



**Cystadleuaeth Sgiliau Cymru**  
**Skills Competition Wales**

## **Competition Brief – for virtual competition 2022**

**Competition Title** Patisserie & Confectionery

### **Competition Overview**

A Patisier is a pastry chef in a professional kitchen, skilled in the making of pastries, desserts, breads and other baked goods.

In this competition, competitors will be assessed on their presentation, creativity and style; all skills necessary for a successful career as a pastry chef.

### **Entry Criteria**

The competition is for those training for a career in hospitality and studying towards a Level 3 qualification. Level 1, 2 or 3 may enter but entrants must not have achieved a level 3 qualification.

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. This is determined by 'location' and 'organisation'. 'Organisation' refers to the competitors' training provider/employer. 'Location' refers to a site where the competitor studies / is employed.

Please note due to the current COVID-19 restrictions this competition will be run remotely. Competitors will need to be filmed at their place of study completing each of the below tasks, the video/s should be uploaded to the designated Google Classroom by **Midnight on Friday 4<sup>th</sup> February**. Any videos uploaded after this time will not be judged.

Our recommendation if possible is to record the competition using a meeting platform (Google Hangouts / Teams / Zoom etc), this way the file is compressed and the upload to Google Classroom is more simple.

Note - Using a GoPro the files are often very large and can take a long time to upload.

**Brief** [Read this document in full before you begin the tasks!](#)

The following **2** tasks are to be completed in **2 ½ hours**.  
*Please state your start time to the camera before beginning the task.*

## **Task 1 Chocolate Truffles and Bars**

### **Truffles**

Competitors will be required to make 12 identical hand moulded and dipped chocolate truffles each weighing 10 grams and display on a dish of the competitors' own choice. The flavour of the chocolate and filling must be the same for all truffles which can be any flavour of the competitors' choice.

Guidance Notes:

- All the truffles are to be the same flavour and each to be 10g in weight.
- 12 (identical for comparison) chocolate truffles hand moulded and dipped.
- The 1 type of chocolate can be the competitors' own choice i.e. milk, dark, white etc.
- The 1 type of filling can be of the competitors' own choice.
- There should be no excessive food wastage.
- Presentation is allowed as soon as each dish is completed.

### **Filming notes – ensure the below shots are part of your video for judging**

Show all 12 truffles to the camera

Weigh each one individually and state the weight to the camera

### **Bars**

For this task competitors will be required to make 6 identical moulded chocolate bars each weighing 35 grams and displayed on a dish of the competitors' own choice. The flavour of the chocolate and filling must be the same for all the bars and they can be any flavour of the competitors' choice.

<https://www.keylink.org/product/curvy-snacking-bar-34g-10-pieces>

Guidance Notes:

- The 1 type of chocolate can be of the competitors' own choice i.e. milk, dark, white etc.
- The 1 type of filling can be of the competitors' own choice.
- Line hollow moulds with tempered couverture, fill them with 1 type of filling and cap them off in the moulds to seal fully.
- No pre-made transfer sheets to be used.
- There should be no excessive food wastage.
- Presentation is allowed as soon as each dish is completed.

### **Filming notes – ensure the below shots are part of your video for judging**

Show all 6 bars to the camera

Weigh each one individually and state the weight to the camera



## Task 2 Marzipan

Competitors will be required to make 2 identical 80g models of any animal of their choice which should sit on a cake board. The marzipan can be pre coloured if desired but not pre made.

Guidance Notes:

- There should be no excessive food wastage.
- Presentation is allowed as soon as each dish is completed.

### **Filming notes – ensure the below shots are part of your video for judging**

Show the 2 models to the camera

Weigh each one individually and state the weight to the camera

## Competition Rules

For full terms and conditions of entry and competition rules visit

[www.inspiringskills.gov.wales/terms-and-conditions](http://www.inspiringskills.gov.wales/terms-and-conditions)

### Competition specific rules

- Standards of dress should be professional and adhere to health and safety standards.
- All items must be presented within the allocated time and presentation is allowed as soon as each dish is completed.
- All competitors must ensure their station is left clean and tidy.
- No pre-prepared items permitted except colouring of marzipan.

### Generic competition rules

- Mobile phones are to be switched off during competition activity.
- Listening to music via headphones is not permitted during competition activity.
- Competitors should not communicate with other competitors during competition activity.
- It is the responsibility of each competitor to work within the allocated time. No additional time will be allowed.
- 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

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
Professional skills	35%
Presentation, creativity and style	30%
Utilisation of ingredients and equipment	15%
Time keeping	10%
Personal hygiene and safety	10%
<b>Total</b>	<b>100%</b>

### 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.

All competitors will be issued with a Participation Certificate and invited to an online Celebration Event which will be held Thursday 17th March 2022, where the First, Second and Third Awards will be announced. Further details will be communicated to competitors and their points of contacts by email.

Marksheets will be made available to competitors after the quality assurance process has been completed.

### Competition Lead

#### Lead Contact:

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#### Expert Contact:

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