**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 fishHave 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 planningBe 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 productAble to create menus and dishes from ingredient list and deliver product in the allotted time frameYou will be able to produce work plans and detailed recopiesBe able to asses and wear the correct PPC for each taskIdentify and use the correct equipment for each taskProduce 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 styleYou will be required to understand sustainability and seasonality of productYou 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 doughsYou should have a knowledge of sweet yeast productsHave an understanding of morning goods |
| **Competency** | Knowledge of mousses creams and choux paste |
| **Standards** | You will require a knowledge of classic Bavarian creamsModern moussesFlavoured creamsChoux pastry and choux related productsYou 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 recipesProduce food to the required standard laid down in the recipeYou 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 topicsBe 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.