

Pâtisserie and confectionery

1. Final task assignement

Contestants have to create an artistic display out of sugar and/or chocolate based, and 30 identical “mignardises” (lunchs). It shall be made up of chocolate and/or sugar. 20 of which shall be included in their creation. The remaining 10 will be handed out to the jury for evaluation.

The products must reflect the "Peace in the world" theme.

Pictures below are an example amount many others:



Create a display in sugar and/or chocolate

The display must be composed of 3 chocolate flowers minimum as well as sugar, brought by the contestant. Contestants must reproduce at least one flower on site. It will be decorated with sugar ribbons brought by the contestant. The contestant will have to reproduce at least one sugar ribbon on site. The sugar and or chocolate structure as well as any other manufacturing step must be done on site.

The pastillage can be brought already detailed and colored in the mass but not painted and glued.

Contestants will have to realize this production by respecting the theme "World peace".

Possibility to use other techniques (puffed sugar, packed sugar).

Dimensions regulation:

- ✓ The cake display must be a minimum of 80 cm high.
- ✓ The base will be of free dimension.
- ✓ The presentation table will be the same as the workplace.

Create 30 « mignardises »

- ✓ Sweet “mignardises” are small cakes that are usually found in the dessert cart in a restaurant. This one comes at the end of the meal generally of small size (lunch).
- ✓ Free flavor and shape.

- ✓ 20 “mignardises” will have to be added to the display created in module 1 and 10 others will be available for tasting.
- ✓ Contestants will have to realize this production by respecting the theme "Peace in the world".

2. Allocated time: 6H00

6 hours of competition.

3. Requirements

Contestants adhere to the safety and hygiene regulations of the catering service industry.

Organizers provide contestants with big equipment, dishes, food, expendable materials.

A contestant caught cheating, communicating with someone from the audience or using devices, will be fined five points on the first violation. The second violation leads to being removed from the competition.

4. Procedure

Both Cake Decorating and Patisserie and confectionary will take place on the same contest stand.

Day-1 (March 23rd): The day before the competition, contestants of both Cake Decorating and Patisserie and confectionary will be met by judges at the competition stand. There will be a briefing on the procedure and safety rules of the competition, working places will be assigned to contestants by lot. Lists of ordered products are checked.

Day 1 (March 24th): Contestants will be called one hour before the beginning of the competition for the preparation of their workspace.

Contestants have 6 hours to complete the task assignment.

5. Scoring criteria

N°	Items to be evaluated	O/S	Scoring scale
	Cake display sugar and/or chocolate <i>Présentoir en sucre et/ou chocolat</i>		50
01	Organization and work management <i>Organisation et gestion du travail</i>	S	3
02	Compliance with sanitation and personal hygiene <i>Respect des règles d'hygiène de bases</i>	S	3
03	Resource-saving <i>Gaspillage</i>	O	2
04	Tempering or sugar glazing <i>Tempérage ou satinage du sucre</i>	S	7
05	Delivery time control <i>Contrôle des délais de livraison</i>	O	2
06	Size Compliance <i>Conformité de la taille</i>	O	2
07	Reflection of the theme: the reflection of the declared theme is evaluated <i>Réflexion du sujet : la réflexion du sujet déclaré est évaluée</i>	O	3
08	Overall impression <i>Impression générale</i>	S	7
09	Style and creativity, visual impression <i>Style et créativité, impression visuelle</i>	S	7
10	Color composition: the color range is evaluated <i>Composition des couleurs : la gamme de couleurs est évaluée</i>	S	7
11	Work quality <i>Qualité du travail</i>	S	7
	Mignardises		50
12	Organization and work management <i>Organisation et gestion du travail</i>	S	3
13	Compliance with sanitation and personal hygiene <i>Respect des règles d'hygiène de bases</i>	S	3
14	Presentation time control: compliance with the presentation time is evaluated <i>Contrôle du temps de présentation : le respect du temps de présentation est évalué.</i>	O	2
15	Serving cleanliness <i>Propreté du service</i>	S	2
16	Respect of the number of products <i>Respect du nombre de produits</i>	O	2

17	Identity, reflection of the theme <i>Identité, reflet du thème</i>	S	2
18	Overall impression <i>Impression générale</i>	S	6
19	Style and creativity <i>Style et créativité</i>	S	4
20	Work quality <i>Qualité du travail</i>	S	3
21	Flavor combinations <i>Combinaisons de saveurs</i>	S	3
22	Harmony of flavors <i>Harmonie des saveurs</i>	S	7
23	Texture <i>Texture</i>	S	6
24	Tastes <i>Goûts</i>	S	7
TOTAL POINTS			100