

WORLDSKILLS STANDARD SPECIFICATION

Skill 32

Pâtisserie and Confectionery





THE WORLDSKILLS STANDARDS SPECIFICATION (WSSS)

GENERAL NOTES ON THE WSSS

The WSSS specifies the knowledge, understanding and specific skills that underpin international best practice in technical and vocational performance. It should reflect a shared global understanding of what the associated work role(s) or occupation(s) represent for industry and business (www.worldskills.org/WSSS).

The skill competition is intended to reflect international best practice as described by the WSSS, and to the extent that it is able to. The Standards Specification is therefore a guide to the required training and preparation for the skill competition.

In the skill competition the assessment of knowledge and understanding will take place through the assessment of performance. There will not be separate tests of knowledge and understanding.

The Standards Specification is divided into distinct sections with headings and reference numbers added.

Each section is assigned a percentage of the total marks to indicate its relative importance within the Standards Specification. The sum of all the percentage marks is 100.

The Marking Scheme and Test Project will assess only those skills that are set out in the Standards Specification. They will reflect the Standards Specification as comprehensively as possible within the constraints of the skill competition.

The Marking Scheme and Test Project will follow the allocation of marks within the Standards Specification to the extent practically possible. A variation of five percent is allowed, provided that this does not distort the weightings assigned by the Standards Specification.

WORLDSKILLS STANDARDS SPECIFICATION

SECTION		RELATIVE IMPORTANCE (%)
1	Work organization and management	8
	The individual needs to know and understand: <ul style="list-style-type: none">• basic principles involved in accurately combining ingredients in order to produce products• the manipulation of raw materials through production techniques• range of ingredients used in pastry work and confectionery including seasons, availability, costs, storage and use• colour applications, taste combinations and texture co-ordination• finesse and artistic appreciation• the importance of minimization of waste and of sustainability• requirements for health and safety, food hygiene and legislation relating to the production, display and sale of products	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • prepare tools and equipment • prioritize and plan work effectively to work within a given time • show respect for raw materials • use ingredients cost effectively and to minimize waste • pre-order goods and materials accurately for planned work • work efficiently and cleanly, paying attention to the workplace and the people within it • demonstrate good work flow skills and minimize waste • demonstrate inspiration, gastronomic flair and innovation in design and work techniques • work within a given theme • follow detailed written and verbal instruction and copy from images • produce a portfolio for clients that includes images of products and methods of making and presentation • have a professional dialogue with clients • react professionally and effectively to unexpected situations 	
2	Cakes, Gateaux and Entremets	16
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A comprehensive range of cakes, gateaux and entremets • Methods of production, cooking, storage and presentation for cakes, gateaux and entremets • Specialist tools used in the production of cakes, gateaux and entremets • Range of ingredients used to produce and decorate cakes, gateaux and entremets • Variance in international customs and practices 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce a comprehensive range of cakes using various techniques, types of cake and decorations • Produce a comprehensive range of gateaux demonstrating flare and innovation • Produce a comprehensive range of entremets effectively incorporating such layers as sponge, biscuit, creams, custards, ganache, jellies, mousses, fruits etc. • Produce cakes, gateaux and entremets to a high quality for taste, texture, presentation and decoration • Ensure products are of consistent size, weight, quality and appearance, taking account of portion control and costs • Combine tastes, textures and colours effectively • Present cakes, gateaux and entremets to maximize appeal and to be appropriate for the occasion, environment and style of service 	



3	Hot and Cold Desserts	12
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A comprehensive range of hot and cold desserts including methods of production, ingredients, presentation alternatives and costs of production • The range of ingredients used to produce hot and cold desserts, storage, seasons and availability and costs • How hot and cold desserts can be presented and served in a range of settings and occasions to reflect traditional/classical and contemporary trends • The use and impact of raising agents including yeast, baking powder, egg whites etc. • The range and scope of hot and cold dessert products 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce a comprehensive range of hot, cold and iced desserts to a consistently high standard • Present plated desserts that are clean, appropriately flavoured and textured, well-co-ordinated and innovative and well balanced • Present desserts for service for a range of settings and occasions such as buffets, banquets and for fine dining • Produce large quantities of hot and cold desserts within time constraints and to a consistently high standard 	
4	Confectionery and Chocolate	17
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Range of chocolate and confectionery items • The impact of heating, cooling and manipulating on chocolate • The types, qualities and uses of various chocolates and chocolate products • Sustainability and ethics of chocolate sources • Safety issues when handling hot sugar products 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Temper chocolate in order to produce a product with shine and “snap” that does not show signs of fat or sugar bloom • Work with dark, milk and white couvetures • Pipe, fill, layer and dip chocolates with even size and character with regard to fillings • Produce and use ganache effectively • Present chocolates with style for service or sale • Store chocolate and chocolate products maximize life and quality • Produce and use decorations appropriately including caramelized and candied fruits, nuts, herbs and pre-made transfers • Accurately produce chocolates to specific weights and sizes • Produce and present a range of confectionery products using a variety of ingredients 	



5	Miniatures, Small Cakes, Pastries and Petit Fours	17
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A comprehensive range of products, ingredients, techniques and methods of presentation for miniatures, small cakes, pastries and petit fours • Types of pastries, cakes, sponges etc. and their use in the production and presentation of small cakes, pastries, miniatures and petit fours • The use of raising agents for the production of miniatures, small cakes and pastries • Specialist tools and equipment used in producing miniatures, small cakes and pastries and petit fours • Storage and display of miniatures, small cakes and pastries and petit fours 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce a comprehensive range of pastries and use them appropriately including puff, short, choux, sweet, sable etc. • Produce a comprehensive range of small cakes, biscuits and petit fours • Produce finished products within a brief to consistent quality, weight and size • Produce miniatures based on sweet biscuits and cake combinations including: <ul style="list-style-type: none"> • Dry cakes • Glazed cakes • Coatings • Mousses • Fillings • Decorations • Garnishes • Fruits • Effectively present miniatures, small cakes and pastries and petit fours during or after styling 	
6	Presentation Pieces	19
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The dramatic impact of a display or presentation piece • The situations where a presentation piece may be used • The impact of the environment (heat, light, exposure to draughts etc.) on a presentation piece • The range of materials, tools and techniques that can be used to produce a presentation piece • Specific safety issues relating to sugar work 	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Creative designs that reflect personal style and produce elegant and clean forms • Design presentation pieces demonstrating artistic flair, innovation whilst taking account of the client's needs and any restrictions related to the venue or environment • Produce a chocolate presentation piece employing techniques such as pouring, moulding, brushing and modelling chocolate • Produce a presentation piece using sugar employing techniques such as poured sugar, pulled sugar, blown sugar, moulded sugar, pastillage, nougatine etc. • Colour sugar pieces • Effectively use moulds and other specialist tools for sugar and chocolate work • Work effectively from a brief and to prescribed timescales • Produce presentation pieces to prescribed sizes 	
7	Modelling in Various Media	11
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The effect that the process of modelling and moulding has on materials used • Visual impact of displays using modelled forms • Range of materials that can be effectively used to produce modelled forms • Techniques and methods of modelling, moulding, colouring and presenting modelled forms • Where and when modelling is effective and appropriate to use 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Hand mould smooth and crack-free marzipan forms to include figures, fruits, animals etc. • Produce hand-moulded marzipan forms to correct size and weight • Colour modelled pieces using a variety of techniques including air brushing, painting, flaming and the use of coloured marzipan • When appropriate, effectively use modelling tools such as cutters, moulds and presses • Creative and harmonious design of figures in form and colour composition • Present stylish and co-ordinated displays of marzipan forms • Decorate with Royal icing and chocolate to highlight features 	