

## WorldSkills UK Cooking 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](http://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 of the following classes (one from Hot Live, one from Cold Live, & one from Static):-**

### HOT LIVE CLASSES

THST: STARTERS - 30 mins,

Produce 2 portions of a hot starter suitable for restaurant service, using wild or cultivated mushrooms.

THPK: PORK DISH – 20 mins

Produce 2 covers for restaurant service main course using pork fillet include a carbohydrate & vegetable garnish.

### COLD LIVE CLASSES

#### No Cooking Facilities

TCEM: EMULSION & MAKE-OVER – 30 mins

Produce 500ml of Mayonnaise by hand – no blenders. Then produce 2 portions of each of the classic dishes of Prawn Cocktail & Egg Mayonnaise in your own style.

TCPC: POTATO CUTS – 15mins

Produce the following :- 2 classic fondant, 6 pont-neuf, 50gms allumettes, 2 pommes marquise. Bring mashed potato ready prepared.

TCCP: COLD CHICKEN PREPARATION – 20 mins

Cut a 1.5 kilo chicken for sauté. (Ref Practical Cookery).

### STATIC DISPLAY

**Bring entries in ready prepared for display purposes only**

TSFC: FISH COURSE

Two individual, identical fish course size dishes to be displayed, can include any shellfish or fish from any classification. Suitable for fine dining restaurant service to include appropriate starch and vegetables garnish and sauce(s).

TSVM: VEGETARIAN MAIN COURSE – LUNCH SERVICE

Two individual, identical plates to be displayed, suitable for restaurant lunch service, items should be glazed to enhance presentation.

TSGM: PLATED 3 COURSE GOURMET MEAL

One plate of each course (no soup) suitable for fine dining restaurant service to include starch and vegetables, glazed to enhance presentation.

## 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 16<sup>th</sup> March 2010.

## Contact details

For technical advice about the competition contact:

Deborah Jones

**Phone:** 01425 485048

**Email:** [info@hotel-expo.co.uk](mailto:info@hotel-expo.co.uk)

**Web:** [www.hotel-expo.co.uk/wsc](http://www.hotel-expo.co.uk/wsc)

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

**Free phone:** 0800 612 0742

**Email:** [worldskillsuk@ukskills.org.uk](mailto:worldskillsuk@ukskills.org.uk)

**Web:** [www.worldskillsuk.org](http://www.worldskillsuk.org)