



Social and professional services

Patisserie and confectionery

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 Entry stage

Shortly after registering, the competition journey will begin with what is called an entry 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 entry 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.

Career Information

A high degree of specialist knowledge and skill is required for a career in the Pâtisserie and Confectionery 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 Pâtisserie and Confectionery

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 Pâtisserie and Confectionery 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.

Pâtisserie and Confectionery 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 Pâtisserie and Confectionery please visit the [WorldSkills UK Careers guidance webpage on becoming a confectionery chef](#).

The National Qualifiers: what to expect

After you successfully complete the entry 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

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.