

TEST PROJECT / PROJET D'ÉPREUVE

BAKING
PÂTISSERIE
TEAM CANADA SELECTION

POST- SECONDARY /
NIVEAUX POSTSECONDAIRE

PURPOSE OF THE CHALLENGE

To measure the competitor's job readiness and highlight the excellence and professionalism in the area of confectionary and pastry work.

SKILLS AND KNOWLEDGE TO BE TESTED

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection, mixing, make-up procedures, methods of finishing, baking and presentation.

The confectioner/pastry competitor will also be tested on their work efficiencies as they have to present products at specified times.

During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene and organization.

Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?
- Do they have a significant quantity of extra product or mise en place?
- Did they have to re-make a product a second time?

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the judges at the end of each competition day.

The competitor's ability to work on their own and adapt to changing equipment and environment is essential for success.



DURATION OF COMPETITION

Competitors have 16 hours to produce all of the products described below. They are free to organize all of their work as they wish, but they must respect the presentation times of each product.

Three Day Contest

Competition Day 1

Arriving at 1:15 p.m., and set up from 1:30 p.m. – 2:00 p.m., between 1:45 p.m. – 2:00 p.m. judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time at 2:00 p.m. Competition is 2:00 p.m. to 6:30 p.m. Clean-up is 6:30 p.m. to 7:00 p.m. Competition area must be emptied and sanitized by 7:00 p.m.

Competition Day 2

Arriving at 7:30 a.m., and set up from 7:45 a.m. – 8:00 a.m. Between 7:45 am – 8:00 a.m. judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Part 1 - Start time at 8:00 a.m. - Competition is 8:00 am to 10:30 a.m. Lunch 10:30 p.m. – 11:30 a.m.

Part 2 – Start time at 11:30 a.m. – Competition is between 11:30 a.m. - 4:00 p.m.

Clean-up is 4:00 p.m. to 4:30 p.m. Competition area must be emptied and sanitized by 4:30 pm.

Competition Day 3

Arriving at 7:30 a.m., and set up from 7:45 a.m. – 8:00 a.m. Between 7:45 am – 8:00 a.m. judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time at 8:00 a.m. Competition is 8:00 am to 12:30 p.m. Clean-up is 12:30 p.m. to 1:00 p.m. Competition area must be emptied and sanitized by 1:00 pm.

PRESENTATION TIMETABLE

Presentation Timetable			
Competitor #1	Day 1	Day 2	Day 3
Module B – Cakes, Gateaux, and Entremets	6:20–6:30 p.m.		
Module C – Hot, Cold, Iced, Plated Desserts		10:20–10:30 a.m.	
Module D - Confectionery and Chocolate		3:50–4:00 p.m.	
Module E – Miniature, Individual Cakes, and Petit Fours		10:20–10:30 a.m.	
Module F – Chocolate Presentation Piece			12:20 – 12:30 p.m.
Module G - Modelling	6:20–6:30 p.m.		



DOCUMENT USE



THINKING

PRESENTATION TIMING

Competitors have a 10-minute window to present their products as indicated in each Section. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will not be judged and will receive a zero. Once the products are presented on the judge's presentation table no alterations can be made, with the exception of the Chocolate Presentation Piece, which may be assembled on the presentation table at the competitor's discretion.

WORKSTATION

During the set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, small wares, and equipment in the competitors set up time.

All toolboxes will have to be moved to a designated common area within the competition site.

The Baking Skills Competition will be carried out with one workstation per Competitor. Competitors will always work at the same assigned workstation.

Neither Skills/Compétences Canada nor Skills/Compétences Canada NTC members will be liable for any missing equipment if they are left in the competition area overnight. Competitors may choose to leave their tool boxes at their own discretion.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation empty, clean and sanitized ½ hour or 30 minutes after their competition end time.

They must ensure that the workstation is left with all the equipment provided by the organizers, the equipment and the area must be left in a clean and useable condition - marks will be deducted from their last module of the day if this is not the case.

Chocolate/Couverture and colored cocoa butters can be placed in the competitor's heating unit/kettle over night from competition day one (1) to day two (2) and to day three (3).



COMPETITORS PORTFOLIO

Competitors will be equipped with a simple portfolio in English or French and will be presented on their bench at the beginning of each competition day.

Each competitor will bring four (4) copies of their Portfolios, which includes:

- Title page
- Competitor introduction
- Description of use of theme in required products.
- Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in grams/kilograms.
- Competitors must have pictures in their booklets of all the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio.

THEME: 'ROARING 20's'

The theme 'Roaring 20's' needs to be in Sections B, D, F and G. For Sections B & F and G with respect to the Cakes, Gateaux, Entremet, Presentation Piece and Modelling, the theme needs to be VISUALLY apparent in the decoration and the showpiece.






DEFINITIONS

- Roaring 20's: visual art created in public locations, usually unsanctioned artwork executed outside of the context of traditional art venues
- TASTE: distinguishable flavors, which should be authentic to type and in balance with other flavors 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 regarding shade, tones and colors; relating to artistically added colors 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: Roaring 20's
- 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.

ROLLING TOOLBOXES

- Competitors are able to bring in small wares and small equipment as they require to produce their products
- Each competitor can bring two toolboxes.
- At the end of competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area to be stored in the designated area or removed completely by the competitor.
- The toolboxes need to be on wheels because we need to ensure removal from site is done quickly and efficiently.
- Competitors are not allowed to bring more than can fit in to the two toolboxes.
- When you arrive, there should be nothing on top of or attached to the toolbox.

These are examples; the toolboxes can look different but the maximum size of **1.2 m³** must be adhered to.

<p>Tool Box 1</p> 	<p>Length - 0.85 m Depth - wide 0.7 m Height - 0.1 m</p> <p>Total 0.6 m³ The size is including the wheels</p>
<p>Tool Box 2</p> 	<p>Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m</p> <p>Total 0.32 m³ The size is including the wheels</p>
<p>Tool Box 3</p> 	<p>Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m</p> <p>Total 0.36 m³ The size is including the wheels</p>

MODULE A – WORK ORGANIZATION AND MANAGEMENT

Competitors will be assessed based on the following criteria's:

- Accuracy of scaling and production techniques
- Finesse and artistic appreciation in finishing
- Minimization of waste
- Communication
- Responsiveness to unexpected situations
- Organization of tools and equipment
- Planning and time management
- Inspiration, gastronomic flair, and innovation in design and work techniques

- Portfolio

Competitors will be assessed based on the following criteria's:

- Hygiene
- Responsiveness to working conditions
- Safety
- Cleanliness of workstation
- Safe use of tools
- Accuracy of formulas and declaration of all dietary and allergy information



MODULE B – CAKES, GATEAUX AND ENTREMETS

Celebration Cake - Day 1 (4.5 Hours Total)

Must be presented between 6:20 - 6:30 p.m.

- The Theme of Competition must be represented in the overall decoration of the cake. The theme "ROARING 20'S" must be visually apparent.
- The minimum components are:
 - Sponge/Genoise cake
 - Buttercream – French, Swiss or Italian
 - Fruit cream
- Competitors are to make 1 x 8" and 2 x 4" Sponge Cakes
- Serve a 50 g portion of butter cream and 50 g portion of fruit cream in a separate portion for judging.
- Flavours are of free choice.
- The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. Decoration is to be in alignment with the theme: ROARING 20'S
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame or tin.
- Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.
- One slice of the undecorated 4" cake must be cut for tasting and placed on a provided plate.
- The 8" and one 4" cake will be used for the two-tier cake which is to be iced and decorated. The second 4" cake is to be wrapped in resinite after the slice of cake has been removed and left undecorated and placed on the judges table for tasting.
- Skills Canada will provide a 10" (25.4cm) drum board. Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.

MODULE C – HOT, COLD, ICED AND PLATED DESSERTS

Plated Dessert - Day 2 (2.5 Hours Total)

Produce two 5" x Three Tier Dacquoise Cakes layered with Two Layers of Genoise Sponge and Mousseline Cream

A portion of the products are to be used to produce two 5" Dacquoise Cakes and 6 Verrine Cups in Module E.

- Produce Dacquoise for both the Dacquoise Cake and Verrine Cups
Pipe 6 x 5" Dacquoise disks for the Dacquoise Cake and disks for the Verrine Cups
- Produce Genoise Sponge for both the Dacquoise Cake and Verrine Cups
Bake 2 x 5" Genoise Sponge Cakes to be used in the Dacquoise Cake and the Verrine Cups
- Produce a flavored Mousseline for both the Dacquoise Cake and Verrine Cups, noting that different flavors can be incorporated at the finishing, you can have a different flavor for the cake and the Verrine's.
- Competitors must split the Dacquoise, Mousseline Cream and Pastry Cream prior to adding flavors or nuts, then for the Dacquoise Cake and the Verrine's have different flavors and nuts and textures in the finished product.
- Garnish is free style
- One 5" cake will be portioned into 6 and the second cake will be left whole uncut for presentation purposes. The competitor will plate 6 slices on 6 plates. The competitors can garnish/sauce/decorate the 6 plated desserts from any ingredients provided.



All ingredients and specialist equipment will be provided for this task. Competitors are not required to use all the ingredients provided but must adhere to the master formulas provided. Additional flavors, or inclusions are permitted to the master formula from the list of ingredients below.

Ingredient Box:

Ingredient	Quantity	Ingredient	Quantity	Ingredient	Quantity	Ingredient	Quantity
All Purpose Flour	500g	Golf Leaf Gelatin	5 ea.	Mascarpone Cheese	1 cont.	Ruby Chocolate	500g
Butter Unsalted	4 lbs.	Granulated Sugar	1kg	Milk	2L	Rum	60g
Corn Starch	300g	Ground Almonds	250g	Milk Couverture Chocolate	500g	Vanilla Bean Paste	50g
Cream of Tartar	10g	Ground Hazelnuts	250g	Orange Zest	50g	Whipping Cream	1L
Dark Couverture Chocolate	500g	Hazelnut Paste	200g	Passion Fruit Puree	200g	White Couverture Chocolate	500g
Feuillettine	100g	Icing Sugar	1 kg	Pineapple Fresh	1	Whole Almonds	250g
Fine Coconut	200g	Lavender	10g	Pistachio Paste	200g	Whole Hazelnuts	250g
Fresh Eggs	3 Dozen	Lemon Zest	50g	Raspberry Fresh	1 pint	Whole Pistachio	500g
Fresh Mint Leaves	1 Bunch	Mango Fresh	1	Raspberry Puree	200g	5" Cake Ring	2
Gianduja Chocolate	500g	Mango Puree	200g	Rose Water	50g	6 Verrine Cups	2
						Roll of 60 MM Acetate	1



DOCUMENT USE



THINKING



NUMERACY

The formulas provided will make enough product for both the Dacquoise Cake and the Verrine's.

Genoise Sponge Cake

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Egg Large Fresh		254	284.60		9	
Sugar, Fine Granulated		137	153.30		4 ¾	
Flour, All Purpose		89	100.00		3 ¼	
Corn Starch		37	41.00		1 ¼	
Butter, Unsalted		9	10.00		0 ¾	Melted
		526	588.90	1	2 ½	

Method:

1. Warm egg and sugar to 27° - 31°C, place in bowl and whisk to ribbon stage.
2. Sift flour, cornstarch, and gently fold into the sponge.
3. Stream in the melted butter while gently folding.
4. Deposit into well greased pans.

Dacquoise

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Nut, Hazelnut Filberts Ground		111	995.00		4	
Sugar, Icing		111	995.00		4	
Flour, All Purpose		11	100.00		0 ½	
Egg Whites		139	1,245.00		5	
Sugar, Fine Granulated		45	400.00		1 ½	
Cream of Tartar		2	20.00		0	
		419	3,755.00		14 ¾	

Method:

1. Combine ground hazelnuts and icing sugar in a bowl (if using whole nut first toast them, let cool and process with the icing sugar).
2. Whip the sugar and egg whites with the cream of tartar to stiff peaks.
3. Fold the egg foam and hazelnut-sugar mixture together, and spread the batter on a parchment-lined half-sheet pan, or lightly grease the inside of a cake ring and pipe the mixture in concentric circles starting from the center.
4. Bake at 350F (177C) in a convection oven with the vent closed for 5 minutes, open vent and continue baking for another 25 minutes.

Pastry Cream

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Milk, 2%		911		2	0 ¼	
Sugar, Fine Granulated		146			5 ¼	
Egg Yolk		219			7 ¼	
Corn Starch		66			2 ¼	
Flavour, Pure Vanilla Extract		18			0 ¼	
Butter, Unsalted		328			11 ½	
	1	688		3	11 ½	

Method:

1. Combine the milk and sugar in a saucepan and bring to a boil.
2. Combine the cornstarch and yolks to make a slurry and temper into the hot mixture in step 1; return to heat and continue cooking for 1 - 2 min until mixture has thickened.
3. Remove from heat, then add vanilla and butter, ensuring it's well incorporated.
4. Cool and cover with plastic cellophane wrap.

Praline Mouseline

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Butter, Unsalted		299			10 ½	Room Temperature
Pastry Cream - Rich Variety with Egg Yolk [00406.1]	1	506		3	5	Room Temperature
Praline Paste Hazelnut		195			7	
	2			4	6 ½	

Method:

1. In a mixer fitted with a paddle attachment, whip room temperature butter until it becomes light and airy.
2. Add room temperature pastry cream and praline paste.
3. Mix together on second speed for a minute, scrape the bowl and continue to mix until a smooth consistency is achieved.

MODULE D – CONFECTIONERY AND CHOCOLATE

Chocolates – Themed Day 2 (4.5hours Total)

Competitors are to produce 20 (twenty) individual piped chocolate bonbons, hand dipped in tempered couverture.

- Make chocolate bonbons individually piped (not piped as a length and then cut).
- They must contain 2 different layers of your choice; one layer should have a crunchy texture.
- Hand-dip the bonbons in tempered couverture chocolate.
- Decorate them to reflect the theme.
- They should all be the same in structure, size, weight and decoration.
- The bonbons should weigh a maximum 14g each piece including decoration.
- 2 platters of ten (10) pieces. One for judging and one for the presentation table. Both completed platters to be presented at the same time.

MODULE D – CONFECTIONERY AND CHOCOLATE (ii)

Moulded bonbons: Present 20 x **Dairy Free**, ganache-filled moulded bonbons (Dairy Free; excludes the use of dairy products (milk and milk derivatives)).

- Moulds will be provided.
- Produce Dairy Free bonbons in the moulds provided, filled with dairy free ganache and at least one other layer which may consist of another ganache or crunchy layer, or gelee or other product providing it is dairy free.
- A formula sheet must accompany the dairy free 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.
- Tempered
- Each Competitor must declare when they are intending to make the dairy free fillings so that strict observation can be made during the production of the fillings (deviation from the dairy free requirements will result in loss of marks).
- Presentation: within the 10-minute time window stipulated on the timetable, on a platter provided.



MODULE E – MINIATURES, INDIVIDUAL CAKES, AND PETITS FOURS

Miniatures, Individual Cakes, and Petit Fours - Day 2 (2.5 Hours Total)

Verrine's: Using the formula's provided to produce 6 Verrine Cups.

A portion of the products are to be used to produce the Verrine Cups and the Dacquoise Cake in Module C.

- Produce Dacquoise for both the Dacquoise Cake and Verrine Cups
Pipe 6 x 5" Dacquoise disks for the Dacquoise Cake and 12 disks for the Verrine Cups
- Produce Genoise Sponge for both the Dacquoise Cake and Verrine Cups
Bake 2 x 5" Genoise Sponge Cakes to be used in the Dacquoise Cake and the Verrine Cups
- Produce a flavored Mousseline for both the Dacquoise Cake and Verrine Cups, noting that different flavors can be incorporated at the finishing, you can have a different flavor for the cake and the Verrine's.
- Competitors must split the Dacquoise, Mousseline Cream and Pastry Cream prior to adding flavors or nuts, then for the Dacquoise Cake and the Verrine's have different flavors and nuts and textures in the finished product.
- Garnish is free style

All ingredients and specialist equipment will be provided for this task. Competitors are not required to use all the ingredients provided but must adhere to the master formulas provided. Additional flavors, or inclusions are permitted to the master formula from the list of ingredients below.



Ingredient Box:

Ingredient	Quantity	Ingredient	Quantity	Ingredient	Quantity	Ingredient	Quantity
All Purpose Flour	500g	Golf Leaf Gelatin	5 ea.	Mascarpone Cheese	1 cont.	Ruby Chocolate	500g
Butter Unsalted	4 lbs.	Granulated Sugar	1kg	Milk	2L	Rum	60g
Corn Starch	300g	Ground Almonds	250g	Milk Couverture Chocolate	500g	Vanilla Bean Paste	50g
Cream of Tartar	10g	Ground Hazelnuts	250g	Orange Zest	50g	Whipping Cream	1L
Dark Couverture Chocolate	500g	Hazelnut Paste	200g	Passion Fruit Puree	200g	White Couverture Chocolate	500g
Feuilletine	100g	Icing Sugar	1 kg	Pineapple Fresh	1	Whole Almonds	250g
Fine Coconut	200g	Lavender	10g	Pistachio Paste	200g	Whole Hazelnuts	250g
Fresh Eggs	3 Dozen	Lemon Zest	50g	Raspberry Fresh	1 pint	Whole Pistachio	500g
Fresh Mint Leaves	1 Bunch	Mango Fresh	1	Raspberry Puree	200g	5" Cake Ring	2
Gianduja Chocolate	500g	Mango Puree	200g	Rose Water	50g	6 Verrine Cups	2
						Roll of 60 MM Acetate	1



The formulas provided will make enough product for both the Dacquoise Cake and the Verrine's.

Genoise Sponge Cake

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Egg Large Fresh		254	284.60		9	
Sugar, Fine Granulated		137	153.30		4 ¾	
Flour, All Purpose		89	100.00		3 ¼	
Corn Starch		37	41.00		1 ¼	
Butter, Unsalted		9	10.00		0 ¼	Melted
		526	588.90	1	2 ½	

Method:

1. Warm egg and sugar to 27° - 31°C, place in bowl and whisk to ribbon stage.
2. Sift flour, cornstarch, and gently fold into the sponge.
3. Stream in the melted butter while gently folding.
4. Deposit into well greased pans.

Scale:

5" Sponge 250g

Dacquoise Cake

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Nut, Hazelnut Filberts Ground		111	995.00		4	
Sugar, Icing		111	995.00		4	
Flour, All Purpose		11	100.00		0 ½	
Egg Whites		139	1,245.00		5	
Sugar, Fine Granulated		45	400.00		1 ½	
Cream of Tartar		2	20.00		0	
		419	3,755.00		14 ¾	

Method:

1. Combine ground hazelnuts and icing sugar in a bowl (if using whole nut first toast them, let cool and process with the icing sugar).
2. Whip the sugar and egg whites with the cream of tartar to stiff peaks.
3. Fold the egg foam and hazelnut-sugar mixture together, and spread the batter on a parchment-lined half-sheet pan, or lightly grease the inside of a cake ring and pipe the mixture in concentric circles starting from the center.
4. Bake at 350F (177C) in a convection oven with the vent closed for 5 minutes, open vent and continue baking for another 25 minutes.

Pastry Cream

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Milk, 2%		911		2	0 ¼	
Sugar, Fine Granulated		146			5 ¼	
Egg Yolk		219			7 ¼	
Corn Starch		66			2 ¼	
Flavour, Pure Vanilla Extract		18			0 ¼	
Butter, Unsalted		328			11 ½	
	1	688		3	11 ½	

Method:

1. Combine the milk and sugar in a saucepan and bring to a boil.
2. Combine the cornstarch and yolks to make a slurry and temper into the hot mixture in step 1; return to heat and continue cooking for 1 - 2 min until mixture has thickened.
3. Remove from heat, then add vanilla and butter, ensuring it's well incorporated.
4. Cool and cover with plastic cellophane wrap.

Praline Mouseline

INGREDIENTS	KG	G	%	LB	OZ	NOTE
Butter, Unsalted		299			10 ½	Room Temperature
Pastry Cream - Rich Variety with Egg Yolk [00406.1]	1	506		3	5	Room Temperature
Praline Paste Hazelnut		195			7	
	2			4	6 ½	

Method:

1. In a mixer fitted with a paddle attachment, whip room temperature butter until it becomes light and airy.
2. Add room temperature pastry cream and praline paste.
3. Mix together on second speed for a minute, scrape the bowl and continue to mix until a smooth consistency is achieved.



DOCUMENT USE



THINKING



NUMERACY

MODULE F – PRESENTATION PIECE

Chocolate Presentation Piece – Day 3 (4.5 Hours Total)

Competitors are to design and produce a presentation piece of their choice using solely chocolate couverture, incorporating techniques, which could include pouring, molding, 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 colors 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 “**Roaring 20’s**”
- The use of forms and/or molds is allowed but should be minimal.
- The presentation piece to fit the maximum display size of 50cm x 50cm x 100cm (H) maximum, it should be a minimum of 75cm high.
- No external or internal supports are allowed; judges may break or pierce the presentation piece to ascertain this, if necessary.
- 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 day on which the product will be produced. Marks will be awarded for likeness as depicted in the portfolio.

Service: present on a base (37cm round) provided by the Competition Organizer’s, on the presentation table.



DOCUMENT USE



THINKING



NUMERACY

MODULE G – MODELLING IN VARIOUS MEDIA

Marzipan Figurines Themed- Day 1 (4.5 Hours Total)

Competitors are to produce two (2) hand molded Marzipan Figurines.
Cake topper:

Using marzipan and, or sugar paste (both pastes can be used together if wished) you are to make and present 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 near too identical as possible.
- One of the models should be served separately for weighing and judging, on the platter provided, at the time stipulated on the timetable.
- The other model should be incorporated on the Celebration Cake (and may be removed for weighing by the judges).
- Both models should weigh between 80g and 100g.
- 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 except for small amounts of royal icing, colours and chocolate, which can be used for simple decorations.
- No lacquer is allowed.
- Portfolio: the cake topper must be identified and illustrated in the Portfolio along with the Celebration Cake

Service: The products should be presented on a platter, which will be provided by the Competition Organizers.

- 1 platter of two (2) pieces for judging to be presented on the judging table.



MARKING CRITERIA

MARKING CRITERIA	POINTS
Module A - Organization, Food Hygiene, Health and Safety	15
Module B – Cakes, Gateaux, and Entremets	15
Module C – Hot, Cold, Iced, Plated Desserts	10
Module D - Confectionery and Chocolate	15
Module E – Miniature, Individual Cakes, and Petit Fours	10
Module F - Presentation Piece	25
Module G - Modelling	10
TOTAL	100