

**KFE4Skills Competition Spec – CULINARY ARTS – LEVEL 3**

**Note:** For general competition rules and guidance see: <https://www.kentfurthereducation.org/skills-competitions-1>

<b>Lead Brief Writer</b>	Name: Mark Hill	Email: <a href="mailto:Rule5solutions@gmail.com">Rule5solutions@gmail.com</a>
EKCG Industry Lead	Name: Jonathan Hopkins	Email: <a href="mailto:Jonathan.hopkins@eastkent.ac.uk">Jonathan.hopkins@eastkent.ac.uk</a>
MKC Industry Lead	Name: JJ Keevey	Email: <a href="mailto:JJ.Keevey@midkent.ac.uk">JJ.Keevey@midkent.ac.uk</a>
NKC Industry Lead	Name: Duncan Weetman	Email: <a href="mailto:duncanweetman@northkent.ac.uk">duncanweetman@northkent.ac.uk</a>

	Section	Criteria Guidance	Confirmed Spec Criteria
1	Entry Criteria	Entrants must be in education and/or employment with training, at one of the KFE college organisations (EKC Group, MidKent College and North Kent College (including Hadlow College), and/or have completed or be undertaking a relevant Level 2 or 3 or above programme within the last 12 months.	
2	Entrant Numbers	Standard entrant number per college organisation is 2 students for most industry rounds where more than 2 college organisations are participating and 3 per organisation where only 2 colleges are participating.	<ul style="list-style-type: none"> <li>○ Each college organisation (not campus) may register up to <b>2</b> students.</li> <li>○ <b>Confirmed max number of students in total: 6</b></li> </ul> <p>Entrants must be in education and/or employment with training, at one of the KFE colleges, and/ have either achieved, or be studying at college, or training in the workplace for a level 3 qualification in Professional Cookery or Culinary Arts.</p> <p>At the time of entry the entrants must have been challenged at the level of the competition. This means that entry is only possible through a qualifying process at your local college and with the endorsement and verification of the lead staff from that college.</p> <p>The competitors for culinary arts should have a good all-round knowledge of both modern and classic cuisine be adaptable and motivated and be able to perform under time constraints.</p>
3	Competition Prep	This section describes preparation needed for this competition.	<p><b>Preparatory Brief</b></p> <p>This KFE competition focuses on culinary skills and all competitors should have a good all-round knowledge of both modern and classic cuisine be adaptable and motivated and be able to perform under time</p>

			<p>constraints. Competitors in Culinary Arts must also be able to display good social skills, excellent personal presentation as well as safe &amp; hygienic working practices.</p> <p>This KFE4Skills competition is designed to help prepare and build confidence for potential World Skills UK national qualification Regional Heats. These will be based around classic cookery and core skills, with consistency of product and food safety high on the priority listing.</p> <p><b>Practice &amp; Preparation</b></p> <ul style="list-style-type: none"> <li>○ Prepare using the online tools available at: <a href="https://worldskillsuk.org/">https://worldskillsuk.org/</a></li> <li>○ Read the briefs carefully</li> <li>○ Use the sources of reference provided</li> <li>○ Practice the tasks you don't use every day in work or on a course</li> <li>○ Speak to your employer or lecturer to ask for help &amp; guidance with learning or equipment where needed.</li> </ul>									
4	Core Competency	Summary of relevant education level industry competency.	<table border="1"> <thead> <tr> <th data-bbox="864 847 981 887"></th> <th data-bbox="981 847 1323 887">Competency</th> <th data-bbox="1323 847 2063 887">Standards required</th> </tr> </thead> <tbody> <tr> <td data-bbox="864 887 981 1018">1</td> <td data-bbox="981 887 1323 1018">To produce dishes specified and follow a recipe in a manner that reflects the style of the creator.</td> <td data-bbox="1323 887 2063 1018"> <b>The competitor should be able to;</b>                      Follow classic recipes.                      Produce food to the required standard laid down in the recipe.                      You will be able to evaluate recipe content.                 </td> </tr> <tr> <td data-bbox="864 1018 981 1345">2</td> <td data-bbox="981 1018 1323 1345">Create menus and work plans which show all aspects of cookery, and are able to work under pressure and meet the time deadlines which will be set out for each task.</td> <td data-bbox="1323 1018 2063 1345"> <b>The competitor should be able to;</b>                      Produce a standard of product that would be acceptable across the wide spectrum of the food industry and encompass trends, seasonality and sustainability of product.                      Deliver product in the allotted time frame.                      Produce work plans.                      Assess and wear the correct PPE for each task.                      Identify and use the correct equipment for each task.                      Produce a product in a safe and Hygiene manor in line with Government guidelines.                 </td> </tr> </tbody> </table>		Competency	Standards required	1	To produce dishes specified and follow a recipe in a manner that reflects the style of the creator.	<b>The competitor should be able to;</b> Follow classic recipes. Produce food to the required standard laid down in the recipe. You will be able to evaluate recipe content.	2	Create menus and work plans which show all aspects of cookery, and are able to work under pressure and meet the time deadlines which will be set out for each task.	<b>The competitor should be able to;</b> Produce a standard of product that would be acceptable across the wide spectrum of the food industry and encompass trends, seasonality and sustainability of product. Deliver product in the allotted time frame. Produce work plans. Assess and wear the correct PPE for each task. Identify and use the correct equipment for each task. Produce a product in a safe and Hygiene manor in line with Government guidelines.
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			<p><b>Note:</b> Core Competencies are tested, identified and measured as recognition of the competition level and duration.</p>																								
5	Duration	This is the time that the actual competition activity will take.	<p><b>Order of Competition</b></p> <p>Arrival and registration 8.45am – 9:15am. Competition is expected to start from 9:30am including familiarisation with the accommodation and facilities. The aim is to complete all competitions, awards by 3:30pm approx.</p> <table border="1"> <thead> <tr> <th>Time</th> <th>Competition</th> <th>Duration</th> </tr> </thead> <tbody> <tr> <td>9:30am</td> <td>Go to Comp Zone / Briefings / Familiarisation</td> <td>30 mins</td> </tr> <tr> <td>10.00-10:15am</td> <td>Preparation of working area</td> <td>30 mins</td> </tr> <tr> <td>10:15am</td> <td>Break Option</td> <td>15 mins</td> </tr> <tr> <td>10:30am</td> <td>Competition Commences</td> <td>As applicable</td> </tr> <tr> <td>1.00-1:30pm</td> <td>Lunch Window</td> <td>Flexible</td> </tr> <tr> <td>2:45-3:00pm</td> <td>Judging deliberation / feedback to competitors</td> <td>1 hour</td> </tr> <tr> <td>3.15-3:30pm</td> <td>Awards Period</td> <td>15 mins flexible</td> </tr> </tbody> </table>	Time	Competition	Duration	9:30am	Go to Comp Zone / Briefings / Familiarisation	30 mins	10.00-10:15am	Preparation of working area	30 mins	10:15am	Break Option	15 mins	10:30am	Competition Commences	As applicable	1.00-1:30pm	Lunch Window	Flexible	2:45-3:00pm	Judging deliberation / feedback to competitors	1 hour	3.15-3:30pm	Awards Period	15 mins flexible
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6	The Skills Competition Task Details	This section describes the skills competition task to be undertaken in detail.	<p><b>Pre-competition Submissions</b></p> <p>Please provide a detailed food order for required ingredients for competitors’ menus. Be sure to include all measurements required.</p> <p>This must be prepared and sent to: <a href="mailto:kentfurthereducation@gmail.com">kentfurthereducation@gmail.com</a> by <b>Friday 17<sup>th</sup> February 2023</b>, prior to the competition, which takes place on <b>10<sup>th</sup> March 2023</b>.</p> <p>Maximum Budget for the three course menu task for two guests must not exceed <b>£50</b> Total.</p> <p>Food orders and budget management will be included in the marking criteria and scores will be counted towards final totals. Please refer to the marking criteria for further guidance.</p>																								

		<p>KFE will confirm additional detail of costs and contact details for more information two weeks before the competition subject to all competitors being correctly registered by the registration deadline.</p> <p><b>Competition Rounds - Task Breakdown</b></p> <p>It is expected that at WSUK National Qualifiers, competitors will be required to prepare <u>two portions</u> of each of three dishes listed, served in a classic style as per:</p> <p><i>'The complete guide to modern cookery by A. Escoffier'.</i></p> <ul style="list-style-type: none"> <li>○ <b>Dish 1 – Oeufs Chasseur using soft boiled eggs</b></li> <li>○ <b>Dish 2 – Poulet Sauté a la Hongroise</b></li> <li>○ <b>Dish 3 – Bavarois a la Normande</b></li> </ul> <p><b><u>All competitors will have 4 hours to prepare, cook and serve these dishes.</u></b></p> <p>An additional 45 minute task will be announced on the day of the heat, with ingredients supplied. <b><u>They will be presented with a mystery basket of ingredients and asked to create up to 4 portions of a dish from these ingredients.</u></b></p>																																			
<p><b>7</b> Marking &amp; Assessment Requirements</p>	<p>This section provides the marking and assessment approach.</p>	<table border="1"> <thead> <tr> <th>Criterion ID</th> <th>Description</th> <th colspan="3">Max. Marks</th> </tr> </thead> <tbody> <tr> <td><b>A</b></td> <td>Organisation skills</td> <td colspan="3"><b>15</b></td> </tr> <tr> <td><b>B</b></td> <td>Health and safety</td> <td colspan="3"><b>15</b></td> </tr> <tr> <td><b>C</b></td> <td>Professional skills</td> <td>Dish 1 <b>10</b></td> <td>Dish 2 <b>10</b></td> <td>Dish 3 <b>10</b></td> </tr> <tr> <td><b>D</b></td> <td>Taste textures and balance of flavours</td> <td>Dish 1 <b>10</b></td> <td>Dish 2 <b>10</b></td> <td>Dish 3 <b>10</b></td> </tr> <tr> <td><b>E</b></td> <td>Presentation of dishes, consistency.</td> <td>Dish 1 <b>10</b></td> <td>Dish 2 <b>10</b></td> <td>Dish 3 <b>10</b></td> </tr> <tr> <td><b>F</b></td> <td>Timings and temperatures</td> <td>Dish 1</td> <td>Dish 2</td> <td>Dish 3</td> </tr> </tbody> </table>	Criterion ID	Description	Max. Marks			<b>A</b>	Organisation skills	<b>15</b>			<b>B</b>	Health and safety	<b>15</b>			<b>C</b>	Professional skills	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	<b>D</b>	Taste textures and balance of flavours	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	<b>E</b>	Presentation of dishes, consistency.	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	<b>F</b>	Timings and temperatures	Dish 1	Dish 2	Dish 3
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			<b>G</b>	45 minute additional task (consider all of the above)	20			
				<b>TOTAL</b>	<b>170</b>			
<b>8</b>	Judges & Marking	This competition benefits from college and external judges.	The KFE competition will use marking guides best suited to the industry event. An example scoring sheet is below at <a href="#">appendix 1</a> .					
<b>9</b>	Student Support Required	Detail if student helpers are required and how many per student undertaking tasks.	<ul style="list-style-type: none"> <li>o Additional student helpers should not be required for this competition.</li> </ul>					
<b>10</b>	Resources	Detail any PPE or dress code requirements.	<p>The venue has all the usual industry kitchen equipment suitable for you to complete basic preparation and cooking tasks. If you require any specialist equipment, please seek advice from the venue if it is available to use or please take them with you on the day of the competition. You must bring your own presentation plates for service.</p> <p>Please note that the competition organisers and hosting college are not responsible for these items and you take them at your own risk. The food costs are covered by KFE for the day of the competition but all training costs for entrants leading up to the event, will have to be covered by each college.</p> <p>As noted the hosting college will help prepare separate food order requests to be collected on the day, all general store ingredients such as oil, flour and sugar will be accessible to all to collect.</p> <p>Competitors are expected to bring and wear their appropriate culinary uniforms and any related attire such as appropriate footwear, in addition to being suitably presented for professional work.</p> <p><b>Items to be brought to the competition</b></p> <p>All colleges will need to provide the specialist equipment, pans, knives and all tools relating to both competitions as applicable.</p> <p>Competitors should familiarise themselves with their hobs, ovens and work-space prior to preparation. Staff will demonstrate use of the required equipment before the competition commences. A health and</p>					

			safety briefing will be held in the kitchen to ensure competitors are confident and familiar with requirements and emergency procedures.
11	Health & Safety	Confirmation that relevant health and safety checks and assurances are undertaken or are to be by each college locally where necessary.	See relevant risk assessments and additional competition round specific rules and guidance requirements.
12	Risk Assessment	Confirmation that relevant risk assessments have been or are to be undertaken locally where necessary.	<ul style="list-style-type: none"> <li>○ The host college must have completed a relevant risk assessment and filed this centrally for KFE4Skills.</li> <li>○ Participating visiting colleges should complete risk assessments relevant to their event participation.</li> </ul>
13	Competition Spec additional rules and requirements	Detail of additional specific rules and requirements for this competition spec.	The following is in addition to the overall KFE4Skills General Rules & Guidance. A completed registration is a confirmation that a competitor has agreed to the rules and requirements of the competition. All electrical equipment must be PAT tested and labelled before using at the competition and all the supporting equipment must be fit for purpose.

**Judges Marking Sheet – Culinary Arts**

Competitor’s Name:.....

Criterion ID	Description	Max. Marks			Marks Awarded
A	Organisation skills	15			
B	Health and safety	15			
C	Professional skills	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	
D	Taste textures and balance of flavours	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	
E	Presentation of dishes, consistency.	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	
F	Timings and temperatures	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	
G	45 minute additional task (consider all of the above)	20			
	<b>Totals</b>	<b>170</b>			

Judging Notes: