

TECHNICAL DESCRIPTION

CONFECTIONER/ PASTRY COOK



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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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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 craftspeople of the culinary arts. They require high levels of knowledge and practical expertise in order to produce a wide range of intricately sweet items.](#)

[Confectioners/pastry cooks create an abundant variety of elaborate and delicious products for all kinds of events. They require both artistic talent as well as gastronomic flair. They must be able to work economically and use their own initiative, not forgetting the quality of the products, ergonomics, and health and safety regulations. They make and present decorated cakes, pastries, biscuits, chocolates, candies, modelled marzipan, hot and cold desserts, iced products 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 - 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**

[The following competencies will be tested within the modules listed below.](#)

[General](#)

[Competitors shall know and understand:](#)

- [The basic principles involved in accurately combining ingredients in order to produce specific products in this field.](#)
- [A complete understanding not only of the manipulation of raw materials through production techniques but also of colour application and combination, taste combination and texture coordination.](#)
- [Finesse and art appreciation in the final presentations of their products are paramount.](#)

Module A. Mise en Place

- Competitors will be marked on their preparation of tools and equipment as well as of their kitchen box in general
- They will also show respect for raw materials when preparing their semi-finished products

Module B. Marzipan

Competitors shall be able to:

- Hand mould smooth and crack-free figures out of marzipan
- Design of the figures should be creative and harmonious in both the form and composition of colours.
- Display of marzipan figures should be stylish and coordinated.

Module C. Presentation Piece

The presentation piece or showpiece shall include:

- A variety of techniques within the scope of the Test Project module
- The design should not only be creative, reflecting the personal style of the Competitor, but also elegant with clean forms.

Module D. Chocolates

The Competitor shall be able to:

- Show a good technique in tempering chocolate in order to produce a product with shine and “snap”, and does not show signs of fat or sugar bloom
- Work with three types of “couvertures” – dark, milk and white.
- Ability to pipe and dip chocolates with even size and character with regard to fillings
- Chocolates should be evenly distributed and have an appropriate texture

Module E. Mystery Basket – Plated Dessert

The Competitor shall be able to:

- Use mystery ingredients selected at the Competition by the Expert panel
- Integrate chosen ingredients into the dessert and identified on a chart which will be supplied by the Experts.
- Presentation of the plated dessert should be clean, flavourful, well coordinated, and innovated in its design.

Module F. Miniatures

- Miniatures are a range of sweet biscuits and cake combinations (including dry cakes, glazed cakes, mousses, fruits) presented in reduced size to a maximum weight of 25 grams including decorations.
- Miniatures should emphasise finishing, decorative techniques in order to produce an overall balanced and enticing selection of colours, textures, shapes and flavours.

Module G. Entremets – mystery basket

- Competitors must use a selection of mystery ingredients chosen at the Competition by the Expert panel. The chosen ingredients should be integrated into the entremets and identified on a chart which will be supplied by the Experts.
- The entremets will be marked based on taste, texture, decoration technique and its adherence to the theme.

Within each specific module the following individual criteria will be considered in the marking process:

- Hygiene, work process and waste: This is the ability to work efficiently and cleanly, paying attention to both the workplace and the people within. Competitors should show good work flow as well as minimal wastage of raw materials.
- Time: Competitors must produce their modules within a given time period.
- Quantity: Competitors must produce a specified quantity of products within any given module.
- Variety: Competitors must produce a specified range of varied products within any given module.

- Weight: Where applicable, the weight of each product produced by the competitor must fall within the specified range.
- Texture: Products should include a variety of complementary textures.
- Taste: Products should exhibit a variety of complementary flavours.
- Theme: The theme for the competition, which is selected by the Experts, should be apparent in all the modules produced during the competition.
- Creativity: Competitors should exhibit individual inspirations of design and work techniques in all modules of the test project.
- Portfolio: Competitors should provide a brief description of the ideas which influenced their choice of products and their design. This portfolio may include the name of the product, the list of ingredients, the yield (quantity of products produced from the recipe), a photograph or illustration, a brief description of method and notes.

2.2 Theoretical knowledge

2.2.1 Theoretical knowledge is required but not tested explicitly.

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 Experts prior to the Competition so that a common agreement and understanding of the criteria can be recognised, accepted and practiced during the Competition.

3. THE TEST PROJECT

3.1 Format / structure of the Test Project

The Test Project is a series of separately assessed modules

3.2 Test Project design requirements

From Competition to Competition, the Test Project may include any of the following modules:

- Tiered Cake: The production of a two or more tiered cake, gateaux or entremets.
- Theme Cake: This may be a cake or entremets decorated for any special occasion or theme.
- Small Cakes or Petits Fours: The production of a variety of different miniature cakes to be presented together.
- Chocolates/Pralines: The production of dipped and molded chocolates with a variety of couvertures and fillings.
- Mystery basket of ingredients for entremets: Each Competitor must prepare two or more entremets with a specified quantity of ingredients from the mystery basket. The components and construction of the cake is of free choice but the decoration must conform to the specifications of the Test Project.
- Mystery basket of ingredients for cold desserts: Each Competitor must prepare two or more plated desserts with a specified quantity of ingredients from the mystery basket. The components and construction of the dessert are of free choice.
- Marzipan: Competitors must mould and colour by hand two or more identical figures in marzipan.
- Pastry products: Competitors must make a variety of pastry products based on yeast, puff, short, choux, sweet or sablé doughs.
- Presentation piece – These can be made from sugar, pastillage, chocolate, nougatine, marzipan or any combination of the above media.

Regardless of the chosen modules, two days prior to the Competition, competitors will have an opportunity to visit their respective workplaces and receive general information. Competitors may set-up workstations and prepare their utensils and equipment. No food materials are to be handled during this time with the exception of melting chocolate and cocoa butter colours.

Recipes can be taken from any cookbook or from personal collections. Test Project modules will be presented on a display table provided by the Competition Organiser and specified in the Infrastructure List. No other elements of decoration are allowed.

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.

3.3.1 Who develops the Test Project / modules
The Test Project / modules are developed by:

All Experts

All Experts have the opportunity to bring module proposals for the upcoming Competition to the previous Competition. These can then be discussed and selected, by a vote of all the Experts during the previous Competition preparation period.

3.3.2 How and where is the Test Project / modules developed

By all the Experts during the previous Competition and finalised by the end of the Competition.

All Test Projects which have been devised by Experts for proposal and brought with them to the Competition are discussed and revised by all the Experts until a definitive new Test Project is agreed upon by all Experts.

3.3.3 When is the Test Project developed
The Test Project is developed according to the following timeline.

Time	Activity
At the previous Competition	Test Project is developed and agreed by the Experts by vote
Immediately after the previous Competition	The selected Test Project is circulated on the WSI website
At the Competition	30% change will be discussed and agreed by all Experts by vote

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 finalised by Experts once all have arrived at the Competition to confirm 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 as follows:

By a vote of the Experts at the previous Competition

3.7 Test Project circulation

The Test Project is circulated via WorldSkills International website as follows:

Immediately after the previous Competition.

The Competitors will be given all Competition documents including the marking criteria on Familiarisation Day C-2 so that they may study the requirements in their preferred language. It is the responsibility of the Expert from each country/region to provide a translation in their Competitor's preferred languages.

3.8 Test Project coordination (preparation for Competition)

Coordination of the Test Project will be undertaken by:

Coordination of the Test Project will be undertaken by the Chief Expert.

3.9 Test Project change at the Competition

A 30% change which has been discussed and agreed upon by all Experts will be announced on Familiarisation Day.

3.10 Material or manufacturer specifications

All equipment and raw materials specifications are prepared by the Workshop Supervisor and are posted on the Infrastructure List as early as possible but by a minimum of 12 weeks before the Competition.

All Experts must submit their Competitor's specific and total ingredients order in English by four (4) weeks 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 two non-perishable ingredients (which do not exist on the Infrastructure List

All Experts must submit a list of which equipment on the Infrastructure List their Competitor will not be requiring. This should be done four (4) weeks before the Competition. This is essential.

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 by agreement of the Experts. The Skill Management Plan can be viewed in the Expert Centre (<http://www.worldskills.org/expertcentre>).

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 (if applicable)	Objective	Total
A	Mise en place/ Preparation	7	1	8
B	Marzipan modelling*	6	5	11
C	Mystery basket: plated dessert	7	5	12
D	Chocolates	10	7	17
E	Presentation piece: chocolate	16	3	19
F	Mystery basket: Entremets	11	5	16
G	Miniatures	11	6	17
	<i>* Blind marking – A selected team of tasters who will not have access to the workshop during the production of these items. A back door should be provided by the Competition Organiser to facilitate this.</i>			
Total =		68	32	100

5.2 Subjective marking

Scores for all subjective marking are awarded on a scale of 1 to 10

5.3 Skill assessment specification

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

Module A: Mise en place / Preparation

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

Module B: Marzipan

- Hand moulding technique
- Creativity/Harmony
- Composition of colours
- General impression
- Hygiene/work process/waste
- Time
- Quantity
- Variety
- Weight

Module C: Mystery Basket – Plated Dessert

- Taste and texture
- Creativity/originality
- General impressions
- Hygiene/work processes/waste
- Time
- Quantity
- Use of mystery ingredients

Module D: Chocolates

- Tempering/lustre
- Moulding/piping technique
- Filling/texture
- Taste
- General impression
- Hygiene/work processes/waste
- Time
- Quantity
- Variety
- Weight

Module E: Presentation Piece: Chocolates

- Different techniques
- Creativity and finesse
- Hygiene/work processes/waste
- Design and general impression
- Time
- Size

Module F: Miniatures

- Hygiene/work processes/waste
- Texture and taste
- Finishing, decoration, general impression
- Time
- Quantity
- Variety
- Size

Module 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.

Experts will not be allowed to enter the Competitor's work areas without the consent of the Competitor; this restricted area will be marked with a line.

6. **SKILL-SPECIFIC SAFETY REQUIREMENTS**

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

Skill-specific safety requirements for Confectioner/Pastry Cooks are:

- All Competitors must wear a white chef's jacket, long black or finely chequered trousers, safety shoes and hats. No visible jewellery is allowed.
- All Experts' uniforms should consist of long black trousers, flat safety shoes, chef's jacket and hat. In all cases jewellery should be minimal.
- All Competitors must know how to use all the equipment on site before starting the Competition.
- 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 details 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 Competition Organiser will progressively update the Infrastructure List specifying the actual quantity, type, brand/model of the items. Items supplied by the Competition Organiser 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

The Competitors are allowed to bring the following items to the Competition:

- Small equipment and utensils (knives, cutters etc.)
- Powder, paste, cocoa butter and liquid food colours
- Food grade metallic powders and leaves
- Two non-perishable ingredients 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

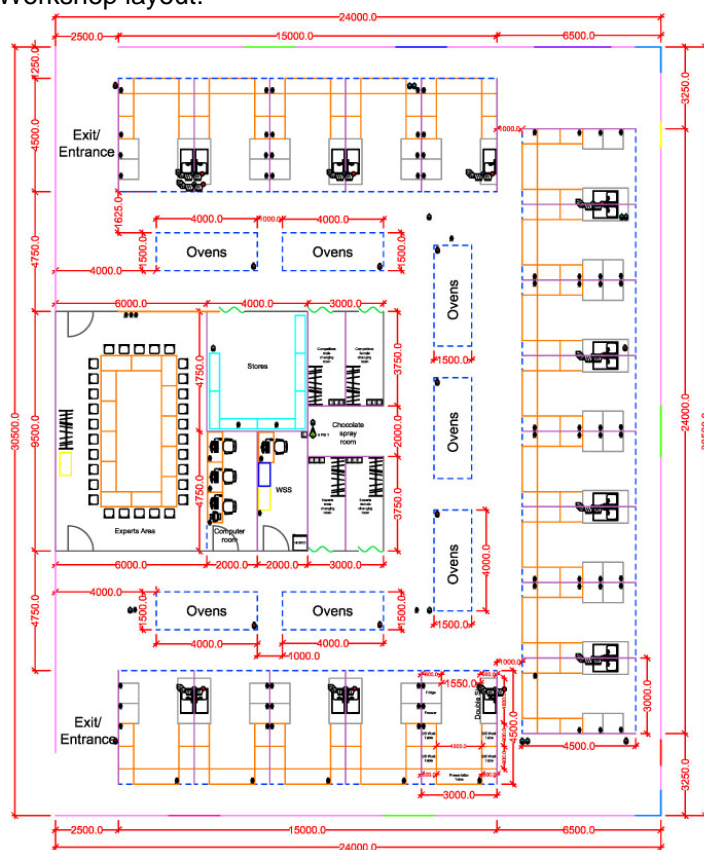
7.4 Materials & equipment prohibited in the skill area

All other food ingredients not specified in paragraphs 7.1 and 7.2.

7.5 Proposed workshop and workstation layouts

Workshop layouts from London are available at:
http://www.worldskills.org/index.php?option=com_halls&Itemid=540

Workshop layout:



8. MARKETING THE SKILL TO VISITORS AND MEDIA

8.1 Maximising visitor and media engagement

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

- Have a Go: visitors are able to try a skill with a trade.
- Display screen – this could be an interesting way for more people to observe the details of Competition without having to access the kitchens.
- Test project descriptors – this involves fully explaining the skills involved in the Competition in order to enhance the understanding of Competitor activities and presentation times.
- Competitor profiles: A full presentation of each Competitor should be compiled by one source (possibly the Competition Organiser) in order to ensure uniformity throughout the stand.
- Career opportunities: World travel is a distinct possibility as there is a shortage of good confectioners/pastry cooks throughout the world. Opportunities which exist in hotels and restaurants, patisseries, schools, developmental areas, own businesses, .etc should be well presented.
- Daily reporting of competitor status is not encouraged in this skill area.

8.2 Sustainability

- In order to support sustainability of this competition we should be aware of the following points during the entire process (before, during and after the actual competition days).
- Recycling of waste products
- Encouraging the use of 'green' materials
- Re-use of completed products from the Test Project modules after Competition
- Order lists based on the Infrastructure list: Competitors/Experts should place a specific order list for raw materials based on the infrastructure list agreed upon by the Experts at the previous competition.
- Control of the equipment required from the Infrastructure list by each Competitor/Expert.
- Energy saving by switching off unused equipment.