

Test Project

Pâtisserie and Confectionery

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Introduction to Test Project

The following is a list of sections or information that must be included in all Test Project proposals that are submitted to WorldSkills.

- Contents including list of all documents, drawings and photographs that make up the Test Project
- Introduction/overview
- Short description of project and tasks
- Instructions to the Competitor
- Equipment, machinery, installations and materials required to complete the Test Project
- Marking scheme (incl. assessment criteria)
- Other

Introduction

This Test Project has been designed with consideration to modern trends and realistic work practices that could be required in a variety of establishments which produce patisserie and confectionery. It covers samples of products which are detailed in the WSSS section of the Technical Description 2019.

Competitors will have a total of 16 hours production time plus 2 hours (for cleaning and replenishing station stocks) spread over 4 days to produce all the Modules described herein. They must respect the presentation times of each Module detailed on the timetable (see at the end of this Test Project). Times will be strictly monitored.

Theme

Where indicated on the Module task specification, products should follow a theme relating to 'FORMULA 1 World Championship GRAND PRIX'. The theme must be VISUALLY apparent in all the products of the Modules A, B, C, D.

Definitions

FORMULA 1 World Championship GRAND PRIX: the highest class of single-seater auto racing sanctioned by the Fédération Internationale de l'Automobile which is owned by the Formula One Group. The FIA Formula One World Championship has been one of the leading forms of racing around the world since its opening season in 1950. Formula 1 celebrated the 1000th World Championship race in 2019.

PETITS FOURS: are small bite-sized confectionery or pastries served with coffee after dessert.

TASTE: distinguishable flavours which should be authentic to type and in balance with other flavours and tastes.

TEXTURE: physical composition, the appearance and feel of surfaces or internal structures.

FINESSE: refinement and delicacy of performance, execution, or artisanship.

COLOURING: appearance regarding shade, tones and colours; relating to artistically added colours as well as baking shades (as in Maillard reaction).

GENERAL IMPRESSION: the harmony of all elements, visual impact.

CREATIVITY: originality, expressive and imaginative work.

DESIGN: composition, arrangement, and balance of elements.

THEME: representation and execution of the given them.

TECHNIQUES: complexity and innovation of different methods/skills used.

HEALTH AND SAFETY, HYGIENE: refer to the document provide by the Competition Organizer entitled Occupational Health and Safety Regulations.

SUSTAINABILITY: considerate storage/reuse/return of materials and recycling of consumables, disposables and equipment.

Portfolio

These must be presented on the presentation table at the start of the appropriate shift on which Competitors will produce and present the products:

Module A - Presentation Piece

Module B and C – Celebration Cakes and Modelling

Portfolios should contain illustrations or pictures of the Presentation Piece and Celebration Cake with Cake Topper.

- They should include explanations of the inspirations and development processes.
- All components should be labelled explicitly, recipes are optional.
- One portfolio for each product is enough for marking and should be written in English.

Description of project and tasks

Day one (4.5 hours total)

MODULE A – PRESENTATION PIECES (THEMED)

Presentation Piece:

Competitors are to design and produce a presentation piece using boiled sugar and, or isomalt.

Different techniques should be incorporated and must include pulled, blown and ribbon sugar.

- The use of colours and spraying is permitted.
- The presentation piece must reflect the theme.
- The use of forms and/or moulds is allowed but should be minimal.
- The presentation piece should fit display size of 50cm x 50cm x 100cm (H) maximum, with a minimum height of 75cm.
- No external or internal supports are allowed; judges may break or pierce the presentation piece to determine this, if necessary.
- The design and development of this presentation piece must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the shift during which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.
- Service: present on the plinth (50cm x 50cm) provided by the organisers, on the presentation table.

Note: there will be a mystery element added to this Competition day which will be declared on C-4, translated on C-3 and presented to Competitors on C-2 (Familiarization Day).

Day one continued (4.5 hours total)

MODULE D - CONFECTIONERY AND CHOCOLATE (iii)

Vanilla Marshmallow/guimauve:

Competitors are to produce 10 vanilla marshmallow/guimauve lollies served on/in a sugar/isomalt base or vessel.

- The marshmallow may be piped directly onto the lolly sticks or made separately and secured to the sticks.
- Colours can be used.
- Size should balance with the lolly stick and base.
- The marshmallows should be as near identical as possible.
- Serve the marshmallow uppermost with the stick on or in the base or vessel.
- The sugar base or vessel for presentation, must be designed and made by the Competitors during the shift time of 4.5 hours total.
- 1 kg of isomalt will be provided for the base, this is in addition to your order for the presentation piece, it does not all have to be used.
- Presentation: within the 10-minute window stipulated on the timetable.
- Lolly sticks and piping tubes will be provided.
- **The ingredients order for this task must be submitted by the end of C-2 (Familiarization day) excluding isomalt.**

Day two (4.5 hours total)

MODULE B – CAKES, GATEAUX AND ENTREMETS (THEMED)

Celebration cakes: Produce a 2-tiered sponge celebration cake to mark the 1000th Formula 1 World Championship Race.

- The minimum components are sponge cake, buttercream and a fruit cream/crème.
- Serve a 50g portion of buttercream and 50g portion of fruit cream separately for judging.
- Flavours are of free choice (the buttercream may be coloured bearing in mind taste is important).
- The cakes should contain, and be completely coated in, buttercream which will be the external layer (no other glaze or coating should be applied). The base cake must be left straight sided to demonstrate hand-masking skills. The top tier cake does not have to remain straight sided (optional).
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame, ring or tin.
- Both cakes should be constructed in the same way internally (one will be a smaller diameter to sit directly on top of the other – see example picture below).
- One slice of the bottom tier must be cut for tasting and left in the cake so that the appearance is whole when it is served. Judges may cut the top tier to ascertain it is constructed the same as the bottom tier.
- In addition to the Cake Topper (detailed in Module C), the cakes can be decorated with hand-made decorations which should be placed or piped onto the buttercream. Mediums which can be used for decoration are buttercream, royal icing, sugar paste and, or marzipan, and colours can be used.
- Base dimensions should not exceed 30cm x 30cm, a platter of these dimensions will be provided for presentation, the cake should be left on the cake board and placed on the platter provided.
- Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.
- The design and development of this presentation piece along with the cake topper (Module C) must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the shift during which these Modules will be produced. Marks will be awarded for likeness as depicted in the portfolio.

Note: An example of fruit cream/crème is as used by Pierre Herme in his book Pierre Herme Pastries (November 2012). You may use any recipe and any flavour, but it should consist of eggs, sugar, butter and fruit juice, and be cooked on the induction hob in a pan. The lemon cream recipe from Pierre Herme follows:

Lemon cream – Pierre Herme - example recipe

220g sugar

3 lemons, zest

160g lemon juice (freshly squeezed)

200g eggs

300g butter (at room temperature – cut into small cubes)

Whisk all ingredients together, except butter, over a bain-marie until the mix reaches 83°C

Pass through a sieve

Cool to 60°C

Whisk the butter into the mix and continue whisking for about 5-10 minutes

Set in the refrigerator

An example of a 2-tiered celebration cake.

Note: all decorations must be hand-made or piped and reflect the theme.



Day two (4.5 hours total)

MODULE C – MODELLING IN VARIOUS MEDIA (THEMED)

Cake topper:

Using marzipan and, or, sugar paste (both pastes can be used together if wished) you are to make and present two (2) pieces of one type of hand-modelled ornament to fit the style of your cake and represent the theme.

- The models should be as near to identical as possible.
- One of the models should be served separately for weighing and judging, on the platter provided, at the time stipulated on the timetable.
- The other model should be incorporated on the Celebration Cake (and may be removed for weighing by the judges).
- Both models should weigh between 80g and 100g.
- Techniques may include air brushing, painting, flaming, and colouring of the paste.
- Spraying with chocolate and cocoa butter is not permitted.
- Moulds and presses cannot be used, and all work should be manually modelled by hand; however, the use of cutters and modelling tools is allowed.
- Only marzipan and sugar paste can be used except for small amounts of royal icing, colours and chocolate, which can be used for simple decorations.
- No lacquer is allowed.
- Portfolio: the cake topper must be identified and illustrated in the Portfolio along with the Celebration Cake

Day three (4.5 hours total)

MODULE D – CONFECTIONERY AND CHOCOLATE (i) (themed)

Piped Chocolate Bonbons:

Produce 20 x piped chocolate bonbons, hand dipped in tempered couverture

- Make chocolate bonbons individually piped (not piped as a length and then cut).
- They must contain 2 different layers of your choice; one layer should have a crunchy texture.
- Hand-dip the bonbons in tempered couverture chocolate.
- Decorate them to reflect the theme.
- They should all be the same in structure, size, weight and decoration.
- The bonbons should weigh a maximum 14g each piece including decoration.

MODULE D – CONFECTIONERY AND CHOCOLATE (ii)

Moulded bonbons: Present 20 x **vegan**, ganache-filled moulded bonbons (VEGAN; excludes the use of animal products including dairy produce (milk and milk derivatives), eggs and honey).

- Dome moulds will be provided (sponsored by Cacao Barry).
- Produce VEGAN bonbons in the moulds provided, filled with ganache.
- A recipe sheet must accompany the vegan bonbons to identify the ingredients which have been used; a copy of the sheet must be presented on the presentation table at the start of the shift.
- Each Competitor must declare when they are intending to make the vegan ganache filling so that strict observation can be made for marking (deviation from the vegan requirements will result in loss of marks).
- Presentation: within the 10-minute time window stipulated on the timetable, on a platter provided.
- **The ingredients order for this task must be submitted by the end of C-2 (Familiarization day).** Purees are restricted to the following flavours: raspberry, lime, coconut, black cherry, apricot (these do not have to be used, any other ingredients on the IL can be ordered and used as preferred).

Day four (2.5 hours total)

MODULE E – MINIATURES, INDIVIDUAL CAKES AND PETITS FOURS

Petits fours: Piped Sable biscuits (Sable a la poche)

- Use the Sable paste recipe supplied, judges will study the recipe you are working from to ascertain compliance.



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- Make the sable paste and this task, Module E following task, E.
- Pipe ROSETTES as petits

fours sec.

- Present ten (10) finished pieces, all as near to identical as possible.
- Finished size: diameter 4-5cm, weight 8-10g.
- Serve them at the time stipulated on the timetable.
- Present on the platter provided.
- All ingredients (listed on page 9) and specialist equipment (piping bags and star piping tubes) will be provided for this task.

MODULE F – HOT, COLD, ICED AND PLATED DESSERTS

Plated Desserts: 4 plated strawberry tartlets

Using a portion of the sable paste from Module E, prepare tartlets which should be blind-baked and filled with pastry cream (crème pâtissier) and fresh strawberries.

- Present plated, 4 strawberry and pastry cream tartlets, suitable to serve as banquet desserts.
- They can include any additional inclusions and accompaniments of choice, using only ingredients from the box of ingredients listed on page 9.
- Use the tartlet rings provided; line them with sable paste and blind bake them.
- Fill with pastry cream, **use the recipe** which follows, and strawberries; construction and presentation are to free choice, all tartlets should be as near to identical as possible.
- 50g of pastry cream from the recipe must be presented for tasting separately.
- Each Competitor will receive one box of ingredients. They can only use ingredients from their box, and are not expected to use all of the ingredients, they should use a selection as required.
- Work within the quantities allocated in the box; nothing can be added.
- Serve the tartlets on the white plates provided, they must all be plated in the same style
- All ingredients (including baking beans) and specialist equipment (tartlet rings x 7cm, piping bags and piping tubes) will be provided for this task.

Box of ingredients:

500g plain soft flour, 300g butter (unsalted), 450g milk, 300g cream, 250g icing sugar, 250g caster sugar, 5g salt, 10 whole shell eggs, 2 vanilla pods, 15g vanilla extract, 1 lemon, 500g fresh strawberries, 200g hot glaze (nappage), 250g white chocolate, 250g dark chocolate 54%, 50g pistachios, 10g agar-agar, 60g cornflour, 1 grease spray

RECIPE FOR MODULES E AND F

Sable Paste - Adapted from original recipe in 'Swiss Confectionery' by Richemont Craft School, entitled Paris Sticks)

250g butter (soft)
145g icing sugar
1 vanilla pod (seeds)
1 lemon zest (finely grated)
75g eggs – whole
360g plain soft flour
2.5g (½ teaspoon) salt

- This can be made in the conventional creaming method OR it works well when all ingredients are placed into a food processor (robot coupe) and quickly mixed. Over-mixing should be avoided either way.
- Pipe immediately – test-bake is advisable to ensure correct size and weight.
- Bake 170°C fan oven, until evenly golden

RECIPE FOR MODULE F

Pastry Cream - Adapted from original recipe in 'Swiss Confectionery' by Richemont Craft School, entitled 'Vanilla crème with eggs'

375g milk
½- ¾ vanilla pod
Vanilla extract (to taste, optional)
35g cornflour
65g caster sugar
75g egg yolks
30g butter
cream to adjust (optional)

Instructions to the Competitor

- Two days before the Competition commences (C-2), Competitors will have their groups, shifts and stations assigned (these will have been generated randomly by the WorldSkills automated system to allocate varying groups each day of 2 shifts (1 shift per Competitor, per day)).
- They will have an opportunity to visit the workplaces and to receive general information.
- All Competitors must unload their toolbox and suitcase equipment onto a trolley. Nothing in excess of the trolley will be allowed. Toolboxes will be removed from the stand and will not be available until the last day once the Competition has ended.
- Group A Competitors may set up their workstations and prepare utensils and any other cooking equipment on Familiarization Day (C-2) for 30 minutes.
- Trolleys belonging to Group B will be stored in a locked room until needed for their Competition shift.

- Each day (except Day 1 – see above) Group A Competitors will set up their equipment trolley in their station for 30 minutes in the morning before their shift starts. Their equipment trolley must be promptly removed at the end of their time slot (am), Group B will then have 30 minutes to set up their equipment trolleys at the start of their Competition shift (pm). See the timetable.
- Note that during set-up:
 - no food materials are to be handled.
 - no scaling is allowed.
 - Competitors must set-up alone, without assistance from Experts.
- At the end of each competition day Competitors who have completed their competition during the second shift that day must promptly remove their own equipment from the workstation, place it onto a trolley provided and store it in the lock-up room provided.
- At the end of each shift, Competitors must ensure that the workstation is left with all the equipment provided by the organisers ready for the next competitor; the equipment and the area must be left in a clean and useable condition; marks will be awarded for this.
- Recipes can be taken from any cookbook or from personal collections of recipes except when instructed to use specific recipes provided.
- Technological devices with internet access are not permissible on the stand, this includes mobile telephones, laptops, smart watches etc.
- Observation of the presentation times is crucial; even if products are unfinished it is important to serve whatever there is, in order to achieve some marks.
- When production time has ended, Competitors will immediately start 30 minutes cleaning and replenishing time to ensure the station is fully cleaned and equipped for the next Competitor. Personal equipment must be removed onto their trolley and taken to the room allocated for trolley storage. Marks will be awarded. No Module products can be handled during this time.

Equipment, machinery, installations, and materials required

Please refer to the Technical Description (TD) pages 20 – 28 which contains itemised and illustrated small personal equipment allowed to be brought in the toolbox.

Many of these items will be useful to complete the Test Project and will vary between Competitors in type and quantity depending on their preferences and Module designs (where the Modules are declared in this Test Project). The only items not featured on this list which will be required for Module B are listed below*.

Where small equipment for Mystery elements is not listed in the TD, specific equipment will be provided. To further help with Mystery elements please see the list below of items which Competitors should bring with them in their personal equipment (taken from the list in the TD).

Please note you can bring as much from the TD list as required and which will fit on the trolley provided (no toolboxes will be accessible after they have been unloaded, until the end of the Competition).

#Item	Quantity	Material	Description	Notes
*Support rods for celebration cake	4 – 6 Depending on size and shape of cakes	Plastic	These may be inserted to help the structure remain stable when the smaller tier is placed on the top of the larger tier	Optional
*Cake boards/drums	2 x Celebration cakes	Optional	To fit the size and shape of cake designed	This will support the cake in the making and should remain in place when the cake is presented on the platter
Personal Equipment (from the list in the Technical Description) to be included in the toolbox which may ease work for the mystery items:				
Pastry brushes	1 piece	Bristle or silicone	Medium brush	Optional. Could double-up from sugar work
Pastry cutters	1 set	Plastic or metal	Small set of 10	Optional, but recommended
Microscales or measuring spoons	1 set		To weigh or scale very small amounts accurately	Recommended

Marking Scheme

Module	Title	WSSS section	Total Marks
A	Presentation pieces	7	18
B	Cakes, gateaux, and entremets	3	18
C	Modelling in various media	8	16
D	Confectionery and chocolate	5	18
E	Miniatures, individual cakes and petits fours	6	14
F	Hot, cold, iced and plated desserts	4	16

COMPETITION TIMETABLE PATISserie & CONFECTIONERY SKILL 32								
Competition Day	Group	Time	Activity	Hours/ Mins	Meal times	Product name	Presentation time	
			* marked			MP = mystery product		
C1	A	08:30 - 08:45	C&E Communication	15 mins				
		08:45 - 13:15	Production and Presentation*	4 hours 30 mins		Portfolio	before 08:45	
		13:15 - 13:45	Cleaning and replenishing station*	30 mins		MP: marshmallow	11:35 - 11:45	
		13:45 - 14:00	Station inventory check*	15 mins		Presentation Piece	13:05 - 13:15	
		13:45 - 14:00	C&E Communication	15 mins				
			Lunch		14:00 - 15:00			
C1	B		Lunch		12:00 - 13:00			
		14:00 - 14:30	Set-up station	30 mins				
		14:30 - 14:45	C&E Communication	15 mins				
		14:45 - 19:15	Production and Presentation*	4 hours 30 mins		Portfolio	before 14:45	
		19:15 - 19:45	Cleaning and replenishing station*	30 mins		MP: marshmallow	17:35 - 17:45	
		19:45 - 20:00	Station inventory check*	15 mins		Presentation Piece	19:05 - 19:15	
		19:45 - 20:00	C&E Communication	15 mins				
			Dinner		20:00 - 21:00			
C2	A	08:30 - 09:00	Set-up station	30 mins				
		09:00 - 09:15	C&E Communication	15 mins				
		09:15 - 13:45	Production and Presentation*	4 hours 30 mins		Portfolio	before 09:15	
		13:45 - 14:15	Cleaning and replenishing station*	30 mins		Cake Topper (1)	12:05 - 12:15	
		14:15 - 14:30	Station inventory check*	15 mins		Celebration Cake	13:35 - 13:45	
		14:15 - 14:30	C&E Communication	15 mins				
			Lunch		14:30 Lunch box			
C2	B		Lunch		12:30 - 13:30			
		14:30 - 15:00	Set-up station	30 mins				
		15:00 - 15:15	C&E Communication	15 mins				
		15:15 - 19:45	Production and Presentation*	4 hours 30 mins		Portfolio	before 15:15	
		19:45 - 20:15	Cleaning and replenishing station*	30 mins		Cake Topper (1)	18:05 - 18:15	
		20:15 - 20:30	Station inventory check*	15 mins		Celebration Cake	19:35 - 19:45	
		20:15 - 20:30	C&E Communication	15 mins				
			Dinner		20:30 Dinner Box			
C3	A	08:30 - 09:00	Set-up station	30 mins				
		09:00 - 09:15	C&E Communication	15 mins				
		09:15 - 13:45	Production and Presentation*	4 hours 30 mins		MP: vegan bonbons	12:05 - 12:15	
		13:45 - 14:15	Cleaning and replenishing station*	30 mins		Piped Chocolates	13:35 - 13:45	
		14:15 - 14:30	Station inventory check*	15 mins				
		14:15 - 14:30	C&E Communication	15 mins				
			Lunch		14:30 Lunch box			
C3	B		Lunch		12:30 - 13:30			
		14:30 - 15:00	Set-up station	30 mins				
		15:00 - 15:15	C&E Communication	15 mins				
		15:15 - 19:45	Production and Presentation*	4 hours 30 mins		MP: vegan bonbons	18:05 - 18:15	
		19:45 - 20:15	Cleaning and replenishing station*	30 mins		Piped Chocolates	19:35 - 19:45	
		20:15 - 20:30	Station inventory check*	15 mins				
		20:15 - 20:30	C&E Communication	15 mins				
			Dinner		20:30 Dinner Box			
C4	A	08:30 - 09:00	Set-up station	30 mins				
		09:00 - 09:15	C&E Communication	15 mins				
		09:15 - 11:45	Production and Presentation*	2 hours 30 mins		MP (i): Piped	10:20 - 10:30	
		11:45 - 12:15	Cleaning and replenishing station*	30 mins		MP (ii): Tartlets	11:35 - 11:45	
		12:15 - 12:30	Station inventory check*	15 mins				
		12:15 - 12:30	C&E Communication	15 mins				
			Lunch		12:30 - 13:30			
C4	B		Lunch		11:00 - 11:30			
		12:30 - 13:00	Set-up station	30 mins				
		13:00 - 13:15	C&E Communication	15 mins				
		13:15 - 15:45	Production and Presentation*	2 hours 30 mins		MP (i): Piped	14:35 - 14:45	
		15:45 - 16:15	Cleaning and replenishing station*	30 mins		MP (ii): Tartlets	15:35 - 15:45	
		16:15 - 16:30	Station inventory check*	15 mins				
		16:15 - 16:30	C&E Communication	15 mins				
	A&B	16:30-onwards	Cheers ! Then competitor packing and marking continues.					