

Skill : 32

Patisserie & Confectionery

Level 2. State level Competition.

Skill Explained: A chef who oversees the preparation of desserts and the baking of cakes & chocolates in a commercial kitchen. He or she develops dessert recipes and maintains an inventory of ingredients, while striving to achieve cost-efficiency for the restaurant. This Module is to ascertain the skills of figurine modelling and dexterity / creativity of an individual.

Eligibility Criteria- Competitors born on or after 01 Jan 1999 are only eligible to attend the Competition

Duration of Test project: 8hrs

Preface

Section A-Test Project

Section B-Marking Scheme

Section C-Infrastructure List (Tool and equipment including raw material)

Section D- Instruction for Competitors

Section E- Health, Safety and Environment

SECTION A: PETIT FOURS AND BON BON

THEME :

SUBJECT: PETIT FOUR AND MINIATURES

Competitors are to produce two (2) type from the section Miniatures, individual cakes and petit fours consisting of 12 pieces of each type.

- The type of product will can be pre- decided by the Competitors, Products must be executed using ingredients that will be available on the Infrastructure List.
Any ingredients that is not on the Infrastructure List can be brought in by the competitors, but must be declared to the Jury during the briefing period.
Similar ingredients that is already on the IL cannot be used.
- This could comprise anything outlined in the section entitled 'Miniatures, individual cakes, and petits fours' in the WSSS section of the Technical Description.
- The products should weigh between 30g – 45g each including all decorations.
- All products should weigh similarly, within the range above.
- Decorations and garnishes will be left to the Competitor's choice and should highlight the theme.

The products should be presented on platters which will be provided by the Competition Organisers.

All platters must contain similar pieces of the same type and be presented at the same time on the presentation table.

SUBJECT: CHOCOLATE AND BON-BON

- Competitors are expected to produce three (3) different types of filled/piped/layered chocolates, 15 pieces of each type, are to be produced with the following restrictions:
- One variety is to be made by filling hollow chocolate moulds with at least two different fillings and must be vegan.
- One variety is to be piped or cut individually and dipped completely in a way that demonstrates the piping and dipping skills of the Competitor.
- One Variety of free choice and left to the competitor to decide that can showcase any new skill and personality.
- Nuts, fruits and ganache must feature in this selection somewhere.

The chocolates should be presented on a glass platter along with a small chocolate display piece (on the presentation platter only). The display piece should be of a maximum height of 30 cm and be contained within the area of the glass platter.

Note: Dark, milk and white chocolate must be used throughout the module in any combination, showing the three chocolate types tempered for the coating or covering.

- Fifteen (15) pieces of each variety are to be presented within a glass platter (40 x 60cm), provided by the Competition Organizers (total 45 pieces).

- Five (5) of each variety are to be presented on a glass platter (20 x 30cm) provided by the organizers (total 15 pieces) for tasting.
- Both trays must contain similar pieces of each variety and be presented at the same time on the presentation table.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration, except for caramelized and candied fruit, herbs, nuts, etc...
- Each finished chocolate should weigh a minimum 10g and maximum of 15grams.
- Structure sheets are allowed.
- Moulds can be used for the chocolate display piece.
- The chocolates can be displayed on the display piece if wished

SECTION B: MARKING SCHEME

The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

- Measurement –One which is measurable
- Judgments-Based on Industry expectations
- Aspects are criteria's which are judged for assessment

Attached as Excel

SECTION C: INFRASTRUCTURE LIST

Equipment II

Competitors are allowed to carry their tools and equipment, there will be a toolkit check by the organisers prior to the competition.

Equipments:

1. Blenders with whisk attachments-
2. Inductions
3. Robot coupe
4. Emulsifier
5. Hot Gun- 01
6. Kitchen aid with attachments-08
7. Weighing scale
8. Gas Torch
9. Microwave
10. Spray machine with cup
11. Siphon gun

Tools/trays/moulds and mats:

Whisk	Ice cream scoop	plastic scrapper
Palate knives	Lemon squeezer	steel scrapper
pastry brush	peeler	scissor
Wooden spatula	melonballer	Nozzle
Grater	Handle strainer	Rolling pins big
Knives	Conical strainer	Ramekins (all sizes)
Drum strainer	Tongs	Bread moulds
Stock pots	Microwave bowls	Glasses
Non stick pans	Litre jugs	Platters all sizes
Elevations	Turn table	Rectangle/square frames
Tart rings	Cake rings (5,6,7,8)	Cup cake trays
Full trays	Half trays	Perforated trays

Silicon mats full	Perforated silicon mats	Perforated half silicon mats
bon bon moulds	Chopping boards all colours	Paint brush
Tweezers		

Miscellaneous:

1. Butter paper
2. Cling wrap
3. Hand gloves
4. Silver foil
5. Tissue roll
6. Parchment paper
7. OHP sheets
8. Scale
9. Stencil sheets
10. Cellophane tape holder
11. Cellophane roll
12. Tooth pick

Additional Equipment

1. Work station (3*2)
2. SS Kitchen work tables with granite top
3. SS Sink with attached Taps or dedicated washing area
4. Rolling Pin
5. Assorted Cookie Cutter Set
6. Assorted Plunger Cutter
7. Modeling Tool Kit
8. Knifes / Ecacto Knives
9. Scales
10. Platters for Presentation

- 11.Cutting Boards (Not Chopping Boards)
- 12.Bowls (mini)
- 13.Paint Brush
- 14.Blow torch
- 15.Air Brush
- 16.Duster

Ingredients IL

Flour
Atta
Corn flour
Corn flakes
Milk powder
Coconut milk powder
Vanilla essence
Olive Oil
Sea salt
Baking powder
Baking soda
Caster sugar
Grain sugar
Icing sugar
Brown sugar
Sunflower Oil
Liquid glucose
Salt
Pectin
Cake gel
Semolina
Invert sugar
Gelatine powder
Gelatine leaves
Honey
Coffee powder
Desicated coconut
Amul Cream
Cocoa powder
Hazelnut Filling
Caramel Filling
Chocochips
Almond flour
Almond flakes
Pistachio

	Hazelnuts
	Raisins
	Whole almonds
	Cinnamon powder
	Sesame seeds (White, Black)

	Cold Storage:
	Eggs
	Milk
	Blueberry filling
	Cherry filling
	Whip Cream
	Butter
	Frozen Purees (apricot, banana, passion fruit , mango, raspberry)
	Frozen berries

	Chocolate Products:
	Vanleer - Dark
	Vanleer – Milk
	Vanleer – White
	Van Houten – Dark
	Van Houten – Milk
	Callebaut Dark
	Callebaut – Milk
	Callebaut - White
	Cocoa butter

SECTION D : INSTRUCTIONS

Instruction to Competitors

1. Participants have 8 hours to execute the given task
2. Competition Commences at 9.00 am and Ends at 6pm.
4. Competitors have a 10 min window to place their products on to the platters presented by the organisers
5. Marks will be deducted if placed on platter after or before specified time
6. Lunch will be from 1.00pm to 2.00 pm 9 Mandatory for all competitors to leave the station.
7. Petit four pick up from 4.50pm to 5.00pm
8. Bon Bon pick up from 5.50 to 6.00pm
9. All competitors have 6.00pm to 6.30pm for cleaning and marks will be awarded for the same.