



Cystadleuaeth Sgiliau Cymru
Skills Competition Wales

Competition Brief

Competition Title

Patisserie & Confectionery

Competition Overview

A Patisserie is a pastry chef in a professional kitchen, skilled in the making of pastries, desserts, breads and other baked goods.

In this competition, competitors will be assessed on their presentation, creativity and style; all skills necessary for a successful career as a pastry chef.

The live competition heat will be held at the ICC Newport on Tuesday 23rd January 2024.

Learners who are employed or on an apprenticeship can register under their provider. These are in addition to the entries permitted by an organisation.

Entry Criteria

The competition is for those training for a career in hospitality and studying towards a Level 3 qualification. Level 1, 2 or 3 may enter but entrants must not have achieved a level 3 qualification.

Please ensure your entrants have the skills and competences to complete the task.

Entry capacity restrictions by organisation

Maximum of up to 2 per location plus maximum of 2 reserves can be registered in case of absence..

This is the maximum number of entries permitted by an organisation for this competition. This is determined by 'location' and 'organisation'. 'Organisation' refers to the competitors' training provider/employer. 'Location' refers to a site where the competitor studies / is employed.



Brief

Competitors will have 3.5 hours to prepare and cook the following:

The theme for the whole competition is 'The Future' - All 3 tasks in this competition must follow the theme

Task 1 - Chocolate Snacking Bars

For this task competitors will be required to make 12 identical moulded chocolate bars each weighing between 30 grams and 45 grams - including decoration and displayed on a dish of the competitors' own choice.

The flavour of the chocolate and filling must be the same for all the bars and they can be any flavour of the competitors' choice.

<https://www.keylink.org/product/curvy-snacking-bar-34g-10-pieces>

Guidance Notes:

- Competitors must bring all their own ingredients for this task.
- Competitors must bring their own display dish for this task.
- Competitors must use 2 types of chocolate and this is the competitors' own choice i.e. milk, dark, white etc.
- Competitors can use up to 2 types of filling and this is of the competitors' own choice.
- Competitors must bring their own moulds for this task. - use link above to order
- Line hollow moulds with tempered couverture, fill them with up to 2 types of filling and cap them off in the moulds to seal fully.
- No pre-made transfer sheets to be used.
- There should be no excessive food wastage. Presentation is allowed as soon as each dish is completed.
- The bars must follow the theme 'The Future'

Task 2 - Marzipan Models

Competitors will be required to make 2 identical models of any animal or person of their choice which will sit on a 6 inch cake board provided.

The marzipan can be pre coloured if desired but not pre made.

The models must be between 60 grams and 80 grams

Guidance Notes:

- Competitors must bring all their own ingredients for this task.
- Competitors will be provided with a 6 inch silver board for display.
- There should be no excessive food wastage.
- Presentation is allowed as soon as each dish is completed.
- The models must follow the theme 'The Future'

Task 3 - A plated Dessert

Competitors should create 1 type of dessert suitable for high end dining experience

Competitors will need to create 4 identical portions

The dessert should be seasonal and include 1 hot element and 1 iced element

Guidance Notes:

- 4 individual portions (identical for comparison) to be presented, of the competitors own choice.
- Competitors should bring their own display plates / stands etc
- There should be no excessive food wastage.
- Presentation is allowed as soon as each dish is completed.
- The models must follow the theme 'The Future'

Infrastructure List

Resources provided:

workstation, oven x1,, digital scales, fridge & freezer space, hob rings x 2

We will provide:

6 inch silver board for display of marzipan models.

You will need to bring:

All ingredients, display props, display dishes, materials, moulds, and equipment you require to carry out the tasks.

Competition Rules

For full terms and conditions of entry and competition rules visit

<https://inspiringskills.gov.wales/terms/registrations-terms-and-conditions>

Competition specific rules

- Standards of dress should be professional and adhere to health and safety standards.
- Competitors will receive a health and safety briefing at the start of the competition.
- Competitors will start and finish work as instructed by the judges.
- All items must be presented within the allocated time and presentation is allowed as soon as each dish is completed.
- All competitors must ensure their station is left clean and tidy.
- No pre-prepared items permitted except colouring of marzipan.

Generic competition rules

- Mobile phones are to be switched off during competition activity.
- Listening to music via headphones is not permitted during competition activity.
- Any questions during competition activity should be addressed to the competition judging panel.

- Competitors should not communicate with other competitors during competition activity.
- It is the responsibility of each competitor to arrive on time for each competition session. No additional time will be allowed if you arrive late.
- Technical failure of your equipment should be reported immediately to the judging panel. Additional time will be allocated if the fault is beyond the control of the competitor.

Marking and Assessment

Marking and judging of this competition will be done by a team of experts from Industry, Further Education or Training Provider, using a marking criteria and allocated marks to ensure consistency.

Brief marking and assessment criteria

Criteria	Allocated Marks
Professional skills	25%
Presentation, creativity and style	25%
Utilisation of ingredients and equipment	15%
Taste, flavour and temp	15%
Time keeping	10%
Personal hygiene and safety	10%
Total	100%

Feedback and Recognition

Individual and Group verbal feedback will be provided at the end of the competition.

No results or awards will be awarded on the day, as marking will be quality assured.

All competitors will be issued with a Participation Certificate and invited to an online Celebration Event which will be held Thursday 14th March 2024, where the First, Second and Third Awards will be announced. Further details will be communicated to competitors and their points of contacts by email.

Marksheets will be made available to competitors after the quality assurance process has been completed.

Competition Lead

Lead Contact:

Ceri Nicholls – ceri.nicholls@cambriantraining.com

Expert Contact:

Linda Thomas - linda.thomas@colegsirgar.ac.uk



Cystadleuaeth Sgiliau Cymru
Skills Competition Wales

Briff y Gystadleuaeth

Teitl y Gystadleuaeth

Patisserie & Melysion

Trosolwg o'r Gystadleuaeth

Mae Patissier yn gogydd crwst mewn cegin broffesiynol, sy'n fedrus wrth wneud pasteiod, pwdinau, bara a nwyddau pobi eraill.

Yn y gystadleuaeth hon, bydd cystadleuwyr yn cael eu hasesu ar eu cyflwyniad, eu creadigrwydd a'u harddull; yr holl sgiliau angenrheidiol ar gyfer gyrfa lwyddiannus fel cogydd crwst.

Cynhelir rowndiau rhagbrofol byw yn yr ICC Casnewydd Dydd Mawrth 23 Ionawr 2024

Gall dysgwyr sy'n gyflogedig neu ar brentisiaeth gofrestru o dan enw eu darparwr. Mae'r rhain yn ychwanegol at y cofnodion a ganiateir gan sefydliad.

Meini Prawf Cystadlu

Mae'r gystadleuaeth ar gyfer y rhai sy'n hyfforddi ar gyfer gyrfa ym maes lletygarwch ac yn astudio tuag at gymhwyster Lefel 3. Gall Lefel 1, 2 neu 3 gystadlu ond ni ddylai ymgeiswyr fod wedi ennill cymhwyster lefel 3.

Sicrhewch fod gan eich ymgeiswyr y sgiliau a'r cymwyseddau i gwblhau'r dasg.

Cyfyngiadau mynediad fesul sefydliad

Uchafswm o hyd at 2 y lleoliad a gellir cofrestru uchafswm o 2 wrth gefn rhag ofn absenoldeb.

Dyma uchafswm nifer y ceisiadau a ganiateir gan sefydliad ar gyfer y gystadleuaeth hon. Pennir hyn gan 'lleoliad' a 'sefydliad'. Mae 'sefydliad' yn cyfeirio at ddarparwr/cyflogwr hyfforddiant y cystadleuydd. Mae 'lleoliad' yn cyfeirio at safle lle mae'r cystadleuydd yn astudio / yn gweithio.



Briff

Bydd gan gystadleuwyr 3.5 awr i baratoi a choginio'r canlynol:

Y thema ar gyfer y gystadleuaeth gyfan yw 'Y Dyfodol' - rhaid i'r 3 tasg yn y gystadleuaeth ddilyn y thema hon.

Tasg 1 - Bariau Byrbrydau Siocled

Ar gyfer y dasg hon, bydd gofyn i gystadleuwyr wneud 12 bar siocled wedi'u mowldio fel eu bod yn union yr un fath. Bydd pob un yn pwyso rhwng 30 gram a 45 gram. Byd angen eu haddurno a'u harddangos ar blât o ddewis y cystadleuwyr eu hunain.

Rhaid i flas y siocled a'r llenwad fod yr un peth ar gyfer yr holl fariâu a gallant fod yn unrhyw flas o ddewis y cystadleuydd.

<https://www.keylink.org/product/curvy-snacking-bar-34g-10-pieces>

Nodiadau Canllaw:

- Dylai cystadleuwyr ddod â'r HOLL gynhwysion ar gyfer y dasg hon.
- Rhaid i gystadleuwyr ddod â'u platiau arddangos eu hunain ar gyfer y dasg hon.
- Rhaid i gystadleuwyr ddefnyddio 2 fath o siocled o'u dewis eu hunain, h.y. siocled llaeth, siocled tywyll, siocled gwyn ac ati.
- Mae cystadleuwyr yn gallu defnyddio hyd at 2 fath o lenwad o'u dewis eu hunain.
- Rhaid i gystadleuwyr ddod â'u mowldiau eu hunain ar gyfer y dasg hon. Dylid defnyddio'r ddolen briodol i archebu mowldiau.
- Leiniwch y mowldiau gwag (*tempered couverture*), yna eu llenwi nhw gyda hyd at 2 fath o lenwad a'u capio yn y mowldiau i'w selio'n llawn.
- Ni ddylid defnyddio unrhyw *transfers* parod.
- Ni ddylai fod gormod o fwyd wedi'i wastraffu. Bydd hawl gan y cystadleuwyr i arddangos y bwyd cyn gynted ag y bydd pob pryd wedi'u cwblhau.
- Rhaid i'r bariau siocled ddilyn y thema 'Y Dyfodol'

Tasg 2 - Marsipán Modelau

Bydd gofyn i gystadleuwyr wneud 2 fodel union yr un peth o unrhyw anifail neu berson o'u dewis a fydd yn eistedd ar fwrdd cacen 6 modfedd a ddarperir. Gall y marsipán gael ei liwio ymlaen llaw os dymunir ond nid ei wneud ymlaen llaw.

Rhaid i'r modelau fod rhwng 60 ac 80 gram

Nodiadau Canllaw:

- Rhaid i gystadleuwyr ddod â'u holl gynhwysion eu hunain ar gyfer y dasg hon.
- Bydd cystadleuwyr yn cael bwrdd arian 6 modfedd ar gyfer arddangos.
- Ni ddylai fod unrhyw wastraff bwyd gormodol.
- Caniateir cyflwyno cyn gynted ag y bydd pob dysgl wedi'i chwblhau.

- Rhaid i'r modelau ddilyn y thema 'Y Dyfodol'

Tasg 3 - Pwdin ar Blât

Dylai cystadleuwyr greu 1 math o bwddin sy'n addas ar gyfer profiad bwyta o safon.

Bydd angen i gystadleuwyr greu 4 platiad (*portions*) yr un fath

Dylai'r pwdin fod yn dymhorol a chynnwys 1 dewis poeth ac 1 dewis eisin

Cyfarwyddiadau

- 4 dogn unigol (yn union yr un fath i'w cymharu) i'w cyflwyno, o ddewis y cystadleuwyr eu hunain.
- Dylai cystadleuwyr ddod â'u platiau / stondinau arddangos ac ati eu hunain
- Ni ddylai fod gormod o wastraff bwyd cyn gynted ag y bydd pob pryd wedi'i gwblhau.
- Bydd hawl i'r cystadleuwyr arddangos y bwyd unwaith bod pob pryd wedi'u cwblhau.
- Rhaid i'r modelau ddilyn y thema 'Y Dyfodol'

Rhestr Seilwaith

Adnoddau a ddarperir:

gweithfan, popty x1, cloriannau digidol, gofod oergell a rhewgell, cylchoedd hob x 2

Byddwn yn darparu:

Bwrdd arian 6 modfedd ar gyfer arddangos modelau marsipán.

Bydd angen i chi ddod â:

Yr holl gynhwysion, propiau arddangos, llestri arddangos, deunyddiau, mowldiau, ac offer sydd eu hangen arnoch i gyflawni'r tasgau.

Rheolau Cystadlu

Am delerau ac amodau llawn mynediad a chystadlu ewch i

<https://inspiringskills.gov.wales/terms/registrations-terms-and-conditions?lang=cy>

Rheolau cystadleuaeth benodol

- Dylai safonau gwisg fod yn broffesiynol a chadw at safonau iechyd a diogelwch.
- Bydd cystadleuwyr yn derbyn sesiwn frifio iechyd a diogelwch ar ddechrau'r gystadleuaeth.
- Bydd cystadleuwyr yn dechrau ac yn gorffen gwaith yn unol â chyfarwyddyd y beirniaid.
 - Rhaid cyflwyno'r holl eitemau o fewn yr amser a neilltuwyd a chaniateir cyflwyno cyn gynted ag y bydd pob dysgl wedi'i chwblhau.
- Rhaid i bob cystadleuydd sicrhau bod eu gorsaf yn cael ei gadael yn lân ac yn daclus.
- Ni chaniateir unrhyw eitemau a baratowyd ymlaen llaw ac eithrio lliwio marsipán.

Rheolau cystadlu generig

- Bydd ffonau symudol yn cael eu diffodd yn ystod gweithgaredd cystadlu.
- Ni chaniateir gwrando ar gerddoriaeth drwy glustffonau yn ystod gweithgaredd cystadlu.
- Dylid cyfeirio unrhyw gwestiynau yn ystod gweithgaredd cystadlu at banel beirniadu'r gystadleuaeth.
- Ni ddylai cystadleuwyr gyfathrebu â chystadleuwyr eraill yn ystod gweithgaredd cystadlu.
- Cyfrifoldeb pob cystadleuydd yw cyrraedd yn brydlon ar gyfer pob sesiwn gystadlu. Ni chaniateir amser ychwanegol os byddwch yn cyrraedd yn hwyr.
- Dylid rhoi gwybod i'r panel beirniadu am fethiant technegol eich offer ar unwaith. Bydd amser ychwanegol yn cael ei neilltuo os yw'r bai y tu hwnt i reolaeth y cystadleuydd.

Marcio ac Asesu

Bydd y gwaith o farcio a beirniadu'r gystadleuaeth hon yn cael ei wneud gan dîm o arbenigwyr o Ddiwydiant, Addysg Bellach neu Ddarparwr Hyfforddiant, gan ddefnyddio meini prawf marcio a marciau wedi'u dyrannu i sicrhau cysondeb.

Meini prawf marcio ac asesu byr

Meini prawf	Marciau a Ddyrannwyd
Sgiliau proffesiynol	25%
Cyflwyniad, creadigrwydd ac arddull	25%
Defnyddio cynhwysion ac offer	15%
Blas, sawr a thempledi	15%
Cadw at amser	10%
Hylendid a diogelwch personol	10%
Cyfanswm	100%

Adborth a Chydnabyddiaeth

Darperir adborth llafar Unigol a Grŵp ar ddiwedd y gystadleuaeth.

Ni fydd unrhyw ganlyniadau na dyfarniadau yn cael eu dyfarnu ar y diwrnod, gan y bydd marcio yn sicrhau ansawdd.

Bydd pob cystadleuydd yn cael Tystysgrif Cyfranogiad ac yn cael ei wahodd i Ddigwyddiad Dathlu ar-lein a gynhelir ddydd Iau 14eg Mawrth 2024, pan gyhoeddir y Gwobrau Cyntaf, Ail a Thrydedd. Bydd rhagor o fanylion yn cael eu cyfleu i gystadleuwyr a'u pwyntiau cyswllt drwy e-bost.

Bydd taflenni marcio ar gael i gystadleuwyr ar ôl cwblhau y broses sicrhau ansawdd.

Arweinydd Cystadleuaeth

Cyswllt Arweiniol:

Ceri Nicholls – ceri.nicholls@cambriantraining.com

Cyswllt Arbenigol:

Linda Thomas - linda.thomas@colegsirgar.ac.uk