



Test project: Confectionary & Patisserie

Category: Social and Personal Services

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Section A

Skill Explained: A chef who oversees the preparation and baking of desserts and cakes, chocolates in a commercial kitchen. He or she develops dessert recipes and maintains an inventory of ingredients, while striving to achieve cost-efficiency for the restaurant. This Module is to ascertain the skills of dexterity / creativity of an individual.

Eligibility Criteria- Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition

Duration of Test project: 18 hrs

DAY 1		
Time	Hours	Kitchen
9.00 hrs	30 min	Open Conversation Experts – Competitor
9.30 hrs 9.30 hrs	4 hrs	Competition Starts
13.30 hrs 13.30 hrs	1 hr	Lunch
14.30 hrs 14.30 hrs	2 hrs	Competition resume
16:30 hrs 16.15hrs 16.30hrs		Presentation of Modelling Piece (Marzipan/Fondant)
16:30 hrs		Competition Ends

16.30 hrs	30 mins	Area cleaning and set up
17:00 hrs		

DAY 2

Time	Hours	Kitchen
9.00 hrs 9.30 hrs	30 mins	Experts – Competitor Open Conversation
9.30 hrs 13.30 hrs		
13.15 hrs 13.30 hrs	4 hrs	Competition Resumes
13.30 hrs 14.30 hrs		
13.30 hrs 14.30 hrs	1 hr	Lunch
14.30 hrs 14:30 hrs		
16.15 hrs 16.30 hrs	2 hrs	Competition resume
16.30 hrs 16:30 hrs		Pick up for Entremets
16:30 hrs		Competition Ends
16.30 hrs 17.00 hrs	30 min	Area cleaning and set up

DAY 3

Time	Hours	Kitchen
9.00 hrs 9.30 hrs	30 mins	Experts – Competitor Open Conversation
9.30 hrs 12.00 hrs	2.30 hrs	Competition Resumes
12.00 hrs 12.15 hrs	15min	Pick up for Bon Bon
12.15hrs 13.15hrs	1hrs	Competition Resumes
13.15 hrs 13.30 hrs	15min	Set up Presentation piece
13.30hrs		Competition Ends
13.30 hrs 14.00 hrs	30 mins	Area cleaning and set up

Section B: Test Project

THEME:

SUBJECT A: PETIT FOUR AND MINIATURES

Competitors are to produce one (1) type from the section Miniatures, individual cakes and petit fours consisting of 12 pieces of each type.

- The type of product will be pre-decided by the Competitors. Products must be executed using ingredients that will be available on the Ingredient List.
 - *Any ingredient that is not on the List can be brought in by the competitors but must be declared to the Jury during the briefing period.
 - *Similar ingredients that is already on the IL cannot be used.
- This could comprise anything outlined in the section entitled 'Miniatures, individual cakes, and petit fours' in the WSSS section of the Technical Description.
- The products should weigh between 30g – 45g each including all decorations.
- All products should weigh similarly, within the range above.
- Decorations and garnishes will be left to the Competitor's choice and should highlight the theme.

The products should be presented on platters which will be provided by the Competition Organisers.

All platters must contain similar pieces of the same type and be presented at the same time on the presentation table.

SUBJECT B: CHOCOLATE AND BON-BON

Competitors are expected to produce (2) different types of filled/piped/layered chocolates, 15 pieces of each type, and with the following restrictions:

- One variety is to be made by filling hollow chocolate moulds with at least two different fillings.
- One Variety of free choice and left to the competitor to decide that can showcase any new skill and personality.
- Nuts, fruits and ganache must feature in this selection somewhere.

Note: Dark, milk and white chocolate must be used throughout the module in any combination, showing the three chocolate types tempered for the coating or covering.

- Ten (10) pieces of each variety are to be presented within a glass platter (40 x 60cm), provided by the Competition Organizers (total 30 pieces).
- Five (5) of each variety are to be presented on a glass platter (20 x 30cm) provided by the organizers (total 15 pieces) for tasting.
- Both trays must contain similar pieces of each variety and be presented at the same time on the presentation table.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration, except for caramelized and candied fruit, herbs, nuts, etc.
- Each finished chocolate should weigh a minimum 10g and maximum of 15grams.
- Structure sheets are allowed.

SUBJECT C: ENTREMETS

Competitors must produce two (2) numbers of one entremets, both of free shape and content, one presented on a simple sugar stand, the other presented on a suitable cake board (to be sent for tasting):

- The weight of the tasting entremets should be a minimum of 800 grams and a maximum of 1000 grams, excluding decoration, including cake board.

- Flavour in the entremets are the competitor's choice.
- Both entremets must be coated on the outside using a free choice of recipes and techniques but must not be sprayed.
- One coated entremets is not to be decorated; this should be presented on a cake board provided by the competitor, placed on the platter provided by the Competition Organizers with a **portion** cut but not removed; left on the cake board (the whole undecorated entremets will be weighed and then taken for tasting).
- The entremets must not contain frozen products; the core temperature will be taken and noted upon presentation.
- One coated entremets is to be decorated to show the theme. This entremets must be presented on a simple sugar stand.
- The sugar stand can be made from sugar or isomalt and can be a maximum of 30cm in height.
- The sugar stand may include any techniques using boiled sugar/isomalt and can be further decorated with any hand-made sugar products made on the day (e.g.: pulled sugar, blown sugar, poured sugar, piped sugar, Royal icing, etc.).
- The theme should be apparent; the stand and entremet should complement each other.
- The use of forms and/or moulds is allowed.
- The stand must be presented at presentation time with the decorated entremet on it.
- Competitors should provide a plain flat clear (glass or acrylic) base, of relevant shape and size, on which to serve the sugar stand with the entremet on it.
- The design and development of these entremets and the sugar stand must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.

SUBJECT D : PRESENTATION PIECE - CHOCOLATE

Competitors are to design and produce a presentation piece of their choice using solely chocolate, incorporating techniques which could include pouring, moulding, brushing, polishing, sculpting, modelling chocolate, carving, piping, cutting and any other modern techniques. All three chocolates (dark, milk and white) must be used in the presentation piece, showing the three chocolate types tempered.

- The use of colours and spraying is allowed but pure tempered chocolate must be evident to show tempering skills, and minimal over spraying is advised
- A minimum of 3 techniques must be used
- The presentation piece must reflect the theme
- The use of forms and/or moulds is allowed but should be minimal

- The presentation piece to fit display size of 50cm x 50cm x 100cm (H) maximum, it should be a minimum of 75cm high.
- No external or internal supports are allowed; judges may break or pierce the presentation piece to ascertain this, if necessary.
- The design and development of this presentation piece must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.
- Service: present on the plinth (50cm x 50 cm) provided by the organisers, on the presentation table

SUBJECT E: MODELLING IN VARIOUS MEDIA –

MYSTERY SUBJECT

Using marzipan, Competitors are to make and present two (2) pieces of one type of hand modelled figurine. The required subject (which will be in line with the theme) will be specified at the start of the day during the group briefing, when the Competitor is timetabled to produce the models.

- The models should weigh a minimum 60 grams and maximum 80 grams.
- Each must look identical and be similar in weight, shape and colours.
- No external bases or additional show pieces are to be featured in the presentation.
- Each piece should stand alone so that it can be easily removed from the presentation platter (for weighing).
- Techniques may include air brushing, painting, flaming, and colouring of the paste.
- Spraying with chocolate and cocoa butter is not permitted.
- Moulds and presses cannot be used, and all work should be manually modelled by hand; however, the use of cutters and modelling tools is allowed.
- Only marzipan and sugar paste can be used except for small amounts of royal icing, colours and chocolate, which can be used for simple enhancements (such as eyes).
- No lacquer is allowed.
- Service: The models must be presented directly on a platter of 20 x 20 cm which will be provided by the Competition Organisers

SECTION C: MARKING SCHEME

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

- Measurement – One which is measurable
- Judgments - Based on Industry expectations
- Aspects are criteria which are judged for assessment

Patisserie and Confectionery							
Criteria				Mark			
		A	Mise en Place / Hygiene	10.00			
		B	Chocolates	18.00			
		C	Entremets	18.00			
		D	Miniatures	18.00			
		E	Presentation Piece	18.00			
		F	Modelling	18.00			
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judge Score	Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	Max Mark
A1	Day 1 Hygiene -	J	Day 1 Hygiene				1.00
				0	does not meet the industry standard		
				1	meets the industry standard		
				2	meets the industry standard and exceeds it in some respects		
				3	is excellent relative to the industry standard		

A2	Day 1 Waste - Health and Safety	J	Day 1 Waste - Health and Safety				1.00
				0	does not meet the industry standard		
				1	meets the industry standard		
				2	meets the industry standard and exceeds it in some respects		
				3	is excellent relative to the industry standard		
A3	Day 1 Waste - Management	J	Day 1 Waste - Management				1.00
				0	does not meet the industry standard		
				1	meets the industry standard		
				2	meets the industry standard and exceeds it in some respects		
				3	is excellent relative to the industry standard		
A4	Day 1 work organisation and management	J	Day 1 Work process - Preparation of semi-finished product				1.00
				0	does not meet the industry standard		
				1	meets the industry standard		
				2	meets the industry standard and exceeds it in some respects		
				3	is excellent relative to the industry standard		
A5	Day 2 Hygiene -	J	Day 2 Hygiene				1.00
				0	does not meet the industry standard		
				1	meets the industry standard		
				2	meets the industry standard and exceeds it in some respects		

				3	is excellent relative to the industry standard	
A6	Day 2 Waste - Health and Safety	J	Day 2 Waste - Health and Safety			1.00
				0	does not meet the industry standard	
				1	meets the industry standard	
				2	meets the industry standard and exceeds it in some respects	
				3	is excellent relative to the industry standard	
A7	Day 2 Waste - Management	J	Day 2 Waste - Management			1.00
				0	does not meet the industry standard	
				1	meets the industry standard	
				2	meets the industry standard and exceeds it in some respects	
				3	is excellent relative to the industry standard	
A8	Day 2 work organisation and management	J	Day 2 work organisation and management			1.00
				0	does not meet the industry standard	
				1	meets the industry standard	
				2	meets the industry standard and exceeds it in some respects	
				3	is excellent relative to the industry standard	
A9	Portfolio	O		Y/N	Presented on Day 1 at the start of the competition.	1.00

A10	Portfolio standard	J		0	Not Presentable		1.00
				1	Poorly Explained and not well illustrated		
				2	Illustrative but poorly explained		
				3	Explicitly detailed and well labelled		
					Criterion A	Total Mark	10
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judge Score	Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judge only)	Requirement or Nominal Size (Obj Only)	Max Mark
B1	Chocolates	O	Quantity	Y/N	correct quantity	15x3 types 45 pieces	2.00
B2		O	Variety	Y/N	all types produced	3 types	2.00
B3		O	3 colours tempered (white, Milk and Dark)	Y/N	Work with dark, milk and white couvertures	3 types colours	1.00
B4		O	Weight	Y/N	all correct weight	Minimum 10g Maximum 15g	2.00
B5		O	Time	Y/N	within the 10 minutes window		1.00
B6		O	Tempering / Lustre	Y/N	Temper chocolate in order to produce a product with shine and "Snap" that does not show signs of fat or sugar bloom.		2.00
B7		O	Moulding / Piping technique	Y/N	Pipe, fill, layer and dip chocolates with even size and character with regards to fillings. Produce and use ganache effectively.		2.00
B8		J	Texture of finished				2.00

			Chocolates				
				0	the range of chocolates is the same texture through		
				1	some thought has been applied to the texture		
				2	the texture of the chocolate is as described and is apparent		
				3	the texture exceeds the expectations of what is described		
B9		J	Taste of finished Chocolates				2.00
				0	severe lack of flavour as described		
				1	flavour is apparent but hard to ascertain		
				2	flavour is apparent but not balanced		
				3	all flavours have punch and are apparent, well balanced		
B10		J	Theme				2.00
				0	theme is not apparent		
				1	theme has been touched upon in some not all		
				2	the range of chocolates shows the theme justly		
				3	the range of chocolates shows the theme and exceeds expectations		
					Criterion B	Total Mark	18
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score	Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	Max Mark
C1	Entremets and	O	Time	Y/N	within the 10 minutes window.		2.00

	Sugar Piece						
C2		O	Size	Y/N	Produce sugar pieces to prescribed sizes.	Maximum height 30 cm	1.00
C5		J	Creativity				2.00
				0	lacks creativity and theme		
				1	shows the theme slightly but lacks creativity		
				2	shows good creativity and link to the theme		
				3	shows excellent creativity and link to the theme		
C6		J	Finesse/ Finishing				2.00
				0	finishing below standard		
				1	poor finishing		
				2	good finishing		
				3	excellent finishing		
C7		J	Composition of colours				2.00
				0	range of colours clash over the piece		
				1	colours are only used in their pure state over the piece		
				2	colours are blended well over the piece		
				3	excellent use of colour blending/matching to produce a display piece.		
C8		O	Temperature	Y/N	Between 7 to 11 degrees		
C9		O	Weight	Y/N	Ensure products are of consistent weight.		1.00
C10		J	Skills for decorating				1.00
				0	no decoration		
				1	decoration simple		

				2	commercial decoration		
				3	exceeds commercial standards and encompasses theme		
C11		J	Texture				2.00
				0	the entremets is the same texture through		
				1	some thought has been applied to the texture		
				2	the texture of the entremet is as described and is apparent		
				3	the texture exceeds the expectations of what is described and well balanced		
C12		J	Taste				2.00
				0	severe lack of flavour as described		
				1	flavour is apparent but hard to ascertain		
				2	flavour is apparent but not balanced		
				3	all flavours have punch and are apparent well balanced		
C13		J	Theme				2.00
				0	theme is not apparent		
				1	theme is loosely apparent		
				2	theme is composed in some but not all of the range		
				3	the complete range encompasses the essence of the theme and is apparent.		
C14		O	Portfolio	Y/N	As per Portfolio		1.00
					Criterion C	Total Mark	18
Sub Criteria	Sub Criteria	Aspect Type	Aspect - Description	Judg Score	Extra Aspect Description (Obj or Subj) OR	Requirement or Nominal	Max Mark

ID	Name or Description	O = Obj S = Sub J = Judg			Judgement Score Description (Judg only)	Size (Obj Only)	
D1	Miniatures & Petit Four	O	Quantity	Y/N	correct quantity produced	15 pieces	1.00
D2		O	Variety	Y/N	correct range produced	3 types	1.00
D3		O	Weight	Y/N	within weight parameter for all	between 30 to 45g	1.00
D4		O	Time	Y/N	within the 10 minutes window		1.00
D5		J	Texture				2.00
				0	the range is the same texture through		
				1	some thought has been applied to the texture		
				2	the texture of the range is as described and is apparent		
				3	the texture exceeds the expectations of what is described and well balanced		
D6		J	Taste				2.00
				0	severe lack of flavour as described		
				1	flavour is apparent but hard to ascertain		
				2	flavour is apparent but not balanced		
				3	all flavours have punch and are apparent well balanced		
D7		J	Techniques				2.00
				0	lack of techniques		
				1	limited number of techniques at least 2		
				2	varied range of techniques at least three		
				3	a wide range of techniques used at least four		
D8		J	Finishing				2.00

				0	finishing below standard		
				1	poor finishing		
				2	good finishing		
				3	excellent finishing		
D9		J	Decoration				2.00
				0	no decoration		
				1	decoration simple		
				2	commercial decoration		
				3	exceeds commercial standards and encompasses theme		
D10		J	Theme				2.00
				0	theme is not apparent		
				1	theme is loosely apparent		
				2	theme is composed in some but not all of the range		
				3	the complete range encompasses the essence of the theme and is apparent.		
D11		O	Portfolio	Y/N	As per Portfolio		2.00
					Criterion D	Total Mark	18

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judge Score	Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	Max Mark
E1	Chocolate Display	O	Time	Y/N	within the 10 minutes window		2.00
E2		O	Display piece height	Y/N	meets height requirements	maximum 30cm	2.00
E3		O	Tempering / Lustre	Y/N	Temper chocolate to produce a product		2.00

					with shine and "Snap" that does not show signs of fat or sugar bloom.	
E4		J	Theme			2.00
				0	theme is not apparent	
				1	theme has been touched upon in some not all	
				2	the range of chocolates shows the theme justly	
				3	the range of chocolates shows the theme and exceeds expectations	
E5		J	Display Piece / Creativity/Theme			3.00
				0	lacks creativity and theme	
				1	shows the theme slightly but lacks creativity	
				2	shows good creativity and link to the theme	
				3	shows excellent creativity and link to the theme	
E6		J	Display Piece / Different Techniques			2.00
				0	lack of techniques	
				1	limited number of techniques at least 2	
				2	varied range of techniques at least three	
				3	a wide range of techniques used at least four	
E7		J	Display Piece / Finesse			3.00
				0	finishing below standard	
				1	poor finishing	
				2	good finishing	
				3	excellent finishing	

E8		O	Portfolio	Y/N	As per Portfolio		2.00
					Criterion E	Total Mark	18

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score	Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	Max Mark
F1	Modelling	J	Creativity with theme				2.00
				0	Not presented or showing no originality or effective creativity to reflect the theme		
				1	Hand-crafted models quite basic and lacking imagination but of acceptable standard and reflecting the theme		
				2	Hand-crafted models with some originality and imagination, theme very apparent		
				3	Hand-crafted models lively and original, clearly demonstrating the requirements and theme to a level of excellence.		

F2		J	Techniques			2.00
				0	Not presented or low level of technical ability demonstrated.	
				1	Basic techniques used which are not inspiring but are acceptable.	
				2	Some different techniques/skills used to make and decorate the pieces to a good standard, as permitted within the specification.	
				3	Variety of different techniques/skills used to make and decorate to a superior standard, as permitted within the specification.	
F3		J	Colouring (no lacquer)			2.00
				0	Not presented or poor standard of colouring, not co-ordinated and not well applied.	
				1	Basic standard of colouring which is acceptable and well applied	
				2	Good standard of colouring which lifts the visual appeal.	
				3	Excellent composition of colours used	

					to enhance the visual appeal to an excellent standard		
F4		M	Moulding: Hand moulding, smooth and crack-free marzipan and, or, sugar paste.		If one piece has cracks and other is crack-free deduct 1 points		2.00
					If both pieces are cracked deduct 2 points		
F5		J	General impression of models overall				2.00
				0	Not presented or scruffy and not useable.		
				1	Lacklustre impact overall although useable and removable from the presentation platter		
				2	Good standard of elements and decorations used to create overall stylish character and visual impact as well as being removable from the presentation platter.		
				3	Excellent harmony of all elements and decorations used to create overall		

					dramatic character and visual impact as well as being removable from the presentation platter		
F6		M	Time management: (leaving stand)		Deduct mark if the stand vacated late.		1.00
F7		M	Time management (products): Presented within the ten-minute window specified on the timetable.		Deduct mark if presentation is outside of 10 minutes (either side).		1.00
F8		M	Quantity			2 pieces	2.00
F9		M	Similarity		Both models must be similar or lose whole mark		2.00
F10		M	Weight			60g - 80g	2.00
					Criterion F	Total Mark	18
					Competition	Total Mark	100

SECTION D: INFRASTRUCTURE LIST

Equipment II

Competitors can carry their tools and equipment, there will be a toolkit check by the organisers prior to the competition.

Equipments:

1. Blenders with whisk attachments-
2. Inductions
3. Robot coupe
4. Emulsifier
5. Hot Gun
6. Kitchen aid with attachments-08
7. Weighing scale
8. Gas Torch
9. Microwave
10. Spray machine with cup
11. Siphon gun
12. Refrigerators
13. Blast freezer
14. Deep freezer
15. Turn tables
16. Dehydrator
17. Whipper with gas cylinders
18. Timers
19. Sink with hot / cold water
20. Stainless Steel Table, 1800 x 600mm
21. Chocolate spray gun
22. Compressor with 3 x hoses with 1/8" - 1" male and female quick connectors

- 23. Fridge - Walk-in
- 24. Blenders – Table top
- 25. Chocolate Melting Kettle
- 26. Gas ranges

Tools/trays/moulds and mats:

Whisk	Ice cream scoop	plastic scrapper
Palate knives	Lemon squeezer	steel scrapper
pastry brush	peeler	scissor
Wooden spatula	melonballer	Nozzle
Grater	Handle strainer	Rolling pins big
Knives	Conical strainer	Ramekins (all sizes)
Drum strainer	Tongs	Bread moulds
Stock pots	Microwave bowls	Glasses
Non-stick pans	Litre jugs	Platters all sizes
Elevations	Turn table	Rectangle/square frames
Tart rings	Cake rings (5,6,7,8)	Cup cake trays
Full trays	Half trays	Perforated trays
Silicon mats full	Perforated silicon mats	Perforated half silicon mats
bon bon moulds	Chopping boards all colours	Paint brush
Tweezers		

Miscellaneous:

- Butter paper
- Cling wrap
- Hand gloves
- Silver foil
- Tissue roll

- Parchment paper
- OHP sheets
- Scale
- Stencil sheets
- Cellophane tape holder
- Cellophane roll
- Tooth pick

Additional Equipment

1. Work station (3*2)
2. SS Kitchen work tables with granite top
3. SS Sink with attached Taps or dedicated washing area
4. Rolling Pin
5. Assorted Cookie Cutter Set
6. Assorted Plunger Cutter
7. Modeling Tool Kit
8. Knives / Exacto Knives
9. Scales
10. Platters for Presentation
11. Cutting Boards (Not Chopping Boards)
12. Bowls (mini)
13. Paint Brush
14. Blow torch
15. Air Brush
16. Duster

Ingredients IL

Flour	Amul Cream
Atta	Cocoa powder
Corn flour	Hazelnut Filling
Corn flakes	Caramel Filling
Milk powder	Choco chips
Coconut milk powder	Almond flour
Vanilla essence	Almond flakes
Olive Oil	Pistachio
Sea salt	Hazelnuts
Baking powder	Raisins
Baking soda	Whole almonds
Caster sugar	Cinnamon powder
Grain sugar	Sesame seeds (White, Black)
Icing sugar	
Brown sugar	
Sunflower Oil	
Liquid glucose	
Salt	
Pectin	
Cake gel	
Semolina	
Invert sugar	
Gelatine powder	
Gelatine leaves	
Honey	
Coffee powder	
Desiccated coconut	

Cold Storage:	Chocolate Products:
Eggs	Vanleer - Dark
Milk	Vanleer – Milk
Raspberry filling	Vanleer – White
Blueberry filling	Van Houten – Dark
Cherry filling	Van Houten – Milk
Whip Cream	Callebaut Dark
Butter	Callebaut – Milk
Frozen Purees	Callebaut - White
Frozen berries	Cocoa butter

SECTION D: INSTRUCTIONS

Instruction to Competitors

1. Participants have 16 hours over 3 days (6 hours per day for days 1 and 2, 4 hours on day 3 plus 1 hour mandatory lunch break) to execute the given task
2. Competition Commences at 9.00 am each day
3. Competitors have an allotted window to place their products on to the platters presented by the organisers
4. Marks will be deducted if placed on platter after or before specified time
5. Lunch break is allotted for one hour. It is Mandatory for all competitors to leave the station.
6. a) Petit Four pick up from 12.30 pm to 1.00 pm (Day 2)
6. b) Modelling pick up from 3.00 pm to 3.20 pm (Day 2)

6. c) Entremet pick up from 3.40 pm to 4.00 pm (Day 2)

6. e) Bon Bon pick up from 1.30 pm to 1.45 pm (Day 3)

6. f) Presentation piece pick up from 1.45 pm to 12.45 pm (Day 3)

7. All competitors have 1/2 hour for cleaning and marks will be awarded for the same. Similarly, on the next day 30 min of cleaning time is awarded after the competition.