**CULINARY ARTS**

Core Competencies

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| **Core competencies and standards for World Skills UK Skills Competitions activities with regards to culinary arts** | |
| **Competency** | Should have a competency in all aspects of a modern and classic cuisine covering all sections of the kitchen brigade as well as ancillary skills in butchery , fishmonger and patisserie in both modern and classic cuisine |
| **Standards** | Perform all cuts of flat white, round white and round oily fish  Have skills relevant to the standard of basic butchery relating to both meat and poultry.  Be able to produce basic pastes and confectionary in relation to modern restaurant service  Display skills that are required to formulate all aspects of restaurant cookery and menu planning  Be aware of food cost and knowledge of gross profit . |
| **Competency** | Create menus and work plans which show all aspects of cookery, and are able to work under pressure and meet the time deadlines which will be set out for each task |
| **Standards** | To produce a standard of product that would be acceptable across the wide spectrum of the food industry and encompass trends , seasonality and sustainability of product  Able to create menus and dishes from ingredient list and deliver product in the allotted time frame  You will be able to produce work plans and detailed recopies  Be able to asses and wear the correct PPC for each task  Identify and use the correct equipment for each task  Produce product in a safe and Hygiene manor in line with Government guidelines  Compose and deliver menus that show case the above criteria |
| **Competency** | Deliver a high standard of food that reflects on trend food styles |
| **Standards** | You must be able to create dishes that display modern trends and style  You will be required to understand sustainability and seasonality of product  You will need to show good presentation skills |
| **Competency** | Deliver a variety of breads buns and savoury yeast products |
| **Standards** | You will be able to produce basic bread doughs  You should have a knowledge of sweet yeast products  Have an understanding of morning goods |
| **Competency** | Knowledge of mousses creams and choux paste |
| **Standards** | You will require a knowledge of classic Bavarian creams  Modern mousses  Flavoured creams  Choux pastry and choux related products  You will need dessert presentation skills |
| **Competency** | To produce dishes specified and follow a recipe in a manor that reflects the style and genera of the creator |
| **Standards** | You will be required to follow classic recipes  Produce food to the required standard laid down in the recipe  You will be able to evaluate recipe content |
| **Competency** | Should show a knowledge and understanding of dietary needs taking into account allergens and intolerance's |
| **Standards** | To display a working knowledge of both topics  Be able to identify and show allergens in menu planning |

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