

TEST

Cooking (34)

SUBMITTED BY:

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INTRODUCTION

The Test Project for Cooking will be carried out in rotating Modular format over a 3 day period, total project time 14,25 hours. A competition kitchen module rotation system which will be finalised by means of a draw by the Chief Expert prior to competition commencement.

All Competitors run through the seven Modules over the three days of their competition

The mystery ingredients or recipes of the modules will be chosen 2 days before competition (C-2) by drawings from the experts. The CE and DCE will put together 3 items for drawings in each category.

A common ingredients list will be available for all days of competition and a specific module ingredients list will be available for each individual day of competition.

A mystery component will be provided where needed.

Module overview cooking

- Module 1 17 % of Total Marks Consommé
- Module 2 17 % of Total Marks Dessert
- Module 3 10 % of Total Marks Cooking Battle
- Module 4 14 % of Total Marks Game hot starter
- Module 5 14 % of Total Marks Amuse bouche
- Module 6 14 % of Total Marks Fish main course
- Module 7 14 % of Total Marks Dessert in a bowl

TIMETABLE

DAY 1	DAY 2	DAY 3
Meeting at 8.15 Information 9.00 start work in kitchen	Meeting at 8.15 Information 9.00 start work in kitchen	Meeting at 8.15 Information 9.00 start work in kitchen
Module 1,2,3 M1: Consommé Mise en place (Served on day 2) M2: Dessert Mise en place (Served on day 2) M3: Cooking Battle	Module 1,2,4 M1: Consommé Service 4 plates served at 11.30 M4: Game hot starter Service 4 plates served at 12.00 M2: Dessert Service 4 plates served at 12.30	Module 5,6,7 M5: Amuse bouche Service 6 glasses served at 11.30 M6: Fish main course Service 4 plates served at 12.00 M7: Dessert in a Bowl Service 6 crockery bowls served at 12.30
09.00 – 13.15 4,25 hours	09.00 – 13.15 4,25 hours	09.00 – 13.15 4,725 hours
Lunch	Lunch	Lunch
Meeting at 13.45 Information 14.30 start work in kitchen	Meeting at 13.45 Information 14.30 start work in kitchen	Meeting at 13.45 Information 14.30 start work in kitchen
Module 1,2,3 M1: Consommé Mise en place (Served on day 2) M2: Dessert Mise en place (Served on day 2) M3: Cooking Battle	Module 1,2,4 M1: Consommé Service 4 plates served at 17.00 M4: Game hot starter Service 4 plates served at 17.30 M2: Dessert Service 4 plates served at 18.00	Module 5,6,7 M5: Amuse bouche Service 6 glasses served at 17.00 M6: Fish main course Service 4 plates served at 17.30 M7: Dessert in a Bowl Service 6 crockery bowls served at 18.00
14.30- 18.45 4,25 hours	14.30- 18.45 4,25 hours	14.30- 18.45 4,25 hours

DESCRIPTION OF PROJECT AND TASKS

DAY 1 COMPETITORS 1-12	
Time	Work
8.00	Experts Arrival Time
08.15 - 09.00	08.15-08.30 module briefing 8.30-09.00 conversation expert – competitors Plus set up
09.00 – 12.45	Preparation in the kitchen for module 1,2,3 <u>Consommé Mise en place</u> <u>Dessert Mise en place</u>
11.00-11.30	<u>Cooking Battle 10 to 20 minutes</u>
12.45 – 13.15	Cleaning
13.15 – 13.30	Expert and Competitors briefing
13.30 – 14.30	Lunch for competitors
DAY 1 COMPETITORS 14-25	
13.45-14.30	13.45-14.00 module briefing 14.00-14.30 conversation expert – competitors Plus set up
14.30 – 18.15	Preparation in the kitchen for module 1,2,3 <u>Consommé Mise en place</u> <u>Dessert Mise en place</u>
16.30-17.00	<u>Cooking Battle 10 to 20 minutes</u>
18.15 -18.45	Cleaning
18.45-19.00	Expert and Competitors briefing

DAY 2 COMPETITORS 14-25	
Time	Work
8.00	Experts Arrival Time
08.15 - 09.00	08.15-08.30 module briefing 8.30-09.00 conversation expert – competitors Plus set up
09.00 – 12.45	Preparation in the kitchen for Module 1,2,4 <u>M1: Consommé Service</u> <u>M4: Game hot starter Service</u> <u>M2: Finishing of the dessert Service</u>
11.30	M1: Consommé Service : 4 plates
12.00	M4: Game hot starter Service : 4 plates
12.30	M2: Finishing of the dessert Service :4 plates
12.45 – 13.15	Cleaning
13.15 – 13.30	Expert and Competitors briefing
13.30 – 14.30	Lunch for competitors
DAY 2 COMPETITORS 1-12	
13.15-14.00	13.15-13.30 module briefing 13.30-14.00 conversation expert – competitors Plus set up
14.30 – 18.15	Preparation in the kitchen for Module 1,2,4 <u>M1: Consommé Service</u> <u>M4: Game hot starter Service</u> <u>M2: Dessert Service</u>
17.00	M1: Consommé Service : 4 plates
17.30	M4: Game hot starter Service : 4 plates
18.00	M2: Finishing of the dessert Service :4 plates
18.15 -18.45	Cleaning
18.45-19.00	Expert and Competitors briefing

DAY 3 COMPETITORS 1-12	
Time	Work
8.00	Experts Arrival Time
08.15 - 09.00	08.15-08.30 module briefing 8.30-09.00 conversation expert – competitors Plus set up
09.00 – 12.45	Preparation in the kitchen for Module 5,6,7 <u>M5: Amuse bouche Service</u> <u>M6: Fish main course Service</u> <u>M7: Dessert in a bowl Service</u>
11.30	M5: Amuse bouche Service : 6 glasses
12.00	M6: Fish main course Service : 4 plates
12.30	M7: Dessert in a bowl Service : 6 crockery bowls
12.45 – 13.15	Cleaning
13.15 – 13.30	Expert and Competitors briefing
13.30 – 14.30	Lunch of Competitors
DAY 3 COMPETITORS 14-25	
13.15-14.00	13.15-13.30 module briefing 13.30-14.00 conversation expert – competitors Plus set up
14.30 – 18.15	Preparation in the kitchen for Module 5,6,7 <u>M5: Amuse bouche Service</u> <u>M6: Fish main course Service</u> <u>M7: Dessert in a bowl Service</u>
17.00	M5: Amuse bouche Service : 6 glasses
17.30	M6: Fish main course Service : 4 plates
18.00	M7: Dessert in a bowl Service : 6 crockery bowls
18.15 -18.45	Cleaning
18.45-19.00	Expert and Competitors briefing

INSTRUCTIONS TO THE COMPETITOR

MODULE 1	CONSOMMÉ	DAY 1
Description	Mise en place of Consommé (preparation of stock) 1 garnish (home-made stuffed pasta) Total weight of the preparation in the plate : between 170 gr to 220 gr	
Service Details	Total 4 plates on day 2 : 3 for judging 1 for display	
Main ingredients required	Chicken	
Basic ingredients	Use ingredients from the common table	
Special equipment required	4 White presentation deep plates	

MODULE 2	DESSERT	DAY 1
Description	Prepare a dessert of your choice 2 different garnish Minimum one sauce Total weight of the preparation in the plate : between 150 gr to 200 gr	
Service Details	Total 4 plates day 2 : 4 portions served cold on individual plates, 3 for judging (main sauce in sauceboat) 1 for display	
Main ingredients required	Mystery fresh fruit	
Basic ingredients	Use ingredients from the common table	
Special equipment required	4 White presentation plates 24 cm 1 white crockery sauce boat	

MODULE 3	COOKING BATTLE	DAY 1
Description	2 basics cutting technics (see list page12) 1 hand made sauce (see list. 11) The Thermomix and or an equivalent equipment is not allowed	
Service Details	1 plates for judging 1 sauce boat for judging	
Main ingredients required	2 garnishes 1 sauce	
Basic ingredients	Basics ingredients will be announced in the briefing	
Special equipment required	1 white crockery plates 1 sauce boat	

MODULE 4	GAME HOT STARTER	DAY 2
Description	Prepare a hot starter of mystery game 1 garnish minimum 1 hot sauce minimum Total weight of the preparation in the plate : between 150 gr to 200 gr	
Service Details	4 portions served on individual plates : 3 plates for judging, sauce in sauce boat 1 plate for display	
Main ingredients required	The following main ingredient must be included in the dish The mystery game Courgette	
Basic ingredients	Use ingredients from the common table	
Special equipment required	4 white crockery plates 1 sauce boat	

MODULE 5	AMUSES-BOUCHE	DAY 3
Description	Prepare a cold Amuse bouche strict vegetarian (Vegan) Use ingredients from common table Use the mystery ingredient To be served in provided glasses (10cl) Total weight of the preparation in the glasses : between 60 gr to 80 gr	
Service Details	6 portions served in glasses : 1 for display 5 for judging	
Main ingredients required	The following main ingredient must be included in the dish The mystery fruit	
Basic ingredients	Use ingredients from the common table	
Special equipment required	6 portions served in glasses (10cl)	

MODULE 6	FISH MAIN COURSE	DAY 3
Description	Prepare a hot mystery fish main course One mystery vegetable as garnish in three different way 1 starch One hot sauce Total weight of the preparation in the plate : between 300 gr to 380 gr	
Service Details	Total 4 portions : 3 for judging 1 for display	
Main ingredients required	The following main ingredient must be included in the dish One mystery fish One mystery vegetable	
Basic ingredients	Use ingredients from the common table	
Special equipment required	4 White crockery plates 31 cm 2 sauceboats	

MODULE 7	DESSERT IN A BOWL	DAY 3
Description	Prepare a cold dessert in a bowl use ingredients from common table Served in provided crockery bowls Total weight of the preparation in the bowl : between 80 gr to 120 gr	
Service Details	6 portions served in crockery bowls : 1 for display 5 for judging	
Main ingredients required	The following main ingredient must be included in the dish Sweet red Kapia pepper	
Basic ingredients	Use ingredients from the common table	
Special equipment required	6 White crockery bowls	

LIST OF SAUCE

NAME	DESCRIPTION	INGRÉDIENTS
Mayonnaise	Cold emulsified sauce based on egg yolks	Sunflower Oil : 0,2 l Egg Yolk : 1 pce Dijon mustard : 0,010 kg Alcohol vinegar Salt, White Pepper
Béchamel	The sauce consists of milk and is thickened with white roux containing equal parts of flour and butter.	Milk : 0,5 l Butter : 0,025 kg Flour : 0,025 kg Salt, pepper, nutmeg
Hollandaise	A warm emulsified sauce is based on egg yolks and clarified butter	Egg Yolk : 3 Butter : 0,200kg Lemon juice : 0,5 pce Water, Salt, White Pepper

LIST OF THE BASIC CUTTING OF VEGETABLES

NAME	PHOTO	SIZE
Julienne		2mm X 2mm X 4cm
Brunoise		2mm X 2mm X 2mm
Macédoine		4mm X 4mm X 4mm
Jardinière		4mm X 4mm X 4cm
Paysanne		10mm X 10mm X 2mm

EQUIPMENT, MACHINERY, INSTALLATIONS AND MATERIALS REQUIRED

See in forum section ([ONLINE IL EUROSKILLS 2018](#))

MATERIALS, EQUIPMENT AND TOOLS SUPPLIED BY COMPETITORS IN THEIR TOOLBOX

See technical description starting from page 25 to page 26.

MATERIALS & EQUIPMENT AND TOOLS PROHIBITED IN THE SKILL AREA

See technical description starting on page 26, point 8.4

MARKING SCHEME

See on the attached document ([34_Markingscheme2018](#))