

NATIONAL SKILLS COMPETITION

Competitions Sub-Committee

CONFECTIONERY

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INTRODUCTION

WorldSkills Jamaica, by a resolution of the National Organizing 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 National Skills Competition.

The Technical Description consists of the following:

- Section 1 – Technical/Competition Description (TD)
- Section 2 – Project Design Criteria (PD)
- Section 3 – Skill Management Procedures (SM)
- Section 4 – Workshop Setup (WS)
- Section 5 – Infrastructure List (IL)
- Section 6 – Appendices

Effective 01.04.07

Grace Mclean (GM)

Chairman, Competition Committee

01.04.07

Daphne Simmonds

Co-Chair

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The National Skills Competitions Sub-Committee has adopted the following minimum requirements for applicants' entry in the National Jamaica Competition.

The effective date will be that date on which this document is issued, and is subject to change by the Skills Jamaica Competition Steering Committee.

1. NAME AND DESCRIPTION OF TRADE

1.1 The name of the trade is:

1.1.1. Confectioner

1.2 Confectioners have expert skills in making sweet dishes of all kinds, in particular cakes, pastries, yeast goods, tarts, pies, desserts, chocolates/pralines, as well as making decorations from chocolate, sugar and marzipan, nougatine and pastillage.

1.3 **This technical description must be known to every candidate.**

1.4 Words implying masculine gender only shall include the feminine gender

2. SCOPE OF WORK AT COMPETITION

2.1 The test project consists only of practical work.

2.2 The theoretical knowledge is limited to that necessary to carry out the practical work.

2.3 All participants will be assigned prior to the competition, all the tasks they are requested to perform in the course of the whole competition.

2.4 On the day before the competition, participants will have an opportunity to visit the competition site to receive general information.

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2.5 Participants may do the planning for their work and mise-en-place prior to the competition.

(Preparatory work may also include mixing the masses). Recipes can be taken from any cookbook or from personal collections of recipes.

2.6 Presentation of the work will occur on both days. The Chief Expert/judge will advise competitors when each task is to be presented.

2.1. PRACTICAL WORK

2.7.1 The competitor is to select any eight of the ten tasks specified below. Only one presentation piece may be used in the competition.

2.7.2 Tiered Cake/Entremet/Gateaux.
Making of a two or more tiered cake

2.7.3 Gateaux/Theme Cake.
This may be a cake for any special occasion or theme.

2.7.4 Small Cakes, Pastries or Petits Fours.
Four (4) different varieties.

2.7.5 Chocolates/Praline.
Four (4) different kinds of chocolates/pralines.

2.7.6 National Specialty. Each participant has to prepare a specialty.
Participants are free to choose whatever they like for this task, in terms of presentation and composition.

2.7.7 Marzipan.
Participants are requested to make four (4) figures/objects from marzipan – two identical pieces each. They must be hand moulded.

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2.7.8 Hot and cold dessert

Plaited hot or cold dessert. To produce 4 identical portions.

2.7.9 Ice cream Dishes

To make a frozen dessert for 8 persons.

2.7.10 Paste Products

To make products from yeast, puff, short or sable paste.

2.7.11 Presentations pieces

Can be made from sugar, pastillage, chocolate, nougatin, marzipan or combination of the above.

3. SKILL MANAGEMENT PROCEDURES (SM)

3.1. DOCUMENTS REQUIRED

3.1.1 The Chief Expert will have available a current copy of all documents associated with this skill for the Competition.

3.1.2 The documents required are:

- Technical Description
- Competition Rules
- Health and Safety documents
- QAMS – all documents
- Any other documents referred to in the documents listed above.

3.1.3 While it is understood that the Chief Expert will have a copy of these documents in there shall also be a complete set that is available for the experts and other competition workers.

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- 3.1.4 The Chief Expert is expected to have a sound knowledge of the requirements and procedures specified in the documentation.
- 3.1.5 The Jury President is expected to have a thorough knowledge and understanding of the requirements and procedures specified in the documentation.

3.2. PRE-COMPETITION RESPONSIBILITIES

- 3.2.1 In the period between one National Skills Competition and the next, the elected Chief Expert is responsible to ensure that the requirements of Section 2 – Project Design Criteria are complied with.

4. SKILL MANAGEMENT PROCEDURES FOR THE CHIEF EXPERTS

The following speaks to the procedures prior to and during the Competition

- 3.3.1 The procedures specified below must be adhered to.
- 3.3.2 On arrival at the Competition site for the first time, the Chief Expert must:
- Welcome the experts and ensure introductions are made
 - Inform them of their duties and responsibilities in terms of the Competition Rules and Standing Orders
 - Ensure that the project is endorsed by all the experts and that a copy is signed by all the experts
- 3.3.3 The Chief Expert will then divide the experts into teams for the following activities:
- Verify that the material on site is appropriate and sufficient
 - Verify again that the quantities of material as specified on the material list is accurate
 - Develop a program for the competitors to complete the modules
 - Develop timetables for activities
 - Set up equipment
 - Confirm that the layout, work areas and equipment are in accordance with the workshop setup requirements

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- Confirm that all machinery/equipment is in a safe working order
 - Confirm that all workstations/machinery/equipment are in accordance with the plan, and that they are numbered
 - Confirm that there is sufficient illumination
 - Confirm that there is sufficient space for the competitors to work efficiently
 - Confirm that the barriers are far enough removed from the competitors to ensure that there will be no interference, and if they are not, set up a roster among the experts to police the area during the Competition
 - If necessary, set up duty rosters for activities during the Competition – e.g. keeping watch during lunch, preventing access of unauthorised persons, etc
- 3.3.4 The Chief Expert will then divide the experts into teams for purpose of marking and setting up marking schedules in accordance with the requirements.
- 3.3.5 Suggestions and comments for the revision and improvement of the Technical Description are to be provided to the Deputy Chief Expert in writing. The Deputy Chief Expert will reduce the information to a single typed document ready for discussion by all experts. Prior to leaving the Competition site, the Chief Expert, the Deputy Chief Expert and the Jury President will facilitate the discussion and revision of the Technical Description.
- 3.3.6 At any time that a unanimous decision is not achieved within a reasonable time, the Chief Expert will put the matter under discussion to the vote. A majority will be 50% of the experts present plus one. This decision will be final. In the event that an expert is absent at the time that the vote takes place, he/she has the right to be informed of the decision but the matter will not be raised again or voted upon again. The exception to this majority rule will be in the case of approval of the changes to the Technical Description, where the majority of 80% is required.
- 3.3.7 In the event that an extension of time is requested for the Competition to exceed the allotted hours, the matter must be discussed with the Jury President. All possible alternative solutions must be investigated before approval of an extension of time is requested, or will be approved.

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- 3.3.8 Prior to the end of the Competition, the Jury President will facilitate the selection of the Chief Expert and Deputy Chief Expert for the next national Skills Competition.
- 3.3.9 Experts are eligible for selection as a Chief Expert if they:
- Have attended the National Skills Competition at least twice before (if less than 4 experts have been to the National Skills Competition before, this criterion may be relaxed at the discretion of the Jury President)
 - Demonstrate a high degree of expertise in the skill
 - Demonstrate leadership qualities.
 - Are competent using a computer and the Internet – specifically to facilitate the Discussion Forum for their skill category.
- 3.3.10 The process by which selection will take place is by secret ballot and is as follows:
- Each expert present will list their choice of three experts in order of preference • The Jury President will allocate a score of three (3) points to each experts first preference, two (2) points to the second preference and one (1) point to the third preference
 - The Jury President will then calculate total scores and announce the three highest scoring experts
 - The expert with the highest score will be appointed Chief Expert for the next National Skills Competition
 - If the first choice cannot attend, then the second choice will be Chief Expert
 - If the first and second choice cannot attend, then the third choice will attend
 - If none of the choices can attend, then the jury president will appoint, or facilitate the appointment of a Chief Expert
 - The names of the selected experts will be entered into the provided documentation and signed by the Jury President and returned to the co-chair of the competitions committee.

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- 3.3.11 Changes to the method of Competition design or suggestions offered for the next Competition design process or tasks must be written down and signed by 80% of the experts.
- 3.3.12 The Deputy Chief Expert's primary role is to ensure that the Technical Description is updated to reflect the technological advances of the skill category and include overall improvements for the preparation and running of the Competition. He/she will ensure that all changes to the Technical Description are entered, that all experts sign it, and that it is delivered to the co-chair of the competitions committee as a hard copy and digitally.
- 3.3.13 The Deputy Chief Expert also assists in the distribution and collection of the QAMS Audit Questionnaires and assists the Chief Expert where necessary.

3.4 HONESTY AND TRANSPARENCY

- 3.4.1 The competitors that attend the National Skills Competition have the right to expect fair and honest treatment during the Competition in terms of the following:
- Instructions that are clear and unambiguous
 - Marking schedules that provide no advantage to an opposing competitor
 - All necessary equipment and material specified within the skill documentation that are required to complete the Competition
 - The assistance necessary from judges and officials to ensure that he is able to complete the project. (The assistance deemed necessary will be provided equally and at the same time to all competitors present)
 - No undue interference by officials or spectators that may hinder them in the completion of their project
- 3.4.2 Every competitor has the right to expect and demand that no opposing competitors will receive undue or unfair assistance or intervention that may provide that opposing competitor with an unfair advantage.
- 3.4.3 All officials and judges present on the Competition site are expected to ensure that paragraphs 3.4.1 and 3.4.2 above are complied with and maintained.

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- 3.4.4 It is the responsibility of the Chief Expert or his Deputy to ensure that all competitors, interpreters, officials and judges comply with and maintain the integrity of the Competition, and additionally ensure that all necessary steps are taken to ensure that:
- Outside influences do not unduly improve or decrease competitors' abilities to provide a worthy performance.
- 3.4.5 A briefing will be provided to all experts and competitors on the requirements for integrity during the Competition.
- 3.4.6 Additionally, the Chief Expert is expected to identify these and any other factors that may exist on the Competition site that may result in the contravention of paragraphs 3.4.1 and 3.4.2 above, and reduce them to a checklist for continuous reference.
- 3.4.7 In the event that any competitor, judge, official, observer or competitor compatriot is found to be attempting to gain or provide assistance in any form that may result in an unfair advantage, the Chief Expert is to immediately refer the matter to the Jury President.
- 3.4.8 The Chief Expert will receive nominations and appoint a Security Officer whose responsibility it will be to ensure that these requirements are carried out.
- 3.4.9 It will be explained to all experts and competitors that nothing is to come in or out of the site unless specified by the Chief Expert as being allowed after being briefed on this topic.
- 3.4.10 Security checks will be carried out each day on experts and competitors (by experts and competitors) upon entry and exit to the site.

3.9 INFORMATION POLICY

- 3.9.1 During the competition a modified project plan without measurements is to be made available to the public.

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4. THEORETICAL KNOWLEDGE

- 4.1 Participants are requested to have knowledge of materials and their processing techniques, as well as of machinery and equipment.
- 4.2 Participants are requested to translate hygiene and safety standards into practice.

5. MATERIALS

- 5.1 The organizer will provide some of the raw materials. These raw materials must be available on the first day, or every day where materials are required to be fresh.
- 5.2 The organizer will provide any dishes or mirrors for presentation of all test items, and for all participants alike, and these have to be used by the participants.

- The following materials may be required:

No.	Name Description
	○ Almond paste 50% Cake marzipan
	○ Almond white flaked
	○ Almonds whole, with peel
	○ Almond ground powder
	○ Almonds Whole, white
	○ Almonds Flake, with peel
	○ Almond praline paste 50%
	○ Marzipan 33% Pastry work
	○ Aluminum foil 30cm roll
	○ Amaretto 750 ml
	○ Apple 200g/ea

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- Apricot 900g/can
- Baking powder 300g bag
- Baking soda 300g bag
- Banana kg
- Butter 450g, salted
- Butter 450g
- Black cherries Tinned
- Calvados 750ml bottle
- Cheese (Cream cheese) kg
- Cherry (Dark sweet cherry) 900g/can
- Chocolate (Coating chocolate) dark, kg
- Chocolate (Coating chocolate) milk, kg
- Coco grains
- Chocolate (Coating chocolate) white, kg
- Chocolate (Couverture chocolate) (dark) 66% cocoa mass
- Chocolate (Couverture chocolate) (milk) 35% cocoa mass
- Chocolate (Couverture chocolate) (white) 34% cocoa mass
- Cinnamon 200g bag, powder
- Cleaning agents sponge, scrubbing brush, etc
- Cocoa butter kg
- Cocoa mass
- Cocoa powder kg
- Coconut Grated
- Coconut Flaked
- Cointreau Bottle
- Chalk powder

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- Condensed milk 375g can
- Cooking oil liter
- Cornstarch 2kg bag
- Cinnamon sticks
- Cream (35% cream) Fresh
- Custard/ cream powder
- Disposable cups
- Disposable dishes ii
- Egg ii
- Flour Strong (12-13%)
- Flour Cake (9-10%0
- Food colourings A range (water soluble
- Food colouring For chocolate
- Food wrap 30cm roll
- Frozen fruits raspberry, kg
- Frozen fruits redcurrant, kg
- Frozen fruits blackberry, kg
- Frozen fruits blackcurrant, kg
- Frozen fruits blueberry, kg
- Frozen puree strawberry, kg
- Frozen puree raspberry, kg
- Frozen puree lime, kg
- Frozen puree mango, kg
- Frozen puree blackcurrant, kg
- Frozen puree coconut, kg
- Frozen puree Pear kg
- Frozen puree pineapple, kg
- Frozen puree passion fruit, kg
- Gelatine leaf

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- Gelatine powder
- Gum tragacanth powder
- Glaze (Nappage) 5kg pail, apricot
- Glaze (Nappage) 5kg pail, neutral
- Glucose(liquid) De 40
- Grand Marnier 750 mL
- Glycerine
- Hazelnut paste, praline
- Hazelnut (whole)
- Honey kg
- Jam raspberry
- Jam apricot
- Coffee Extract
- Kirsch bottle
- Kiwi fruit medium size
- Lemon ea
- Lemon peel kg
- Macadamia kg
- Malt Extract kg
- Margarine kg
- Maple Syrup
- Melon medium size
- Milk (3.5%) homogenized milk
- Milk powder kg
- Orange medium size
- Orange peel kg
- Paper Towel paper
- Parchment paper Greaseproof
- Paillete feuilletine

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- Peppermint Liqueur
- Pastry fondant
- Peach 900g/ can, white peach
- Peach 900g/ can, yellow peach
- Pear 900g/can
- Pecan whole
- Pine apple 900g/can
- Pine apple medium size
- Pistachio kg, no peel,
- Pistachio paste
- Praline grains
- Pectin
- Poppy seed
- Red cherry bottle, with a stalk
- Rum 700ml bottle
- Raspberry alcohol
- Raspberry fresh
- Salt
- Strawberries fresh
- Shortening
- Skim milk powder
- Sour cherry 900g/can
- Caster sugar
- Sugar Granulated pure white
- Sugar (Brown)
- Sugar (Invert sugar) trimoline
- Silicone Paper
- Icing sugar ij
- Tissue ij

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- Titanium dioxide
- Violet crystallised
- Tartaric acid
- Violet flavour
- Vanilla bean 200g bag
- Walnut Ground
- Walnut whole
- Williams Pear Liqueur
- White vinegar
- White wine
- Yeast Fresh
- Paper towels
- Cling Film

6. WORKSHOP INSTALLATIONS

- 6.1 A work place with a sufficiently large working surface will be made available to each participant.
- 6.2 The furnishings of the competition area in general include: Competitor's work places; Expert's work places; Cooking appliances, refrigerators, machines, tasting facilities; locker rooms for participants (ladies and gentlemen); sanitary installations; space for dishes, tools, foodstuffs; presentation surface towards audience (minimum spacing 3m or glass partition).
- 6.3 Work place: work bench 200cm x 65cm; additional surfaces (1.5m²)
- 6.4 The following specific equipment will be required by each competitor:

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No.	Name Description
	<ul style="list-style-type: none">▪ Ice-cream maker 1.5L▪ Deck oven 2 deck oven 1 deck per competitor▪ Microwave oven▪ Mixer 12", with accessories▪ Mixer 7", with accessories▪ Blast Freezer Quick freezer▪ Freezer 4 door for food storage▪ Freezer glass type, For candidate 700_700_1850mm▪ Refrigerator glass type, for candidate 1195_820_520, Auto temperature control: 0 - 10▪ Refrigerator 4 door▪ Pie roller/Dough brake Medium▪ Gas cooker 4 elements▪ Table gas stove▪ Pastry tray holder /Racks▪ Scale 5kg, range: 1g increment, electronics▪ Food processor Eg. Robot -coupe▪ Cart/Tray rack 900_500_880mm▪ Juice mixer small▪ Air spray station for chocolate work

6.5 The following specific equipment will be made available to each participant:

Name Description

- Alcohol lamp
- Oven pan/tray/sheet 400_600_45mm, Aluminum
- Perforated sheet /pan/tray 400_600_20mm, Aluminum
- Sheet/ pan/tray 400_600_20mm, Aluminum
- Round cake pan 210_45mm

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- Copper sauce pan large, medium, small, to cook sugar, with handle
- Presentation Tray or Mirror 300_400mm, stainless steel, rectangular
- Presentation Tray or mirror Stainless steel, for chocolate display, round, 500mm
- Frying pan Teflon, 280mm
- Plate white, ceramic, 250mm
- Sauce pan 1.5 L
- Plastic Container transparency, 400_600_150mm
- Scraper Stainless, Plastic
- Cutting board 400x500mm, urethane
- Rubber spatulas
- Wooden spatulas
- Wooden spoon medium and small size, for chocolate
- Lemon squeezer
- Cake spring ring 210mm
- Bakers glove oven mitts
- Sugar heating electric lamp 220V
- Screen for sugar lamp acryl
- Silicone pad 575_375mm, silicone paper
- Flour scoop Plastic
- Stainless steel bowls large (12ea), medium (48ea), small (72ea)
- Fine sieve small, stainless steel, with handle
- Medium sieve 200mm, stainless steel
- Can opener
- Brush
- Whisk large (12ea), medium (24ea), small (24ea)
- Beaker/jug 1 L
- Rolling pin _50_400mm, wood
- Pastry bag 12"(48ea), 16"(24ea), plastic

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- Scissors small
- Paper lace doylers 200mm, round
- container for flour and sugar
- Cake boards Assorted sizes, round and square
- 6.6 Competitors to bring any other equipment they may need, to include:
 - Piping bags
 - Tubes
 - Cutters
 - Srapers
 - Cooking spoons
 - Set of Knives
 - Spatulas
 - Cake slice
 - Tools for marzipan
 - Tools for chocolate presentation piece
 - Tools for chocolate/praline
 - Appropriate working clothes, headgear & footwear
 - Any tools necessary to complete the set tasks

7. TEST PROJECT MARKING

The experts will decide together on the test project for the following competition and confirm or adjust the technical description where necessary. The test project will be sent to competitors in advance of the competition.

7.1. MARKS:

Marking is subjective using a 1 to 10 point scale.

Perfect = 10 points

Very good = 9 points

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Good	=	8 points
Rather good	=	7 points
Sufficient	=	6 points
Medium	=	5 points
Weak	=	4 points
Insufficient	=	3 points
Very bad	=	2 points
Zero	=	1 point

7.2. RATING

Section	Item	Maximum Points
A	Special Occasion Cake	15
B	Petites Fours	13
C	Chocolates	15
D	Marzipan	10
E	National cake	13
F	Cold Dessert	12
G	Sugar Presentation	17
H	Mise-en-place and Health and Safety	5

Points will also be awarded for creativity, innovation, speed etc. (This will be developed by the judges depending on the nature of the test project).

8. COMPETITION PROCEDURE

- 8.1 The competition will be worked on over two days on a modular basis for all competitors so that progressive marking can take place.
- 8.2 Competitors will have time made available to familiarise themselves with material and processes
- 8.3 The competitors will be given all competition documents including the marking criteria one hour prior to the commencement of the competition so that they may study the requirements

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8.4 Prior to the start of the competition, each competitor will receive a detailed timetable reflecting the timing for completion of modules.

9. JUDGING PROCEDURAL REQUIREMENTS

9.1 The experts that attend the competition will be divided into marking groups to deal with each section of the marking criteria.

9.2 Every completed module will be marked on the same day in which it was completed.

10. GENERAL SAFETY REQUIREMENTS

10.1 All competitors must use appropriate hand, power or machine tools according to specific use to avoid injury.

10.2 All competitors must wear appropriate clothing and safety footwear.

10.3 All competitors must wear hearing protection when necessary.

10.4 No loose clothing or jewellery is to be worn during the competition; long hair is to be tied back.

10.5 All competitors must make themselves familiar with the safe use of machinery provided before the competition starts.

10.6 Competitors must keep their workspace clear of obstacles and the floor space clean of material and equipment - any items likely to cause the competitor to trip, slip or fall.

10.7 Failure by the competitor to comply with safety directions or instructions may incur loss of marks for safety.