temper chocolate couvertures in order to produce a product with shine and “snap” that does not show signs of fat or sugar bloom
- work with dark, milk, and white chocolate couvertures effectively and economically within limited timescales
- pipe, fill, layer, cut etc. chocolates and confectionery of even size and character
- combine and co-ordinate textures and tastes
- dip and coat products using hand dipping forks to achieve neat and fine coverings
- use moulds to achieve acceptable lining and capping
- produce and use ganache effectively
- present confectionery and chocolates with style for service or sale
- store confectionery, chocolate and chocolate ingredients and products to maximize life and quality
- produce and use decorations appropriately including caramelized and candied fruits, nuts, herbs, and chocolate shapes (piped, cut, moulded etc)
- accurately produce chocolates and confectionery to specific weights and sizes and quantity
- minimize and care for waste
- produce and present a range of confectionery products using a variety of skills and ingredients and pay attention to any overriding dietary factors
- accommodate unexpected requests and plan work accordingly
- work systematically and safely with hot products
- ensure all Health, Safety and Hygiene requirements are followed.

6 Miniatures, individual cakes, and petits fours**13**

The individual needs to know and understand:

- a comprehensive range of products, ingredients including dietary and allergy information, techniques, and methods of presentation for miniatures, small cakes, and petits fours
- types of pastries, cakes, sponges etc. and their use in the production and presentation of individual cakes, pastries, miniatures, and petits fours
- the use of raising agents for the production of miniatures, individual cakes, and pastries
- specialist tools and equipment used in producing miniatures, individual cakes, and pastries and petits fours
- storage and display of miniatures, individual cakes, pastries, and petits fours
- the importance of portion control in a commercial catering operation
- hand piping and preparing products when moulds are not available
- produce a comprehensive range of pastries and use them appropriately including puff, short, choux, sweet, sable, etc.
- produce a comprehensive range of individual cakes, biscuits and petits fours
- produce finished products within a brief to consistent and accurate quality, weight, and size within set timeframes
- produce miniatures, individual cakes, and petits fours based on sweet biscuits and cake combinations including:
 - dry cakes and pastries;
 - glazed and coated cakes and pastries;
 - mousses;
 - variety of fillings: sponge, crunchy, creams, jellies etc;
 - decorations;
 - fruits
- present miniatures, individual cakes, and petits fours accordingly to market demands
- handle piping bag and tubes to produce and present individual products consistently.

7 Presentation pieces**14**

The individual needs to know and understand:

- the impact of a display or presentation piece
- the situations where a presentation piece may be used
- the impact of the environment (exposure to heat, light, exposure to dampness) on a presentation piece
- the range of materials, tools and techniques that can be used to produce a presentation piece
- specific safety issues relating to sugar work and the handling of specialist equipment
- how to achieve dramatic and adept results without relying on specialist made moulds.

The individual shall be able to:

- creative designs that reflect personal style or assigned to them and produce elegance with neat forms and finishing
- design presentation pieces demonstrating artistic flair, innovation whilst taking account of the client's needs and any restrictions related to the venue or environment
- produce a chocolate presentation piece employing techniques such as pouring, moulding, cutting, piping, brushing, polishing, and modelling chocolate
- produce a presentation piece using sugar employing techniques such as poured sugar, pulled sugar, blown sugar, moulded sugar, pastillage, nougatine, etc.
- produce presentation pieces designed to be eaten
- colour sugar and chocolate pieces
- use specialist tools for sugar and chocolate work with minimum pre-made moulds
- work effectively from a brief and manage work programme within allotted timescales
- produce presentation pieces within prescribed sizes, adjust and manipulate to suit changes which may arise.

Section	Relative importance (%)
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8 Modelling in various media	13
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The individual needs to know and understand:

- the effect that the process of modelling and moulding has on materials used
- the visual impact of displays using modelled forms
- the range of materials that can be effectively used to produce modelled forms
- techniques and methods of modelling, moulding, colouring, and presenting modelled forms
- where and when modelling is effective and appropriate to use
- the individual shall be able to:
 - 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.
 - visualize and produce any piece as requested by the client verbally or pictorially
 - produce hand-moulded forms to correct size and weight
 - colour modelled pieces using a variety of techniques including air brushing, painting, flaming, and the use of colours
 - when appropriate, effectively use modelling tools such as cutters, moulds, and presses
 - creatively and harmoniously design figures in form and colour
 - present stylish and co-ordinated displays of models
 - decorate with royal icing and chocolate to highlight features
 - observe extreme health and safety procedures when hand-modelling
 - work within time constraints.

Total	100
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The National Qualifiers: what to expect

After you successfully complete the passive stage with enough marks to get through to the next round, you will be asked to attend the national qualifiers. The qualifiers are held around the UK and are ensured to be locally positioned so as to ensure access for all competitors.

Below is an example of qualifier brief. Please note this is not the actual brief but an example of tasks that would be expected of competitors.

Example Qualifier Brief

Competitors will be given 3.5 hours to complete Tasks A and B this will take place in the morning. You are then required to complete task C in 2 hours.

Please note

- all ingredients should be brought to the competition site prep weighed • You need to provide your own equipment this includes all plates/platters.

Task A

CONFECTIONERY AND CHOCOLATE – Mystery flavour

Competitors are to produce 8 (Eight) individual pieces of ONE type of moulded chocolate snacking bars.

- line hollow moulds with tempered couverture, fill them with two different fillings and cap them off in the moulds to seal fully
- to comprise two layers of contrasting textures
- a selected flavour will be given to you on the morning of production; you must adapt your recipes to include and highlight this flavour ingredient, which should be obvious in the overall taste of the resultant chocolate bars
- your chocolate bars should not exceed the following dimensions: length 12cm, width 2.5cm and a height 1.5cm (excluding decorations)
- the coating should be pure tempered couverture, not adulterated with any other fats or oils, although cocoa butter can be added if required
- tempered dark, milk or white chocolate may be used, as you prefer
- decorations may consist of caramelized and candied fruit, herbs, nuts, chocolate and coloured cocoa butter
- structure sheets are allowed
- no pre made transfer sheets to be used

- service: The chocolate bars should be presented on platters which should be provided by the competitor, in the following quantities:
- 1 platter of four (4) pieces for judging • 1 platter of four (4) pieces for Display
- all platters must contain similar pieces of the same type and be presented at the same time on the presentation table.

Task B

Baked lemon tart

Produce an 8 inch in diameter lemon tart

- produce sweet paste
- produce a lemon filling using a traditional base, no curd or pre-cooking of the filling, this must be done in the pastry case
- the tart must then be glazed in the traditional manner
- one portion is to be cut and removed, plated up for tasting on a white round plate with Chantilly cream and a raspberry coulis made with fresh/frozen whole berries no pre made puree to be used
- the remainder of the tart should be presented on a platter which should be provided by the competitor.

Task C

Mystery dessert

You will be given the ingredients and standard recipe to follow to produce a mystery dessert You need to provide four round white dessert plates.

The National Finals: what to expect

The national finals are a large scale event held in a top location every year, with the 2019 finals taking place at the NEC in Birmingham. At the national finals you will see all Worldskills UK competitions taking place, from building to aircraft maintenance competitions. The competition will take over three days.

Below is an example of a test project for the national finals. Please note this is not the actual brief but an example of tasks that would be expected of competitors.

Example Test project

Please note

- All ingredients should be brought to the competition site prep weighed
- You need to provide your own equipment this includes all plates/platters.

THEME

All your products should follow a theme of **“Blue Planet”** throughout. The theme must be VISUALLY apparent in all the products.

MODULES

Competitors have 15 hours spread over three days to produce all of the modules described below. They must respect the presentation times of each module detailed on the description criteria.

PRESENTATION TIME

In all modules a time window of 10 minutes is given on the timetable. Competitors must ensure their work, even if incomplete, is presented on the presentation table at the spectator end of their stand within the 10 minutes (not before or after). Failure to do so will result in loss of marks.

PORTFOLIOS

These must be presented on your presentation table at the start of the competition. (Judges will take and read this so please make sure you have copies of recipes etc... you are using.)

Portfolios are to contain illustrations or pictures of your intended products in colour.

These should include explanations of your inspirations and development processes.

All components should be labelled explicitly; recipes are essential as well as methods.

Module one which includes Tasks A and B . You will receive 6 hours of competition time for this module.

Task A (display time 15.50-16.00)

- competitors are to design, produce and present a centre piece of their choice using SUGAR/ISOMALT
- techniques must include poured, pulled, and blown cooked sugar. Pastillage, nougatine can be used but is limited to 10%
- pastillage may be brought pre dried but must not be decorated; painted or sprayed this must be done during the competition
- the centre piece should follow the theme as out lined above "BluePlanet"
- the use of forms and/or moulds is allowed
- the show piece must be presented on the competition table supplied by the organiser on time and no other enhancement is allowed
- the show piece must fit within a display size of 30cm x 30cm x 100cm (Height) maximum **Minimum height** of the show piece should be 70cm

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.

Task B (display time 15.40-15.50) (Mystery figure item to be given on the morning of the competition)

Make and present four (2) types of hand moulded forms (e.g. figures/animals/fruits etc...) in marzipan and or sugar paste (both pastes can be used together) following the theme.

Two of each type should be produced and each type must be similar in weight, shape and colours. The modelling should weigh minimum 50g and maximum 80 grams.

- they must be presented directly on a glass of size 40 x 30 cm.
- no external bases or additional show pieces are to be featured in the presentation
- each piece should stand alone so that it can be easily removed from the glass presentation platter. Techniques may include air brushing, painting, flaming, and colouring of the paste
- spraying with chocolate and cocoa butter is not permitted
- moulds and presses cannot be used and all work should be done by hand; however, the use of cutters and modelling tools is allowed
- only marzipan and sugar paste can be used with the exception of royal icing, colours and chocolate, which can be used for decoration
- no internal supports to be used
- no lacquer allowed.

Module TWO which includes task C and D

You will receive 6 hours competition time for this module.

Task C (display time 15.50-16.00)

Competitors must produce two fruit entremets both alike of free shape and content, one presented on a simple chocolate stand, the other presented on a suitable cake board provided by the competitor, to be sent for tasting.

- the weight of the entremets should be a minimum of 800 grams and a maximum of 1000 grams, excluding decoration, including cake board
- fruit should be the prominent flavour in the entremets – it was decided in a vote with the Experts that nuts cannot be used as a fruit flavour
- both entremets must be coated on the outside using a free choice of recipes and techniques, but must not be sprayed
- one coated entremet is to be undecorated; this should be presented on a cake board provided by the competitor, placed on the platter provided by the Competition Organizers with a portion cut but not removed; left on the cake board (the whole undecorated entremet will be weighed and then taken for tasting)

- the entremets must not contain frozen products (when served); the core temperature will be taken and noted upon presentation. It was decided the entremet should be in the following temperature range 3°C TO 14°C
- one coated entremet is to be decorated to show the theme. This entremet must be presented on a simple Chocolate stand
- the chocolate stand is to be made from couverture and should be a maximum of 30cm in height
- the theme should be apparent and the stand and entremet should complement each other
- the use of forms and/or moulds is allowed
- the stand must be presented at presentation time with the decorated entremet on it
- competitors should provide a plain flat clear (glass or acrylic) base, of relevant shape and size, on which to serve the chocolate stand with the entremet on it
- the design and development of these entremets and the chocolate stand must be represented in your portfolio.

Task D (display time 15.30-15.40)

Competitors are to produce one (1) type from the section Miniatures, individual cakes and petits fours consisting of 12 pieces in total. This will be overviewed to competitors on the morning of the competition.

Module 3 which consists of task E only

Task E (display time 11.50-12.00)

From the section Miniatures, individual cakes and petits fours and hot and cold desserts.

This task is a completely blind task to consist which will be revealed to competitors on the morning of the competition.

