Test Project

Group B

Patisserie and Confectionery

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Introduction

This Test Project has been designed to consider modern trends and realistic work practices that could be required in a variety of establishments which produce patisserie and confectionery. It is important to remember that as a Pastry Chef, we need to be realistic with the time taken to produce decorated Master Pieces, to meet costs requirements and remain sustainable. This test project covers samples of products which are detailed in the WorldSkills Occupational Standards section of the current Technical Description. Master Pieces must be commercially viable and be produced within an 8-hour timeframe on each day of competition.

Competitors will adhere to the criteria below:

- A total of 16 hours production time spread over two days (eight hours per day) to produce all the modules described herein.
- Receive additional time allocated for set up of Kitchens.
- Respect the presentation times of each module detailed on the timetable (see the end of this Test Project)
- Acknowledge times will be strictly monitored by the judging committee.

Description of project and tasks

Theme

Where indicated on the module task specification, products should follow a theme relating to:

THE CHINESE PANDA

The giant panda, also known as the panda bear or simply panda, is a bear species endemic to China. It is characterized by its white coat with black patches around the eyes, ears, legs and shoulders.

The giant panda is a powerful symbol of China, representing peace, friendship, and conservation. It's a national treasure, and its gentle nature is often associated with tranquillity and unity. Pandas are also key figures in "panda diplomacy," where China uses gifting or loaning pandas to foster international relations and soft power.

- The theme must be VISUALLY apparent in all the products listed in odules A, B, C, D.
- Marks will be awarded for this aspect.

Definitions

PETITS FOURS: are small bite-sized confectioneries or pastries served with coffee after dessert.

TASTE: distinguishable flavours, which should be authentic to type and in balance with other flavours and tastes.

TEXTURE: physical composition, the appearance, and feel of surfaces or internal structures.

FINESSE: refinement and delicacy of performance, execution, or artisanship.

COLOURING: appearance including shade, tone, and colours; relating to artistically added colours as well as baking shades (as in Maillard reaction).

GENERAL IMPRESSION: the harmony of all elements, visual impact.

CREATIVITY: originality, expressive, and imaginative work.

DESIGN: composition, arrangement, and balance of elements.

THEME: representation and execution of the given theme.

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TECHNIQUES: complexity and innovation of different methods/skills used.

HEALTH AND SAFETY, HYGIENE: refer to the document provided by the Competition Organizer entitled Occupational Health and Safety Regulations.

SUSTAINABILITY: considerate storage/reuse/minimizing wastage/return of materials and recycling of consumables, disposables, and equipment.

Portfolio

These must be provided on C-1 and in addition, a portfolio must be presented on the table on C1 Group A and C3 Group B at the beginning of the shift.

Module A: Presentation Piece, The Chinese Panda

Module B: Celebration Cakes

Module C: Marzipan Modelling

Module D: Confectionary and Chocolate

Module F: Plated desserts

Portfolios should contain illustrations and/ or pictures of the following.

- Presentation Piece – Theme 'The Chinese Panda'
- Celebration Cake with hand-modelled decorations
- Cake Modelling Item – to be presented on the Celebration Cake
- Confectionary – Isomalt sugar work – Theme 'The Chinese Panda'
- Moulded Bon bons – Vegan chocolates
- Plated desserts – Assorted fruit tartlets

Portfolios should also include the criteria below:

- Explanations of the inspiration and development processes
- Labels that explicitly detail each component
- Recipes for each module, except where specific recipes are required to be used and have been provided to the Competitor
- One portfolio is sufficient for marking and should be written in English

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Instructions to the Competitor

Day 1 (8 hours total)

Module A – Presentation piece (themed) The Chinese Panda

Presentation Show Piece: Chocolate

Competitors are to design and produce a presentation piece using Tempered Chocolate. Different techniques should be incorporated and must include DARK, MILK, and WHITE Chocolate couvertures.

The Presentation Piece must reflect the theme.

Competitors will be provided the following amount of chocolate:

- 6 kg of dark chocolate
- 4 kg of milk chocolate
- 3 kg of white chocolate

- All three (3) chocolates must be clearly visible to show correct tempering.
- The use of colours and spraying is permitted but **must be minimal (the definition of minimal being 'the smallest amount, the least possible')**
- All colours used for spraying must be compliant with Health Authority regulations and therefore edible.
- The use of forms and/or moulds (including but not limited to polycarbonate, silicon and plastic) is allowed but **must be minimal, to allow hand modelling skills to be evident**
- The presentation piece should fit a display size of **50 cm (L) x 50 cm (W) x 80 cm (H) maximum, with a minimum height of 70 cm**
- No external or internal supports are allowed; judges may break or pierce the presentation piece to determine this, if necessary
- The design and development of the presentation piece must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the shift during which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.
- The design and development of the presentation piece must represent a commercially viable product. The time allocated to produce the presentation piece should be considered so the presentation piece reflects a reasonable industry timeframe.
- Service: present on the plinth (50 cm x 50 cm) provided by the Competition Organizer, on the presentation table.

Secret Item: Writing Skills

Competitors are to produce a plaque made from the chocolate provided, which must meet the criteria below:

- Plaque is to be made from either tempered dark, milk or white chocolate, or a combination.
- Plaque to be made from the chocolate supplied to Competitors to complete the Chocolate presentation piece.
- The dimensions for the plaque must be 20 cm (L) x 5 cm (H).
- Inscription is to be piped onto the plaque in chocolate.
    - Group B inscription 'WorldSkills Patisserie 2026'
- Plaque must be integrated into the final presentation piece.
- Competitors will be provided with the details on:
    - Group B on C1

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Day 1 (8 hours total)

Module B – Cakes, Gateaux, and entremets (themed) The Chinese Panda

Note: Competitors are to commence module B on Competition day 1 and will be permitted to complete module B on Competition day 2 for judging.

Celebration cakes: Produce a 2-tiered cake. The minimum components must be the following.

1. Butter cake/madeira
2. Buttercream for Coating/Masking the cake
3. Raspberry filling as a filling. The filling flavour to be **raspberry only.**

Competitors are to include all recipes in their presented portfolios. The below criteria must be met:

- The base dimensions of the cakes (round) must be
  - 18 cm or 7 inches (top tier)
  - 23 cm or 9 inches (bottom tier).
- The buttercream for filling and masking must be EITHER (Competitors' choice)
  - Italian Meringue Buttercream OR
  - Swiss Meringue Buttercream
  - Be used to fill AND mask both cakes
- The Raspberry filling (Competitors' choice of recipe) must
  - Be used as a filling in BOTH tiers of the celebration cake

The following criteria must be followed:

- Serve a **50 g portion** of buttercream for judging. The buttercream may be coloured, bearing in mind taste is important.
- Serve a **50 g portion** of raspberry filling separately for judging.
- The cakes should contain, and be completely coated in, buttercream which will be the external layer (no other glaze or coating should be applied).
- The bottom (base) cake AND the top tier cake must be left straight sided to demonstrate hand- masking skills. The top of both cakes must also remain flat/level.
- The cakes must be constructed/assembled and coated/masked by hand (not built in a cake ring or mould).
- No machinery is permitted to be used to coat the cake as it must be done by hand with a hand spatula and/or scraper.
- The cakes may be baked in a ring or tin.
- The internal structure of each cake should be identical.
- The smaller cake (top tier) must be placed on top of the bottom tier without any portion of the top tier protruding or extending over the top edge of the bottom tier. The top tier may be centred on the bottom tier as per the example photo below, or it may be positioned off centre.
- One slice of the bottom tier must be cut for tasting and left in the cake so that the appearance is whole when it is served (Temperature must be appropriate for tasting. **A frozen portion will not be accepted**). Judges may cut the top tier to ascertain it has been constructed the same as the bottom tier.
- In addition to the Cake Modelling Item (detailed in module C), the cakes can be decorated with additional hand-made decorations which should be placed or piped onto the buttercream. The following decoration mediums will be permitted.
- Buttercream, royal icing, sugar paste and/or marzipan, and colours can be used.

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- Base dimensions for serving the celebration cake should **not exceed 30 cm diameter**. A platter based on these dimensions will be provided for presentation. The cake should be left on a cake board and placed on the platter provided.
- **The total height of the finished Celebration Cake should not exceed 35 cm. This height restriction includes the stacking of the bottom and top tier AND the height of the cake modelling item/figurine if it is placed onto the top tier. (Note: The cake modelling item/figurine can be placed anywhere on the celebration cake).**
- You may bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake to create stability and support the top cake if required.
- The design and development of this presentation piece along with the Cake Modelling Item (module C) must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the shift during which these modules will be produced. Marks will be awarded for likeness as depicted in the portfolio.

Note: all decorations must be hand-made and/or piped and reflect the theme. THE CHINESE PANDA



Example of two-tiered buttercream cake

Competitors please note: The above photo is provided only to represent a base cake (bottom tier) that is larger than the top tier and where the top tier has been positioned centrally onto the bottom tier. It does not represent the maximum height restriction as stipulated in the Celebration Cake competition criteria.

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Day 1 (8 hours total)

Module C – Modelling in various Media

Cake Modelling Item: THE CHINESE PANDA

Using marzipan and/or sugar paste (both pastes can be used together if wished) you are to make and present the following:

- Two (2) pieces of one type of hand-modelled ornament to fit the style of your cake and represent the theme.
- The models should be as identical as possible.
- Both models are required to be presented for weighing and judging, on the platter provided, at the time stipulated on the timetable. Both models will be judged on **Day 1 of competition.**
- One (1) model is to be **incorporated on the Celebration Cake.** The incorporation of the model on the Celebration Cake must occur **after** both the models have been judged and weighed. After judging, the model being used on the Celebration Cake may be altered if required to suit the design and placement on the cake. **The Celebration Cake will be judged on Day 2 of competition.**
- Both models should weigh between **80 g and 100 g.**
- 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. **However**, small amounts of royal icing, colours and chocolate, will be permitted to be used for simple decorations and/or fine details.
- **No lacquer is allowed.**
- Portfolio: The cake topper must be identified and illustrated in the Portfolio along with the Celebration Cake.

Day 1 (8 hours total)

Module D – Confectionery and chocolate

Moulded Bonbons – Vegan chocolates

The following criteria must be followed.

- Present **20 x VEGAN**, ganache-filled moulded bonbons.
- Ganache filling to be Competitor's choice and must meet the requirements of a VEGAN product.
- Moulds are to be provided by the Competitors.
- A recipe sheet must accompany the vegan bonbons to identify the ingredients which have been used; a copy of the sheet must be presented on the presentation table at the start of the shift.
- Each Competitor must declare when they intend to make the vegan ganache filling so that strict observation can be made for marking (deviation from the vegan requirements will result in loss of marks).
- Presentation: within the 10-minute window time stipulated on the timetable, on the platter provided.

Day 2 (8 hours total)

Module B (Continued) – Cakes, gateaux, and entremets (themed) the Chinese Panda

Note: Competitors are to commence module B on Competition day 1 and will be permitted to complete module B on Competition day 2 for judging.

Module D – Confectionery and chocolate

ISOMALT SUGAR WORK: (THEMED): CHINESE PANDA

The following criteria must be followed.

- Sugar Pulling, Sugar Blowing AND casting techniques must be demonstrated.
- Final design must reflect the theme.
- Minimum height must be 30 cm.
- Maximum height must not exceed 40 cm.
- To be presented on a sugar base not exceeding 22 cm x 22 cm.
- 1.5 kg of isomalt will be provided, however you do not need to use the full amount.
- Presentation time: within the 10minute window stipulated on the timetable.
- A 22 cm x 22 cm board will be provided to present the fully assembled presentation piece.

Day 2 (8 hours total)

Module E – Miniatures, Individual cakes, and Petit Four

Secret items: Petits fours: Sable Checkerboard Biscuits.

Competitors must:

- Use the recipes supplied; judges will study the recipe you are working from to ascertain compliance.
- Creaming method must be used to produce the sable checkerboard paste. All ingredients will be provided.

For this task, Group B Competitors will be required to complete the following:

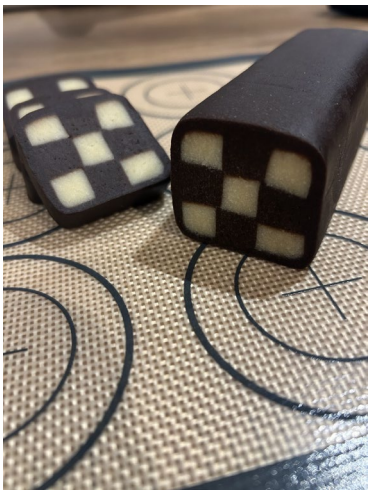
- Checkerboard Sable biscuit withfour strips of chocolate sable paste and 5 strips of vanilla sable paste. Competitors are not permitted to exceed this number of strips and must produce a checkerboard pattern.
- Encase checkerboard pattern in **chocolate sable paste**. See example photo below.

The following criteria apply.

- Present ten (10) finished pieces that are square in shape.
- Each piece is to be as near identical as possible.
- Finished Product weight: 15-20 g each
- Serve them at the time stipulated on the timetable.
- Present on the platter provided.

Note: Due to the low required yield, excess/wastage of the sable paste is to be expected but should try to be minimized. Excess sable paste is to be wrapped, labelled and stored in the cool room for evaluation by judges.

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Checkerboard Sable – Chocolate

Module F – Hot, cold, iced, and plated desserts

Plated Desserts: Four plated assorted fresh fruits tartlets

Using the supplied sweet short pasty recipe prepare four (4) tartlets that are baked with a layer of almond cream and filled with pastry cream (crème Patisserie) and the fresh fruits provided (See module F recipes).

Additionally, using the supplied ingedients (listed in module F recipes) you will be required to garnish/finish your four (4) plated tartlets. The finishing of each tartlet is to be identical. You are not expected to use all the listed ingredients.

The following criteria must be followed.

- Present four (4) plated assorted fresh fruit and pastry cream tartlets, suitable to serve as banquet desserts.
- Competitors will be provided with 6cm wide diameter, perforated tart rings.
- Using the tartlet rings provided, line them with sweet short pastry and bake them with a layer of almond cream (using the recipe provided).
- Fill with pastry cream (using the recipe provided), and the fresh fruits provided. Construction and presentation are to be free choice.
- You will be provided with 100 g of each type of fresh fruit. **However, each tartlet must be decorated with not more than a total combined weight of 50g of fruit. You do not have to use all four (4) of the fruits supplied.**
- The remaining fruit (fruit not used on top of the tartlets) and the additional ingredients listed in module F recipes can be used to garnish/finish the plated tarts. You do not have to use all the listed ingredients.
- All tartlets should be as near as identical as possible.
- 50 g of pastry cream from the recipe must be presented for tasting separately.
- Each Competitor will receive one box of ingredients and will only be permitted to use ingredients from their box. Competitors are not expected to use all the ingredients; they should use as required.
- Work within the quantities allocated in the box; nothing can be added.
- Serve the tartlets on the white plates provided; they must all be plated in the same style.
- All ingredients, tartlet moulds, piping bags and piping tubes will be provided for this task.

Note: Due to the low required yield, excess/wastage of the sweet short pasty is to be expected but should try to be minimised. Excess sweet short pasty is to be wrapped, labelled and stored in the cool room for evaluation by judges.

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Recipes for module E

Checkerboard Biscuits.

Sable checkerboard biscuits

RECIPE PRODUCTION			
1 cm x 1 cm thick squares			
1.	Butter (unsalted) Caster sugar Salt	170 g 95 g 1 g	Allow the butter to soften. Using the machine bowl and beater, cream group 1 until mixture is light, approx. 6-10 minutes on 2nd speed.
2.	Egg Vanilla essence	55 g 3 g	Add egg in two additions. Allow each addition to clear. Scrape down.
3.	Plain Flour	250 g	Add to group 2, blend on 1st speed to form a smooth paste. Do not over mix.
	Total Weight	**575 g**	

Chocolate biscuit

GROUP	INGREDIENTS	MASTER AMOUNT (G)	METHOD
1.	Butter (unsalted) Sugar Salt	180 g 95 g 1 g	Allow the butter to soften. Using the machine bowl and beater, cream group 1 until mixture is light, approx. 6-10 minutes on 2nd speed.
2.	Egg Vanilla essence	55 g 3 g	Add in two additions. Allow each addition to clear. Scrape down.
3.	Plain Flour Cocoa powder	235 g 25 g	Add to group 2, blend on 1st speed to form a smooth paste. Do not over mix.
	Total weight	**594 g**	

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Production process

- Allow the paste to rest for 20 minutes.
- Pin the vanilla paste 1 cm thick.
- Pin the chocolate paste 1 cm thick.
- Cut 1cm wide strips from both the vanilla and chocolate short paste.
- Use five strips of vanilla and four strips of chocolate short paste, lightly brush with water and stack together to form a square with checkerboard pattern (square, bar shape).
- Press together firmly then place in fridge to set.
- Pin the remaining chocolate paste and wrap/encase the checkerboard design. Return to the fridge to set.
- Slice the log every 1 cm, place onto a prepared baking tray.
- Bake at 170°C for 15 minutes, or until baked.

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Other

- Two days before the Competition commences (C-2), Competitors will have their groups, shifts and stations assigned (these will have been generated randomly by the WorldSkills automated system to allocate varying groups each day of two shifts (one shift per Competitor, per day).
- They will have an opportunity to visit the workspaces and to receive general information.
- All Competitors must unload their toolbox and suitcase equipment onto a trolley. Nothing more than the trolley will be allowed. Toolboxes will be removed from the stand and will not be available until the last day once the Competition has ended.
- Group A Competitors may set up their workstations and prepare utensils and any other cooking equipment on Familiarization Day (C-2) within a 30-minute timeframe.
- Trolleys belonging to Group B will be stored in a locked room until needed for their Competition shift.
- Each day (except Competition day 1 – see above) Group A Competitors will set up their equipment trolley in their station for 30 minutes in the morning before their shift starts. Their equipment trolley must be promptly removed at the end of their time slot (am). Group B will then have 30 minutes to set up their equipment trolleys at the start of their Competition shift (p.m.). See the timetable.
- Note that during set-up:
  - no food materials are to be handled.
  - no scaling is allowed.
  - Competitors must set-up alone, without assistance from Experts.
- At the end of each Competition day Competitors who have completed their competition during the second shift that day must promptly remove their own equipment from the workstation, place it onto the trolley provided and store it in the lock-up room provided.
- At the end of each shift, Competitors must ensure that the workstation is left with all the equipment provided by the Competition Organizer ready for the next Competitor; the equipment and the area must be left in a clean and useable condition; marks will be awarded for this.
- Recipes can be taken from any cookbook or from personal collections of recipes except when instructed to use specific recipes provided.
- Technological devices with internet access are not permissible on the stand. This includes mobile telephones, laptops, smart watches etc.
- Observation of the presentation times is crucial. Even if products are unfinished, it is advised to serve whatever has been produced, to achieve some marks.

- When production time has ended, Competitors will immediately commence the 30-minute cleaning and replenishing time to ensure the station is fully cleaned and equipped for the next Competitor. Personal equipment must be removed onto the trolley provided to each Competitor and taken to the room allocated for trolley storage. Marks will be awarded. No module products can be handled during this time.

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Equipment, machinery, installations, and materials required

Please refer to the Technical Description (TD) pages 20 – 28 which contains itemized and illustrated small personal equipment allowed to be brought in the toolbox.

Many of these items will be useful to complete the Test Project and will vary between Competitors in type and quantity depending on their preferences and module designs (where the modules are declared in this Test Project). The only items not featured on this list which will be required for module B are listed below*.

Where small equipment for mystery elements is not listed in the Technical Description, specific equipment will be provided. To further help with Mystery elements please see the list below of items which Competitors should bring with them in their personal equipment (taken from the list in the TD).

Please note you can bring as much from the Technical Description list as required and which will fit on the trolley provided (no toolboxes will be accessible after they have been unloaded, until the end of the Competition).

ITEM	QUANTITY	MATERIAL	DESCRIPTION	NOTES
*Support rods for celebration cake	4 – 6 Depending on size and shape of cakes	Plastic	These may be inserted to help the structure remain stable when the smaller tier is placed on the top of the larger tier	Optional
*Cake boards/drums	2 x Celebration cakes	Optional	To fit the size and shape of cake designed	This will support the cake in the making and should remain in place when the cake is presented on the platter
Personal Equipment (from the list in the Technical Description) to be included in the toolbox which may ease work for the mystery items:				
Pastry brushes	1 piece	Bristle or silicone	Medium brush	Optional. Could double-up from sugar work
Pastry cutters	1 set	Plastic or metal	Small set of 10	Optional, but recommended
Microscales or measuring spoons	1 set		To weigh or scale very small amounts accurately	Recommended

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Timetable

GROUP A C1	GROUP A C1	GROUP B C2	GROUP B C2
9:00 a.m. to 12:00	9:00 a.m. to 12:00	9:00 a.m. to 12:00	9:00 a.m. to 12:00
01:30 p.m. to 06:30 p.m.	01:30 p.m. to 06:30 p.m.	01:30 p.m. to 06:30 p.m.	01:30 p.m. to 06:30 p.m.
8 hours	8 hours	8 hours	8 hours

Group A: Total hours 16 hours

Group B: Total hours 16 hours

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