**Patisserie and Confectionery**

### Assessment Summary

### Practice & Preparation

* Prepare using the online tools available at: <https://worldskillsuk.org/>
* Where possible practice the tasks you don’t use in your everyday work or course.
* Speak to your employer or lecturer to ask for help with learning or equipment where needed.

### Marking Criteria

* 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 competencies are divided into distinct sections with headings and reference numbers added. (see table below)
* Each section is assigned a percentage of the total marks to indicate its relative importance within the competences. 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 competences. They will reflect the competences as comprehensively as possible within the constraints of the skill competition.

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| Criterion ID | Description | | | | Max. Marks |
| **1** | **Work organization and management** | | | | **10** |
| **2** | **Food hygiene and health (including dietary), safety, and**  **environment** | | | | **10** |
| **3** | **Cakes, gateaux and entremets** | | | | **14** |
| **4** | **Hot, cold, and iced desserts** | | | | **13** |
| **5** | **Confectionery and chocolate** | | | | **13** |
| **6** | **Miniatures, individual cakes, and petits fours** | | | | **13** |
| **7** | **Presentation pieces** | | | | **14** |
| 8 | Modelling in various media | | | | 13 |
|  |  |  |  | Total Marks | 100.00 |

### Task Breakdown

At each stage of the competition you will receive a test project which will cover those competences listed with the addition of a mystery element.

Each brief will be broken into sections with the appropriate proportion of available marks.

Each task is timed and it is advised you must complete on time.

### Further sources of information and websites

Craft guild of Chefs web site

Instagram and Pinterest are great for pictures and recipes, as is twitter.

The use of books is a good thing; however, try not to directly copy dishes from them - adapt them to your own style.