

# WORLD SKILLS STANDARD SPECIFICATION

Skill 32

Pâtisserie and Confectionery





# THE WORLDSKILLS STANDARDS SPECIFICATION (WSSS)

## GENERAL NOTES ON THE WSSS

The WSSS specifies the knowledge, understanding, and specific skills that underpin international best practice in technical and vocational performance. It should reflect a shared global understanding of what the associated work role(s) or occupation(s) represent for industry and business ([www.worldskills.org/WSSS](http://www.worldskills.org/WSSS)).

The skill competition is intended to reflect international best practice as described by the WSSS, and to the extent that it is able to. The Standards Specification is therefore a guide to the required training and preparation for the skill competition.

In the skill competition the assessment of knowledge and understanding will take place through the assessment of performance. There will not be separate tests of knowledge and understanding.

The Standards Specification is divided into distinct sections with headings and reference numbers added.

Each section is assigned a percentage of the total marks to indicate its relative importance within the Standards Specification. The sum of all the percentage marks is 100.

The Marking Scheme and Test Project will assess only those skills that are set out in the Standards Specification. They will reflect the Standards Specification as comprehensively as possible within the constraints of the skill competition.

The Marking Scheme and Test Project will follow the allocation of marks within the Standards Specification to the extent practically possible. A variation of five percent is allowed, provided that this does not distort the weightings assigned by the Standards Specification.

## WORLDSKILLS STANDARDS SPECIFICATION

SECTION		RELATIVE IMPORTANCE (%)
1	Work organization and management	10
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"><li>• Basic principles involved in accurately combining ingredients to achieve optimum results and troubleshooting when results are not as planned.</li><li>• The manipulation of raw materials through production techniques</li><li>• Range of ingredients used in pastry work and confectionery including seasons, availability, costs, storage and use</li><li>• Colour applications, taste combinations and texture co-ordination</li><li>• Finesse and artistic appreciation in finishing products</li><li>• The importance of minimization of waste and of sustainability and respect for all ingredients</li><li>• The importance of effective team work and effective communication within the team and with customers</li><li>• Responsiveness to unexpected situations and demands</li><li>• Planning for good time management</li></ul>	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Check and prepare tools and equipment to maximize work flow and efficiency</li> <li>• Prioritize and plan work effectively to work within a given time</li> <li>• Show respect for raw materials and finished goods</li> <li>• Use ingredients cost effectively and to minimize waste</li> <li>• Pre-order goods and materials accurately for planned work</li> <li>• Demonstrate inspiration, gastronomic flair and innovation in design and work techniques</li> <li>• Work within a given theme</li> <li>• Follow detailed written and verbal instruction and copy from images</li> <li>• Produce a portfolio for clients that includes images of products and methods of making and presentation, along with a visionary statement if requested</li> <li>• React professionally and effectively to unexpected situations and requests</li> <li>• Formulate and substitute other ingredients to overcome unforeseen shortage</li> <li>• Communicate effectively with colleagues, teams, and clients</li> </ul>	
2	Food hygiene and health (including dietary), safety, and environment	10
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• Requirements for health including dietary and allergens, safety, and environment, food hygiene and legislation relating to the production, display and sale of products</li> <li>• Legislation and good practice relating to the use and care of speciality tools and equipment and safe working methods</li> <li>• The causes of deterioration of food</li> <li>• Quality indicators for fresh, preserved and dry goods</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Work hygienically, taking responsibility for regulations for food storage, preparation, cooking, and service</li> <li>• Pay attention to own cleanliness and appearance at all times</li> <li>• Observe all safety processes and requirements in relation to dietary and allergy information</li> <li>• Prepare accurate menus and account for obligatory declarations such as dietary and allergy information</li> <li>• Ensure all work areas and equipment are cleaned to the highest standards</li> <li>• Work safely and uphold accident prevention regulations</li> <li>• Use tools and equipment safely and within manufacturer's instructions</li> <li>• Store all commodities and made products safely and hygienically</li> </ul>	



3	<b>Cakes, gateaux, and entremets</b>	14
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"><li>• A comprehensive range of cakes, gateaux and entremets, classical and contemporary</li><li>• Methods of production, storage, and presentation of cakes, gateaux and entremets</li><li>• Specialist tools used in the production of cakes, gateaux, and entremets</li><li>• Range of ingredients used to produce and decorate cakes, gateaux, and entremets</li><li>• Variance in international customs and practices and dietary considerations</li></ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"><li>• Produce a comprehensive range of cakes using various techniques, types of cake and decorations</li><li>• Construct and finish a comprehensive range of gateaux demonstrating flair and innovation</li><li>• Produce a comprehensive range of entremets effectively incorporating such layers as sponge, biscuit, creams, custards, ganache, jellies, mousses, fruits etc.</li><li>• Produce cakes, gateaux, and entremets to a high quality for taste with appropriate combinations, texture, presentation and decoration</li><li>• Ensure yield products are of consistent and accurate size, weight, quality, and appearance, taking account of portion control and costs and minimizing waste</li><li>• Combine tastes, textures and colours effectively</li><li>• Present cakes, gateaux and entremets to maximize appeal and to be appropriate for the occasion, environment and style of service</li></ul>	
4	<b>Hot, cold, and iced desserts</b>	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"><li>• A comprehensive range of classical and contemporary hot, cold and iced desserts including methods of production, ingredients, alternative presentations, and costs of production</li><li>• Allergies and dietary restrictions</li><li>• The range of ingredients used to produce hot, cold and iced desserts, storage seasons, availability, and costs</li><li>• How hot, cold and iced desserts can be presented and served in a range of settings and occasions to reflect traditional/classical and contemporary trends</li><li>• The use and impact of raising agents including yeast, baking powder, egg whites, and any innovative, modern commodities</li><li>• The range and scope of hot, cold and iced dessert products</li><li>• Waste management when producing and serving hot, cold and iced desserts</li></ul>	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"><li>• Produce a comprehensive range of hot, cold and iced desserts to a consistently high standard with or without allergens and other dietary considerations</li><li>• Present plated desserts that are clean, appropriately flavoured, and textured, well-co-ordinated and innovative and balanced</li><li>• Present desserts for service for a range of settings and occasions such as street-food concepts, buffets, banquets and for fine dining</li><li>• Produce hot, cold, and iced desserts within time constraints and to a consistently high standard</li><li>• Follow instructions, recipes and dish specifications in order to produce desserts spontaneously by applying prior experience and knowledge</li><li>• React to ingredient shortages or changes and supplement appropriately</li><li>• Be mindful of over-production and how to utilise excess with other products</li><li>• Arrange methods which are feasible to the equipment available</li></ul>	
5	<b>Confectionery and chocolate</b>	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"><li>• Range of chocolate and confectionery items</li><li>• The methods of tempering chocolate couverture by manual techniques</li><li>• The types, qualities, and uses of various chocolate couverture and chocolate products</li><li>• The principle of producing a range of sugar based products, such as fruit jelly, marshmallow, nougat, nougatine, or any other specialities with a variety of sugars and sugar replacements to respond to dietary needs</li><li>• Sustainability and ethics of chocolate sources</li><li>• Safety issues when handling hot sugar products</li><li>• Dietary and allergen information about the ingredients being used to produce confectionery and chocolates and effective substitution possibilities</li></ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"><li>• Temper chocolate couvertures in order to produce a product with shine and “snap” that does not show signs of fat or sugar bloom</li><li>• Work with dark, milk, and white chocolate couvertures</li><li>• Pipe, fill, layer, dip, and coat chocolates and confectionery of even size and character using hand dipping forks</li><li>• Produce and use ganache effectively</li><li>• Present confectionery and chocolates with style for service or sale</li><li>• Store confectionery, chocolate and chocolate ingredients and products to maximize life and quality</li><li>• Produce and use decorations appropriately including caramelized and candied fruits, nuts, herbs, and chocolate shapes</li><li>• Accurately produce chocolates and confectionery to specific weights and sizes</li><li>• Produce and present a range of confectionery products using a variety of skills and ingredients and with regard to any overriding dietary factors</li><li>• Accommodate unexpected requests and plan work accordingly</li><li>• Work systematically and safely with hot products</li></ul>	



6	<b>Miniatures, individual cakes, and petits fours</b>	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• A comprehensive range of products, ingredients including dietary and allergy information, techniques and methods of presentation for miniatures, small cakes, and petits fours</li> <li>• Types of pastries, cakes, sponges etc. and their use in the production and presentation of individual cakes, pastries, miniatures, and petits fours</li> <li>• The use of raising agents for the production of miniatures, individual cakes, and pastries</li> <li>• Specialist tools and equipment used in producing miniatures, individual cakes, and pastries and petits fours</li> <li>• Storage and display of miniatures, individual cakes, pastries, and petits fours</li> <li>• The importance of portion control in a commercial catering operation</li> <li>• Hand piping and preparing products when moulds are not available</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Produce a comprehensive range of pastries and use them appropriately including puff, short, choux, sweet, sable, etc.</li> <li>• Produce a comprehensive range of individual cakes, biscuits and petits fours</li> <li>• Produce finished products within a brief to consistent and accurate quality, weight, and size</li> <li>• Produce miniatures, individual cakes, and petits fours based on sweet biscuits and cake combinations including: <ul style="list-style-type: none"> <li>• Dry cakes and pastries;</li> <li>• Glazed cakes;</li> <li>• Coatings;</li> <li>• Mousses;</li> <li>• Fillings;</li> <li>• Decorations;</li> <li>• Garnishes;</li> <li>• Fruits</li> </ul> </li> <li>• Present miniatures, individual cakes, and petits fours accordingly to market demands</li> <li>• Handle piping bag and tubes to produce and present individual products consistently</li> </ul>	
7	<b>Presentation pieces</b>	14
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The impact of a display or presentation piece</li> <li>• The situations where a presentation piece may be used</li> <li>• The impact of the environment (exposure to heat, light, exposure to dampness) on a presentation piece</li> <li>• The range of materials, tools and techniques that can be used to produce a presentation piece</li> <li>• Specific safety issues relating to sugar work and the handling of specialist equipment</li> <li>• How to achieve dramatic and adept results without relying on specialist-made moulds</li> </ul>	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Creative designs that reflect personal style or assigned to them and produce elegance with neat forms and finishing</li> <li>• Design presentation pieces demonstrating artistic flair, innovation whilst taking account of the client's needs and any restrictions related to the venue or environment</li> <li>• Produce a chocolate presentation piece employing techniques such as pouring, moulding, cutting, piping, brushing, polishing, and modelling chocolate</li> <li>• Produce a presentation piece using sugar employing techniques such as poured sugar, pulled sugar, blown sugar, moulded sugar, pastillage, nougatine, etc.</li> <li>• Colour sugar and chocolate pieces</li> <li>• Use specialist tools for sugar and chocolate work with minimum pre-made moulds</li> <li>• Work effectively from a brief and set own timescales within allotted periods Produce presentation pieces within prescribed sizes, adjust and manipulate to suit changes which may arise</li> </ul>	
8	<b>Modelling in various media</b>	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> <li>• The effect that the process of modelling and moulding has on materials used</li> <li>• The visual impact of displays using modelled forms</li> <li>• The range of materials that can be effectively used to produce modelled forms</li> <li>• Techniques and methods of modelling, moulding, colouring, and presenting modelled forms</li> <li>• Where and when modelling is effective and appropriate to use</li> </ul>	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> <li>• Hand mould smooth and crack-free marzipan and sugar paste forms to include a theme or topic assigned to them as figures, fruits, animals, flowers, etc.</li> <li>• Visualise and make the production of any piece as requested from the client verbally or pictorially</li> <li>• Produce hand-moulded forms to correct size and weight</li> <li>• Colour modelled pieces using a variety of techniques including air brushing, painting, flaming, and the use of colours</li> <li>• When appropriate, effectively use modelling tools such as cutters, moulds, and presses</li> <li>• Creative and harmonious design of figures in form and colour composition</li> <li>• Present stylish and co-ordinated displays of models</li> <li>• Decorate with Royal icing and chocolate to highlight features</li> <li>• Observe extreme health and safety procedures when hand-modelling</li> </ul>	
	<b>Total</b>	<b>100</b>