

Competition Brief

Competition title
Patisserie & Confectionary
Competition overview
Competitors will have 3.5 hours to prepare and cook the following: <ul style="list-style-type: none">• Hot Vanilla Souffle• Sablé a la poche• Paris Breast Competitors will be provided with all ingredients, but are expected to supply their own garnishes, display props and all small equipment.
Entry criteria
Competitors must have the skills level required to complete the following tasks within the competition to a professional level and aligned with a Level 2 qualification. Competitors can be working towards a level 3, but must not have qualified in Level 3.
Number by location/organisation
Maximum of 2 per location and 3 per organisation.
Brief
Competitors will have 3.5 hours to prepare and cook the following: <ul style="list-style-type: none">• 4 individual portions of Hot Vanilla Souffle – to be served with Crème Anglaise• 3 varieties of Sablé a la poché – 4 of each• 4 individual portions of Paris Breast Competitors will be provided with the ingredients below to complete all 3 dishes, but are expected to supply their own garnishes, display props and small equipment that will be require to create the dishes. Ingredients: Strong flour, table salt, castor sugar, unsalted butter, praline paste, flaked almonds, icing sugar, vanilla pod, double cream, milk, flour and eggs.
Infrastructure List
Resources provided: oven x1, scales, workstation, fridge and freeze space, hob rings x 2. We will provide: Strong flour, water, table salt, castor sugar, unsalted butter, eggs, praline paste, flaked almonds, icing sugar, vanilla pod, double cream, milk, plain flour.

You will need to bring: All garnishes, display props and materials and equipment you require to carry out the tasks.

Competition rules

Competition specific rules

- Standards of dress should be professional and adhere to health and safety standards.
- Competitors will receive a health and safety briefing at the start of the competition.
- Competitors will start and finish work as instructed by the judges.
- All items must be presented within the allocated time.
- All entries must be received by 25th October 2019 through the online portal.
- All competitors must ensure their station is left clean and tidy.
- No pre-prepared items permitted.

Generic competition rules

- Mobile phones 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 the competition judging panel.
- 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 the judging panel. Additional time will be allocated if the fault is beyond the control of the competitor.

Marking and assessment

Brief marking and assessment criteria

Criteria	Allocated marks
Professional skills	25%
Presentation, creativity and style	25%
Utilisation of ingredients and equipment	15%
Taste, flavour and temp	15%
Time keeping	10%
Personal hygiene and safety	10%
Total	100%

Feedback and recognition

Individual and Group verbal feedback will be provided at the end of the competition. (Written feedback will not be provided)

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

Certificates of Participation will be issued on the day together with photos.

Medallists will be invited to a Celebration Event which will be held on 19th March 2020 at Sophia Hall, Sophia Gardens, Cardiff CF11 9XR from 12pm to 5 pm, where the First, Second and Third Awards will be presented. <https://www.sophiagardens.wales/venue/the-sophia-hall.html>

Competition Lead

Lead Contact:

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Briff y Gystadleuaeth

Teitl y gystadleuaeth
Cacennau a Melysion
Trosolwg o'r gystadleuaeth
Bydd cystadleuwyr yn cael 3.5 awr i baratoi a choginio'r canlynol:- <ul style="list-style-type: none">• <i>Souffle</i> Fanila Poeth• <i>Sablé a la poche</i>• Paris-Breast Darperir yr holl gynhwysion ar gyfer y cystadleuwyr ond disgwylir iddynt ddod ag unrhyw garnais, offer arddangos ac unrhyw offer mân gyda nhw.
Meini prawf cystadlu
Rhaid i gystadleuwyr gael y lefel sgiliau sydd eu hangen i gwblhau'r tasgau canlynol o fewn y gystadleuaeth at lefel broffesiynol ac yn unol â chymhwyster Lefel 2. Fe all cystadleuwyr fod yn gweithio tuag at lefel 3 ond ni ddylent fod wedi cymhwyso ar Lefel 3.
Nifer fesul lleoliad/sefydliad
Yr uchafswm gaiff gystadlu o leoliad / sefydliad: Uchafswm o 2 o bob lleoliad ac uchafswm o 3 o bob sefydliad.
Briff
Bydd y cystadleuwyr yn cael 3.5 awr i baratoi a choginio'r canlynol: <ul style="list-style-type: none">• 4 darn o Souffle Fanila Poeth – i'w gweini gyda Crème Anglaise• 3 gwahanol fath o Sablé a la poche – 4 o bob un• 4 darn unigol o Paris-Breast Bydd y cynhwysion isod yn cael eu darparu ar gyfer y cystadleuwyr i gwblhau'r 3 saig, ond mae'n rhaid iddyn nhw ddarparu'r canlynol eu hunain sef garnais, offer arddangos a'r mân offer y maen nhw eu hangen i greu'r seigiau. Cynhwysion: Blawd cryf, halen bwrdd, siwgr caster, menyn heb ei halltu, pâst pralin, almonau fflawiog, siwgr eisin, pod fanila, hufen dwbl, llaeth, blawd a wyau.
Rhestr Seilwaith
Adnoddau a ddarperir: popty x1, clorian, gweithfan, oergell a rhewgell, 2 gylch hob. Byddwn yn darparu: Blawd cryf, dwr, halen bwrdd, siwgr caster, menyn heb ei halltu, past pralin, almonau fflawiog, siwgr eisin, pod fanila, hufen dwbl, llaeth, blawd a wyau. Rhaid i chi ddarparu: Pob garnais, offer arddangos a defnyddiau ac offer sydd arnoch eu hangen i gwblhau'r dasg.

Rheolau'r gystadleuaeth

Rheolau penodol y gystadleuaeth

1. Dylai safon eich gwisg fod yn broffesiynol gan gadw at safonau iechyd a diogelwch.
2. Bydd y cystadleuwyr yn cael briff iechyd a diogelwch ar ddechrau'r gystadleuaeth.
3. Bydd y cystadleuwyr yn cychwyn a gorffen y gwaith yn ôl cyfarwyddiadau'r beirniaid.
4. Rhaid cyflwyno pob saig o fewn yr amser sy'n cael ei nodi.
5. Rhaid derbyn enw pob cystadleuydd ar-lein erbyn 25 Hydref 2019.
6. Rhaid i bob cystadleuydd sicrhau eu bod yn gadael eu gweithfan yn lân a thaclus.
7. Ni chaniateir unrhyw eitemau a baratowyd o flaen llaw.

Rheolau cyffredinol y gystadleuaeth

- Dylid diffodd ffonau symudol yn ystod y gystadleuaeth.
- Ni chaniateir gwrandio ar gerddoriaeth gyda chlustffonau yn ystod y gystadleuaeth.
- Dylid cyfeirio unrhyw gwestiynau yn ystod y gystadleuaeth at y panel beirniaid.
- Ni ddylai'r cystadleuwyr gyfathrebu gyda chystadleuwyr eraill yn ystod y gystadleuaeth.
- Cyfrifoldeb pob cystadleuydd fydd cyrraedd ar amser ar gyfer pob rhan o'r gystadleuaeth. Os byddwch yn cyrraedd yn hwyr, ni roddir amser ychwanegol.
- Pe bai rhyw wall technegol ar eich offer, dylid rhoi gwybod i'r panel beirniaid yn syth. Bydd amser ychwanegol yn cael ei roi os bydd y gwall y tu hwnt i reolaeth y cystadleuydd.

Marcio ac asesu

Meini prawf macio ac asesu cryno:

Meini prawf	Marciau wedi'n dyrannu
Sgiliau proffesiynol	25%
Cyflwyniad, Creadigrwydd ac Arddull	25%
Y Defnydd o Gynhwysion ac Offer	15%
Blas, Cyflas (<i>Flavour</i>) a Thymheredd	15%
Amseru	10%
Hylendid Personol a Diogelwch	10%
Cyfanswm	100%

Adborth a chydabyddiaeth

Bydd adborth llafar, yn unigol ac mewn grŵp, yn cael ei roi ar ddiwedd y gystadleuaeth. (Ni roddir adborth ysgrifenedig)

Ni fydd unrhyw ganlyniadau na gwobrau'n cael eu dyfarnu ar y diwrnod oherwydd bydd angen sicrhau ansawdd y marcio.

Bydd Tystysgrifau Cyfranogi'n cael eu dosbarthu ar y diwrnod.

Bydd enillwyr medalau'n cael eu gwahodd i Achlysur Dathlu a gynhelir ar 19 Mawrth 2020 yn Neuadd Sophia, Gerddi Sophia, Caerdydd CF11 9XR rhwng 12pm a 5pm, lle y bydd y Gwobrau Cyntaf, Ail a Thrydydd yn cael eu cyflwyno. <https://www.sophiagardens.wales/venue/the-sophia-hall.html>

Arweinwyr y Gystadleuaeth

Prif Gyswilt

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