

Hospitality

Final Test Project - Cooking



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
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 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.

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.

Description of project and tasks FOR COMPETITORS

THE TEST PROJECT FOR COOKING WILL BE CARRIED OUT IN A ONE (1) DAY PERIOD, TOTAL PROJECT TIME 6 HOURS

MODULE OVERVIEW

Module 1	25% of Total Marks	Fish
Module 2	35% of Total Marks	Poultry – Main dish
Module 3	15% of Total Marks	Dessert
Module 4	25% of Total Marks	Mystery Basket

Module 1		FISH 1 hour	Trade
	Description	Prepare a cold seafood platter 2 x 3 items (2 items for 3 portions)	
	Service Details	<ul style="list-style-type: none"> • 1 portion each served on a platter plus 2 portions plated 	
	Main ingredients required	<p>The following ingredients must be included in the dish</p> <ul style="list-style-type: none"> • Snapper • Jumbo Shrimps • Lobster medallion • Oyster 	
	Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table 	
	Special equipment required	1 x White Porcelain platter min 12” platter 1 x 30cm White plates 1 x White China sauce boat 1 type of presentation spoons	

Module 2		POULTRY 2 hours	Trade
	Description	<ul style="list-style-type: none"> • Prepare a Main course for 4 Persons using chicken breast Roaster Must be cooked using minimum 1 cooking method • 2 vegetables • 1 Starch • 1 Sauce (minimum) • Pasta (side dish) 	
	Service Details	2 portions Plated	
	Main ingredients required	<p>The following ingredients must be included in the dish</p> <ul style="list-style-type: none"> • Chicken breast • Cheese • Aubergine 	

	Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table
	Special equipment provided	<ul style="list-style-type: none"> • 2 x 30cm White plates • 1 x White china sauce boats

Module 3		Dessert Duo 1.5 hours	Trade
	Description	<ul style="list-style-type: none"> • Prepare a dessert selection (two varieties) • must have one cold and one warm • selection must have <ul style="list-style-type: none"> - 1 fruit variety - 1 choux paste variety 	
	Service Details	Serve one of each variety per plate (Total 2 plates)	
	Main ingredients required	The following ingredient must be included in the dish <ul style="list-style-type: none"> • Strawberries 	
	Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table • Use Ingredients from the module table 	
	Special equipment provided	<ul style="list-style-type: none"> • 2 shot glasses • 2 ramekins • 2 ceramic spoons 	

		<ul style="list-style-type: none"> • 2X 30cm white plates
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Module 4	Mystery Basket 1 hour	Trade
	Description	Prepare finger foods from items in mystery basket. <ul style="list-style-type: none"> • Mystery basket to be decided by the chief expert • Recipe should be submitted – 30 mins. in advance Recipe to include <ul style="list-style-type: none"> • name of dish • ingredients list • method of production
	Service Details	To be decided by the chief expert
	Main ingredients required	To be decided by the chief expert
	Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table
	Special equipment provided	As required

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MARKING SUMMARY

Objective Marking	Subjective Marking
<p><i>HYGIENE – (MAX 10 POINTS)</i> PERSONAL – (6 points)</p> <ul style="list-style-type: none"> • Hands • Tasting Fingers • Bad Habits • Correct and clean uniform <p>WORK STATION - (4 points)</p> <ul style="list-style-type: none"> • Floor, Fridge, benches 	
TOTAL 10	
<p><i>PREPARATION – (MAX 30 POINTS)</i> WASTAGE – (4 points)</p> <ul style="list-style-type: none"> • Commodities • Burnt/ spoilt <p>SERVICE TIME – (4 points)</p> <p>USE OF COMPULSORY INGREDIENTS – (2 points)</p> <p>CORRECT SERVICE TEMPERATURE – (1 points)</p>	<p>KITCHEN SKILLS DEMONSTRATED - (6 points)</p> <p>NO MISTAKES MADE – (2 points)</p> <p>QUALITY OF FOOD PRODUCED (5points)</p> <p>ORGANISATION SKILLS – (6 points)</p> <ul style="list-style-type: none"> • Planning • Efficiency • workflow
TOTAL 11	TOTAL 19
<p><i>PRESENTATION – (MAX 30 POINTS)</i> DISH MEETS CRITERIA – (5 points)</p> <ul style="list-style-type: none"> • Correct Elements • Correct size portion <p>CLEAN PLATES – (2 points)</p> <ul style="list-style-type: none"> • No Spills • Finger Prints 	<p>VISUAL APPEAL – (8 points)</p> <ul style="list-style-type: none"> • Colours • Balance <p>STYLE & CREATIVITY – (5 points)</p>
TOTAL 7	TOTAL 13
	<p>TASTE – (MAX 40 POINTS)</p> <p>COMBINED HARMONY – (15 points)</p> <p>TEXTURE – (15 points)</p> <p>INDIVIDUAL FLAVOURS – (10 points)</p>
	TOTAL 40

OBJECTIVE MARKING

FORM 5

WORLD SKILLS JAMAICA 2008

Skill Area: Culinary

Competitor ID _____

Criterion #	Aspect of Criterion Description	Mark allotted for objective marking	Total Mark received for objective Marking	Total Mark received for Subjective Marking	Overall Mark Awarded
	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 time specified	30			
	The appropriate safety gears are worn	10			
	Product is completed	20			

Total Mark awarded _____

Type of Medal _____

Signatures

Judge 1	Judge 2	Judge 3	Judge 4

Chief Judge

Date

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

WorldSKILLS JAMAICA 2008

Skill Area _____

Competitor # _____

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

Judge 1	Judge 2	Judge 3	Judge 4

Chief Judge
Date

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

SUBJECTIVE MARKING

FORM 5A

WorldSKILLS JAMAICA 2008

Skill Area _____

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						

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

Chief Judge
Date

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

