



Sample Test Project

District / Zonal Skill Competitions

Skill- Patisserie and Confectionary

Category: Social & Personal Services

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Section - A

A. Preface

Skill Explained:

A chef who oversees the preparation of desserts and the baking of cakes & morning bakeries, 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 figurine modelling and dexterity / creativity of an individual.

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: 3 Hrs

Section - B

B. Test Project

MODELLING IN VARIOUS MEDIA WITH THEME - FLORAL

Using marzipan and or, sugar paste (both pastes can be used together if wished) 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 pre-colouring of sugar paste/marzipan. Colours need to be made during the competition. Colours can be carried by the competitor, must be declared to the Jury during the start of the competition.
- No external bases or additional show pieces are to be featured in the presentation. No wires and skewers are allowed for internal support.
- 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. Competitor can bring their own tools and cutters as desired, which needs to be declared before the start of the competition to the Jury.
- Only marzipan and sugar paste can be used with the exception of small amounts of royal icing, colours and chocolate, which can be used for simple enhancements (such as eyes).
- No lacquer is allowed.
- Competitor can bring their own tools and cutters as desired, which needs to be declared before the start of the competition
- Service: The models must be presented directly on a platter which will be provided by the Competition Organizers

Section – C

C. Marking Scheme

The Assessment is done by awarding points by adopting two methods, Objective and Subjective.

- Measurement – One which is measurable
- Judgmental - Based on Industry expectations / Standard

Aspects are criteria's which are judged for assessment **Marking Scheme**

Assessment and Marking of Test Projects:

While assessing by adopting Judgment, the marks will be awarded from 3 for each aspect as under;

- 0: performance below industry standard
- 1: performance meets industry standard
- 2: performance mostly meets industry standard and exceeds industry standards sometimes
- 3: excellent or outstanding performance

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.

Refer Annexure – 1 for the Marking Scheme of the mentioned tasks.

Section - D

D. Infrastructure List

Equipment IL (Specific to Module A)

1. Work station (3*2 feet)
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 / Ecacto 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. Dusters

Ingredients IL (Specific to Module A)

17. 1. Fondant
18. 2. Marzipan
19. 3. Liquid Food Colours
20. 4. CMC Powder
21. 5. Corn Flour
22. 6. Icing Sugar

Section – E

E. Instructions for candidates

General Rules

1. Participants have 1.5 hours to execute the given task
2. The specific animal will be specified on the day of the competition. (Example - Elephant or Frog or Bear etc) Competitor needs to incorporate the floral theme and make two identical animal models based on the animal that will be declared to them on the day of the competition.
3. Competition may commence at 10.00 am and Finish at 11.30am.
4. Competitors have a 10 min window to place their models on to the platters presented by the organizers.
5. Marks will be deducted if placed on platter after or before specified time.
6. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
7. All participants, technicians and supporting staff will wear the required protective Personnel clothing

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.