

WorldSkills International, by a resolution of the Technical Committee and in accordance with the Constitution, the Standing Orders and the Competition Rules, has adopted the following minimum requirements for this skill for the WorldSkills Competition.

The Technical Description consists of the following:

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Liam Corcoran  
Technical Committee Chair

## **1. INTRODUCTION**

### **1.1 Name and description of skill**

1.1.1 The name of the skill is [Confectioner/ Pastry Cook](#).

1.1.2 Description of skill

[Confectioners/pastry cooks are skilled craftsmen and women. High levels of knowledge and practical expertise are required to produce the range of intricate items which they provide.](#)

[Confectioners/pastry cooks create an abundant variety of elaborate and delicious products for all kinds of event, which employs artistic talent as well as gastronomic flair. They must be able to work economically and use their initiative, not forgetting the quality of products, ergonomics, and health and safety regulations. They make and present decorated cakes, pastries, biscuits, chocolates, modelled marzipan, hot and cold desserts as well as centre pieces in various mediums such as chocolate, cooked sugar, pastillage and nougatine.](#)

### **1.2 Scope of application**

1.2.1 Every Expert and Competitor must know this Technical Description.

1.2.2 In the event of any conflict within the different languages of the Technical Descriptions, the English version takes precedence.

### **1.3 Associated documents**

1.3.1 As this Technical Description contains only skill-specific information it must be used in association with the following:

- [WSI - Competition Rules](#)
- [WSI - Competition Manual](#)
- [WSI - Online resources as indicated in this document](#)
- [Host Country - Health and Safety regulations](#)

## **2. COMPETENCY AND SCOPE OF WORK**

The Competition is a demonstration and assessment of the competencies associated with this skill. The Test Project consists of practical work only.

### **2.1 Competency specification**

[All of the following skills will be tested within the modules listed below.](#)

[Where the modules are marked on the following criteria the competency specification will be similar:](#)

- [Hygiene, work process and waste – hygienic practices \(workplace and personal\) with good work flow and minimal wastage.](#)
- [Time – within the time span issued.](#)
- [Quantity – the amount of pieces specified.](#)
- [Variety – the correct amount of types as directed.](#)
- [Weight – within the limit as set.](#)
- [Texture – variety of complementary and different textures contained within the range of products.](#)
- [Taste – agreeable and well combined flavours.](#)
- [Theme – The theme selected by the Experts should be apparent in all the modules produced.](#)

- Creativity – Using individual inspirations of design and work techniques.
- Portfolio – a brief description of the ideas which influenced the choice and design of all the products.

In addition each module carries individual competencies:

#### A. Mise en Place

- Preparation of tools and equipment
- Basic treatment of raw material/ingredients
- Preparation of semi finished products

#### B. Marzipan

- Moulding – smooth, crack-free
- Creativity and harmony – imaginative and all pieces in harmony with each other
- Composition of colours – variety of colours used delicately
- General impression – stylish and co-ordinated.

#### C. Presentation Piece

- Different techniques – a variety of handling skills should be displayed.
- Creativity – original and different, personal style
- Finesse – elegant and clean with suitable thicknesses depending on the aspect

#### D. Chocolates

- Filling and texture – the fillings should be adequate without air pockets and evenly distributed. Textures should be appropriate to the variety and well amalgamated.
- 3 colours tempered – Dark, milk and white couvertures should be tempered and used in the selection.

#### E. Mystery Basket – Plated Dessert

- Creativity/originality – innovative design visually and organoleptically
- General Impression – overall concept should be clean, flavoursome, stylish and well co-ordinated
- Use of selection of mystery ingredients selected at the competition by the experts panel. The use of these ingredients should be integrated into the dessert and identified on a chart which will be supplied.

#### F. Miniatures

- These can be a range of sweet biscuits and cake decorations (including dry, glazed, mousse, fruits, etc.) in reduced form to a maximum weight of 25 grams including decorations.
- Finishing, decoration, general impression – high standard and variety of finishing and decoration techniques used to produce an overall balanced and enticing selection of colours, textures, shapes and flavours.

#### G. Entremets – mystery basket

- Skills for decoration – chocolate decoration and piping in keeping with the theme.
- Use of selection of mystery ingredients chosen at the Competition by the Experts. The use of these ingredients should be integrated into the entremets and identified on a chart which will be supplied.

## **2.2 Theoretical knowledge**

### **2.2.1 Theoretical knowledge is required but not tested explicitly.**

Confectioner/Pastry Cooks need a wide comprehension and knowledge of basic principles involved in combining accurately ingredients required to produce specific products in this field. They need an understanding of the manipulation and production techniques pertinent to the commodities as well as colour application and combination whilst, essentially uniting tastes and textures. Fine artistic appreciation in the final presentations of their products is paramount.

2.2.2 Knowledge of rules and regulations is not examined.

### 2.3 Practical work

The principles of the competency specification and theoretical knowledge statement are discussed by all the united Experts prior to the Competition so that common agreement and understanding of the criteria can be recognized, accepted and practiced during the competition.

## 3. THE TEST PROJECT

### 3.1 Format / structure of the Test Project

The format of the Test Project is a series of separately assessed modules.

### 3.2 Test Project design requirements

Twelve weeks in advance, all modules will be circulated for the Competition. 30% change will be announced on the day before the Competition commences as has been discussed and agreed by all Experts.

On the day before the Competition, competitors will have an opportunity to visit their respective workplaces and receive general information. Competitors may set up workstations and prepare utensils and any other cooking equipment. No food materials are to be handled during this time.

Competitors may use the first day of the Competition for mise-en-place - preparatory work may also include mixing the masses or mixes.

The Test Project may include any of the following modules:

- Tiered Cake/Entrement/Gateaux - The making of a two or more tiered cake gateaux or entrement
- Gateaux / Theme Cake - This may be a cake for any special occasion or theme
- Small Cakes / Pastries or Petit Fours - To make four (4) different varieties
- Chocolates/Praline - To make four (4) different kinds of chocolates/praline
- Mystery basket of ingredients for entremets - Each Competitor has to prepare 2 entremets with components and construction of their choice, decorated in any way with the medium specified in the project and including a specified quantity of items from the mystery basket.
- Mystery basket of ingredients for cold desserts – each competitor has to prepare 4 individual plated portions of the same dessert. Competitors are free to choose whatever they like for this task, in terms of presentation and composition as long as they include a specified quantity of items from the mystery basket.
- Marzipan - Competitors are requested to make four (4) figures/objects from marzipan - two identical pieces of each type. They must be hand moulded and weigh no more than 80grams.
- Pastry products - To make products from yeast, puff, short, choux, sweet or sablé pastes.
- Presentation pieces - Can be made from sugar, pastillage, chocolate, nougatine, marzipan or combination of the above

### 3.3 Test Project development

The Test Project MUST be submitted using the templates provided by WorldSkills International (<http://www.worldskills.org/competitionpreparation>). Use the Word template for text documents and DWG template for drawings.

All Experts have the opportunity to bring module proposals to the previous Competition; these are then discussed and selected, by vote, by all the Experts during the previous Competition preparation period.

#### 3.3.1 Who develops the Test Project / modules

The Test Project / modules are developed by all Experts.

- 3.3.2 How and where is the Test Project / modules developed  
The Test Project/modules are developed by all the Experts during the competition and finalised by the end. All Test Projects which have been devised by Experts for proposal and brought with them to the Competition are discussed and rearranged as seen fit by all the Experts until a definitive new Test Project is agreed.
- 3.3.3 When is the Test Project developed  
The Test Project is developed at the previous Competition.
- 3.4 Test Project marking scheme**  
Each Test Project must be accompanied by a marking scheme proposal based on the assessment criteria defined in Section 5.
- 3.4.1 The marking scheme proposal is developed by the person(s) developing the Test Project. The detailed and final marking scheme is developed and agreed by all Experts at the Competition.
- 3.4.2 Marking schemes should be entered into the CIS prior to the Competition.
- 3.5 Test Project validation**  
The modules are prepared by Experts once all have arrived at the Competition to ensure that they can be completed in the allotted time with the materials and equipment provided.
- 3.6 Test Project selection**  
The Test Project is selected by vote of Experts at previous Competition.
- 3.7 Test Project circulation**  
The Test Project is circulated via the WorldSkills International website 3 months before the current Competition. The Competitors will be given all Competition documents including the marking criteria on day C -1 so that they may study the requirements in all three languages.
- 3.8 Test Project coordination (preparation for Competition)**  
Coordination of the Test Project will be undertaken by the Chief Expert.
- 3.9 Test Project change at the Competition**  
30% change will be announced on the day C -1 as has been discussed and agreed by all Experts
- 3.10 Material or manufacturer specifications**  
This is undertaken by the Expert and Workshop Supervisor from the Host Member and is posted on the website as early as possible but by the latest 3 months before the Competition.

All Experts must submit their Competitor's specific, total ingredients order in English by 1 month before the Competition. This can be any selection of ingredients which appear on the Infrastructure List. This is essential. Every Competitor is allowed to bring with them one non-perishable ingredient (which does not exist on the Infrastructure List but which will be permitted entry into the Host Country) of their choice. This is optional.

## **4. SKILL MANAGEMENT AND COMMUNICATION**

### **4.1 Discussion Forum**

Prior to the Competition, all discussion, communication, collaboration and decision making regarding the skill must take place on the skill-specific Discussion Forum (<http://www.worldskills.org/forums>). All skill-related decisions and communication are only valid if they take place on the forum. The Chief Expert (or an Expert nominated by the Chief Expert) will be moderator for this forum. Refer to Competition Rules for the timeline of communication and competition development requirements.

## 4.2 Competitor information

All information for registered Competitors is available from the Competitor Centre (<http://www.worldskills.org/competitorcentre>).

This information includes:

- Competition Rules
- Technical Descriptions
- Test Projects
- Other Competition-related information

## 4.3 Test Projects

Circulated Test Projects will be available from [worldskills.org](http://www.worldskills.org) (<http://www.worldskills.org/testprojects>) and the Competitor Centre (<http://www.worldskills.org/competitorcentre>).

## 4.4 Day-to-day management

The day-to-day management is defined in the Skill Management Plan that is created by the Skill Management Team led by the Chief Expert. The Skill Management Team comprises the Jury President, Chief Expert and Deputy Chief Expert. The Skill Management Plan is progressively developed in the six months prior to the Competition and finalised at the Competition (agreed by Experts and submitted to the Chair/Vice Chair of the Technical Committee). The Chief Expert is to regularly share updates of the Skill Management Plan via the Forum.

# 5. ASSESSMENT

This section describes how the Experts will assess the Test Project / modules. It also specifies the assessment specifications and procedures and requirements for marking.

## 5.1 Assessment criteria

This section defines the assessment criteria and the number of marks (subjective and objective) awarded. The total number of marks for all assessment criteria must be 100.

| Section | Criterion                       | Marks                         |           |            |
|---------|---------------------------------|-------------------------------|-----------|------------|
|         |                                 | Subjective<br>(if applicable) | Objective | Total      |
| A       | Mise en place / Preparation     | 8                             | 0         | 8          |
| B       | Marzipan modelling*             | 6                             | 5         | 11         |
| C       | Presentation piece: Sugar       | 16                            | 3         | 19         |
| D       | Chocolates                      | 10                            | 7         | 17         |
| E       | Mystery basket: Plated dessert* | 6                             | 6         | 12         |
| F       | Miniatures                      | 11                            | 6         | 17         |
| G       | Mystery basket: Entremets*      | 11                            | 5         | 16         |
| Total = |                                 | <b>68</b>                     | <b>32</b> | <b>100</b> |

\* Blind marking – A selected team of tasters who will not have access to the workshop during the production of these items.

## 5.2 Subjective marking

Scores are awarded on a scale of 1 to 10.

## 5.3 Skill assessment specification

The skill assessment criteria are clear concise aspect specifications which explain exactly how and why a particular mark is awarded.

- A. Mise en place / Preparation
- Preparation of tools and equipment
  - Basic treatment of raw materials/ingredients
  - Preparation of semi finished products
  - Hygiene
- B. Marzipan
- Moulding
  - Creativity/Harmony
  - Composition of colours
  - General impression
  - Hygiene/work process/waste
  - Time
  - Quantity
  - Variety
  - Weight
- C. Presentation piece: sugar
- Different techniques
  - Creativity and finesse
  - Hygiene/work processes/waste
  - Design and general impression
  - Time
  - Size
- D. Chocolates
- Tempering/lustre
  - Moulding/piping
  - Filling/texture
  - Taste
  - General impression
  - Hygiene/work processes/waste
  - Time
  - Quantity
  - Variety
  - Weight
- E. Mystery basket – plated dessert
- Taste and texture
  - Creativity/originality
  - General impression
  - Hygiene/work processes/waste
  - Time
  - Quantity
  - Use of ingredients
- F. Miniatures
- Hygiene/work processes/waste
  - Texture and taste
  - Finishing, decoration, general impression
  - Time
  - Quantity
  - Variety
  - Size

G. Mystery basket - Entremets

- Skills for decorating
- Texture and taste
- Hygiene/work processes/waste
- General impression
- Time
- Use of mystery ingredients
- Weight

**5.4 Skill assessment procedures**

The Experts that attend the Competition will be divided into rotating mixed groups. Experts will maintain supervision of the Competitors during the Competition period.

**6. SKILL-SPECIFIC SAFETY REQUIREMENTS**

Refer to Host Country Health & Safety documentation for Host Country regulations.

Skill-specific safety requirements are:

- All Competitors must wear trade uniform, safety shoes and hats. Judges uniform should consist of long black trousers, non-slip flat black shoes and chef's jacket and hat. In all cases jewellery should be minimal.
- All Competitors must know how to use all equipment on site before using.
- All Competitors must be aware of all dangers associated in working in a hot kitchen

**7. MATERIALS & EQUIPMENT**

**7.1 Infrastructure List**

The Infrastructure List lists all equipment, materials and facilities provided by the Host Country.

The Infrastructure List is online (<http://www.worldskills.org/infrastructure/>).

The Infrastructure List specifies the items & quantities requested by the Experts for the next Competition. The Host Country will progressively update the Infrastructure List specifying the actual quantity, type, brand/model of the items. Host Country supplied items are shown in a separate column.

At each Competition, the Experts must review and update the Infrastructure List in preparation for the next Competition. Experts must advise the Technical Director of any increases in space and/or equipment.

At each Competition, the Technical Observer must audit the Infrastructure List that was used at that Competition.

The Infrastructure List does not include items that Competitors and/or Experts are required to bring and items that Competitors are not allowed to bring – they are specified below.

**7.2 Materials, equipment and tools supplied by Competitors in their toolbox**

- Small equipment and knives, cutters etc.
- Powder, paste and liquid food colours
- Food grade metallic powders and leaves
- One non-perishable ingredient of Competitor's choice will be allowed, but must be declared upon opening of the toolbox

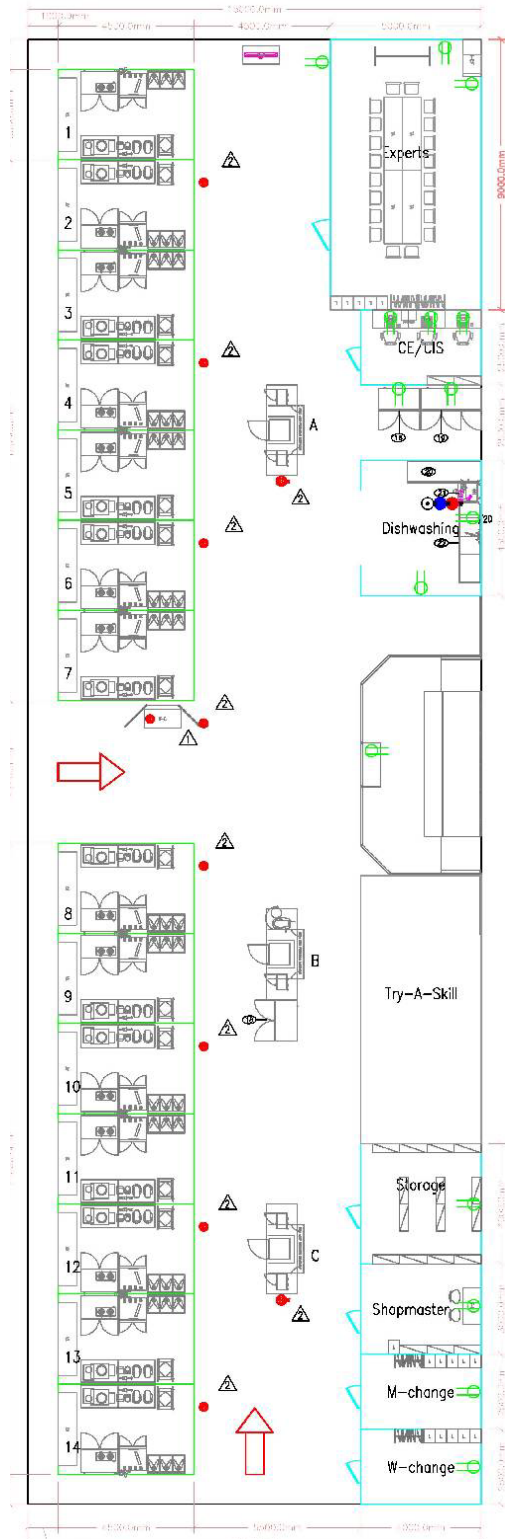
**7.3 Materials, equipment and tools supplied by Experts**

Not applicable.

**7.4 Materials & equipment prohibited in the skill area**  
Food ingredients except colours and one non-perishable ingredient.

**7.5 Sample workshop layouts**  
Workshop layouts from Calgary are available at:  
[http://www.worldskills.org/index.php?option=com\\_halls&Itemid=540](http://www.worldskills.org/index.php?option=com_halls&Itemid=540)

Workshop layout from previous Competition:



## **8. MARKETING THE SKILL TO VISITORS AND MEDIA**

### **8.1 Maximising visitor and media engagement**

The following ideas may be considered to maximise visitor and media engagement.

- Try a trade – marzipan modelling or playing with chocolate from a vat of tempered chocolate eg filling moulds which could be set off and taken away by the public
- Display screen – this could be an interesting way for more people to observe the details of proceedings.
- Test project descriptors – good idea to fully expose the skills involved. These would have to be established by the Expert team collectively and would:
- Enhance understanding of competitor activity
- Competitor profiles – Good idea - should be compiled by one source (host country?) to ensure uniformity throughout the stand, for each competitor
- Career opportunities – many and should be espoused – World travel is a distinct possibility as there is largely a shortage of good confectioners/pastry cooks. Opportunities exist in hotels and restaurants, patisseries, schools, developmental areas, own business.....etc
- Daily reporting of competitor status – not encouraged in this skill area.

### **8.2 Sustainability**

- Recycling
- Use of 'green' materials
- Use of completed Test Projects after Competition