**Competition Brief**

**Competition Title**

Culinary Arts

**Competition Overview**

Culinary Artists create complex and intricate dishes using a wide range of skills and techniques. They must have a good knowledge of all aspects of a modern kitchen including butchery, fishmongery and bakery, along with good cookery and presentation skills.

In this competition, competitors will be assessed on the core skills and abilities required of a Culinary Artist. They must demonstrate professionalism as well as good time keeping.

The competition will take place in the competitors place of study or workplace. All competitors will be recorded by a videographer, organised by the competition lead and will be provided with a budget to purchase all consumables to carry out the tasks. Judges will be marking each task remotely.

Date - 26th January - 5th February.

You will be allocated a date once registration has closed.

**Entry Criteria**

The competition is for those training for a career in the Hospitality Industry and studying towards a Level 3 qualification. Any level can enter but must not have achieved a level 3.

Please ensure your entrants have the skills and competences to complete the task.

**Entry capacity restrictions by organisation**

Maximum of up to 2 per location.

This is the maximum number of entries permitted by an organisation for this competition.

‘Organisation’ refers to the competitors’ training provider/employer. ‘Location’ refers to a site where the competitor studies / is employed. For further guidance on these capacities, click [here](https://www.skillscompetitionwales.ac.uk/terms/entry-capacity-restrictions-by-organisation)

**Brief**

The following 2 tasks are to be completed in 2½ hours

**Task 1 - Classical Chicken Main Course**

Prepare and cut a whole 1.5kg Chicken for Classical Sauté, cook and present 2 same plated portions of a hot modern restaurant style main course dish that contains the main ingredients of a classical Poulet Sauté Chasseur.

Ref: Escoffier 5th Edition “Le Guide Culinaire ISBN13: 978 - 0 - 08 - 096772 – 1 (hbk)

Recipe Number: 3198 page 384 (Pre-made tomato flavoured Demi-Glace may be used)

The chicken should be cut and presented as for sauté with the following Hodder Education video link being the benchmark and agreed skills practice that will be used for marking <https://www.youtube.com/watch?v=FaLTQCfGfvs>

Final Chicken cut for sauté in their raw state must be presented for judging when completed and presented on a white plastic tray with all cuts present and must include all waste / trimmings.

Although the dish is deemed classical, competitors are encouraged to use as many skills as possible using your own design and creativity to interpret the dish whilst serving in a modern presentation.

The dish must be served hot and following elements must be included in your dish:

* White & Brown Meat
* Tomato / chopped Tarragon & Chervil
* 1 x Starch component of your choice
* 2 x Suitable vegetable based component (1 of which should be Gratinated - see definition below)
* 1 x Sauce of competitors choice - 100ml in separate sauce boat
* Portion size minimum 250g – maximum 350g (tolerance 5% either way)

**Service Details**

* Some sauce must be served on the plate as part of the final presentation
* 100ml of sauce in a separate sauce boat must be served
* 2 portions to be served on separate large white 30cm diameter flat plates
* ALL ingredients to be supplied by the competitor including a 1.5kg Whole Chicken
* The dish must contain Chicken, Tomato and Tarragon + one Gratinated vegetable component
* Limited back up common table ingredients will be available at each venue, such as Plain Flour, Sugar, Butter, Veg Oil.
* Garnish is deemed as an integral part of the dish and is not just a micro herb.

**Task 2 - Dessert Course - Treacle Tart**

**Interpretation of a “Classical Treacle Tart (inclusive of Nougatine Garniture)**

Prepare, cook and present 2 same plated portions of a Treacle Tart for a modern restaurant style dessert with accompanying Nougatine Décor & Salted Caramel Custard / Crème Anglaise Sauce

* Tarts can be made in moulds of any shape.
* A deconstructed Tart is allowed.

Although the dish is deemed classical, competitors are encouraged to use as many skills as possible using your own design and creativity to interpret the dish, whilst serving in a modern presentation.

The following elements must be included in your dish:

2 same plated portions of your Interpretation dish

* Size recommendation to be minimum 85 grams
* Served with an eatable nougatine décor for each plate
* Salted Caramel Crème Anglaise to be served in one sauce boat.
* Some sauce MUST be served on the plate.

**Service Details**

* Some sauce must be served on the plate as part of the final presentation
* 100ml of sauce in a separate sauce boat must be served
* 2 portions to be served on separate large white 30cm diameter flat plates
* ALL ingredients to be supplied by the competitor
* Limited back up common table ingredients will be available at each venue, such as Plain Flour, Sugar, Butter, Veg Oil.

**Guidance Notes**

* All ingredients must be supplied by the competitor unless otherwise stated by the organisers in this briefing document. All food preparation will commence and conclude on the same day. Competitors are not permitted to do any preparation in advance.
* Peeled and washed vegetables (but not cut) will be permitted.
* Pre-made stocks may be used but must be in liquid form and not reduced (exception is Pre-made tomato flavoured Demi-Glace may be used for the Poulet Saute Chasseur.
* Waste will be measured and judged as crucial in the testing of these modules, too much waste and too much purchased ingredients will result in reduction of marks. All waste must be separated accordingly in tubs provided by your college/mentor to support our sustainability effort – Food Waste – Plastics – Combustible – Recycling - and ensure these are recorded at the end of the task.
* All competitors must ensure they have the correct equipment deemed necessary to complete the tasks, to international standards.
* Each competitor station should have access to the following equipment.

- cooker stove top with oven

- use of a communal combination oven – one shelf

- use of communal freezer and refrigeration

- 1 x 6ft stainless steel bench

**Culinary Definitions**

**Gratinating:** A dry finishing method to create a browned crust on a dish usually by grilling with added cheese, sauce, breadcrumbs or finely chopped nuts. There is usually evidence of a little bubbling, blackened spots and marks.

**Sauté:** Butchered / Larded Chicken Preparation resulting in Cuts on the bone used for Classical Fricassé dishes and Poulet Sauté dishes.

DEVISED & DEVELOPED BY SEAN OWENS – UK EXPERT SKILL34 – DEPUTY CHIEF EXPERT EUROSKILLS 2021, AUSTRIA

**Competition Rules**

For full terms and conditions of entry and competition rules visit [www.skillscompetitionwales.ac.uk/terms-and-conditions](http://www.skillscompetitionwales.ac.uk/terms-and-conditions)

**Competition specific rules**

* Filming of your competition area must be captured before your competition start, so the judges can see any prep you have done or not towards your entry.
* Competitors to be set up at their allocated station in full uniform and ready to begin at least 15 minutes before the starting time.
* Please ensure that both dishes are served in sequence order and within realistic timeframes. Marks will be deducted for early and late service of dishes.
* All work must be carried out by the competitor in a safe and secure environment and your college/workplace will have in place all necessary arrangements to allow the competition to proceed in a safe operational workspace. Marks are allocated for Professional Work practices and Food Safety and Hygiene and all competitors should work in a well organised and tidy area.
* Standards of dress should be professional and adhere to health and safety standards

International Standard Full Uniform is deemed as follows:

* White Chefs Jacket
* Necktie / Neckerchief
* Tall Chefs Hat (Toque)
* Black Chef Trousers
* Black Socks
* Non-Slip – Covered Back – No Lace – Chef Shoes
* Long White Apron (Compulsory for Service)
* Bibbed Black Chef Apron – Preparation & General Work
* Competitors will receive a health and safety briefing at the start of the competition.
* Competitors will start and finish as instructed by your tutor/mentor.
* All dishes must be presented within the allocated time
* All competitors must ensure their station is left clean and tidy
* Competitors must take a 10 minute break
* No pre-prepared items permitted

**Generic competition rules**

* Mobile phones are to be switched off during competition activity.
* Listening to music via headphones is not permitted during competition activity.
* Any questions during competition activity should be addressed to your tutor or mentor in front of the camera
* Competitors should not communicate with other competitors during competition activity.
* It is the responsibility of each competitor to arrive on time for each competition session. No additional time will be allowed if you arrive late.
* Technical failure of your equipment should be reported immediately to your tutor in front of the camera. Additional time will be allocated if the fault is beyond the control of the competitor.

**Marking and Assessment**

Marking and judging of this competition will be done by a team of experts from Industry, Further Education or Training Provider, using a marking criteria and allocated marks to ensure consistency.

**Brief marking and assessment criteria:**

|  |  |  |
| --- | --- | --- |
|  | **Criteria** | **Allocated marks** |
| **A** | Professional Skills  | 25% |
| **B** | Presentation, Creativity and Style  | 25% |
| **C** | Utilisation of Ingredients and Equipment  | 15% |
| **D** | Taste, Flavour and Temperature | 15% |
| **E** | Time Keeping | 10% |
| **F** | Personal Hygiene and Safety | 10% |
|  | **Total** | **100%** |

**Feedback and Recognition**

Individual and Group verbal feedback will be provided at the end of the competition.

No results or awards will be awarded on the day, as marking will be quality assured.

Certificates of Participation will be presented on the day.

Medallists will be invited to a Celebration Event which will be held in March 2021, where the First, Second and Third Awards will be presented.

Marksheets will be made available to unsuccessful competitors after the quality assurance process has been completed. Further details will be provided to all competitors upon notification of outcomes.

**Competition Lead**

**Lead Contact:**

Katy Godsell - katy@cambriantraining.com

**Expert Contacts**

Linda Thomas - linda.thomas@colegsirgar.ac.uk

**Briff y Gystadleuaeth**

**Teitl y Gystadleuaeth**

Celfyddydau Coginio

**Trosolwg o’r Gystadleuaeth**

Mae Artistiaid Coginio yn creu prydau cymhleth ac astrus gan ddefnyddio ystod eang o sgiliau a thechnegau. Rhaid bod ganddyn nhw wybodaeth dda am bob agwedd ar gegin fodern gan gynnwys cigyddiaeth, paratoi pysgod a phobyddiaeth, ynghyd â sgiliau coginio a chyflwyno da.

Yn y gystadleuaeth hon, bydd cystadleuwyr yn cael eu hasesu ar y sgiliau craidd a'r galluoedd sy'n ofynnol gan Artist Coginio. Rhaid iddyn nhw ddangos proffesiynoldeb yn ogystal â chadw amser yn dda.

Bydd y gystadleuaeth yn cael ei chynnal yn lle astudio neu weithle'r cystadleuydd. Bydd pob cystadleuydd yn cael ei recordio gan fideograffydd, wedi'i drefnu gan arweinydd y gystadleuaeth a rhoddir cyllideb iddynt i brynu'r holl nwyddau traul i gyflawni'r tasgau. Bydd y beirniaid yn marcio pob tasg o bell.

Dyddiad - Rhwng 26 Ionawr a 5ed Chwefror

Rhoddir dyddiad ichi ar ôl i'r cofrestriad gau

**Meini Prawf Mynediad**

Mae'r gystadleuaeth i’r rhai sy'n hyfforddi ar gyfer gyrfa yn y Diwydiant Lletygarwch ac sy’n astudio tuag at gymhwyster Lefel 3. Gall unrhyw lefel gael mynediad ond ni ddylai fod wedi cyflawni lefel 3.

Sicrhewch fod gan eich ymgeiswyr y sgiliau a'r gallu angenrheidiol i gwblhau'r dasg.

**Cyfyngiadau capasiti mynediad yn ôl sefydliad**

Uchafswm hyd at 2 o bob lleoliad.

Dyma'r uchafswm o gystadleuwyr a ganiateir o bob sefydliad ar gyfer y gystadleuaeth hon.

Penderfynir ar hyn yn ôl 'lleoliad' a 'sefydliad'. Mae 'sefydliad' yn cyfeirio at ddarparwr hyfforddiant/cyflogwr y cystadleuwyr. Mae 'lleoliad' yn cyfeirio at y safle lle mae'r cystadleuydd yn astudio/cael ei gyflogi. I gael rhagor o ganllawiau ar y capasiti hyn, cliciwch [yma](https://www.skillscompetitionwales.ac.uk/terms/entry-capacity-restrictions-by-organisation)

**Briff**

Mae'r 2 Tasg ganlynol i'w cwblhau mewn 2.5 awr.

**Tasg 1 – Prif Gwrs Cyw Iâr Clasurol**

Paratowch a thorrwch gyw iâr 1.5kg cyfan ar gyfer *Sauté* clasurol, coginiwch a chyflwynwch 2 o’r un dogn ar blât o’r prif gwrs mewn steil bwyty modern sy'n cynnwys prif gynhwysion y *Chasseur Sauté* Cyw Iâr clasurol.

Cyf: Escoffier 5ed Argraffiad "Le Guide Culinaire ISBN13:978-0-08-096772 – 1 (hbk)

Rhif rysáit: 3198 Tudalen 384 (Gellir defnyddio *Demi-Glace* blas tomato wedi'i wneud ymlaen llaw)

Dylai'r cyw iâr gael ei dorri a'i gyflwyno ar gyfer y *sauté* gyda'r linc fideo ganlynol gan Hodder Education yn feincnod a'r arfer sgiliau y cytunwyd arno fydd yn cael ei ddefnyddio i farcio <https://www.youtube.com/watch?v=FaLTQCfGfvs>

Rhaid cyflwyno'r toriad Cyw Iâr terfynol ar gyfer y *sauté* yn ei gyflwr amrwd er mwyn ei farnu pan fydd wedi'i gwblhau a'i gyflwyno ar hambwrdd plastig gwyn gyda'r holl doriadau'n bresennol a rhaid iddo gynnwys pob gwastraff/trimins.

Er y tybir bod y ddysgl yn glasurol, anogir cystadleuwyr i ddefnyddio cymaint o sgiliau â phosibl gan ddefnyddio eich dyluniad a'ch creadigrwydd eich hun i ddehongli'r ddysgl wrth weini mewn cyflwyniad modern.

Rhaid gweini'r ddysgl yn boeth a rhaid cynnwys elfennau canlynol yn eich dysgl:

* Cig Gwyn & Brown
* Tomato / Taragon wedi'i falu & Gorthyfail (*chervil*)
* 1 x Cydran startsh o'ch dewis
* 2 x Cydran addas o lysiau (dylai 1 o'r rhain fod wedi’i gratinadu– gweler y diffiniad isod)
* 1 x Saws dewis y cystadleuwyr – 100ml mewn cwch saws ar wahân
* Maint y dogn isafswm 250g – uchafswm 350g (goddefiant 5% y naill ffordd neu'r llall)

**Manylion y Gweini**

* Rhaid i beth o'r saws gael ei weini ar y plât fel rhan o'r cyflwyniad terfynol
* Rhaid gweini 100ml o saws mewn cwch saws ar wahân
* 2 ddogn i'w gweini ar blatiau mawr gwyn gwastad ar wahân – 30cm diamedr
* Yr holl gynhwysion i'w cyflenwi gan y cystadleuydd gan gynnwys Cyw Iâr cyfan 1.5 kg
* Rhaid i'r ddysgl gynnwys Cyw Iâr, Tomato a Taragon + un gydran llysiau wedi'i gratinadu
* Bydd ychydig o gynhwysion cyffredin wrth gefn ar gael ym mhob lleoliad, fel Blawd Plaen, Siwgr, Menyn, Olew Llysiau.
* Mae garnais yn cael ei ystyried yn rhan annatod o'r ddysgl ac nid yn unig yn fân-berlysiau.

**Tasg 2 – Cwrs Pwdinau – Tarten Driog**

**Dehongliad o Tarten Driog Glasurol (gan gynnwys addurniad *Nougatine*)**

Paratowch, coginiwch a chyflwynwch 2 o’r un dogn ar blât o Darten Driog ar gyfer pwdin steil bwyty modern gydag addurn *Nougatine* & Cwstard Caramel Hallt / Saws *Crème Anglaise*

* Gellir gwneud tartenni mewn mowldiau o unrhyw siâp.
* Caniateir tarten wedi'i dadadeiladu.

Er bod y ddysgl yn cael ei chyfrif fel un glasurol, anogir cystadleuwyr i ddefnyddio cymaint o sgiliau â phosibl gan ddefnyddio eich dyluniad a'ch creadigrwydd eich hun i ddehongli'r ddysgl wrth weini mewn cyflwyniad modern.

Rhaid cynnwys yr elfennau canlynol yn eich dysgl:

2 o’r un dogn ar blât o'ch dehongliad o’r ddysgl

* Argymhelliad maint lleiafswm o 85 gram
* Wedi'i weini ag addurn *nougatin* bwytadwy ar gyfer pob plât
* *Crème Anglaise* Caramel Hallt i'w weini mewn un cwch saws.
* RHAID gweini peth o’r saws ar y plât.

**Manylion y Gweini**

* Rhaid i beth o'r saws gael ei weini ar y plât fel rhan o'r cyflwyniad terfynol
* Rhaid gweini 100ml o saws mewn cwch saws ar wahân
* 2 ddogn i'w gweini ar blatiau mawr gwyn gwastad ar wahân – 30cm diamedr
* Yr HOLL gynhwysion i'w cyflenwi gan y cystadleuydd
* Bydd ychydig o gynhwysion cyffredin wrth gefn ar gael ym mhob lleoliad, fel Blawd Plaen, Siwgr, Menyn, Olew Llysiau.

**Nodiadau Canllaw**

* Rhaid i'r cystadleuydd gyflenwi'r holl gynhwysion oni nodir yn wahanol gan y trefnwyr yn y ddogfen friffio hon. Bydd yr holl baratoi bwyd yn cychwyn ac yn gorffen ar yr un diwrnod. Ni chaniateir i gystadleuwyr wneud unrhyw baratoi ymlaen llaw.
* Bydd llysiau wedi'u plicio a'u golchi (ond nid eu torri) yn cael eu caniatáu.
* Gellir defnyddio stociau a wnaed o flaen llaw ond rhaid iddynt fod ar ffurf hylif a heb eu lleihau (eithriad yw y gellir defnyddio *Demi-Glace* â blas tomato wedi'i ragwneud ar gyfer y *Chasseur Saute* Cyw Iâr.
* Caiff gwastraff ei fesur a'i farnu'n hanfodol wrth brofi'r modiwlau hyn, bydd gormod o wastraff a gormod o gynhwysion a brynir yn arwain at leihad mewn marciau. Rhaid gwahanu'r holl wastraff yn unol â hynny mewn tybiau a ddarperir gan eich coleg / mentor i gefnogi ein hymdrech cynaliadwyedd - Gwastraff Bwyd - Plastigau - Llosgadwy - Ailgylchu - a sicrhau bod y rhain yn cael eu cofnodi ar ddiwedd y dasg.
* Rhaid i bob cystadleuydd sicrhau bod ganddo'r offer cywir y bernir ei fod yn angenrheidiol i gyflawni'r tasgau, i safonau rhyngwladol.
* Dylai fod gan bob gorsaf gystadleuydd fynediad i'r offer canlynol.

- top stôf popty gyda ffwrn

- defnydd o ffwrn cyfuniad cymunedol – un silff

- defnydd o rewgell ac oergell gymunedol

- 1 x 6tr mainc ddur gwrthstaen

**Diffiniadau Coginio**

**Gratinadu:** Dull gorffen sych i greu cramen frown ar ddysgl, fel arfer, drwy grilio ac ychwanegu caws, saws, briwsion bara neu gnau wedi'u torri'n fân. Mae tystiolaeth fel arfer o ychydig o swigod, smotiau duon a marciau.

***Sauté*:** Paratoi cyw iâr wedi'i Gigyddio / Blonegu gan arwain at doriadau ar yr asgwrn a ddefnyddir ar gyfer prydau *Fricassé* Clasurol a phrydau Cyw Iâr *Sauté* Clasurol.

LLUNIWYD & DATBLYGWYD GAN SEAN OWENS – ARBENIGWR Y DU SKILL34 – DIRPRWY BRIF ARBENIGWR EUROSKILLS 2021, AWSTRIA

**Rheolau’r Gystadleuaeth**

I weld y telerau ac amodau mynediad llawn a’r rheolau cystadlu ewch i [https://www.skillscompetitionwales.ac.uk/terms-and-conditions?lang=cy](http://www.skillscompetitionwales.ac.uk/terms-and-conditions)

**Rheolau sy'n benodol i’r gystadleuaeth**

* Rhaid dal ffilmio ardal eich cystadleuaeth cyn i'ch cystadleuaeth ddechrau, fel y gall y beirniaid weld unrhyw baratoi rydych chi wedi'i wneud neu beidio tuag at eich cais.
* Cystadleuwyr i fod wrth eu gorsafoedd a neilltuir iddynt mewn iwnifform lawn ac yn barod i ddechrau o leiaf 15 munud cyn yr amser cychwyn.
* Sicrhewch fod y ddwy saig yn cael eu gweini yn nhrefn eu trefn ac o fewn amserlenni realistig. Bydd marciau'n cael eu tynnu ar gyfer gweini prydau yn gynnar ac yn hwyr.
* Rhaid i'r cystadleuydd gyflawni'r holl waith mewn amgylchedd diogel a bydd gan eich coleg / gweithle yr holl drefniadau angenrheidiol ar waith i ganiatáu i'r gystadleuaeth fynd yn ei blaen mewn man gwaith gweithredol diogel. Dyrennir marciau ar gyfer arferion Gwaith Proffesiynol a Diogelwch Bwyd a Hylendid a dylai'r holl gystadleuwyr weithio mewn ardal daclus sydd wedi'i threfnu'n dda.
* Dylai safonau gwisg fod yn broffesiynol a glynu wrth safonau iechyd a diogelwch

Ystyrir Gwisg Lawn Safonol Ryngwladol fel a ganlyn:

* Siaced Gwyn Cogydd
* Tei / Gyddfliain
* Het Dal Cogydd (*Toque*)
* Trowsus Du Cogydd
* Sanau Du
* Esgidiau Cogydd – Gwrthlithro – wedi'u gorchuddio yn y cefn – Dim Lasys
* Ffedog Wen Hir (yn orfodol ar gyfer gweini)
* Ffedog Ddu Cogydd uchel (*Bib apron*) – Paratoi & Gwaith Cyffredinol
* Bydd cystadleuwyr yn derbyn briff iechyd a diogelwch ar ddechrau'r gystadleuaeth
* Bydd cystadleuwyr yn dechrau ac yn gorffen yn unol â chyfarwyddyd eich tiwtor / mentor
* Rhaid cyflwyno pob dysgl o fewn yr amser a neilltuir
* Rhaid i’r cystadleuwyr sicrhau bod eu gorsafoedd wedi eu gadael yn lân ac yn daclus
* Rhaid i gystadleuwyr gymryd 10 munud o egwyl
* Ni chaniateir eitemau a baratowyd ymlaen llaw

**Rheolau cystadlu cyffredinol**

* Rhaid diffodd ffonau symudol yn ystod y gweithgareddau cystadlu.
* Ni chaniateir gwrando ar gerddoriaeth drwy glustffonau yn ystod y gweithgareddau cystadlu.
* Dylid cyfeirio unrhyw gwestiynau yn ystod gweithgaredd cystadlu at eich tiwtor neu'ch mentor o flaen y camera
* Ni ddylai cystadleuwyr gyfathrebu â chystadleuwyr eraill yn ystod gweithgareddau cystadlu.
* Cyfrifoldeb pob cystadleuydd yw cyrraedd yn brydlon ar gyfer pob sesiwn o'r gystadleuaeth. Ni chaniateir amser ychwanegol os byddwch yn cyrraedd yn hwyr.
* Dylid rhoi gwybod i'ch tiwtor o flaen y camera am fethiant technegol eich offer ar unwaith. Dyrennir amser ychwanegol os yw'r nam y tu hwnt i reolaeth y cystadleuydd.

**Marcio ac Asesu**

Caiff y gwaith o farcio a beirniadu'r gystadleuaeth ei gynnal gan dîm o arbenigwyr o Ddiwydiant, Addysg Bellach neu Ddarparwyr Hyfforddiant gan ddefnyddio meini prawf marcio a marciau wedi'u dyrannu i sicrhau cysondeb.

Meini prawf marcio ac asesu cryno:

|  |  |  |
| --- | --- | --- |
|  | **Meini prawf** | **Marciau a ddyrennir** |
| A | Sgiliau Proffesiynol  | 25% |
| B | Cyflwyniad, Creadigrwydd ac Arddull  | 25% |
| C | Defnyddio Cynhwysion ac Offer  | 15% |
| D | Blas a Thymheredd | 15% |
| E | Cadw Amser | 10% |
| F | Hylendid a diogelwch Personol | 10% |
|  | **Cyfanswm** | **100%** |

**Adborth a Chydnabyddiaeth**

Bydd adborth llafar Unigol a Grŵp yn cael ei ddarparu ar ddiwedd y gystadleuaeth.

Ni roddir canlyniadau na gwobrau ar y diwrnod gan y bydd angen sicrhau ansawdd y gwaith marcio.

Bydd Tystysgrifau Cyfranogiad yn cael eu rhoi ar y diwrnod.

Bydd y rhai sy’n ennill medalau yn cael eu gwahodd i Ddigwyddiad Dathlu a fydd yn cael ei gynnal yn mis Mawrth 2021, lle bydd y Gwobrau Cyntaf, Ail a Thrydedd yn cael eu cyflwyno.

Bydd taflenni marcio’r cystadleuwyr aflwyddiannus ar gael ar ôl i'r broses sicrhau ansawdd gael ei chwblhau. Rhoddir manylion pellach i bob cystadleuydd ar ôl iddyn nhw glywed canlyniad y gystadleuaeth.

**Arweinydd y Gystadleuaeth**

**Cyswllt Arweiniol**

Katy Godsell - katy@cambriantraining.com

**Cysylltiadau Arbenigol**

Linda Thomas - linda.thomas@colegsirgar.ac.uk