

**WorldSkills Jamaica National Skills Competition**

**Final Test Projects – Confectionery  
April 23 to 25, 2008**

# **National Skills Competition Test Project Confectionary**

**April 23 to 25, 2008**



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## WorldSkills Jamaica Competition April 24 to 25, 2008

### General Instructions

1. Each competitor will be required to carry out the test project as specified and will be available on the website three months before the competition.  
[www.worldskillsjamaica.org](http://www.worldskillsjamaica.org)
2. Each competitor will be required to carry out the test project as specified on the schedule to be handed out two days before the competition.
3. The time will be specified according to the test project.
4. 20% change will be made to the test project on the day of the competition where a new test project will be issued to the competitor.
5. All materials, ingredients, large equipment and specialized hand tools will be provided.
6. **Please note that all competitors should provide their own small tools and utensils.**
7. Competitors are expected to identify all equipment/ materials/ingredients needed and submit list to the competitions committee no later than March 7, 2008.
8. Debriefings will also be conducted for all competitors on April 22, 2008.
9. All competitors will get an opportunity to arrange work areas the day before the competition. Where applicable competitors for the second day will arrange their work areas on the evening of day one. Competitors who fall in

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- the second shift will get an opportunity to do their preparation at offsite locations (to be decided) where necessary.
- 10. Competitors and coaches are expected to find their way to the competition village on April 22, 2008 and to depart back home on April 26, 2008**
  - 11. Transportation will be provided at designated times for all competitors and coaches to and from the competition venue.**
  - 12. All coaches will play the role of experts (judges) for the competition**
  - 13. Accommodation and meals will be provided for all competitors**
  - 14. Accommodation will be provided for coaches only.**
  - 15. All other persons that support the competitors will need to make their own accommodation arrangements.**
  - 16. Lunch and light refreshment only will be provided for coaches, (experts), workshop supervisors, national trade managers and volunteers.**
  17. All competitors should be present for the opening ceremony along with their coaches.
  18. Rehearsal for the opening ceremony will be held on the evening of April 22, 2008 in the Indoor Sports Centre.
  19. Competitors are not allowed out of the competition village unless permission is granted by the dorm master.
  20. All competitors are required to register at the competition village to qualify for entry into the competition.
  21. Special permission must be granted if competitors need to reside off campus.

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1. Each competitor should have one ancillary staff to assist with wash up during the competition.

### **SAFETY INSTRUCTIONS**

#### **The following safety instructions must be adhered to:**

1. All candidates must ensure that the proper gears are worn during the competition. These include –White Chef jacket, black or checkered pants, neck scarf, chef hat, non-skid shoes.
2. Ensure all cuts are covered.
3. Each candidate must have available an updated food handlers permit
4. Clean and organized work area must be maintained to prevent accidents.
5. Candidates who were recently ill or ill on the day of the competition must inform a floor judge.

**Failure to adhere to the above rules can result in candidates being disqualified.**

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### ***Duration: 6 Hours***

Description of project and tasks

#### **TASK NO.1**

Mise en Place

Competitors may use the first 30 mins. of competition for planning their work and mis en place

#### **TASK NO. 2**

Small Cakes – Tea Pastries

Each competitor to produce and present Four (4) Varieties of small cakes / tea pastries consisting of 20 pieces in total, five (5) of each type. The variety must include the use of the following bases:

- Sponge, Biscuit Jaconde, Darquoise, any other kind of biscuit
- Sugar / Sable / Sweet Paste
- Choux paste
- Free Choice

Diameters of the cakes should be a minimum of 4cm and maximum 6cm

Fillings, coatings, glazes, decorating and garnishing will be left to the Competitor's choice

One tray to contain 4 x 3 pieces (12 pieces) for presentation on a mirror 40cm x 60cm and one to contain eight pieces for tasting and judging on a tray 20cm x 30cm.

Trays will be provided by the organizers

Both trays must be presented at the same time

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### TASK NO. 3

Theme cake

Prepare and display a two tier theme cake. Cakes for decoration should be baked prior to the competition. Size 9-12.

### TASK NO. 4

Marzipan Modelling

Make and present four (4) varieties of animals, 2 of each. (Each type must be identical) and should weigh 60grams each

The marzipan animals must be presented on a mirror size of 30 x 40cm, no show pieces to be featured in the presentation only fruits, no faces. Techniques may include, air brushing, painting, moulds cannot be used, and all work should be by hand. Only marzipan can be used. **(This will be provided for the competition by the organizers).**

Royal icing and chocolate can be used for decoration

### TASK NO. 5

Mystery Basket of Ingredients – Plated Dessert

From the basket of ingredients supplied produce four (4) portions of plated dessert of competitors' choice.

The cold dessert to be presented on plates supplied by organizers

(White plates to be supplied to be approximately 28 cm / 11inch in size inside)

The ingredients for the mystery basket will be selected by the experts and presented to the competitors on the day before the competition commences.

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### INSTRUCTIONS TO THE COMPETITOR

- Total time for the test project is 6 hours
- Twelve weeks in advance all competitors will be assigned 80% of the tasks they are requested to perform in the competition
- The remaining 20% will be given to the competitors on the day before the competition commences
- On the day before the competition commences competitors will have an opportunity to visit their respective workplace 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 30 mins. of competition for planning their work and mis en place
- Products cannot be finished during this time.
- Recipes can be taken from any cookbook or from personal collections of recipes

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## MARKING SCHEME

### CONFECTIONERY - Marking Criteria

No	MODULE -TASKS	Points
1	Mise en place / Preparation	10
2	Small Cakes / Pastries	20
3	Theme cake decoration	25
4	Marzipan Molding	25
	Mystery basket – Plated dessert	20
Total Marks <span style="float: right;">—————▶</span>		100
	Marks	
	Perfect	10
	Very good	9
	Good	8
	Rather good	7
	Sufficient	6
	Medium	5
	Weak	4
	Insufficient	3
	Bad	2
	Very bad	1

CONFECTIONERY Detailed Marking Criteria

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Marking Criteria of detailed items in the competition			
No.	Mis en Place	Marking aspects / Detail	Max. Points
1.1		Preparation of tools and equipment Preparation of materials, Basic treatment of material	3
1.2		Preparation of semi finished products	3
1.3		Hygiene	2
<b>Mis en place Total</b> →			<b>8</b>

No.	Small Cakes / Pastries	Marking aspects / Detail	Max Points
2.1		Hygiene / work processes / waste	5
2.2	“	Texture	3
2.3	“	Taste	4
2.4	“	Finishing ,Decoration, General Impression	3
2.5		Time	2
2.6		Quantity	1
2.7		Variety	1
2.8		Size	1
<b>Cakes / Pastries Total</b> →			<b>20</b>

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No.	Theme Cake	Marking Aspects / Detail	Max. Points
3.1	“	Flavour	3
3.2	“	General Impression/ Attractiveness theme balance	8
3.3		Hygiene / work processes / waste	6
3.4		Time	2
3.5		Texture	3
3.6		Colour	3
<b>Theme Cake Total</b> →			<b>25</b>
	<b>Marzipan</b>	Marking aspects / Detail	Max. Points
4.1		Moulding	6
4.2	“	Creativity/Harmony	2
4.3	“	Composition of colours	3
4.4	“	General Impression	6
4.5		Hygiene / work processes / waste	5
4.6		Time	2
4.7		Quantity	1
4.8		Variety	1
4.9		Size	1
<b>Marzipan Modelling Total</b> →			<b>27</b>

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	<b>Mystery Basket – Plated dessert</b>	Marking Aspects / Detail	Max. Points
5.1		Harmony	3
5.2	“	Taste	3
5.3	“	Texture	8
5.4	“	Creativity	6
5.5	“	General Impression	2
5.6		Hygiene / work processes / waste	1
5.7		Time	3
5.8		Quantity	1
	<b>Mystery Basket Total</b> →		<b>20</b>

### EQUIPMENT LISTING

- 6 Ovens
- 6 Kitchen Aid Mixer, with accessories
- 2 Freezers
- 2 Refrigerators
- 6 Pastry tray
- 6 Racks
- 6 Digital scales
- 6 Presentation Mirrors
- 12 white Ceramic plates
- 6 sauce pans

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- 24 Plastic containers - transparency
- 6 Plastic scrapers
- 6 cutting boards
- 6 Rubber spatulas
- 6 medium wooden spoons
- 6 Bakers gloves
- Stainless steel bowls large (12ea), medium (12ea)
- 4 Fine sieve small, stainless steel, with handle
- Medium sieve 200mml, stainless steel
- Can opener
- 6 Pastry Brush
- 6 Whisk large (12ea), medium (24ea), small (24ea)
- 6 Rolling pin wood
- 12 Pastry bag 12"(48ea), 16"(24ea), plastic
- 6 Scissors small
- 12 Cake boards Assorted sizes, round and square

### **Competitors to bring any other equipment they may need, to include:**

- Piping bags
- Tubes/Nozzles
- Cutters
- Scrapers
- Cooking spoons
- Set of Knives
- Spatulas
- Cake slice
- Tools for marzipan
- Appropriate working clothes, headgear & footwear
- Any tools necessary to complete the set tasks

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## Marking Criteria

### OBJECTIVE MARKING

**FORM 5**

**Skill Area: Confectionery/Pastry**

**Competitor ID \_\_\_\_\_**

<b>Criterion #</b>	<b>Aspect of Criterion Description</b>	<b>Mark allotted for objective marking</b>	<b>Total Mark received for objective Marking</b>	<b>Total Mark received for Subjective Marking</b>	<b>Overall Mark Awarded</b>
	The candidate has all the items required to complete the task	5			
	Items are laid out in an orderly manner	5			
	Candidate is ready on time to begin the project	5			
	Candidate is composed and relax	5			
	Candidate is clear on the requirements for the project	10			
	The specification are adhered to	10			
	Candidate complete the product within the	30			

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	time specified				
	The appropriate safety gears are worn	10			
	Product is completed	20			

**Total Mark awarded** \_\_\_\_\_

**Type of Medal** \_\_\_\_\_

Signatures

<b>Judge 1</b>

<b>Judge 2</b>

<b>Judge 3</b>

<b>Judge 4</b>

<b>Chief Judge</b>
<b>Date</b>

### **CIS scoring**

**All competitors will be scored using the Computer Information System (CIS) – (400 to 600 possible points)**

### **500 – Medallion of excellence**

**Top three scores will receive gold, then silver, then bronze**

## **SUBJECTIVE MARKING**

**FORM 5A**

**Skill Area: Confectionary/Pastry**

**Competitor #** \_\_\_\_\_

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Criterion #	Aspect of Criterion - Description	Judge score (Out of 10)					Mark Awarded
		1	2	3	4	5	
	Candidate utilize material effectively for the project						
	Reusable material is not discarded						
	The final product is attractive						
	The final product is appropriately presented						
	The quality of the product is according to standard						
	The candidate work area is kept clean throughout the project.						
	Work area is cleaned up after use						
	All waste is disposed of						

**Formula for Subjective Marking total score:**

**Exclude the highest and the lowest score and find the average of the remaining three.**

**Total Mark awarded** \_\_\_\_\_

Signatures

<b>Judge 1</b>

<b>Judge 2</b>

<b>Judge 3</b>

<b>Judge 4</b>

<b>Chief Judge</b>

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<b>Date</b>	
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Score for subjective marking should be entered on form 5 for total score.

### **SUBJECTIVE MARKING** **FORM 5A**

**Skill Area: Confectionary/Pastry**

**Competitor # \_\_\_\_\_**

Criterion #	Aspect of Criterion - Description	Judge score (Out of 10)					Mark Awarded
		1	2	3	4	5	
	The products/service show some amount of creativity						
	The products/service depicts aspect of the Jamaica culture						
	The candidate shows flexibility and adaptability						
	Safety practices are observed through out						

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**Formula for Subjective Marking total score:**

**Exclude the highest and the lowest score and find the average of the remaining three.**

**Total Mark awarded \_\_\_\_\_**

Signatures

Judge 1	Judge 2	Judge 3	Judge 4

<b>Chief Judge</b>
<b>Date</b>

**Score for subjective marking should be entered on form 5 for total score.**