

WorldSkills UK Confectioner/Pastry Chef Competition

via Wessex Salon Culinaire

Competition overview

Entry requirements

The competition is intended for those training or working as chefs. Competitors can be in education and training or working in industry. The competition is open to the following levels:

Intermediate: Those undertaking qualifications up to level 2 (for England, Northern Ireland and Wales) up to level 5 (for Scotland) or up to three years experience in a working environment. This level is equivalent to **junior level**.

Advanced: Those undertaking qualifications up to level 3 (for England, Northern Ireland and Wales) up to level 6 (for Scotland) or up to five years experience in a working environment. This level is equivalent to **senior level**.

Competition structure

Stage one: enter online at www.hotel-expo.co.uk/wsc or via the downloadable booking form by 9 March 2010.

Stage two: competitors will be invited to compete in the UK final at the Hotel & Catering Show, The Bournemouth International Centre 16 March 2010.

About the competition

WorldSkills UK hospitality finals at Wessex Salon Culinaire

This national final held at Wessex Salon Culinaire provides an opportunity for trainee chefs, confectioners and waiters to show off their skills. There are no restrictions on the number of competitors that can be entered.

Competitors must compete in the specific WorldSkills UK classes as stated within this competition description. Each class will contribute to the total marking and assessment of each competitor for a WorldSkills UK award.

There are no charges for competitors who enter the WorldSkills UK hospitality competitions via Wessex Salon Culinaire.

Please note that all classes are open to all competitors other than those wishing to compete in the WorldSkills UK hospitality finals.

Competitors will be sent the specifications for each discipline and marking criteria after they have registered online or via the booking form.

Competition description

Choose 3 classes from the following to include one Cold Live class :-

COLD LIVE CLASSES

No Cooking Facilities

TCMM: MARZIPAN MODELLING – 20 mins

Produce edible marzipan model or models suitable to decorate an Easter cake

TCPS: PATISSERIE SKILLS – 20 mins

Line a 9" flan ring, ready for baking and produce 2 portions of an innovative fruit salad.

STATIC CLASSES

Bring entries in ready prepared, entries tasted where stated.

TSCD: COLD DESSERTS – LUNCH SERVICE

Two individual, identical plates to be displayed, suitable for restaurant lunch service. This class will be tasted.

TSDP: NOVICE DECORATIVE DISPLAY PIECE

A decorative piece suitable for a buffet table using any of the following - chocolate, pastillage, marzipan, pulled sugar or fat. Internal supports are allowed but must be covered by an edible medium. Maximum display area of 60cm square.

TSAT: AFTERNOON TEA PASTRIES & SMALL CAKES

Display 3 varieties, 6 pieces of each, for afternoon tea service. 6 with Sponge/Biscuit Joconde/Dacquoise, etc being the main part, 6 with chocolate being the main part, 6 with fresh fruit being the main part – 18 pieces in total. Display suitable for service, with one of each variety on a separate plate for tasting.

TSFT: DECORATED FRUIT TART

An eight portion fruit tart filled with suitable pastry cream and decorated with a selection of fresh fruit and glazed with appropriate glazing agent. One portion to be plated for restaurant service & for tasting.

TSPF: PETIT FOURS

Display 6 varieties, 4pieces of each. Display an additional 2 pieces of each for tasting. A centre piece maybe used, but will not be judged.

Marking and assessment

Competitors in the WorldSkills UK hospitality finals will compete in their nominated classes along side other competitors. UK Skills judging and marking procedures will apply to all competitors in the class.

Competitors will be awarded certificates and medals from Wessex Salon Culinaire for each individual class. Points will be awarded to competitors in WorldSkills UK hospitality finals for each class, which will be totalled, resulting in medals & certificates being awarded by WorldSkills UK for the overall winners, from 5pm on Tuesday 16th March 2010.

Contact details

For technical advice about the competition contact:

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For general information about competitions please contact the WorldSkills UK contact centre:

Free phone: 0800 612 0742

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