

Pâtisserie

Summary of the contest:

Making and decorating of bakery goods with provided professional bakery equipment and according given instructions. The candidate must add a creativity touch.

Running of the contest:

Duration of the contest will be 6 hours maximum.

From an imposed subject with given recipe, candidates should make a cake using given products and material.

Decoration of the cake is a free, candidates must be able to express their creativity.

Main skills required:

Be able to:

- ✓ Organize the workstation
- ✓ Follow a recipe while respecting dosage and proportions of products
- ✓ Ensure the highest standards of hygiene and food security
- ✓ Optimize the use of products
- ✓ Express creativity
- ✓ Manage the time

Rating criteria:

- ✓ Respect of hygiene, cleanliness and workstation organisation
- ✓ Products implementation
- ✓ Respect of the guidelines and recipe
- ✓ Time management, achievements.