第 46 屆國際技能競賽第 2 階段國手選拔賽
競賽試題(說明)

（註：本公開試題在競賽時得有百分之三十之調整）

1. 本試題為參考國際技能競賽(WorldSkills)西點製作職類試題修改訂定。
2. 競賽時間為 16 小時，選手須依試題規範於時限內完成各項工作。

Introduction

This Test Project has been designed with consideration to modern trends and realistic work practices that could be required in a variety of establishments which produce patisserie and confectionery.

Competitors will have a total of 16 hours production time spread over 3 days to produce all the Modules described herein. They must respect the presentation times of each Module detailed on the timetable (see at the end of this Test Project). Times will be strictly monitored.

Theme

Where indicated on the Module task specification, products should follow a theme relating to “Wedding”. The theme must be VISUALLY apparent in all the products of the Modules A, B, C, D, E.

Portfolio

These must be presented on the presentation table at the start of the day1, on which Competitors will produce and present the products:

Module A – Modelling (2 hours)

Module B – Chocolate (3 hours)

Module C – Miniatures (3 hours)

Module D – Entremets (3.5 hours)

Module E – Presentation Piece (Chocolate showpiece) (4.5 hours)

They should include explanations of the inspirations and development processes.

All components should be labelled explicitly, recipes are optional but recommended.

Instructions to the Competitor

•All Competitors must unload their toolbox and suitcase equipment onto a trolley. Nothing in excess of 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 (besides microwave and big size air compressor).
•Note that during set-up: no food materials are to be handled, no scaling is allowed.
•Technological devices with internet access are not permissible on the stand, this includes mobile telephones, laptops, smart watches etc.

Description of project and tasks
【Day One】

MODULE A – MODELLING (2 hours)

- Make and present three (3) types of hand moulded forms (e.g. figures/animals/fruits etc...) in marzipan and or sugar paste (both pastes can be used together) following the theme. Two of each type should be produced and each type must be similar in weight, shape and colours. The modelling should weight 50±10 grams.
- They must be presented directly on a sliver plater.
- 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 glass presentation platter. 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 done by hand; however, the use of cutters and modelling tools is allowed.
- Only marzipan can be used with the exception of royal icing, colours and chocolate, which can be used for decoration.
- No lacquer allowed.

MODULE B – CHOCOLATE (3 hours)

- Three (3) different types of filled/piped/layered chocolates, 12 pieces of each type, are to be produced with the following restrictions:
- One variety is to be made by filling hollow chocolate moulds with at least two different fillings.
- One variety is to be piped individually and dipped completely in a way that demonstrates the piping skills of the Competitor.
- One variety is of free choice.
- 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, and present in the recipes .
- Chocolate pieces are to be presented within a platter, provided by the Competition Organizers.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration, with the exception of caramelized and candied fruit, herbs, nuts, etc...
- Each finished chocolate should weigh a minimum 10g and maximum of 15grams.
- Structure sheets and food color are allowed.

【Day Two】

MODULE C – MINIATURES (3 hours)

- Each Competitor is to produce and present 3 varieties of Miniatures (cakes, biscuits, crèmes and mousses, etc.) consisting of 36 pieces in total (12 of each type).
- The miniatures should weigh between 20 to 30g each including all decorations.
- Fillings, coatings, glazes, decorations and garnishes will be left to the Competitor's choice.
- A tray will be provided by the Competition Organizer.

MODULE D – ENTREMETS (3.5 hours)

- The weight of the tasting entremet should be a minimum of 900 grams and a maximum of 1100 grams, excluding decoration, including cake board.
- Fruit should be the prominent flavour in the entremets – nuts cannot be used as a fruit flavour.
- Both entremets must be coated on the outside using a free choice of recipes and techniques, but must not be sprayed.
- One coated entremet is to be undecorated; 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 entremet will be weighed and then taken for tasting).
- The entremets must not contain frozen products (when served); the core temperature will be taken and noted upon presentation. It was decided in a vote with the Experts that the serving temperature will be left to the discretion of each Competitor but should be within 4 – 14°C
- One coated entremet is to be decorated to show the theme. This entremet must be presented on a simple sugar stand. A sugar art show piece decoration must present on top of the entrement, this show piece should be less 20% than of the entremet
- The sugar stand can be made from sugar or isomalt and should 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 (eg pulled sugar, blown sugar, poured sugar, piped sugar, Royal icing etc).
- The theme should be apparent on a sugar art piece, entremet and the stand should complement with 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 competition day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.

【Day Three】

MODULE E – PRESENTATION PIECE (Chocolate) (4.5 hours)

- Competitors are to design and produce a presentation piece of their choice using solely chocolate couverture, incorporating techniques which could include pouring, moulding, brushing, polishing, sculpting, modelling chocolate, carving, piping, cutting and any other modern techniques. All three chocolate couvertures (dark, milk and white) must be used in the presentation piece, showing the three chocolate couverture 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 60~100cm high.
- No external or internal supports are allowed; judges may break or pierce the presentation piece to ascertain this, if necessary.
- Present on the plinth (60cm x 60 cm) provided by the organisers, on the presentation table.
- 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 competition day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.