

第 47 屆國際技能競賽第 2 階段國手選拔賽 競賽試題(說明)

職類名稱：32 西點製作

第 1 頁，共 5 頁

(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 2023 歐洲世界技能競賽(EuroSkills 2023 Gdańsk)試題與 2022 世界技能競賽特別版(WorldSkills Competition 2022 Special Edition)試題訂定。
2. 競賽時間(含清潔及復原)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 was developed with reference to EuroSkills 2023 Gdańsk and WorldSkills Competition 2022 Special Edition.

All of your products should follow a theme of “Taiwan images”. The theme must be VISUALLY apparent in all the products of the modules A, B, C, D, and E.

Competitors have sixteen (16) hours, spread over three days, to produce all of the modules described below. They must meet the presentation times of each module detailed on the timetable.

Theme

This test project was developed with reference to EuroSkills 2023 Gdańsk and WorldSkills Competition 2022 Special Edition.

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

Portfolios

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

Module A – Presentation Piece (Sugar showpiece)

Module B – Miniatures

Module C – Entremets

Module D – Modelling

Module E – Chocolate

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

Portfolio Description:

1. Is to contain illustrations or pictures of all your product designs.
2. Should include explanations of your inspirations and development processes.
3. All components should be labelled explicitly, recipes are optional but recommended.
4. One portfolio for each module is sufficient for marking.

Description of project and tasks 項目和任務說明

【Day One】 【第一天】 8/31 (四)

MODULE A – Presentation Piece (Sugar showpiece) (5hours)

Design and create a Sugar showpiece display using the theme of "Taiwan Images". Various sugar crafting techniques are to be used. Each is to be within 50 cm in length and 50 cm in width, and within the size at the highest point of the work between 70 and 100 cm.

- At least four innovative and varied sugar craft techniques must be used in the design of the sugar craft display. The four techniques are to be listed in your portfolio.
- You are not allowed to bring any materials or finished products nor detailing accessories, or semi-finished products. You may bring in food colorings. You will receive zero (0) points if you break these rules.
- The competitor may bring their own cardboard, models, and special equipment, but only with the permission of the judges.
- The organizer will provide a 60cm long and wide acrylic board, on which to serve the presentation piece.
- The design and development of the Sugar showpiece must be represented in your portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in your portfolio.

【Day Two】 【第二天】 9/1(五)

MODULE B – MINIATURES (3 hours)

Produce and display a total of thirty-six (36) pieces (12 pieces each) of 3 types of miniatures (e.g. cakes, biscuits, creams, and mousses) in the “Taiwan Images” theme.

- 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.
- Miniature products will be presented in 2 ways:
The first presentation is for tasting, provide five (5) pieces of all three (3) types on the tray provided the Organizer.
The second presentation is for display. You will provide seven (7) pieces of all three (3) types on the tray provided the Organizer.
- The design and development of these miniatures must be represented in your portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in your portfolio.

MODULE C – ENTREMETS (3 hours)

Competitors must produce two (2) fruit entremets (both alike) of free shape and content, one presented with decorations on a plain flat base, and the other presented on a suitable cake board, both provided by the Organizer.

- One entremet for tasting will: the weight of the tasting entremet should be a minimum of 800 grams and a maximum of 1000 grams, excluding decoration but including the cake board provided by the Organizers.
- The sugar craft decoration on the decorated cake is based on the theme of "Taiwan Images".
- Fruit should be the prominent flavour in the entremets.
- 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 not to be decorated; this should be presented on a cake board provided by the Organizers. The undecorated entremet must be cut for serving but not removed from the cake. The whole undecorated entremet will be weighed and then taken for tasting.
- The entremets must not contain frozen products; the core temperature will be taken and noted upon presentation.
- Core temperature is measured and recorded during your presentation. The serving temperature will be determined by each participant, core temperature should be between 4°C and 14°C.

- One coated entremet is to be decorated to show the “Taiwan Images” theme. This entremet must be presented on a plain flat base provided by the Organizer.
- Sugar decoration shall not exceed 20 percent of the total volume of the cake.
- The design and development of these entremets must be represented in your portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in your portfolio.

【Day Three】 【第三天】 9/2 (六)

MODULE D – MODELLING (3 hours)

Make and present three (3) types of hand moulded forms in marzipan following the theme “Taiwan Images”.

- Two (2) forms are required for each type.
- Each moulded form should weigh a minimum of 60 grams and maximum 80 grams.
- Each must look identical and be similar in weight, shape, and colors.
- 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 presentation plate provided by the Organizer (for weighing).
- Techniques may include air brushing, painting, flaming, and coloring 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 with the exception of small amounts of royal icing, colors, and chocolate, which can be used for simple enhancements (such as eyes).
- No lacquer is allowed.
- The models must be presented directly on the plate provided by the Organizers.
- The design and development of these models must be represented in your portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in your portfolio.

MODULE E –Chocolate (2 hours)

Make and present three (3) different handmade chocolate designed and produced chocolate showpiece in a space 40cm long, 40cm wide, and within 30~40cm at the highest point. The chocolates will use the theme of “Taiwan Images”.

- Make 3 different types of chocolates, twelve (12) pieces each, thirty-six (36) pieces in total, the weight of each handmade chocolate including decorations should not exceed 15 grams.

- The three (3) types of chocolates are as follows:

First, one variety is to be made by filling hollow chocolate moulds with at least two different fillings.

Second, one variety is to be piped individually and dipped completely in a way that demonstrates the piping skills of the Competitor.

The third type of chocolate is of free choice.

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 in your portfolio.

- No ready-made transfer sheets are to be used.
- The appearance, organization, size, and decoration of each type of chocolate should be the same.
- No sugar, or marzipan work is allowed as decoration, with the exception of caramelized and candied fruit, herbs, nuts, etc...
- The chocolate showpiece must be presented using at least four innovative and varied chocolate crafting techniques, and the four techniques must be listed in your portfolio.
- The finished chocolate will be presented in two (2) ways:

The first type is for tasting provide five (5) pieces of all three (3) types on the tray provided by the Organizer.

The second type is for display. Provide seven (7) pieces of all three (3) types on the chocolate showpieces, the tray will provided by the Organizers.

- The finished product for display must be decorated and show your techniques in your portfolio. for scoring. The Organizer will provide a 40cm long and wide acrylic panel for the display of the finished chocolates.
- The competitor may bring their own models and special equipment, but only with the permission of the judges.
- The design and development of these chocolates must be represented in a portfolio with illustrations and displayed on your presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in your portfolio.