32 Pâtisserie and Confect

WorldSkills Standards Speci

Section	WSSS Marks
1	Work organization and management
2	Food hygiene and health (including dietary), safety, and environment
3	Cakes, gateaux and entremets
4	Hot, cold, iced and plated desserts
5	Confectionery and chocolate
6	Miniatures, individual cakes, and petits fours
7	Presentation pieces
8	Modelling in various media

Criteria

ID	Name
A	Sugar display piece: Presentation Pieces (7)

B	Celebration Cake: Cakes, Gateaux and entremets (3)
C	Cake Topper: Modelling in various media (8)
D	Bonbons i and ii (mystery), Marshmallow (mystery): Confectionery and Chocolate (5)
E	Sable Petits Fours (mystery): Miniatures, individual cakes, and petits fours (6)
F	Tartlet plated: (mystery): Hot, cold , iced and plated desserts (4)
G	
H	
I	

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
A1	Presentation Piece - techniques	1			
			J	Techniques: pulled	
					0
					1
					2
					3
			J	Techniques: blown	
					0
					1
					2
					3
			J	Techniques: ribbon	
					0
					1
					2
					3
A2	Presentation Piece - Design, gen imp	1			

			J	Design creativity	
					0
					1
					2
					3
			J	General Impression of finished product	
					0
					1
					2
					3
A3	Presentation Piece - colour, finish, sturdiness, th	1			
			J	Colouring	
					0
					1
					2
					3
			J	Finishing of construction	
					0
					1
					2
					3
			J	Sturdiness of structure	
					0
					1
					2
					3
			J	Theme	
					0
					1
					2
					3
A4	Presentation Piece - Time Prod, Dimensions	1			
			M	Time management (product): Presented within the ten-minute wi	
			M	Height, minimum and maximum	
A5	Presentation Piece - Safety, Workpl clean, equip	1			
			M	Safe practices; working to avoid accidents	
			M	Work place cleaning: ensure all work areas are cleaned to the hig	
			M	Equipment: Inventory complete in the work station within time	
			M	Equipment: Ensure all organiser’s equipment is cleaned to the hig	

			M	Time management (C leaving stand). The stand must be vacated	
A6	Presentation Piece - Portfolio	1			
			J	Portfolio: coverage (illustrated, explanation of inspiration, develop	
					0
					1
					2
					3
A7	Presentation Piece - Sustainability; Ordering, wa	1			
			M	Ordering (sustainability)	
			J	Waste management (sustainability)	
					0
					1
					2
					3

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
B1	Celebration cake - Buttercream: Tex, Taste	2			
			J	Texture of buttercream, from the portion served seperately	
					0
					1
					2
					3
			J	Taste of buttercream, from the portion served seperately	
					0
					1
					2
					3
B2	Celebration cake - Fruit cream: Tex, Taste	2			
			J	Texture of fruit cream, from the portion served seperately	
					0
					1
					2
					3
			J	Taste of fruit cream, from the portion served seperately	

					0 1 2 3
B3	Celebration cake - Sponge - texture, Taste o/all	2			
			J	Texture of sponge	
					0 1 2 3
			J	Taste of constructed cake overall (with all components)	
					0 1 2 3
B4	Celebration cake - finish: imp internal, hand mas	2			
			J	General impression internally, both similar, containing sponge, bu	
					0 1 2 3
			J	General impression of hand-masking - straight on bottom tier	
					0 1 2 3
			J	General Impression of hand-made/piped decorations, using b/cre	
					0 1 2 3
B5	Celebration Cake - imp, theme, stability	2			
			J	Overall impression of decorated celeb cake (2 tiers tog)	
					0 1 2 3
			J	Theme overall	
					0

					1
					2
					3
			J	Stability of 2 tiers together	
					0
					1
					2
					3
B6	Celebration Cake - Dim, Temp, Portion, Time (p	2			
			M	Dimensions	
			M	Temperature	
			M	Portion cut for tasting. Neat and appropriately sized one-portion c	
			M	Time management (product): Presented within the ten-minute wi	
B7	Celebration Cake - H&S, Workpl clean, equip cle	2			
			M	Health and Safety, Hygiene	
			M	Work place cleaning: ensure all work areas are cleaned to the hig	
			M	Equipment: Ensure all organiser's equipment is cleaned to the hig	
			M	Time management (C leaving stand). The stand must be vacated	
B8	Celebration cake - Portfolio, Waste	2			
			J	Portfolio: coverage (illustrated, explanation of inspiration, develop	
					0
					1
					2
					3
B9	Celebration cake - Sustainability; Waste	2			
			J	Waste management	
					0
					1
					2
					3

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
C1	Modelling - Creat theme, Tech, Col, gen impr	2			
			J	Creativity with theme	

					0
					1
					2
					3
			J	Techniques (hand-modelling)	
					0
					1
					2
					3
			J	Colouring (no lacquer)	
					0
					1
					2
					3
			J	General impression of models overall	
					0
					1
					2
					3
C2	Modelling - time prod, Quant, Simil, Weigh, Tim	2			
			M	Time management (products): Presented within the ten-minute w	
			M	Quantity	
			M	Likeness of 2 models	
			M	Weight	
C3	Modelling - H&S, Workpl clean, equip clean, inve	2			
			M	Health and Safety, hygiene	
			M	Work place cleaning: ensure all work areas are cleaned to the hig	
			M	Equipment: Ensure all organiser's equipment is cleaned to the hig	
			M	Time management (C leaving stand). The stand must be vacated	
C4	Modelling - Portfolio	2			
			J	Portfolio: coverage (illustrated, explanation of inspiration, develop	
					0
					1
					2
					3
C5	Modelling - Sustainability; waster	2			
			J	Waste management (marzipan and sugar paste)	

					0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
D1	Confectionery & Chocolate - Marshmallow: Tex,	1			
			J	Texture	
					0 1 2 3
			J	Taste	
					0 1 2 3
D2	Confectionery & Choc - Marshmallow: finish and	1			
			J	Finish and service (overall and coordination with Sugar base/vess	
					0 1 2 3
			J	Final appearance and attachment to stick	
					0 1 2 3
D3	Confectionery & Choc - Marshmallow: time, quar	1			
			M	Time management (products): Presented within the ten-minute w	
			M	Quantity	
			M	Identical apprearance; colour, shape and size	
D4	Confectionery & Chocolate - Moulded (vegan): T	3			

			J	Texture (ganache)	0 1 2 3
			J	Taste overlall (with shell)	0 1 2 3
D5	Confectionery & Choc - Moulded (vegan): Lining	3			
			J	Lining and capping	0 1 2 3
			J	Ganache application in the mould	0 1 2 3
			J	Tempering	0 1 2 3
			J	Finish overall	0 1 2 3
D6	Confectionery and Chocolate - Piped: Tex, Taste	3			
			J	Texture (crunchy needed +1)	0 1 2 3
			J	Taste	0

					1 2 3
D7	Confectionery & Choc - Piped: Technical skills: F	3			
			J	Piping	0 1 2 3
			J	Dipping	0 1 2 3
			J	Tempering	0 1 2 3
			J	General impression of finished product reflecting theme (piped)	0 1 2 3
D8	Confectionery & Chocolate: Piped & Moulded - (	3			
			M	Quantity	
			M	Weight (piped)	
			M	Time management (all chocolate products)	
D9	Confectionery & Choc: Piped and Moulded: H&S	3			
			M	Health and Safety, hygiene	
			M	Work place cleaning: ensure all work areas are cleaned to the hig	
			M	Equipment: Ensure all organiser's equipment is cleaned to the hig	
			M	Time management (C leaving stand). The stand must be vacated	
			M	Vegan recipe sheet presented and adhered to for moulded choco	
D10	Confectionery & Choc: Piped and Moulded - Sus	3			
			J	Waste management (sustainability)	

					0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
E1	Sable Petits Fours: mystery (piped sable) Tex ar	4			
			J	Texture	0 1 2 3
			J	Taste	0 1 2 3
E2	Sable Petits Fours: mystery (piped sable). Wmsl	4			
			J	Workmanship; Handling and piping of paste	0 1 2 3
			J	Baked ; colour	0 1 2 3
			J	Appearance of finished Petits Fours	0 1 2 3
E3	Sable Petits Fours: mystery (piped sable). Quan	4			

			M	Quantity	
			M	Size	
			M	Weight	
			M	All as near to identical as possible	
			M	Recipe as stipulated (sable)	
			M	Time management (products)	
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
F1	Tartlets plated dessert - handling, lining, blind ba	4			
			J	Handling, lining of moulds	
					0
					1
					2
					3
			J	Tartlet - blind bake (before filling)	
					0
					1
					2
					3
F2	Tartlets plated dessert - Filling; tex, taste	4			
			J	Filling - pastry cream - texture (50g sample)	
					0
					1
					2
					3
			J	Filling - pastry cream - taste (50g sample)	
					0
					1
					2
					3
F3	Tartlets plated dessert - plated tartlet; tex, app, t	4			
			J	Texture overall	
					0
					1

					2 3
			J	Appearance of plated tartlet	0 1 2 3
			J	Taste overall of plated strawberry tartlet	0 1 2 3
F4	Tartlets plated dessert - quant, same, rec, time p	4			
			M	Quantity	
			M	All near identical	
			M	Recipes as stipulated (pastry cream and sable from E)	
			M	Time management (products)	
F5	Tartlets plated dessert - H&S, Workpl clean, equ	4			
			M	Health and Safety, Hygiene	
			M	Work place cleaning: ensure all work areas are cleaned to the hig	
			M	Equipment: Ensure all organiser's equipment is cleaned to the hig	
			M	Time management (C leaving stand). The stand must be vacated	
F6	Tartlets plated dessert - Sustainability; waste	4			
			J	Waste management (sustainability) (Box of ingredients)	0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

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	WSSS Marks	Aspect Marks	Variation
	12.00	13.00	1.00
	8.00	8.00	0.00
	14.00	14.50	0.50
	13.00	12.00	1.00
	13.00	13.00	0.00
	13.00	13.00	0.00
	14.00	14.00	0.00
	13.00	12.50	0.50
	Total Variation		3.00

	Mark
	18.00

	18.00
	16.00
	18.00
	14.00
	16.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Poor workmanship, thick or thin results, under-pulled, ove Evidence of some basic level skills in sugar pulling and ac Demonstrating some innovative skills and proficient workm Sugar pulling demonstrating innovation and expertise, exc		7		1.00
Poor workmanship, fractured blown articles or mishapen a Basic skills in blowing, with acceptable results but lacking Demonstrating some innovative skills and proficient workm Blown sugar demonstrating innovation and expertise, exce		7		1.00
Poor workmanship, ribbon uneven or broken, under or ove Basic ribbon with some ability evident but lacking finesse c Demonstrating some innovative skills and proficient workm Ribbon sugar demonstrating innovation and expertise, exc		7		1.00

Criterion A Total Mark 18.00

		7		1.00
Lacking originality, unbalanced, low creativity, major relian				
Basic ideas, with interesting aspects and some imaginatio				
Showing some originality, highly expressive with good bala				
Creative original design, extremely expressive and well-ba				
		7		1.50
Not presented or visibly unappealing and not useable.				
Adequate finishing with low visual impact, lacklustre				
High standard of finishing with good visual impact				
Expertly finished with style, flow and harmonious visual im				
		7		1.00
Not presented or colours not co-ordinated or effective				
Some aspects with unattractive colours lacking co-ordinati				
Mainly appealing and well-balanced colour co-ordination				
Co-ordination and harmony of shade, tones and colour pa				
		7		1.00
Not presented or little care taken, clumsy overall, lacking a				
Assembly quite clean, joins a little awkward, some handlin				
Assembly tidy and mainly clean, joins mostly unobtrusive,				
Extreme finesse of assembly, joins neat and unobtrusive,				
		7		1.00
Presentation piece leaning or drooping, with breakages or				
Standing unaided but beginning to wilt or drop embellishm				
Standing firm but some loss of embellishments				
Completely stable and fully complete				
		7		2.00
Not presented or no theme apparent				
Theme evident but slight				
Theme portrayed but could be stronger				
Theme boldly obvious and lively				
Deduct max mark if presented outside of the 10 minutes c	10 minute window	7		1.00
Deduct max mark if outside of the specified dimensions.	Maximum (within 5	7		1.00
Deduct max mark for any acutely unsafe practice while ha		7		0.50
Deduct max mark for any violation (floor, work tops, oven		2		1.00
Deduct max mark if anything missing		1		0.75
Deduct max mark for any contravention (checklist)		1		0.75

Deduct max mark if the stand is vacated late.		1		0.50
Not presented at the beginning of the shift or coverage of Presented at the start of the shift but coverage relating to t Presented at the beginning of the shift, neat and all requir Presented at the beginning of the shift, smart, thorough pc		1		1.00
Isomalt: more than 36% of C's original order left. Isomalt:		7 7		0.50 0.50
Flagrant disregard to waste management. Recycling not u Vague attempt to be economic with commodity use, recyc Actively took steps to conserve commodities, although a li Consistently used correct recycling measures. Waste and				

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Not presented or insufficient quantity, or presented but poo Just holding together but grainy or sandy in the mounth, su Emulsified and smooth but slightly dense texture, lacking a Velvety smooth, well emulsified, good structure and lightne		3		1.00
Not presented or flavour weak or not detectable, not as as Vague flavour which is overpowered by other components Pronounced flavour with a particular taste of that which wa Well developed prominent taste as declared in Portfolio wi		3		1.00
Not presented or insufficent quantity, or presented but poo Just holding together but grainy or sandy in the mounth, co Fully emulsified and smooth but loose texture, not firm end Smooth texture, fully emulsified with firm but creamy textu		3		1.00

Criterion B Total Mark 18.00

Not presented or non-definable fruit, out of balance with ot Bland fruit flavour, not completely balanced with other com Detectable fruit flavour quite well balanced with other tast Fruit the prominent flavour exceptionally well-balanced wi		3		1.00
Not presented or has incorrect handling features eg dense Slight lift in sponge, with defects such as flour lumps, leat Good lift and light fairly even crumb, just baked through pe Light and springy, well risen, even bubble size, moist but e		3		1.00
Not presented or clashing flavours which do not eat well t Insipid flavours with overall weak taste or intense sweetne Rounded flavours with some standing out more than other Well- defined flavour profiles which match and complemen		3		1.00
Not presented or totally unappealing or dissimilar internal l Overall some visual impairment to internal structure, layer Neat and stylish internal layers overall, 3 main component Superb harmony of all elements internally with excellent vi		3		1.00
Not presented or totally unappealing and haphazard mask Overall some visual impairment to coating, lacking impact Neat and stylish overall externally neat without air bubbles Superb visual impact externally, clean, expertly applied co		3		1.00
Not presented or awkward decorations, lacking refinemen Simplistic skills applied, mainly neat but lacking gracefulne Striking hand-made/piped decorations, well applied using Superb flair and innovation. Excellent flow demonstrating		3		1.00
Not presented or presented with limited or no decoration o 2 tiers assembled but with negligible impact, careless cons Effective use of colours, visually attractive well-applied coa Cakes assembled and decorated with hand-made product		3		1.00
Not presented or no theme apparent				

Theme evident but weak and lacking unity overall				
Theme clearly defined and integrated fairly well overall alth				
Theme boldly obvious and well-synchronised across the 2				
		3		1.00
Not presented or broken or collapsed and messy, base u				
Unsteady and fragile looking , sinkage of top tier apparen				
Balanced and structually holding although totally dependa				
Perfectly balanced smart assembly not precarious in any v				
Deduct max mark if base exceeds 30 x 30 cm	30 x 30 cm max	3		1.00
Deduct max mark if outside of temperature range	4degC - 14degC	2		0.50
Deduct max mark if cake is not cut for tasting (and left nea		3		1.00
Deduct max mark if presented outside of the 10 minutes c	10 minute window	1		0.50
Deduct max mark for any unsafe or unhygienic practice		2		0.50
Deduct max mark for any violation (floor, work tops, over		2		0.50
Deduct max mark for any contravention (checklist)		2		0.50
Deduct max mark if the stand is vacated late.		1		0.50
		1		0.50
Not presented at the beginning of the shift or coverage of				
Presented at the start of the shift but coverage relating to t				
Presented at the beginning of the shift, neat and all require				
Presented at the beginning of the shift, smart, thorough pc				
		3		0.50
Flagrant disregard to waste management. Recycling not u				
Vague attempt to be economic with commodity use, recyc				
Actively took steps to conserve commodities, although a li				
Consistently used correct recycling measures. Ordered ac				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
		8		2.00

Criterion C Total Mark 16.00

Not presented or showing no originality or effective creativ				
Hand-crafted models quite basic and lacking imagination b				
Hand-crafted models with some originality and imaginatior				
Hand-crafted models lively and original, clearly demonstra				
		8		2.00
Not presented or low level of technical ability demonstrate				
Basic techniques used which are not inspiring but are acc				
Some different techniques/skills used to make and decora				
Variety of different techniques/skills used to make and dec				
		8		2.00
Not presented or poor standard of colouring, not co-ordina				
Basic standard of colouring acceptably applied but lacking				
Good standard of colouring which lifts the visual appeal				
Superb composition of colours used to enhance the visual				
		8		2.00
Not presented or both scruffy, or cracked and not useable				
Lacklustre impact overall without allure, one with cracks				
Good standard of elements and decorations used to creat				
Excellent harmony of all elements and decorations used to				
Deduct max mark if presentation is outside of 10 minutes	10 minute window	1		0.50
1 piece missing deduct .5 of max mark	2 pieces	8		1.00
2 pieces missing deduct max mark				
Both models must be the same or lose max mark		8		1.00
1 piece under or over weight deduct .75	80g - 100g	8		1.50
2 pieces under or over weight deduct max mark				
Deduct the mark for any unsafe or unhygienic practice		8		1.00
Deduct the mark for any violation (floor, work tops, oven,		2		0.50
Deduct the mark for any contravention (checklist)		2		1.00
Deduct 1 mark if the stand is vacated late.		1		0.50
		1		0.50
Not presented at the beginning of the shift, or coverage of				
Presented at the start of the shift but coverage relating to t				
Presented at the beginning of the shift, neat and all require				
Presented at the beginning of the shift, smart, thorough po				
		1		0.50

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Flagrant disregard to waste management. Recycling not u				
Vague attempt to be economic with commodity use, recyc				
Actively took steps to conserve commodities, although a li				
Consistently used correct recycling measures. Ordered ac				
		5		0.50
Not presented or inferior texture to eat: not set; soft and sl				
Lacking airiness, set but too tough and elastic, excessive s				
Light and springy, but firmness to the bite, slightly too mu				
Especially fluffy and delicate, holding shape but mellow an				
		5		0.50
Not presented or vanilla flavour not apparent or over used				
Vague vanilla flavour over-ridden by other ingredients and				
Definite vanilla flavour, pleasant but not quite balanced wit				
Delicious rounded vanilla flavour without pungency or othe				
		5		1.00
Not presented on or in base/vessel. Sugar base/vessel in				
Lollies served on/in a mediocre sugar base/vessel but lack				
Lollies served on/in an effective sugar base/vessel which s				
Alluring overall, marshmallow lollies cleverly displayed on/				
		5		0.50
Not presented or haphazard attachment; falling off or slidi				
Clumsy attachment to stick with some wilting and pieces c				
Attached to stick securely but adhesive visible although pi				
Neat pieces, securely and subtly attached to stick, present				
Deduct max mark if presentation is outside of 10 minutes	3 hours after start	5		0.50
1 piece missing deduct .25	10 lollies	5		0.50
2 pieces missing deduct max mark				
All lollies must be as near to identical as possible or lose r		5		0.50

Criterion D Total Mark 18.00

Not presented or texture totally split and grainy Ganache too firm or unstable Smooth ganache but a little too firm and dry or too soft an Perfectly smooth and soft ganache		5		0.50
Not presented or flavours not harmonious; taste unbalanc Overall taste acceptable but flavours not distinguishable, s Flavours authentic to type and apparent with overall pleas Distinguishable flavours authentic to type, well-defined an		5		0.50
Not presented or chocolate too thick or thin and showing g Irregular thickness in mould and capping Slightly thick lining of chocolate but acceptable and similar Thinly lined and capped to a similar thinness, although not		5		0.50
Not presented or erratic piping in the mould with air pocke Filling carelessly piped into mould with variable amounts a Filled thoroughly but slightly uneven on the base causing s Completely filled to allow a thin cap on the base without le		5		0.50
Not presented or not well-tempered chocolate; coating sub Slight defects in the gloss and some air bubbles; unstable Smooth and glossy with minimal air bubbles; tempered to Smooth, no air bubbles with maximum gloss and no strea		5		1.00
Not presented or tatty finish lacking imagination, no attem Basic decoration. Chocolate chipped or fingerprints evider Decorated to a good standard, handled with care Immaculate finish, colouring and decoration		5		0.50
Not presented or presented without effective layers, not as Two layers of similar textures with slight crunch to one, no Two layers of different textures clear contrast with defiinite Two layers of distinctly contrasting, complementary texture		5		0.50
Not presented or flavours not harmonious; taste unbalanc				

Overall taste acceptable but flavours not distinguishable				
Flavours authentic to type and apparent with overall pleas				
Distinguishable flavours authentic to type, well-defined an				
		5		0.50
Not presented or untidy piping with distorted shapes and s				
Piping skills lack control and bonbons with some irreglarity				
Piping good with minor differences in the uniformity of som				
Piping refined and all bonbons look the same				
		5		1.00
Not presented or dipping sloppy, air bubbles, fork marks, e				
Dipping not even or tidy but all fillings coated adequately.				
Neatly dipped but slight imperfections or cracks in the surf				
Completely coated in even, thin tempered chocolate, no fe				
		5		0.50
Not presented or not well-tempered chocolate; coating sub				
Slight defects in the shine and some air bubbles; unstable				
Smooth satin appearance, fairly even with minimal air bub				
Smooth, no air bubbles or streaks with even satin appeara				
		5		1.00
Not presented or visibly unappealing and not useable, the				
Adequate finishing with low visual impact, lacklustre, weak				
Adept standard of finishing with acceptable visual impact s				
Expertly finished with style and harmonious visual impact				
1 piece missing deduct .25	2 x 20 pieces	1		1.00
2 pieces missing deduct .50 mark				
3 pieces missing deduct max mark				
1 piece over weight deduct .25	14g max incl decor	5		0.50
2 pieces over weight deduct max mark				
Deduct mark if presentation is outside of 10 minutes windo	10 minute window	1		1.00
Deduct max mark for any unsafe or unhygienic practice		2		0.50
Deduct max mark for any violation (floor, work tops, over		2		0.50
Deduct max mark for any contravention (checklist)		2		0.50
Deduct max mark if the stand is vacated late.		1		0.50
Deduct max mark if any contravention		5		1.00
		1		1.00

Flagrant disregard to waste management. Recycling not u Vague attempt to be economic with commodity use, recyc Actively took steps to conserve commodities, although a li Consistently used correct recycling measures. Waste and				

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
		6		1.75
Not presented or hard, tough, over-worked texture, or grea Crisp snap with no crumbliness, dry or claggy Crumbly but a little dry Short, delicate crumb, unctuous				
		6		1.75
Not presented or bland, stodgy taste, unbalanced seasoni Any of the flavours predominating upsetting the balance, c Pleasant tasting but little low on seasoning dulling the ove Pleasant balance of all ingredients, perfectly seasoned to				
		6		1.75
Nor presented or could not effectively pipe rosettes due to Basic handling techniques with some knowledge, demons Good handling techniques with clear knowledge of how to Expert handling techniques with thorough understanding				
		6		1.00
Not presented or uneven bake; raw in the middle or overb Erratic baked colour; dark and pale in places Golden bake but a little uneven in areas Pale golden colour overall, turned during baking to achieve				
		6		1.75
Not presented or erratic misshapes, flat and distorted with Swollen and irregular shapes, dull piping lines Good rosettes but slightly flowed so lines visible but not s Perfect rosette shapes, well defined sharp lines, good heig				

Criterion E Total Mark 14.00

If less than 10 presented, deduct max mark	10	6		1.00
One outside of the diameter range, deduct mark	4-5 cm diameter	6		1.00
One outside of the weight range, deduct mark	8-10g	6		1.00
Deduct max mark for obvious discrepancies		6		1.00
Deduct max mark if recipe not used or if it is changed		6		1.00
Deduct max mark if presentation is outside of 10 minutes	10 minute window	1		1.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
		4		1.00
Not presented or unskilled at rolling paste to an even thick				
Unsure, paste uneven but managed to line the moulds, jus				
Good paste-rolling skills, tartlets lined to a good standard				
Confident in rolling the paste consistenly thin and even ar				
		4		1.00
Not presented or unevely blind baked - rawness or over ba				
Inaddequate measures taken to blind bake thoroughly - so				
Acceptable blind baking, case baked through and retained				
Blind baked consistently. Paste thoroughly baked througho				
		4		1.00
Not presented or pastry cream, not cooked correctly; lump				
Just cooked out with some lumps and coarse texture				
Cooked thoroughly , a little soft or firm but usable in tartlet				
Firm, thoroughly boiled and thickened, maintaining shape				
		4		1.00
Not presented or burnt milk noticable, raw starchiness, un				
Vanilla flavour overbearing or too little vanilla flavour and e				
Slightly weak vanilla flavour but pleasant balance with othe				
Fine rounded vanilla flavour, good harmony of all ingredier				
		4		1.00
Not presented or lacking definable textures and structure,				
Flabby textures, understated elements with some but limit				

Criterion F Total Mark 16.00

Elements working together to produce acceptable overall t				
Superb product with distinguishable textures of all elemen				
		4		1.50
Not presented or crude, unfinished and not appetising				
Basic design, lacking enhancements				
Simple elegant plating, clean and appetising with well-adm				
Innovative and modern design, very appealing and lively p				
		4		1.50
Not presented or flavours not all compatible, strawberries				
Acceptable combination of flavours but strawberries insign				
Pleasant combination of all elements, strawberries promin				
Conspicuous and rounded freshness of strawberries with				
Deduct max mark if less than 4 presented plated	4 tartlets plated	4		1.00
Deduct max mark if any violation		4		1.00
Deduct whole mark if any violation		4		1.00
Deduct max mark if presentation is outside of 10 minutes	10 minute window	1		1.00
Deduct the max mark for any unsafe or unhygienic practic		1		0.50
Deduct the mark for any violation (floor, work tops, oven,		2		1.00
Deduct the mark for any contravention (checklist)		2		1.00
Deduct 1 mark if the stand is vacated late.		1		0.50
		4		1.00
Flagrant disregard to waste management. Recycling not u				
Vague attempt to be economic with commodity use, recyc				
Actively took steps to conserve commodities, although a li				
Consistently used correct recycling measures. Waste and				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark

Criterion G Total Mark 0.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark

Criterion H Total Mark 0.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark

Criterion I Total Mark 0.00

Competition Total Mark 100.00