

Technical Description
**Pâtisserie and
Confectionery**

Skill 32



WorldSkills International, by a resolution of the Competitions Committee and in accordance with the Constitution, the Standing Orders, and the Competition Rules, has adopted the following minimum requirements for this skill for the WorldSkills Competition.

The Technical Description consists of the following:

1 Introduction.....	3
2 The WorldSkills Occupational Standards (WSOS).....	5
3 The Assessment Strategy and Specification.....	12
4 Assessment Design and Practice.....	13
5 The Test Project.....	17
6 Skill management and communication.....	21
7 Skill-specific safety requirements.....	23
8 Materials and equipment.....	24
9 Skill-specific rules.....	37
10 Expert knowledge and experience.....	38
11 Visitor and media engagement.....	39
12 Sustainability.....	40
13 References for industry consultation.....	41
14 Appendix.....	42

1 Introduction

1.1 Name and description of the skill competition

1.1.1 The name of the skill competition is

Pâtisserie and Confectionery

1.1.2 Description of the associated work role(s) or occupation(s)

The Pâtisserie and Confectionery trades have highly skilled professionals who produce a wide range of intricate and predominantly sweet items. They produce various confectionery products such as hand finished chocolates, candies, and miniatures for service in hotels and restaurants or for retail in specialist shops and outlets. Pâtissiers/Confectioners produce a full range of hot and cold desserts, cakes, biscuits, and iced products for service in luxury/boutique hotels, restaurants, and pastry shops for retail sale. They may also produce elaborate display pieces using chocolate, sugar, ice, marzipan, or other decorative materials and ingredients. Some may specialize in producing decorated and themed cakes for special events. A high degree of specialist knowledge and skill is required.

Pâtissiers/Confectioners undergo several years of training to develop the levels of skill required. They are proficient in a wide range of specialist techniques to produce and decorate confectionery and sweet items. An artistic talent and gastronomic flair are required alongside the ability to work effectively and economically to achieve outstanding results within set timeframes, budgets and dietary constraints.

In some circumstances the Pâtissiers/Confectioners need to work directly with clients, so good customer service skills are required alongside the ability to discuss a client's needs and to offer advice and guidance. The ability to work on their own initiative is essential.

The Expert practitioner uses a range of specialist equipment and materials. They must take account of the quality of ingredients, respect those ingredients, and work to high levels of food hygiene and health and safety.

Pâtissiers/Confectioners are likely to work in upmarket hotels and restaurants. In some countries, specialist retail shops which sell hand-made and decorated pastry products, cakes and confectionery products, also rely on the skills of Pâtissiers/Confectioners. Some work on a self-employed basis and also work directly to clients' requirements for specialized products.

1.1.3 Number of Competitors per team

Pâtisserie and Confectionery is a single Competitor skill competition.

1.1.4 Age limit of Competitors

The Competitors must not be older than 22 years in the year of the Competition.

1.2 The relevance and significance of this document

This document contains information about the standards required to compete in this skill competition, and the assessment principles, methods, and procedures that govern the competition.

Every Expert and Competitor must know and understand this Technical Description.

In the event of any conflict within the different languages of the Technical Descriptions, the English version takes precedence.

1.3 Associated documents

Since this Technical Description contains only skill-specific information it must be used in association with the following:

- WSI – Code of Ethics and Conduct
- WSI – Competition Rules
- WSI – WorldSkills Occupational Standards framework
- WSI – WorldSkills Assessment Strategy
- WSI online resources as indicated in this document
- WorldSkills Health, Safety, and Environment Policy and Regulations
- WorldSkills Standards and Assessment Guide (skill-specific)

2 The WorldSkills Occupational Standards (WSOS)

2.1 General notes on the WSOS

The WSOS specifies the knowledge, understanding, skills, and capabilities that underpin international best practice in technical and vocational performance. These are both specific to an occupational role and also transversal. Together they should reflect a shared global understanding of what the associated work role(s) or occupation(s) represent for industry and business (www.worldskills.org/WSOS).

The skill competition is intended to reflect international best practice as described by the WSOS, to the extent that it can. The Standard is therefore a guide to the required training and preparation for the skill competition.

In the skill competition the assessment of knowledge and understanding will take place through the assessment of performance. There will only be separate tests of knowledge and understanding where there is an overwhelming reason for these.

The Standard is divided into distinct sections with headings and reference numbers added.

Each section is assigned a percentage of the total marks to indicate its relative importance within the Standards. This is often referred to as the “weighting”. The sum of all the percentage marks is 100. The weightings determine the distribution of marks within the Marking Scheme.

Through the Test Project, the Marking Scheme will assess only those skills and capabilities that are set out in the WorldSkills Occupational Standards. They will reflect the Standards as comprehensively as possible within the constraints of the skill competition.

The Marking Scheme will follow the allocation of marks within the Standards to the extent practically possible. A variation of up to five percent is allowed, if this does not distort the weightings assigned by the Standards.

2.2 WorldSkills Occupational Standards

Section		Relative importance (%)
1	Work organization and management	14
	The individual needs to know and understand: <ul style="list-style-type: none"> • Basic principles involved in accurately combining ingredients to achieve optimum results and troubleshooting when results are not as planned • The manipulation of raw materials through production techniques • The factors affecting ingredients used in pastry work and confectionery including seasons, availability, costs, storage, and use • Colour applications, taste combinations and texture co-ordination • Finesse and artistic appreciation in finishing products 	

Section		Relative importance (%)
	<ul style="list-style-type: none"> • The importance of minimizing waste, sustainability, and respect for all ingredients • The importance of effective teamwork and communication within the team and with customers • Responsiveness to unexpected situations and demands • Planning for good time management. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Check and prepare tools and equipment to maximize workflow and efficiency • Prioritize and plan work effectively to work within a given timeframe • Show respect for raw materials and finished goods • Use ingredients cost effectively and to minimize waste • Pre-order goods and materials accurately for planned work • Demonstrate inspiration, gastronomic flair and innovation in design and work techniques • Work within given themes • Follow detailed written and verbal instructions and copy from images • Produce portfolios for clients that include images of products and methods of making and presentation, along with visionary statements if requested • React professionally and effectively to unexpected situations and requests • Formulate and substitute other ingredients to overcome unforeseen shortages • Communicate effectively with colleagues, teams, and clients • Produce a varied range of products within given timeframes and present at stipulated times. 	
2	Food hygiene and health (including dietary), safety, and environment	10
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Requirements for health including dietary and allergens, safety, and environment, food hygiene and legislation relating to the production, display, and sale of products • Legislation and good practice relating to the use and care of speciality tools and equipment and safe working methods • The causes of food spoilage • Quality indicators for fresh, preserved, and dry goods • Safe temperature zones for production and service. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Work hygienically, taking responsibility for regulations for food storage, preparation, cooking, and service 	

Section		Relative importance (%)
	<ul style="list-style-type: none"> • Respond effectively to overcome adverse environmental conditions which may not be as expected • Pay attention to own cleanliness and appearance at all times • Observe all safety processes and requirements in relation to dietary and allergy information • Prepare accurate menus and account for obligatory declarations such as dietary and allergy information • Ensure all work areas and equipment are cleaned to the highest standards and equipment is replaced • Work safely and uphold accident prevention regulations • Use tools and equipment safely and within manufacturers' instructions • Store all commodities and made products safely and hygienically • Observe service temperatures of all products during production and service, to maintain health and safety. 	
3	Cakes, gateaux, and entremets	14
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A comprehensive range of cakes, gateaux, and entremets, classical and contemporary • Methods of production, storage, and presentation of cakes, gateaux, and entremets • Specialist tools used in the production of cakes, gateaux, and entremets • The range of ingredients used to produce and decorate cakes, gateaux, and entremets • Variances in international customs and practices and dietary considerations • Different expectations and definitions relating to cakes, gateaux, and entremets • Optimum temperatures for consumption. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce a comprehensive range of cakes using various techniques, types of cake and decorations, including those based on given themes and topics • Construct and finish a comprehensive range of gateaux demonstrating flair and innovation • Produce a comprehensive range of entremets effectively incorporating such layers as sponge, biscuit, creams, custards, ganache, jellies, mousses, fruits etc. • Produce cakes, gateaux, and entremets to a high quality for taste with appropriate combinations, texture, presentation, and decoration • Ensure yield products are of consistent and accurate size, weight, quality, and appearance, taking account of portion control and costs and minimizing waste 	

Section		Relative importance (%)
	<ul style="list-style-type: none"> • Combine tastes, textures, and colours effectively • Present cakes, gateaux, and entremets to maximize appeal and to be appropriate for the occasion, environment, and style of service. and within set times • Serve all cakes at safe and appealing temperatures for consumption. 	
4	Hot, cold, iced and plated desserts	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A range of classical and contemporary hot, cold, and iced desserts including methods of production, ingredients, alternative presentations, and costs of production • Allergies and dietary restrictions • The range of ingredients used to produce hot, cold, iced, and plated desserts, their storage seasons, availability, and costs • How hot, cold, iced, and plated desserts can be presented and safely served in a range of settings and occasions to reflect traditional/classical and contemporary trends • The use and impact of raising agents including yeast, baking powder, egg whites, and any innovative, modern commodities • The range and scope of hot, cold, iced, and plated dessert products • Waste management when producing and serving hot, cold, iced, and plated desserts. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce a range of hot, cold, and iced desserts to a consistently high standard with or without allergens and other dietary considerations • Use appropriate cooking methods, including baking, and ensure all products are safe and desirable to eat • Present plated desserts that are tidy, appropriately flavoured, and textured, well-co-ordinated, innovative, and balanced • Present desserts for service for a range of settings and occasions such as street-food concepts, buffets, banquets and for fine dining. • Follow instructions, recipes, and dish specifications in order to produce desserts spontaneously • React to shortages of ingredients or changes and supplement appropriately • safeguard against over-production • utilize excess with other products • Use methods which are feasible to the equipment available • Present at optimum safe temperatures. 	

Section		Relative importance (%)
5	Confectionery and chocolate	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A range of chocolate and confectionery items • The methods of tempering chocolate couverture by manual techniques • The types, qualities, and uses of various chocolate couverture and chocolate products • The principle of producing a range of sugar-based products, such as fruit jelly, marshmallow, nougat, nougatine, or any other specialities with a variety of sugars and sugar replacements to respond to dietary needs • Sustainability and ethics of chocolate sources • Safety issues when handling hot sugar products • Dietary and allergen information about the ingredients being used to produce confectionery and chocolates and effective substitution possibilities. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Temper chocolate couvertures in order to produce products with shine and “snap” that do not show signs of fat or sugar bloom • Work with dark, milk, and white chocolate couvertures effectively and economically within limited timescales • Pipe, fill, layer, cut etc. chocolates and confectionery of even size and character • Combine and co-ordinate textures and tastes • Dip and coat products using hand dipping forks to achieve neat and fine coverings • Use moulds to achieve acceptable lining and capping • Produce and use ganache • Present confectionery and chocolates with style for service or sale • Store confectionery, chocolate, and chocolate ingredients and products to maximize life and quality • Produce and use decorations appropriately including caramelized and candied fruits, nuts, herbs, and chocolate shapes (piped, cut, moulded etc) • Produce chocolates and confectionery to specific weights and sizes and quantity. • Minimize and care for waste • Produce and present a range of confectionery products using a variety of skills and ingredients • Pay attention to any overriding dietary factors • Accommodate unexpected requests and plan work accordingly • Work systematically and safely with hot products. 	

Section		Relative importance (%)
6	Miniatures, and individual cakes	13
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • A range of products and ingredients, including dietary and allergy information • Techniques, and methods of presentation for miniatures, and small cakes. • Storage and display of miniatures, individual cakes, and pastries • The importance of portion control in commercial catering operations. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce a range of pastries and use them appropriately including short, choux, sweet, sable, etc. • Produce a range of individual cakes, and biscuits • Produce finished products within a brief to consistent and accurate quality, weight, and size within set timeframes • Produce miniatures, individual cakes, based on sweet biscuits and cake combinations including: <ul style="list-style-type: none"> ◦ Dry cakes and pastries ◦ Decorations; • Present miniatures, individual and cakes accordingly to market demand. 	
7	Presentation pieces	12
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The impact of display or presentation pieces • The situations where a presentation piece may be used • The impact of the environment (exposure to heat, light, and humidity) on presentation pieces • The range of materials, tools and techniques that can be used to produce presentation pieces • Specific safety issues relating to sugar work and the handling of specialist equipment • How to achieve skilful, dramatic and results without relying on specialist-made moulds. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Create designs that reflect themes or topics assigned and have elegance with neat forms and finishing • Design presentation pieces demonstrating artistic flair and innovation while taking account of clients' needs and any restrictions relating to venues or environments 	

Section		Relative importance (%)
	<ul style="list-style-type: none"> • Produce chocolate presentation pieces employing techniques such as pouring, moulding, cutting, piping, brushing, polishing, sculpting and carving and modelling chocolate • Produce presentation pieces using sugar, employing techniques such as poured sugar, pulled sugar, blown sugar, moulded sugar, pastillage, nougatine, etc. • Produce presentation pieces designed to be eaten • Apply colour to sugar and chocolate pieces • Use specialist tools for sugar and chocolate work with minimum pre-made moulds • Work effectively from brief and manage work programmes within allotted timescales • Produce presentation pieces within prescribed sizes, adjust and manipulate to suit any changes. 	
8	Modelling in various media	11
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The effect that the process of modelling and moulding has on materials used • The visual impact of displays using modelled forms • The range of materials that can be effectively used to produce modelled forms • Techniques and methods of modelling, moulding, colouring, and presenting modelled forms • Where and when modelling is effective and appropriate to use. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Hand mould smooth and crack-free marzipan and sugar paste forms to include themes or topics such as figures, fruits, animals, and flowers • Visualize and produce pieces as requested by the client verbally or pictorially • Produce hand-moulded forms to correct sizes and weights • Colour modelled pieces using a variety of techniques including air brushing, painting, flaming, and the use of colours • When appropriate, use modelling tools such as cutters, moulds, and presses • Design figures creatively and harmoniously in form and colour • Present stylish and co-ordinated displays of models • Decorate with royal icing and chocolate to highlight features • Observe strict health and safety procedures when hand-modelling • Work within time constraints. 	
	Total	100

3 The Assessment Strategy and Specification

3.1 General guidance

Assessment is governed by the WorldSkills Assessment Strategy. The Strategy establishes the principles and techniques to which WorldSkills assessment and marking must conform.

Expert assessment practice lies at the heart of the WorldSkills Competition. For this reason, it is the subject of continuing professional development and scrutiny. The growth of expertise in assessment will inform the future use and direction of the main assessment instruments used by the WorldSkills Competition: the Marking Scheme, Test Project, and Competition Information System (CIS).

Assessment at the WorldSkills Competition falls into two broad types: Measurement and Judgement. For both types of assessment, the use of explicit benchmarks against which to assess each Aspect is essential to guarantee quality.

The Marking Scheme must follow the weightings within the Standards. The Test Project is the assessment vehicle for the skill competition, and therefore also follows the Standards. The CIS enables the timely and accurate recording of marks; its capacity for scrutiny, support, and feedback is continuously expanding.

The Marking Scheme, in outline, will lead the process of Test Project design. After this, the Marking Scheme and Test Project will be designed, developed, and verified through an iterative process, to ensure that both together optimize their relationship with the Standards and the Assessment Strategy. They will be agreed by the Experts and submitted to WSI for approval together, to demonstrate their quality and conformity with the Standards.

Prior to submission for approval to WSI, the Marking Scheme and Test Project will liaise with the WSI Skill Advisors for quality assurance and to benefit from the capabilities of the CIS.

4 Assessment Design and Practice

4.1 General guidance

This section describes the role and place of the Marking Scheme, how the Experts will assess Competitors' work as demonstrated through the Test Project, and the procedures and requirements for marking.

The Marking Scheme is the pivotal instrument of the WorldSkills Competition, in that it ties assessment to the standard that represents each skill competition, which itself represents a global occupation. It is designed to allocate marks for each assessed aspect of performance in accordance with the weightings in the Standards.

By reflecting the weightings in the Standards, the Marking Scheme establishes the parameters for the design of the Test Project. Depending on the nature of the skill competition and its assessment needs, it may initially be appropriate to develop the Marking Scheme in more detail as a guide for Test Project design. Alternatively, initial Test Project design can be based on the outline Marking Scheme. From this point onwards the Marking Scheme and Test Project should be developed together.

Section 2.1 above indicates the extent to which the Marking Scheme and Test Project may diverge from the weightings given in the Standards, if there is no practicable alternative.

For integrity and fairness, the Marking Scheme and Test Project are increasingly designed and developed by one or more Independent Test Project Designer(s) with relevant expertise. In these instances, the Marking Scheme and Test Project are unseen by Experts until immediately before the start of the skill competition, or competition module. Where the detailed and final Marking Scheme and Test Project are designed by Experts, they must be approved by the whole Expert group prior to submission for independent validation and quality assurance. Please see the Competition Rules for further details.

Experts and Independent Test Project Designers are required to submit their Marking Schemes and Test Projects for review, verification, and validation well in advance of completion. They are also expected to work with their Skill Advisor, reviewers, and verifiers, throughout the design and development process, for quality assurance and in order to take full advantage of the CIS's features.

In all cases a draft Marking Scheme must be entered into the CIS at least eight weeks prior to the Competition. Skill Advisors actively facilitate this process.

4.2 Assessment Criteria

The main headings of the Marking Scheme are the Assessment Criteria. These headings are derived before, or in conjunction with, the Test Project. In some skill competitions the Assessment Criteria may be similar to the section headings in the Standards; in others they may be different. There will normally be between five and nine Assessment Criteria. Whether or not the headings match, the Marking Scheme as a whole must reflect the weightings in the Standards.

Assessment Criteria are created by the person or people developing the Marking Scheme, who are free to define the Criteria that they consider most suited to the assessment and marking of the Test Project. Each Assessment Criterion is defined by a letter (A-I). **The Assessment Criteria, the allocation of marks, and the assessment methods, should not be set out within this Technical Description. This is because the Criteria, allocation of marks, and assessment**

methods all depend on the nature of the Marking Scheme and Test Project, which is decided after this Technical Description is published.

The Mark Summary Form generated by the CIS will comprise a list of the Assessment Criteria and Sub Criteria.

The marks allocated to each Criterion will be calculated by the CIS. These will be the cumulative sum of marks given to each Aspect within that Assessment Criterion.

4.3 Sub Criteria

Each Assessment Criterion is divided into one or more Sub Criteria. Each Sub Criterion becomes the heading for a WorldSkills marking form. Each marking form (Sub Criterion) contains Aspects to be assessed and marked by Measurement or Judgement, or both Measurement and Judgement.

Each marking form (Sub Criterion) specifies both the day on which it will be marked, and the identity of the marking team.

4.4 Aspects

Each Aspect defines, in detail, a single item to be assessed and marked, together with the marks, and detailed descriptors or instructions as a guide to marking. Each Aspect is assessed either by Measurement or by Judgement.

The marking form lists, in detail, every Aspect to be marked together with the mark allocated to it. The sum of the marks allocated to each Aspect must fall within the range of marks specified for that section of the Standards. This will be displayed in the Mark Allocation Table of the CIS, in the following format, when the Marking Scheme is reviewed from C-8 weeks. (Section 4.1 refers.)

	CRITERIA								TOTAL MARKS PER SECTION	WSSS MARKS PER SECTION	VARIANCE	
	A	B	C	D	E	F	G	H				
STANDARDS SPECIFICATION SECTION	1	5.00								5.00	5.00	0.00
	2		2.00					7.50		9.50	10.00	0.50
	3								11.00	11.00	10.00	1.00
	4			5.00						5.00	5.00	0.00
	5				10.00	10.00	10.00			30.00	30.00	0.00
	6		8.00	5.00				2.50	9.00	24.50	25.00	0.50
	7			10.00				5.00		15.00	15.00	0.00
TOTAL MARKS	5.00	10.00	20.00	10.00	10.00	10.00	15.00	20.00	100.00	100.00	2.00	

4.5 Assessment and marking

There is to be one marking team for each Sub Criterion, whether it is assessed and marked by Judgement, Measurement, or both. The same marking team must assess and mark all Competitors. Where this is impracticable (for example where an action must be done by every Competitor simultaneously, and must be observed doing so), a second tier of assessment and marking will be put in place, with the approval of the Competitions Committee Management Team. The marking teams must be organized to ensure that there is no compatriot marking in any circumstances. (Section 4.6 refers.)

4.6 Assessment and marking using Judgement

Judgement uses a scale of 0-3. To apply the scale with rigour and consistency, Judgement must be conducted using:

- benchmarks (criteria) for detailed guidance for each Aspect (in words, images, artefacts, or separate guidance notes). This is documented in the Standards and Assessment Guide.
- the 0-3 scale to indicate:
 - 0: performance below industry standard
 - 1: performance meets industry standard
 - 2: performance meets and, in specific respects, exceeds industry standard
 - 3: performance wholly exceeds industry standard and is judged as excellent

Three Experts will judge each Aspect, normally simultaneously, and record their scores. A fourth Expert coordinates and supervises the scoring, and checks their validity. They also act as a judge when required to prevent compatriot marking.

4.7 Assessment and marking using Measurement

Normally three Experts will be used to assess each Aspect, with a fourth Expert supervising. In some circumstances the team may organize itself as two pairs, for dual marking. Unless otherwise stated, only the maximum mark or zero will be awarded. Where they are used, the benchmarks for awarding partial marks will be clearly defined within the Aspect. To avoid errors in calculation or transmission, the CIS provides a large number of automated calculation options, the use of which is mandated.

4.8 The use of Measurement and Judgement

Decisions regarding the choice of criteria and assessment methods will be made during the design of the competition through the Marking Scheme and Test Project.

4.9 Skill assessment strategy and procedures

WorldSkills is committed to continuous improvement including reviewing past limitations and building on good practice. The following skill assessment strategy and procedures for this skill competition take this into account and explain how the marking process will be managed.

The Assessment Criteria are clear and concise aspect specifications which explain exactly how and why a particular mark is awarded.

Descriptions for all aspects are drawn from the WSOS as appropriate to each module. Some aspects will include descriptors that enable marks to be deducted within that aspect.

Aspects will typically cover hygiene, food spoilage, health and safety, waste, organization, taste, texture, finish, techniques, workmanship, presentation, creativity, design, reaction to unexpected demands as well as the ability to follow surprise specifications.

The Experts are divided into rotating mixed groups, which may involve marking in the workshop or marking from a booth/room. Each marking team will have a team leader chosen by the Chief Expert. Assessment is timetabled across the four days of Competition.

Experts marking in a booth/room are to remain in there for the duration of the module marking and can leave only as a group with the permission of the Chief Expert.

Modules which have assessment for taste: it is imperative that samples are tasted by the marking team; should specific intolerances/preferences for any reason override the ability to taste, this must be declared to the Chief Expert before the marking teams are designed.

Modules which have assessment for texture/structure; each member of the marking team will receive one piece to sample which, if an individual product, must be cut open to test the inside of the product.

Modules which have assessment for weight; a sample of two pieces from the selection of one type of product should be weighed, if there is doubt another piece should be weighed.

The Experts must take brief notes and use them when marking to justify the allocation/deduction of marks. These notes are to be surrendered to the Chief Expert at the end of marking when marks are successfully entered.

The difference in judgement marking can only be a maximum of 1 mark before a discussion when written notes are required. The Chief Expert will advise on discrepancies and recall Experts to remark as required; therefore, marking Experts should not leave the workshop until all marks have been accepted and the Chief Expert has authorized departure.

When marking, Experts will not be allowed to enter the Competitor's workstations without the consent of the Competitor; this restricted area is marked with a line.

The use of the tablets is stipulated by CIS procedures and strict observance is essential to maintain fairness of marking. It is imperative that each Expert logs out of the tablets completely once their marks have been entered.

5 The Test Project

5.1 General notes

Sections 3 and 4 govern the development of the Test Project. These notes are supplementary.

Whether it is a single entity, or a series of stand-alone or connected modules, the Test Project will enable the assessment of the applied knowledge, skills, and behaviours set out in each section of the WSOS.

The purpose of the Test Project is to provide full, balanced, and authentic opportunities for assessment and marking across the Standards, in conjunction with the Marking Scheme. The relationship between the Test Project, Marking Scheme, and Standards will be a key indicator of quality, as will be its relationship with actual work performance.

The Test Project will not cover areas outside the Standards or affect the balance of marks within the Standards other than in the circumstances indicated by Section 2. This Technical Description will note any issues that affect the Test Project's capacity to support the full range of assessment relative to the Standards. Section 2.1 refers.

The Test Project will enable knowledge and understanding to be assessed solely through their applications within practical work. The Test Project will not assess knowledge of WorldSkills rules and regulations.

Most Test Projects and Marking Schemes are now designed and developed independently of the Experts. They are designed and developed either by the Skill Competition Manager, or an Independent Test Project Designer, normally from C-12 months. They are subject to independent review, verification, and validation. (Section 4.1 refers.)

The information provided below will be subject to what is known at the time of completing this Technical Description, and the requirement for confidentiality.

Please refer to the current version of the Competition Rules for further details.

5.2 Format/structure of the Test Project

The Test Project is a series of separately assessed modules.

(Must be as precise as possible with exact information.)

5.3 Test Project design requirements

Test Projects should reflect the purposes, structures, processes, and outcomes of the occupational role they are based on. They should aim to be a small-scale version of that role. Before focusing on practicalities, SMTs should show how the Test Project design will provide full, balanced, and authentic opportunities for assessment and marking across the Standards, as set out in Section 5.1.

The Test Project may include any of the following modules:

- Cakes, gateaux, and entremets: which could include tiered cakes, themed cake, loaf cakes, glazed entremets-type layered cakes, sponges, roulades and more, of multiple portions;
- Hot, cold, iced, and plated desserts: which could be specified with or without guidelines of ingredients and style;

- Chocolates/confectionery: the production of piped, cut, layers, dipped, moulded chocolates/bars/ lollipops/confections with a variety of fillings;
- Miniature, or individual cakes: The production of a variety of different individual cakes and biscuits with components to be presented combined or singularly;
- Presentation piece (large and small) – These can be made from sugar, pastillage, chocolate, nougatine, marzipan, baked goods, or any combination of the above media;
- Modelling: sculpting by hand two or more identical figures in modelling mediums without support structure;
- Pastry products: pastry products based on yeast, puff pastry, short pastry, choux, sweet, or sablé doughs and which in some products could include savoury;

Any of the above could include mystery or surprise elements, not necessarily from the same section in the WSOS in section 2.1.

5.4 Test Project coordination and development

The Test Project MUST be submitted using the templates provided by WorldSkills International (www.worldskills.org/expertcentre). Use the Word template for text documents and DWG template for drawings.

5.4.1 Test Project coordination (preparation for Competition)

Coordination of the Test Project/modules will be undertaken by the Skill Competition Manager.

5.4.2 Who develops the Test Project/modules

The Test Project/modules are developed by an Independent Test Project Designer (ITPD) in collaboration with the Skill Competition Manager.

5.4.3 When is the Test Project developed

The Test Project/modules are developed according to the following timeline:

Time	Action
Fifteen (15) months prior to the Competition	The ITPD is identified and a Confidentiality Agreement between WSI and the ITPD is organized.
No later than 2 (2) months prior to the Competition	The Test Project documents are sent to the WorldSkills International Skills Competitions Administration Manager.
One (1) month prior to the Competition	The Test Project is circulated on the WorldSkills website. Mystery elements are excluded. It is the responsibility of every Expert to provide the translation in their Competitor's preferred languages and bring the translation to the Competition. Time will not be allowed for translation of this document at the Competition.
At the Competition	The mystery elements are presented to Experts and Competitors as follows: <ul style="list-style-type: none"> • Group A on C-2 • Group B on C1

5.5 Test Project initial review and verification

The purpose of a Test Project is to create a challenge for Competitors which authentically represents working life for an outstanding practitioner in an identified occupation. By doing this, the Test Project will apply the Marking Scheme and fully represent the WSOS. In this way it is unique in its context, purpose, activities, and expectations.

To support Test Project design and development, a rigorous quality assurance and design process is in place (Competition Rules sections 10.6-10.7 refer.) Once approved by WorldSkills, the Independent Test Project Designer (ITPD) is expected to identify one or more independent expert(s), and trusted individuals initially to review the Independent Test Project Designer's ideas and plans, and subsequently to verify the Test Project, prior to validation.

A Skill Advisor will ensure and coordinate this arrangement, to guarantee the timeliness and thoroughness of both initial review, and verification, based on the risk analysis that underpins Section 10.7 of the Competition Rules.

5.6 Test Project validation

The Skill Competition Manager coordinates the validation of the Test Project/modules and will ensure that it can be completed within the material, equipment, knowledge, and time constraints of Competitors.

5.7 Test Project circulation

The Test Project/modules are circulated one (1) month prior to the Competition via the WorldSkills website.

5.8 Test Project change

Due to the Test Project being circulated prior to the Competition, an Independent Test Project Designer must develop a 30% change as required by WorldSkills. The mystery elements constitute the 30% change. This change is presented to Experts and Competitors at the Competition as follows:

- C-2 group A
- C1 group B

5.9 Material or manufacturer specifications

Specific material and/or manufacturer specifications required to allow the Competitor to complete the Test Project will be supplied by the Competition Organizer and are available from www.worldskills.org/infrastructure located in the Expert Centre. However, note that in some cases details of specific materials and/or manufacturer specifications may remain secret and will not be released prior to the Competition. These items may include those for fault finding modules or modules not circulated.

All equipment and raw materials specifications are prepared by the Workshop Manager and are posted on the Infrastructure List as early as possible.

All Experts must submit their Competitor's specific and total ingredients order for the declared modules in English by four (4) weeks prior to the Competition to the Skill Competition Manager and the Workshop Manager via email. This can comprise any selection of ingredients which

appear on the Infrastructure List. This is essential to ensure the Competitor receives their ingredients in order to compete.

6 Skill management and communication

6.1 Discussion Forum

Prior to the Competition, all discussion, communication, collaboration, and decision making regarding the skill competition must take place on the WorldSkills skill-specific Discussion Forum. (<http://forums.worldskills.org>). Skill related decisions and communication are only valid if they take place on the WorldSkills Discussion Forum. The Chief Expert (or an Expert Lead appointed by the Skill Management Team) will be the moderator for this Discussion Forum. Refer to the Competition Rules for the timeline of communication and competition development requirements.

6.2 Competitor information

All information for registered Competitors is available from the Competitor Centre (www.worldskills.org/competitorcentre).

This information includes:

- Competition Rules
- Technical Descriptions
- Mark Summary Form (where applicable)
- Test Projects (where applicable)
- Infrastructure List
- WorldSkills Health, Safety, and Environment Policy and Regulations
- Other Competition-related information

6.3 Test Projects and Marking Schemes

Circulated Test Projects will be available from www.worldskills.org/testprojects and the Competitor Centre (www.worldskills.org/competitorcentre).

6.4 Day-to-day management

The day-to-day management of the skill competition during the Competition is defined in the Skill Management Plan that is created by the Skill Management Team. The Skill Management Team comprises the Skill Competition Manager, Chief Expert, and the Expert Leads. The Skill Management Plan is progressively developed in the six (6) months prior to the Competition and finalized at the Competition. The Skill Management Plan can be viewed in the Expert Centre (www.worldskills.org/expertcentre).

6.5 General best practice procedures

General best practice procedures clearly delineate the difference between what is a best practice procedure and skill-specific rules (section 9). General best practice procedures are those where Experts and Competitors CANNOT be held accountable as a breach to the Competition Rules or skill-specific rules which would have a penalty applied as part of the Issue and Dispute Resolution procedure including the Code of Ethics and Conduct Penalty System. In some cases, general best practice procedures for Competitors may be reflected in the Marking Scheme.

Topic/task	Best practice procedure
Competitor setting up	<ul style="list-style-type: none"> • On C-2 Competitors will have an opportunity to visit their respective workplaces and receive general information. • The day prior to the Competition Day, Competitors are allowed a minimum of one hour to prepare their workstations. • On C-2 each Competitor will set-up an equipment trolley during Familiarization Day with their personal equipment. This trolley is provided by the Competition Organizer. • All personal equipment is to be stored on a trolley provided and removed at the end of each Competitor's Competition Day, to be locked in a room. • Equipment supplied by the Competition Organizer must be left complete and ready to use by the next Competitor. • Once vacated the Competitor due to compete next is allowed a minimum of one hour to set up their equipment on the stand, ready to start work. • No food materials are to be handled during these set-up times except for melting chocolate and cocoa butter colours. • Recipes can be taken from any baking and pastry books, cookbook or from personal collections but must not be in electronic form. • Mise en Place can be carried over to the next Competition Day.

7 Skill-specific safety requirements

7.1 Personal Protective Equipment

Refer to WorldSkills Safety Policy and Regulations for Host country or region regulations.

Task	Oven gloves	Safety shoes	Sturdy shoes with closed toe and kitchen approved	Hairnet/hat/beard protection	Protective kitchen clothing	Sugar gloves	Fabric apron
General PPE for safe areas			√				
Use of the oven and the ultra-freezer	√	√	√	√	√		
At Competitor workstation/kitchen		√		√	√		
Preparation of food		√	√	√	√		
Working with isomalt or sugar		√				√	√

- All Competitors must wear a chef's jacket, long black or, fabric apron, safety shoes, and hats with hairnets if hair is long. No visible jewellery is allowed;
- All Experts' uniforms should consist of long black trousers, flat safety shoes, chef's jacket, and hat. In all cases jewellery should be minimal. Face mas recommended;
- Interpreters must wear an overall and closed-in flat shoes when going into the Competition areas;
- All Competitors must know how to use all the equipment on site prior to starting the Competition;
- When cooking, reheating, or working with isomalt or sugar a fabric apron and sugar gloves must be worn, plastic aprons are prohibited. A microwave must only be used for the reheating process, stove top or induction plate with a saucepan is allowed, blow torches are also allowed.

8 Materials and equipment

8.1 Infrastructure List

The Infrastructure List details all equipment, materials, and facilities provided by the Competition Organizer.

The Infrastructure List is available at www.worldskills.org/infrastructure.

The Infrastructure List specifies the items and quantities requested by the Skill Management Team for the next Competition. The Competition Organizer will progressively update the Infrastructure List specifying the actual quantity, type, brand, and model of the items. Note that in some cases details of specific materials and/or manufacturer specifications may remain secret and will not be released prior to the Competition. These items may include those for fault finding modules or modules not circulated.

At each Competition, the Skill Management Team must review and update the Infrastructure List in preparation for the next Competition. The Skill Competition Manager must advise the Director of Skills Competitions of any increases in space and/or equipment.

At each Competition, the Technical Observer must audit the Infrastructure List that was used at that Competition for the upcoming WorldSkills Competition.

The Infrastructure List does not include items that Competitors and/or Experts are required to bring and items that Competitors are not allowed to bring – they are specified below.

8.2 Competitors toolbox

Competitors are not allowed to send a toolbox to the Competition. All tools are provided by the Competition Organizer.

8.3 Materials, equipment, and tools supplied by Competitors

It is not applicable for Competitors to bring materials, equipment, and tools to the Competition. However, Competitors are allowed to bring one suitcase with personal tools in the morning of C-2 on Familiarization Day as defined in the table below. It is recommended that these tools be brought in the luggage of the Competitor or purchased locally.


The maximum dimension of the suitcase is 80 cm x 54 cm x 33 cm.




Furthermore, Competitors are required to supply their own Personal Protective Equipment as specified in section 7 skill-specific safety requirements.

Electrical items in hand luggage must be checked for compliance before the competition begins.





Description	Photo
Clothing/uniform, appropriate footwear compliant with safety regulations (no sport shoes or runners are allowed)	

Description	Photo
	
Knives	
Palette knives	
Scissors	
Metal Moulds, frames, tins – large and small	





Description	Photo
	
<p>Silicone moulds – large and small</p>	

Description	Photo
	
Chocolate moulds	
Baking beans	
Decorating utensils, cutters, and presses	

Description	Photo
	
Moulding tools	
Dough cutters	
Piping tubes	
Decorating combs, scrapers, smoothers	

Description	Photo
	
Dipping forks	
Brushes	
Thermometers	

Description	Photo
Sugar sifters	
Grater	
Timer	
Measuring spoons or cups	
Mini rolling pin	
Whisk	

Description	Photo
	
Scales	
Juice squeezer	
Spatulas	
Silicone/vinyl mats and noodles	

Description	Photo
	
Air brush and pump	
Turntable	
Lidded containers	
Acetate ribbon	

Description	Photo
	
Sugar pump	
Tape	
Chocolate spray gun	
Fan/hairdryer	
Cotton gloves (chocolate)	

Description	Photo
	
<p>Rubber gloves (sugar work)</p>	
<p>Spirit level</p>	
<p>Travel adapter/power board</p>	
<p>Food colours, and gelatin and other thickening agents (powder, paste, cocoa butter, liquid colour) and food grade metallic powders and leaves</p>	

8.4 Materials, equipment, and tools supplied by Experts

Experts are required to supply their own Personal Protective Equipment as specified in section 7 skill-specific safety requirements.

Experts are responsible that Interpreters bring their own PPE.

8.5 Materials and equipment prohibited in the skill area

Competitors and Experts are prohibited to bring any materials or equipment not listed in section 8.3 and section 8.4.

Food ingredients are not allowed to be brought into the workshop for use in the Competition.

Pre-prepared/printed transfer sheets are not allowed to be used at the Competition.

Thermomix food processors and equivalent programmable machines cannot be used during the competition.

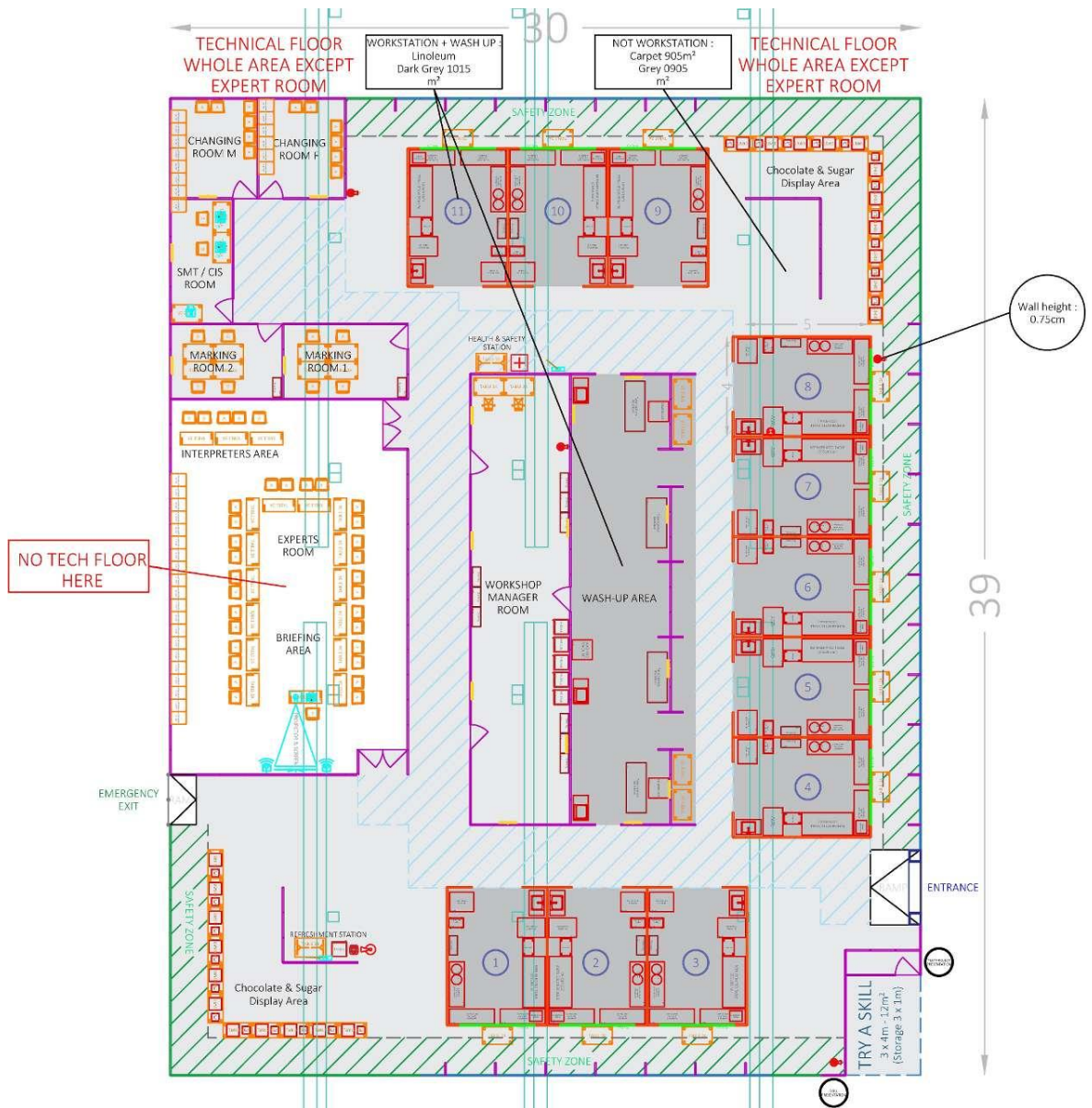
No electronic equipment is allowed to be used in the workshop by Competitors.

No additional decoration is allowed on the presentation table.

8.6 Proposed workshop and workstation layouts

Workshop layouts from previous competitions are available at www.worldskills.org/sitelayout.

Example workshop layout



9 Skill-specific rules

9.1 General notes

Skill-specific rules cannot contradict or take priority over the Competition Rules. They do provide specific details and clarity in areas that may vary from skill competition to skill competition. This includes but is not limited to personal IT equipment, data storage devices, Internet access, procedures and workflow, and documentation management and distribution. Breaches of these rules will be solved according to the Issue and Dispute Resolution procedure including the Code of Ethics and Conduct Penalty System.

9.2 Skill-specific rules

Topic/task	Skill-specific rules
Use of technology – personal laptops, tablets, and mobile phones	<ul style="list-style-type: none"> • Skill Competition Manager, Chief Expert, Experts and Interpreters are allowed to use personal laptops and tablets in the Expert room only. These can be brought into the workshop each day and removed at the end of the day. • Competitors are not allowed to bring into the workshop and use personal laptops, tablets, mobile phones, or music devices.
Use of technology – personal photo and video taking devices	<ul style="list-style-type: none"> • Skill Competition Manager, Chief Expert, Experts, are allowed to use personal photo and video taking devices in the workshop.

10 Expert knowledge and experience

10.1 Requirements

Experts appointed for this skill competition must have the following knowledge and experience for the appropriate occupation or work role as documented in **section 1.1.2**.

- Hold a formal qualification as a Pastry Chef/Confectioner.
- Be a current practitioner in the trade, with at least three years of recent industry experience.
- Have proven professional experience in sugar and chocolate work.
- Demonstrate knowledge and skills in marzipan modelling.
- Hold a recognised workplace hygiene accreditation or qualification.
- Provide evidence of professional practice in patisserie and confectionery production.
- Provide two referees who can verify current professional standing (to be included in the resume).
- Comply with the Mandatory Assessment Training process directed by the Chief Expert.
- Have experience in training or mentoring apprentices or trainees within the VET sector.

11 Visitor and media engagement

11.1 Engagement methods

Following is a list of possible ways to maximize visitor and media engagement:

- Try-a-Skill: visitors are able to try a skill within a trade;
- Display screen of the work produced on a daily basis throughout the competition – this is an interesting way for more people to observe the details of Competition without having to access the kitchens;
- Test Project descriptors – this involves fully explaining the skills involved in the Competition to enhance the understanding of Competitor activities and presentation times;
- Competitor profiles: A full presentation of each Competitor should be compiled by one source (possibly the Competition Organizer) to ensure uniformity throughout the stand;
- Career opportunities: World travel is a distinct possibility as there is a shortage of good Pâtisserie and Confectionery cooks throughout the world. Opportunities which exist in hotels and restaurants, patisseries, schools, developmental areas, own businesses, etc. should be well presented;
- Sustainability incentives;

12 Sustainability

12.1 Sustainable practices

This skill competition will focus on the sustainable practices below:

To support sustainability in this competition we should be aware of the following points during the entire process (prior to, during, and after the actual competition days);

- Recycling of waste products and materials;
- Encouraging the use of “green” materials;
- Restricted use of single-use plastics and clingfilm;
- Re-use of completed products from the Test Project modules after Competition;
- Order lists based on the Infrastructure List and in some cases within imposed caps; Competitors/ Experts should place a specific order list for raw materials based on the Infrastructure List published at www.worldskills.org/infrastructure;
- The main ingredients must be ordered four weeks prior to the Competition and this order should constitute all their order requirements excluding mystery items;
- Control of the equipment brought by each Competitor/Expert so there is to be no duplication of equipment provided by the Competition Organizer;
- Energy saving by switching off unused equipment;
- The use of tablets for marking;
- Repurpose: the Test Project can be used in the training of Competitors for their national competition or for the WorldSkills Competition.

13 References for industry consultation

13.1 General notes

WorldSkills is committed to ensuring that the WorldSkills Occupational Standards fully reflect the dynamism of internationally recognized best practice in industry and business. To do this WorldSkills approaches a number of organizations across the world that can offer feedback on the draft Description of the Associated Role and WorldSkills Occupational Standards on a two-yearly cycle.

In parallel to this, WSI consults three international occupational classifications and databases:

- ISCO-08: (<http://www.ilo.org/public/english/bureau/stat/isco/isco08/>)
- ESCO: (<https://ec.europa.eu/esco/portal/home>)
- O*NET OnLine (www.onetonline.org/)

13.2 References

This WSOS (Section 2) appears to relate most closely to Confectioner:

<https://data.europa.eu/esco/occupation/e00c46c4-bd3c-4d88-8d30-fc6f951554bd>

and Pastry Chef:

<https://data.europa.eu/esco/occupation/e00c46c4-bd3c-4d88-8d30-fc6f951554bd>

These links also enable a review of adjacent occupations.

ILO 7512

The following table indicates which organizations were approached and provided valuable feedback for the Description of the Associated Role and WorldSkills Occupational Standards in place for WorldSkills Shanghai 2026.

Organization	Contact name
Confiserie Roggwiller AG	Vanessa Schnyder, Production Manager
Continental Patisserie Australia Pty Ltd	Jian Yao, Managing Director
The Gumnut Patisserie Pty Ltd	Tracy Nickl, Owner, Pastrychef

14 Appendix

14.1 Appendix information

Not applicable.