**Patisserie and Confectionery**

Core Competencies

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| **Core competencies and standards for WorldSkills UK Skills Competitions activities** | **Qualifier** | **UK Final** | **Team UK** |
| **Competency****Work organization and management** | **Work organization and management**The individual needs to know and understand: Basic principles involved in accurately combining ingredients toachieve optimum results and troubleshooting when results are not asplanned. The manipulation of raw materials through production techniques Range of ingredients used in pastry work and confectionery including seasons, availability, costs, storage and use Colour applications, taste combinations and texture co-ordination Finesse and artistic appreciation in finishing products The importance of minimization of waste and of sustainability and respect for all ingredients The importance of effective team work and effective communicationwithin the team and with customers Responsiveness to unexpected situations and demands Planning for good time management | **y** | **y** | **y** |
| **Standards****Work organization and management** | The individual shall be able to: Check and prepare tools and equipment to maximize work flow and efficiency Prioritize and plan work effectively to work within a given time Show respect for raw materials and finished goods Use ingredients cost effectively and to minimize waste Pre-order goods and materials accurately for planned work Demonstrate inspiration, gastronomic flair and innovation in design and work techniques Work within a given theme Follow detailed written and verbal instruction and copy from images Produce a portfolio for clients that includes images of products and methods of making and presentation, along with a visionary statement if requested React professionally and effectively to unexpected situations and requests Formulate and substitute other ingredients to overcome unforeseen shortage Communicate effectively with colleagues, teams, and clients |
| **Competency**Food hygiene and health (including dietary), safety, andEnvironment | Food hygiene and health (including dietary), safety, andEnvironment Requirements for health including dietary and allergens, safety, and environment, food hygiene and legislation relating to the production, display and sale of products Legislation and good practice relating to the use and care of speciality tools and equipment and safe working methods The causes of deterioration of food Quality indicators for fresh, preserved and dry goods | **y** | **y** | **y** |
| **Standards**Food hygiene and health (including dietary), safety, andEnvironment | Work hygienically, taking responsibility for regulations for foodstorage, preparation, cooking, and service Pay attention to own cleanliness and appearance at all times Observe all safety processes and requirements in relation to dietary and allergy information Prepare accurate menus and account for obligatory declarations such as dietary and allergy information Ensure all work areas and equipment are cleaned to the highest standards Work safely and uphold accident prevention regulations Use tools and equipment safely and within manufacturer’sinstructions Store all commodities and made products safely and hygienically |
| **Competency**Cakes, gateaux and entremets | Cakes, gateaux and entremetsThe individual needs to know and understand: A comprehensive range of cakes, gateaux and entremets, classicaland contemporary Methods of production, storage, and presentation of cakes, gateauxand entremets Specialist tools used in the production of cakes, gateaux, andentremets Range of ingredients used to produce and decorate cakes, gateaux,and entremets Variance in international customs and practices and dietaryconsiderations | **y** | **y** | **y** |
| **Standards**Cakes, gateaux and entremets | The individual shall be able to: Produce a comprehensive range of cakes using various techniques,types of cake and decorations Construct and finish a comprehensive range of gateauxdemonstrating flair and innovation Produce a comprehensive range of entremets effectively incorporating such layers as sponge, biscuit, creams, custards, ganache, jellies, mousses, fruits etc. Produce cakes, gateaux, and entremets to a high quality for taste with appropriate combinations, texture, presentation and decoration Ensure yield products are of consistent and accurate size, weight, quality, and appearance, taking account of portion control and costs and minimizing waste Combine tastes, textures and colours effectively Present cakes, gateaux and entremets to maximize appeal and to be appropriate for the occasion, environment and style of service |
| **Competency**Hot, cold, and iced desserts | Hot, cold, and iced dessertsThe individual needs to know and understand: A comprehensive range of classical and contemporary hot, cold andiced desserts including methods of production, ingredients, alternativepresentations, and costs of production Allergies and dietary restrictions The range of ingredients used to produce hot, cold and iced desserts, storage seasons, availability, and costs How hot, cold and iced desserts can be presented and served in arange of settings and occasions to reflect traditional/classical andcontemporary trends The use and impact of raising agents including yeast, baking powder, egg whites, and any innovative, modern commodities The range and scope of hot, cold and iced dessert products Waste management when producing and serving hot, cold and iceddesserts | **y** | **y** | **y** |
| **Standards**Hot, cold, and iced desserts | The individual shall be able to: Produce a comprehensive range of hot, cold and iced desserts to a consistently high standard with or without allergens and other dietary considerations Present plated desserts that are clean, appropriately flavoured, and textured, well-co-ordinated and innovative and balanced Present desserts for service for a range of settings and occasions such as street-food concepts, buffets, banquets and for fine dining Produce hot, cold, and iced desserts within time constraints and to a consistently high standard Follow instructions, recipes and dish specifications in order to produce desserts spontaneously by applying prior experience and knowledge React to ingredient shortages or changes and supplementappropriately Be mindful of over-production and how to utilise excess with other products Arrange methods which are feasible to the equipment available |
| **Competency**Confectionery and chocolate | Confectionery and chocolateThe individual needs to know and understand: Range of chocolate and confectionery items The methods of tempering chocolate couverture by manualtechniques The types, qualities, and uses of various chocolate couverture andchocolate products The principle of producing a range of sugar based products, such asfruit jelly, marshmallow, nougat, nougatine, or any other specialitieswith a variety of sugars and sugar replacements to respond to dietaryneeds Sustainability and ethics of chocolate sources Safety issues when handling hot sugar products Dietary and allergen information about the ingredients being used toproduce confectionery and chocolates and effective substitutionpossibilities | **y** | **y** | **y** |
| **Standards**Confectionery and chocolate | The individual shall be able to: Temper chocolate couvertures in order to produce a product withshine and “snap” that does not show signs of fat or sugar bloom Work with dark, milk, and white chocolate couvertures Pipe, fill, layer, dip, and coat chocolates and confectionery of even size and character using hand dipping forks Produce and use ganache effectively Present confectionery and chocolates with style for service or sale Store confectionery, chocolate and chocolate ingredients andproducts to maximize life and quality Produce and use decorations appropriately including caramelized and candied fruits, nuts, herbs, and chocolate shapes Accurately produce chocolates and confectionery to specific weights and sizes Produce and present a range of confectionery products using a variety of skills and ingredients and with regard to any overriding dietary factors Accommodate unexpected requests and plan work accordingly Work systematically and safely with hot products |
| **Competency**Miniatures, individual cakes, and petits fours | Miniatures, individual cakes, and petits foursThe individual needs to know and understand: A comprehensive range of products, ingredients including dietary and allergy information, techniques and methods of presentation forminiatures, small cakes, and petits fours Types of pastries, cakes, sponges etc. and their use in the production and presentation of individual cakes, pastries, miniatures, and petits fours The use of raising agents for the production of miniatures, individualcakes, and pastries Specialist tools and equipment used in producing miniatures,individual cakes, and pastries and petits fours Storage and display of miniatures, individual cakes, pastries, andpetits fours The importance of portion control in a commercial catering operation Hand piping and preparing products when moulds are not available | **y** | **y** | **y** |
| **Standards**Miniatures, individual cakes, and petits fours | The individual shall be able to: Produce a comprehensive range of pastries and use themappropriately including puff, short, choux, sweet, sable, etc. Produce a comprehensive range of individual cakes, biscuits and petits fours Produce finished products within a brief to consistent and accuratequality, weight, and size Produce miniatures, individual cakes, and petits fours based on sweet biscuits and cake combinations including: Dry cakes and pastries; Glazed cakes; Coatings; Mousses; Fillings; Decorations; Garnishes; Fruits Present miniatures, individual cakes, and petits fours accordingly tomarket demands Handle piping bag and tubes to produce and present individualproducts consistently |
| **Competency**Presentation pieces | Presentation piecesThe individual needs to know and understand: The impact of a display or presentation piece The situations where a presentation piece may be used The impact of the environment (exposure to heat, light, exposure todampness) on a presentation piece The range of materials, tools and techniques that can be used toproduce a presentation piece Specific safety issues relating to sugar work and the handling ofspecialist equipment How to achieve dramatic and adept results without relying onspecialist-made moulds | **y** | **y** | **y** |
| **Standards**Presentation pieces | The individual shall be able to: Creative designs that reflect personal style or assigned to them andproduce elegance with neat forms and finishing Design presentation pieces demonstrating artistic flair, innovationwhilst taking account of the client’s needs and any restrictions relatedto the venue or environment Produce a chocolate presentation piece employing techniques such as pouring, moulding, cutting, piping, brushing, polishing, andmodelling chocolate Produce a presentation piece using sugar employing techniques such as poured sugar, pulled sugar, blown sugar, moulded sugar,pastillage, nougatine, etc. Colour sugar and chocolate pieces Use specialist tools for sugar and chocolate work with minimum premade moulds Work effectively from a brief and set own timescales within allottedperiods Produce presentation pieces within prescribed sizes, adjustand manipulate to suit changes which may arise |
| **Competency**Modelling in various media | Modelling in various mediaThe individual needs to know and understand: The effect that the process of modelling and moulding has onmaterials used The visual impact of displays using modelled forms The range of materials that can be effectively used to producemodelled forms Techniques and methods of modelling, moulding, colouring, andpresenting modelled forms Where and when modelling is effective and appropriate to use |  |  |  |
| **Standards** Modelling in various media | The individual shall be able to: Hand mould smooth and crack-free marzipan and sugar paste formsto include a theme or topic assigned to them as figures, fruits,animals, flowers, etc. Visualise and make the production of any piece as requested from the client verbally or pictorially Produce hand-moulded forms to correct size and weight Colour modelled pieces using a variety of techniques including airbrushing, painting, flaming, and the use of colours When appropriate, effectively use modelling tools such as cutters,moulds, and presses Creative and harmonious design of figures in form and colourcomposition Present stylish and co-ordinated displays of models Decorate with Royal icing and chocolate to highlight features Observe extreme health and safety procedures when hand-modelling | **n** | **y** | **y** |

Note: Core Competencies are tested, identified and measured as recognition of the competition level and duration.