



Sample Test Project

District / Zonal Skill Competitions

Skill- Cooking

Category: Social & Personal Services

Table of Contents

A. Preface	3
B. Test Project.....	4
C. Marking Scheme	5
D. Infrastructure List.....	7
E. Instructions for candidates	9
F. Health, Safety, and Environment	10

Section - A

A. Preface

Skill Explained:

The professional chef can work in a wide range of establishments including high-class restaurants, hotels, welfare caterings such as hospitals and residential homes, theme parks and industrial sites; providing catering services to guests and staff. These skills include menu compilation, food costing, purchasing, storage, and utilization of food commodities and their control, work/time management, planning, communication and managing a kitchen brigade. The chef in a high-class hotel or restaurant offering fine dining will need to demonstrate outstanding skills in food preparation and its presentation. Strict maintenance of the highest personal and food hygiene and safety are paramount always. Effective communication skills are essential for the chef.

Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

Total Duration: 4 Hrs

Section - B

B. Test Project

Module 1:

Description

A) Creme Florentine - Classical

- Prepare hot soup
- One garnish is a must
- 180 ml minimum
- Two portions to be served

B) Hot fish entree with hollandaise sauce– Classical

- 120 gms minimum (total plate w/ 60 % protein)
- One sauce to be served separately in a sauce boat
- Two portions to be served

Section – C

C. Marking Scheme

The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

- | | | |
|----------------|---|--------------------------------|
| 1. Measurement | - | One which is measurable |
| 2. Judgments | - | Based on Industry expectations |

Judgemental uses scale of 0-3. To apply the scale with rigor and consistency, judgemental must be conducted using

3. Benchmark (criteria) for detailed guidance for each aspect
 - 0-performance below industry standard
 - 1-performance meets industry standard
 - 2-performance meets and , in specific respects exceeds industry standard
 - 3-performance wholly exceeds industry standard and is judged as excellent

Aspects are criteria's which are judged for assessment

If maximum marks for Judgment criteria is 1 and if all 3 Experts (Juries) give 3 points to a candidate, the candidate will get 1 mark for that aspect. If 2 Experts give 3 and 1 Expert gives 2 points, then candidate will get $(3 + 3 + 2)/9 * 1 = 0.89$ marks for that aspect out of 1 mark.

Marking scheme: two sets of identical marksheets for two dishes to be given to jury

ASSESSMENT AND MARKING USING MEASUREMENT

Yes = full points, No = no points --- For each aspect

Marking scheme: two sets of identical mark sheets for two dishes to be given to jury

ASSESSMENT AND MARKING USING MEASUREMENT

Yes = full points, No = no points --- For each aspect

Marking Scheme

	Measurement	Judgment		
Hygiene	6			
Indenting	2			
Wastage				
Spoilt/Burned food	6			
Commodities	6			
	34		20	
Crème Florentine	Measurement	Judgment		

No spill/ finger prints	2			
Elements	2			
Portion size(no of plates and weight)	2			
Visual appeal		8		
Taste		10		
Clarification/color		4		
culinary skills		10		
Total	8	32	40	
Fish entrée w/ accompanying sauce	Measurement	Judgment		
No spill/ finger prints	4			
Elements	2			
Portion size(no of plates and weight)	2			
Visual appeal		8		
Taste		10		
texture		4		
culinary skills		4		
Total	14	26	40	
		Total	100	

Section - D

D. Infrastructure List

Infrastructure list	
S. No.	Item Name & Description
1	Sink unit
2	Refrigerator
3	Deep Freezer
4	Working Tables
5	Induction Burners
6	Fry Pans 10"
7	Fry Pans 8"
8	Spatula Wooden 12"
9	Chopping Boards 18"x12"x1.5" Green/ White
10	Chopping Boards 18"x12"x1.5" Red
11	Garnish Bowl SS Small
12	Mixing Bowl Medium
13	Induction Sauce Pans
14	lemon Squeezer
15	Measuring Jug 1 Lt. capacity
16	Kitchen Thermometer
17	Non-Stick Pan 10"
18	SS Kitchen Tongs
19	Perforated Spoon with Handle (Pony) 4" diameter
20	Garbage Can with Lid
21	Squeezy Bottle
22	Chinois (Conical Strainer)
23	Vegetable Grater
24	Weighing Scale
25	Whisk
26	Aluminium Foil
27	Cling Wrap
28	Kitchen Dusters
29	Knife 10" blade
30	Knife 5" blade
31	Peeler
32	Storage Pans with lid
33	Ladles
34	Spoons
35	Water Bottles
36	STEEL STOCK POT (4 ltr approx.)
37	STEEL SAUCE PAN (2 ltr approx.)
38	STEEL SAUTE PAN

39	CHEF KNIFE
40	CHEF KNIFE (THICK BLADE)
41	PALLET KNIFE
42	SHARPENING STEEL
43	WHISK
44	Hand blenders
45	Thermometers
46	Crockery
47	Platters
48	DUSTER or kitchen towels
49	MOP
50	CLEANING AGENTS
51	INVOICE FORMAT
52	WEIGHING MACHINE
53	STORAGE CONTAINERS
54	LPG Cylinders (Gas Bank)
55	Two Gas Burners & Griddle Plate
56	Oven (Gas / Electrical)
57	chiller and freezers
58	SS Kitchen Rack
59	Dry Storage Cabinet
60	Cease Fire/Fire Extinguisher

Meat and seafood	Dairy	Vegetables	Fruits	Nuts	Dry ingredients	wines	Spices
Red Snapper fish	Milk	Onion	orange	Pinenuts	corn flour	white wine	Mustard
	Amul Cream	Potato		Figs	Refined flour		cumin
	Parmesan	sweet potato		Apricots	refined oil		fennel
	Processed cheese	Tomato			extra virgin olive oil		whole dry chillies
	Eggs	Bell peppers			olive oil		coriander seeds
	butter	Spinach			Honey		nutmeg
	margarine	Celery			balsamic vinegar		garlic powder
	Rich cream	Leeks			bread crumbs		cinnamon
		Lemon			Black pepper		bayleaf
		Shallots			Sugar		Clove
		Ginger			Tomato puree		Cardamom
		Parsley			salt		Red chilli powder
		Peas (frozen)			Frozen berries		
		carrot					
		mint					
		basil					
		coriander					
		Garlic					
		Button mushrooms					
		Asparagus					
		Chives					

Section – E

E. Instructions for candidates

General Rules

1. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.

Section – F

F. Health, Safety, and Environment

1. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.