

## KFE SKILLS SHOWCASE - #KFE4Skills 2024

### KFE4Skills Competition Spec – CULINARY ARTS (COOKING) – LEVEL 3

KFE4Skills general rules and guidance latest version is at: <https://www.kentfurthereducation.org/skills-competitions-1>

Relevant WSUK Occupational Standard: <https://api.worldskills.org/resources/download/12363/14936/15864?l=en>

	Section	Criteria Guidance	Spec Criteria Status
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	<ul style="list-style-type: none"> <li>○ <b>Each college organisation (not campus) may register up to (2) students.</b></li> <li>○ <b>Confirmed max number of students in total: 6</b></li> </ul> <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. 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> <p>Competitors and competition leads should refer to the relevant WSUK occupational standard noting this competition relates broadly to the beauty therapy OS.</p>	
3	Competition Prep	<p><b>Preparatory Brief</b></p> <ul style="list-style-type: none"> <li>○ 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 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.</li> </ul> <p><b>Practice &amp; Preparation</b></p> <ul style="list-style-type: none"> <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>	

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<b>4</b>	<b>Core Competency</b>	<b>Competency</b>	<b>Standards required</b>	
		<b>1</b>	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.
		<b>2</b>	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. Asses 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.
<p><b>Note:</b> Core Competencies are tested, identified and measured as recognition of the competition level and duration.</p>				
<b>5</b>	<b>Duration</b>	<ul style="list-style-type: none"> <li>○ <b>4 Hours</b> (approximately)</li> <li>○ Additional time for familiarisation, health and Safety and general event briefings, judging and awards should be added to this time.</li> </ul>		
<b>6</b>	<b>The Skills Competition Task Details</b>	<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>Tuesday 13<sup>th</sup> February 2024</b>, prior to the competition.            Maximum Budget for the three-course menu task for two guests must not exceed <b>£50 Total</b>.</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>		

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	<p><u>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.</u></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></p> <p><b>Marking &amp; Assessment Requirements</b></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> </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>
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		<b>F</b>	Timings and temperatures	Dish 1 <b>10</b>	Dish 2 <b>10</b>	Dish 3 <b>10</b>	
		<b>G</b>	45 minute additional task (consider all of the above)	20			
			<b>TOTAL</b>	<b>170</b>			
<b>8</b>	<b>Judges &amp; Marking</b>	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>	<b>Student Support Required</b>	<ul style="list-style-type: none"> <li>Additional student helpers should not be required for this competition.</li> </ul>					
<b>10</b>	<b>Resources</b>	<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 safety briefing will be held in the kitchen to ensure competitors are confident and familiar with requirements and emergency procedures.</p>					
<b>11</b>	<b>Health &amp; Safety</b>	See relevant risk assessments and additional competition round specific rules and guidance requirements.					

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<b>12</b>	<b>Risk Assessment</b>	<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>
<b>13</b>	Competition Spec additional rules and requirements	<p>The following is in addition to the overall KFE4Skills General Rules &amp; Guidance. A completed registration is a confirmation that a competitor has agreed to the rules and requirements of the competition.</p> <p>All electrical equipment must be PAT tested and labelled before using at the competition and all the supporting equipment must be fit for purpose.</p>

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### Judges Marking Sheet – Culinary Arts (Cooking)

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: