

**Skill : 32**

## **Patisserie & Confectionery**

### **Level 1. District 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 , cake, hand masking skills of finishing cake 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: 04 hours**

## **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: MODELLING IN VARIOUS MEDIA AND BUTTERCREAM CAKE**

### **THEME : CIRCUS**

#### **MODULE A: MODELLING (ANIMAL FIGURINE)**

Using marzipan and, or, sugar paste (both pastes can be used together if wished) Competitors are to make and present two (2) pieces of one type of hand modelled figurine. The required subject (which will be in line with the theme) will be specified at the start of the day during the group briefing, when the Competitor is timetabled to produce the models.

- The models should weigh a minimum 60 grams and maximum 80 grams.
- Each must look identical and be similar in weight, shape and colours.
- No pre colouring of sugar paste/marzipan. Colours need to be made during the competition. Colours can be carried by the competitor, must be declared to the Jury during the start of the competition.
- No external bases or additional show pieces are to be featured in the presentation. No wires and skewers are allowed for internal support.
- Each piece should stand alone so that it can be easily removed from the presentation platter (for weighing).
- 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 manually modelled by hand; however, the use of cutters and modelling tools is allowed. Competitor can bring their own tools and cutters as desired, which needs to be declared before the start of the competition to the Jury.
- Only marzipan and sugar paste can be used with the exception of small amounts of royal icing, colours and chocolate, which can be used for simple enhancements (such as eyes).
- No lacquer is allowed.
- Competitor can bring their own tools and cutters as desired, which needs to be declared before the start of the competition
- Service: The models must be presented directly on a platter which will be provided by the Competition Organisers

## **MODULE B: CAKES, GATEAUX AND ENTREMETS (THEMED)**

Produce a butter cream covered, layered sponge cake to mark the theme **CIRCUS**.

- The minimum components sponge cake and flavored butter cream
- Serve a 50g portion of flavored butter cream and separately for judging.
- Flavours are of free choice.
- The cakes should contain, and be completely coated in, butter cream which will be the external layer (no other glaze or coating should be applied). The cake must be left straight sided to demonstrate hand masking skills.
- The cake should weigh 1500gm (1.5kg) including cake base and excluding figurine model.
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame, ring or tin.
- One slice of the cake must be cut for tasting and left in the cake so that the appearance is whole when it is served.
- In addition to the Cake Topper (detailed in Module A), the cakes can be decorated with hand-made decorations which should be placed or piped onto the butter cream. Mediums which can be used for decoration are butter cream, royal icing, sugar paste and, or marzipan, and colours can be used.
- Base dimensions should not exceed 30cm x 30cm, a platter of these dimensions will be provided for presentation, the cake should be left on the cake board and placed on the platter provided.
- Bring your own cake tins/rings and cake boards to fit your designs.
- The design and development of this presentation piece along with the cake topper (Module A).

**\*Competitors can bring their own toolkits but they are not allowed to bring the tools which is in infrastructure list.**

## **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 IL ( Specific to Module A for District Level Only)**

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. Knives / Ecacto Knives
9. Scales
10. Platters for Presentation
11. Cutting Boards
12. Bowls (mini)
13. Paint Brush
14. Blow torch
15. Air Brush
16. Dusters
17. Blenders with attachments
18. Trays
19. Oven
20. Chopping boards
21. Microwave
22. Sauce pan
23. Heavy bottom pan

### **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. Tooth pick

### **Ingredients II** ( Specific to Module A for District Level Only)

1. Fondant
2. Marzipan
3. Liquid Food Colours
4. CMC Powder

	Flour
	Atta
	Corn flour
	Vanilla essence
	Baking powder
	Baking soda
	Caster sugar
	Grain sugar
	Icing sugar
	Brown sugar
	Sunflower Oil
	Liquid glucose
	Salt
	Semolina
	Invert sugar
	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)
	<b>Cold Storage:</b>
	Eggs
	Milk
	Butter

	<b>Chocolate Products:</b>
	Vanleer - Dark
	Vanleer – Milk
	Vanleer – White
	<b>FRESH FRUITS:</b>
	BANANA
	ORANGE
	APPLE
	MANGO

## **SECTION D : INSTRUCTIONS**

### Instruction to Competitors

1. Participants have 4 hours to execute the given task
2. The specific animal will be specified on the day of the competition.  
(Example - Elephant or Frog or Bear etc) Competitor needs to incorporated the CIRCUS theme and make two identical animal models based on the animal that will be declared to them on the day of the competition.
3. Competition Commences at 9.00 am and Ends at 1pm.
4. Competitors have a 10 min window to place their one model on to the platters presented by the organisers between 11.20am to 11.30am.
5. Competitors have a 10 mins window to place their cake and one model on top of the cake on to the platters presented by the organisers between 12:50pm to 1pm.
5. Marks will be deducted if placed on platter after or before specified time.
6. All competitors have 1.00pm to 1.30pm for cleaning and marks will be awarded for the same.

