

Form B

Competition Brief – Part Two Final 2018 (CAVC)

Competition title and level

Advanced Patisserie & Confectionery

Entry requirements

Competitors **must** have the **skills level** required to complete the following tasks within the competition to a professional level and aligned with a Level 3 qualification. Competitors **do not** have to be currently working towards a level 3 qualification.

Competition outline

This competition will run over one day with a total of 6 hours competition time.

To accompany your work you must provide a portfolio of your intended products and inspirations in colour with photographs/sketches of your work and all recipes (excluding mystery items), this should be given to the judges at the start of day one.

Please note

- Judges will keep the portfolio so make sure you have copies of your recipes to use.
- All ingredients should be brought to the competition site prep weighed.
- You also need to provide your own equipment needed to perform the tasks this includes all plates/platters. All table wear must be sealed and non-porous and of an appropriate colour to enhance your confections.
- The amount of work you plan should fall into the time frame as you will be given service times (see below).
- All elements are to be produced on each day with no mis en place to be carried from one day to the next.
- Professional kitchen uniform must be worn at all times.

Please submit your shopping lists by the deadline given for the following tasks to the competition organiser. Competitors will need to bring all small equipment to the competition including any props for your display.

Acetates may be used – however the use of pre-printed acetates are strictly prohibited.

The detail

Final – Show Piece

- 9am set up 45mins 1 Tutor/Lecturer is allowed to help.
- 9.45 judges briefing
- 10am competition commences
- 2.40-2.50 10 minute service window for show piece.
- 3pm competition finishes.
- 3-4pm clean up time.
- 4pm leave competition room.

The Task

- Competitors are to design, produce and present a centre piece of their choice using SUGAR/ISOMALT.
- No pre boiled/pulled sugar allowed.
- Techniques must include poured, pulled, and blown cooked sugar/isomalt. Pastillage, nougatine can be used but is limited to 10%.
- Pastillage may be brought pre-dried but must not be decorated; painted or sprayed this must be done during the competition.
- The centre piece should follow the theme of “Street Art”
- The use of forms and/or moulds is allowed but should not be excessive.
- The show piece must be presented on the competition table supplied by the organiser on time and no other enhancement is allowed.
- The show piece must fit within a display size of 30cm x 30cm x 100cm (Height) maximum.
- Minimum height of the show piece should be 70cm.

Marking and assessment

TBC

Competition rules

1. Standards of dress should be professional and adhere to health and safety standards.
2. Competitors will receive a health and safety briefing at the start of the competition.
3. Competitors will start and finish work as instructed by the judges.
4. All items must be presented within the allocated time.
5. All entries must be received by 20th October through the online portal.
6. All competitors must ensure their station is left clean and tidy.
7. Competitors must take a 30 minute break.
8. No pre-prepared items permitted.

Contact details

If you require further information please contact:

Katy Godsell

Tel: 01938 555893/ 07813 140128

Email: katy@cambriantraining.com

Form B

Competition Brief – Part One Final 2018 (NPTC Newtown College)

Competition title and level

Advanced Patisserie & Confectionery

Entry requirements

Competitors **must** have the **skills level** required to complete the following tasks within the competition to a professional level and aligned with a Level 3 qualification. Competitors **do not** have to be currently working towards a level 3 qualification.

Competition outline

This part will run over the course of one day, with competition time at 5.5 hours.

To accompany your work you must provide a portfolio of your intended products and inspirations in colour with photographs/sketches of your work and all recipes (excluding mystery items), this should be given to the judges at the start of day one.

Please note

- Judges will keep the portfolio so make sure you have copies of your recipes to use.
- All ingredients should be brought to the competition site prep weighed.
- You also need to provide your own equipment needed to perform the tasks this includes all plates/platters. All table wear must be sealed and non-porous and of an appropriate colour to enhance your confections.
- The amount of work you plan should fall into the time frame as you will be given service times (see below).
- All elements are to be produced on each day with no mis en place to be carried from one day to the next.
- Professional kitchen uniform must be worn at all times.

Please submit your shopping lists by the deadline given for the following tasks to the competition organiser. Competitors will need to bring all small equipment to the competition including any props for your display.

Acetates may be used – however the use of pre-printed acetates are strictly prohibited.

The detail

Agenda

- 9.00am set up 45 mins 1 Tutor/Lecturer is allowed to help.
- 9.45 judges briefing.
- 10am competition commences.
- 3pm competition finishes.
- 1.45-2pm service window for snacking bar.
- 2.40-3pm service window for all tea pastries.
- 3-4pm clean up time.
- 4pm leave competition room.

The task's (chocolates and tea pastries)

Competitors are to produce 8 (Eight) individual pieces of ONE type of moulded chocolate snacking bar.

- Line hollow moulds with tempered couverture, fill them with two different fillings and cap them off in the moulds to seal fully.
- To comprise two layers of contrasting textures.
- A selected flavour will be given to you on the morning of production; you must adapt your recipes to include and highlight this flavour ingredient, which should be obvious in the overall taste of the resultant chocolate bars.
- Your chocolate bars should not exceed the following dimensions: length 12cm, width 2.5cm and a height 1.5cm (excluding decorations).
- The coating should be pure tempered couverture, not adulterated with any other fats or oils, although cocoa butter can be added if required.
- Tempered dark, milk or white chocolate may be used, as you prefer.
- Decorations may consist of caramelized and candied fruit, herbs, nuts, chocolate and coloured cocoa butter. No marzipan or royal icing to be used.
- Structure sheets are allowed.
- No pre-made transfer sheets to be used.
- Service: The chocolate bars should be presented on platters which should be provided by the competitor, in the following quantities:
 - 1 platter of four (4) pieces for judging
 - 1 platter of four (4) pieces for Display
- All platters must contain similar pieces of the same type and be presented at the same time on the presentation table.

Layered slice tea pastry

- Competitors are to produce 12 portions of a layered slice. Must include sponge and be layered (opera fashion), glazed and cut by hand to produce a layered slice with a Width of 3cm and a Length of 7cm. **Two platters of six to be presented six for tasting and six for display.**
- Competitors will also be required to produce a mystery tea pastry item which will be revealed at the close of the competition on day one. **You will be given instruction on how to present this on the day.**

Marking and assessment

TBC

Competition rules

1. Standards of dress should be professional and adhere to health and safety standards.
2. Competitors will receive a health and safety briefing at the start of the competition.
3. Competitors will start and finish work as instructed by the judges.
4. All items must be presented within the allocated time.
5. All entries must be received by 20 Oct 2018 through the online portal.
6. All competitors must ensure their station is left clean and tidy.
7. Competitors must take a 30 minute break.
8. No pre-prepared items permitted.

Contact details

If you require further information please contact:

Katy Godsell

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Ffurflen C

Cyfarwyddiadau Ymuno

Rhanbarthol / Rownd Derfynol	Rhanbarthol
Cystadleuaeth a Lefel	Patisserie (Lefel Uwch) Rhan 1
Dyddiad	18 Ionawr 2019
Enw'r Lleoliad	Coleg Drenewydd (Rhan o Grŵp NPTC)
Cyfeiriad	Ffordd Llanidloes Y Drenewydd Powys SY16 4HU
Enw Cyswllt y Lleoliad	Mandy Carter
Rhif Cyswllt y Lleoliad	01686 614213/614504
E-bost Cyswllt y Lleoliad	mandy.carter@nptcgroup.ac.uk

Amserau	Gweithgaredd
8.30 yb	Cofrestru
9yb	Briffio
9.30 yb	Amser cychwyn y gystadleuaeth a manylion pellach i'w cadarnhau

Ble ydw i'n cofrestru?	Bwyty Themâu / Themes yn yr adran arlwyo
A fydd yna letygarwch i gystadleuwyr yn ystod egwyliau?	Bydd
Oes yna gyfleusterau ar gael i gefnogwyr?	Oes (cyfyngedig)



Cyfarwyddiadau ymuno

Dileer fel y bo'n briodol

Pa orsaf sydd agosaf i'r lleoliad?	Y Drenewydd
Rhifau Tacsï	Station Cars 01686 621818
A oes yna gyfleusterau parcio?	Oes
Cyfarwyddiadau a dolenni cyswllt defnyddiol	Bydd ffordd osgoi'r Drenewydd yn agor ym mis Tachwedd 2018. Os ydych angen unrhyw gyfarwyddiadau pellach yna cysylltwch â mi yn nes i'r dyddiad.
Gwestai	Gwesty Maesmwr Hall Caersws SY17 5SF 01686 688255 Gwesty Plas Dolforwyn, Abermiwl SY16 6JG 01686 630221

Rheolau'r gystadleuaeth

Rhaid i bob cystadleuydd a'u cefnogwyr sicrhau eu bod yn gyfarwydd â rheolau'r gystadleuaeth cyn cymryd rhan.

Iechyd a Diogelwch

Noder eich bod yn gyfrifol am gydymffurfio â'r gofynion iechyd a diogelwch a osodwyd gan drefnydd y gystadleuaeth a'r sefydliad sy'n cynnal y digwyddiad.



Ffurflen B

Briff y Gystadleuaeth – Rhan Un y Rownd Derfynol (Coleg Y Drenewydd NPTC)

Teitl a lefel y gystadleuaeth

Patisserie a Danteithion Lefel Uwch

Gofynion mynediad

Rhaid bod cystadleuwyr yn meddu ar y **lefel sgiliau** sy'n ofynnol i gwblhau'r tasgau canlynol o fewn y gystadleuaeth i lefel broffesiynol ac yn unol â chymhwyster Lefel 3. **Nid oes** rhaid bod cystadleuwyr yn gweithio tuag at gymhwyster lefel 3 ar hyn o bryd.

Amlinelliad o'r gystadleuaeth

Bydd y rhan hon o'r gystadleuaeth yn parhau drwy gydol y dydd. Caniateir 5.5 awr ar gyfer y gystadleuaeth.

Mae rhaid cyflwyno portffolio o'r cynhyrchion yr ydych yn bwriadu eu paratoi. Bydd angen cynnwys lluniau a brasluniau lliw o'ch gweledigaeth ynghyd â'r cyfan o'r ryseitiai (gan eithrio eitemau dirgel). Dylid rhoi'r portffolio hwn i'r beirniaid ar ddechrau'r diwrnod cyntaf.

Nodwch, os gwelwch yn dda

- Bydd y beirniaid yn cadw'r portffolio felly gwnewch yn siŵr fod gennych chi gopiau o'ch ryseitiai i'w defnyddio.
- Dylid dod â'r holl gynhwysion i'r gystadleuaeth wedi'u pwyso'n barod.
- Mae gofyn i chi hefyd ddarparu eich offer eich hunan er mwyn cwblhau'r tasgau. Bydd hyn yn cynnwys y cyfan o'r platiau. Mae rhaid i'r holl lestri bwrdd fod wedi'u selio ac yn ddifandwll (*non-porous*), ac o liw addas er mwyn gwella ymddangosiad y bwyd.
- Bydd amser yn cael ei nodi ar gyfer paratoi'r bwyd. Bydd amser penodol yn cael ei nodi ar gyfer gweini'r bwyd (gweler isod).
- Bydd rhaid paratoi'r cyfan o'r elfennau bwyd ar y diwrnod, Nid oes hawl i drosglwyddo gwaith paratoi *mis en place* o un diwrnod i'r llall.
- Mae rhaid gwisgo gwisg gegin broffesiynol drwy gydol yr amser.



Cyflwynwch eich bwydlenni a'ch rhestr siopa i drefnydd y gystadleuaeth erbyn y dyddiad cau a roddwyd ar gyfer y tasgau canlynol os gwelwch yn dda. Cyfrifoldeb y cystadleuwyr fydd dod â'r holl offer bach i'r gystadleuaeth, gan gynnwys unrhyw ategion ar gyfer eich arddangosfa.

Gellir defnyddio asetadau (*acetates*) – fodd bynnag, nid oes hawl i ddefnyddio asetadau sydd wedi'u hargraffu'n barod.

Y manylion

Agenda

- Gosod am 09.00 hyd at 45 munud. Mae caniatâd i un Tiwtor/Darlithydd i helpu.
- 09.45 beirniad yn gosod y tasgau.
- 10.00 y gystadleuaeth yn dechrau.
- 15.00 y gystadleuaeth yn gorffen.
- 13.45-14.00 ffenest wasanaeth ar gyfer bar byrbrydau.
- 14.40-15.00 ffenest wasanaeth ar gyfer teisennau te
- 15.00- 16.00 cyfnod glanhau.
- 16.00 gadael yr ystafell gystadleuaeth.

Y tasgau (siocledi a theisennau te)

Mae rhaid i gystadleuwyr gynhyrchu 8 (Wyth) darn unigol o UN math o far byrbryd siocled wedi'i fowldio.

- Llenwch y **mowldiau gwag gyda siocled wedi'i dempro**, llenwch nhw gyda dau lenwad gwahanol a'u **capio** yn y mowldiau i'w selio nhw'n llawn.
- I gynnwys dwy haen o weadau cyferbyniol.
- Bydd blas penodol yn cael eu rhoi i chi ar fore'r paratoi; mae rhaid i chi addasu eich ryseitiau er mwyn cynnwys ac amlygu'r blas hwn. Dylai hyn fod yn amlwg ym mlas cyffredinol y bariau siocled sy'n cael eu creu.
- Ni ddylai eich bariau siocled bod yn fwy na tua 12cm (hyd) x 2.5cm (lled) ac 1.5cm (uchder - yn eithrio addurniadau) o ran maint.
- Dylai'r gorchudd fod yn siocled *couverture* pur wedi'i **dempro** (*tempered couverture*) sydd heb gynnwys unrhyw fraster neu olew arall, er y gellir ychwanegu menyn coco.
- Gallwch ddefnyddio siocled gwyn, siocled tywyll neu siocled drwy laeth wedi'i dempro.
- Gall yr addurniadau gynnwys ffrwythau candi neu ffrwythau wedi'u caramleiddio, perlysiau, cnau, siocled a menyn coco lliw. Ni chaniateir i chi ddefnyddio marsipán nag eisin brenhinol.
- Caniateir taflenni strwythur (*structure sheets*).
- Ni ddylid defnyddio 'transfers' sydd wedi'u paratoi o flaen llaw.
- Gwasanaeth: dylid cyflwyno'r bariau siocled ar blatiau sydd wedi eu darparu gan y cystadleuydd. Dylai'r platiau fod o'r maint canlynol:
 - 1 plât gyda phedwar (4) darn ar gyfer cael eu beirniadu
 - 1 plât gyda phedwar (4) darn ar gyfer eu Harddangos



- Dylai pob plât gynnwys darnau tebyg o'r un math ar gyfer eu cyflwyno ar yr un pryd ar y bwrdd cyflwyno.

Teisen haenog ar gyfer Amser te

- Mae rhaid i gystadleuwyr baratoi 12 darn o sleis haenog. Rhaid cynnwys sbwng yn ogystal â bod yn haenog (dull opera) ac yn sgleiniog. Dylid torri'r deisen â llaw er mwyn gweld sleis haenog. Bydd y sleis tua gyda thrwch o tua 3cm a tua 7cm o ran hyd. **Ar gyfer eu cyflwyno bydd angen paratoi dau blât gyda chwe sleis ar bob plât. Bydd chwe sleis ar gyfer eu blasu a'r 6 sleis arall ar gyfer eu harddangos.**
- Bydd angen i'r cystadleuwyr hefyd i baratoi teisen ar gyfer Te nad oes neb wedi ei gweld er mwyn ei dangos ar ddiwedd y gystadleuaeth ar y diwrnod cyntaf. **Byddwch chi'n derbyn gwybodaeth ar sut i gyflwyno'r eitem hon ar y diwrnod.**

Marcio ac asesu

I'w cadarnhau

Rheolau'r gystadleuaeth

1. Dylai safon y wisg fod yn broffesiynol a bod safonau iechyd a diogelwch yn cael eu gweithredu.
2. Bydd cystadleuwyr yn derbyn cyfarwyddiadau iechyd a diogelwch ar ddechrau'r gystadleuaeth.
3. Bydd cystadleuwyr yn dechrau ac yn gorffen y gwaith yn unol â chyfarwyddiadau'r beirniaid.
4. Dylid cyflwyno'r cyfan o'r eitemau o fewn yr amser disgwylidig.
5. Rhaid derbyn pob cais erbyn xxxxxxxx drwy'r porth ar-lein.
6. Rhaid i bob cystadleuydd sicrhau bod eu gorsafoedd gwaith yn lân a thaclus.
7. Rhaid i bob cystadleuwyr gymryd egwyl 30 munud o hyd.
8. Ni chaniateir defnydd o eitemau sydd wedi'u paratoi eisoes.

Manylion cyswllt

Am wybodaeth bellach cysylltwch â:

Katy Godsell

Ffôn: 01938 555893/ 07813 140128

E-bost: katy@cambriantraining.com

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