



Erasmus+ programme

*Key Action 2: Cooperation for innovation and the exchange of good practices
KA202 Strategic Partnerships for vocational education and training*



Project „BALTIC VET Skills competition in catering and food industry sectors“
No. 2019-1-LT01-KA202-060530

COMPETITIONS RULES

Intellectual output No. 2

1. ORGANIZING PROFESSIONAL MASTERY COMPETITION OF A COOK, CONFECTIONER, FOOD INDUSTRY WORKER (specialization BUTCHER)

1.1. THE OUTLINE OF THE COMPETITION

Assessment criteria are based on the outline of practical vocational training.

- Clear criteria for assessing practical skills are identified.
- The identified guidelines for the execution of the tasks are known to the participants and the evaluators.
- Tasks are given as an example and are 30% changeable.
- The aim and implementation of the Cook/ Confectioner / Baker/Butcher Professional Skills Competition is adapted to the requirements of the Euroskills and Worldskills competitions, which are based on quality standards.
- This is a set of rules for all vocational schools in the Baltic States that want to organize or participate in professional mastery competitions.

1.2. GENERAL PROVISIONS OF PROFESSIONAL MASTERY COMPETITION OF A COOK/ CONFECTIONER/ BUTCHER

1. Rules of the mastery competition of COOK/ CONFECTIONER/BUTCHER (hereinafter - Competition) rules govern the aims of the competition, the participants, the organization of the competition and assessment.
2. Contest organizers: vocational training institution.
3. Objective of the competition:
 - 3.1. to increase the attractiveness of vocational training;
 - 3.2. to develop student's professional mastery;
 - 3.3. vocational training motivation;
 - 3.4. raise professional prestige;



- 3.5. to improve the knowledge of a foreign language (English);
- 3.6. to popularize the concept of lifelong learning;
- 3.7. to develop students' creativity, initiative and cooperation;
- 3.8. encourage teachers' initiative and creativity.
4. Time of the competition: provided by the organizers.
5. Place of competition: provided by the organizers.
6. Participants of the competition: students of Lithuanian, Latvian and Estonian vocational schools who study according to the respective curricula.

1.3. PROCEDURE FOR ORGANIZATION AND PERFORMANCE OF THE TASKS OF THE PROFESSIONAL SKILLS COMPETITION OF A COOK / CONFECTIONER / BUTCHER

Procedure for organizing the competition

Stages	Time	Description
I	4 months before the competition	We publish information about the organized competition.
II	3 months before the competition	Vocational training institutions select a participant for a professional mastery competition.
III	Before 3 months	Publication tasks, the food products and equipment.
IV	Not later than 1 month	Vocational schools register the participant.
V	On the first day of the competition	The tasks of the competition are specified. A meeting of participants is held, during which: products are published. Final task: -written recipes in English; -recipes are handed over to judges; -the sequence number of the participant is determined by lot.
VI	During the competition	The chef performs 5 tasks. The confectioner performs 4 tasks. The butcher performs 3 tasks. Duration - 2 days (about 10 hours)
VII	No later than 1 month after competition	Detailed report to vocational training institutions



Actions before the start of the competition:

- Contestants must have a student ID card, special clothing, and footwear.
- Mandatory products are provided to the competitors by the organizers.
- Work tools are provided by the school sending the students to take part in the competition.
- Organizers of the competition arrange the place and provide the necessary competition equipment.
- The workshop manager introduces participants with the equipment and its operation principles of occupational safety with equipment, used in the competition.
- The workshop manager verifies that the chef and confectioner contestants will not bring any decoration items for their products, semi-finished products or pre-prepared sauces to the ring.
- The workshop manager checks that the contestants of the food industry competition do not bring fresh meat, any pre-prepared semi-finished products or fillings into the ring.

Actions during the task performance:

- Observation of participants during the performance of tasks.
- Dishes degustation and food exposition for visitors.
- The judges' evaluation scores: the evaluation of the working groups is submitted to the chairman of the evaluation commission, who sums the points and derives the arithmetic average. The winner is the participant with the highest number of points. In case of an equal number of points, the winner is the participant with the highest number of points for the taste of the product and the butcher for the quality of the semi-finished products. The winner is awarded. 2nd and 3rd places are also awarded. An appeal to the competition organizing commission regarding the errors of the evaluation commission is submitted within 30 minutes at the end of the official evaluation of the tasks.



2. PARTICIPANTS SELECTION CRITERIA COOK / CONFECTIONER / BUTCHER PROFESSIONAL MASTERY CONTEST

Students which will take a place in this competition are selected from Lithuanian, Latvian, Estonian vocational schools, who organize specific study programs.

- The age of the contestants is up to 22 years;
- Language of the competition is English;
- The contestant works alone during the contest;
- Participants perform practical tasks;
- Each school representative has a time limit for the task*;
- The competition last for two days, each participant participates both days.

* See Table 4.

3. IMPLEMENTATION OF COOK / CONFECTIONER - BAKER / BUTCHER PROFESSIONAL MASTERY COMPETITION

3.1. EVALUATION CRITERIA OF COOK / CONFECTIONER - BAKER / BUTCHER PROFESSIONAL MASTERY COMPETITION

Table 1

Principles	Description
Standard for the professional training a cook / confectioner / butcher	Meets the requirements of the professional training standard for a chef / confectioner / butcher
Authenticity	The participant performs the task himself, without the help of other outsiders.
Time limit	Tasks are performed within the set time limit.
Validity of tasks	The tasks are prepared in accordance with the requirements of the professional standard of a chef / confectioner - baker / food industry employee.
In a skills demonstration	The task was completed by fully demonstrating the skills according to the presented table No.7.1, 7.2, 7.3
Honesty	Each competitor has equal conditions to perform the tasks.
Management	Each participant and evaluator has their own defined areas of activity.



3.2. ASSESSMENT TECHNIQUES OF CHEF/ CONFECTIONER/ BUTCHER PROFESSIONAL MASTERY COMPETITION

Table 2

Technique	Purpose	Method
Writing product recipes in English. A butcher presents a set of recipes.	Preparing for the task.	Evaluation by observation.
Monitoring the product manufacturing process.	Assessment of the competitor's skills.	Evaluation by observation.
Product tasting.	Evaluate the products according to the given criteria.	Tasting (without observing the production process).
Aesthetic appearance and presentation of the product.	Evaluate the aesthetic appearance of the product according to the given criteria.	Rating monitoring (tracking your production process).

*This is our version of evaluation

3.3. THE IMPLEMENTATION PROGRESS OF COOK/ CONFECTIONER/ BUTCHER PROFESSIONAL MASTERY COMPETITION

- The participant's serial number is determined by lot.
- For tasting and sensory evaluation of the dish, the participant's number is coded.

Table 3 (Cook/Confectioner)

Time *	Works
9:00 – 9:50 (day 1) 9:30 - 9:50 (day 2)	Meeting of judges and contestants: -brief instructions on the tasks and the course of the competition; -presentation of the first and second days of work tasks and working time; -recipes writing.
10:00-10:30	Workplace, inventory preparation and product assembly.
10:30-15:35	Completion of tasks and serving.
15:35-16:00	Workplace arrangement.

* Preliminary time



Table 3 (Butcher)

Time *	Works
Day1	
9:00 – 9:50	Meeting of judges and contestants: -brief instructions on the tasks and the course of the competition; -presentation of the first and second days of work tasks and working time; -presents a set of recipes.
10:00-10:30	Workplace, inventory preparation and product assembly.
10:30-14:00	Completion of tasks and serving.
14:00-15:00	Workplace arrangement.
Day 2	
9:00 – 9:30	Meeting of judges and contestants.
10:00-10:30	Workplace, inventory preparation and product assembly.
10:30-13:30	Completion of tasks and serving.
13:30-14:00	Workplace arrangement.

Table 4

Contestant's serial number	Starts the competition	Presents Task I.	Presents Task II	Presents Task III
1 day				
1. *	10:30	13: 00 -13: 05 *	14: 00-14: 05 *	15:00-15:05 *
2. *	10:40	13:10-13:15 *	14: 10-14: 15 *	15:10-15:15 *
3. *	10:50	13:20-13:25 *	14: 20-14: 25 *	15:20-15:25 *
4. *	11:00	13:30-13:35 *	1 4:30-14: 5 *	15:30-15:35 *
Day 2				
	Starts the competition	Present Task IV	Presents Task V	
*	10:30	13:00 -13:05*	1 4 :00-14:05 *	
*	10:40	13:10-13:15 *	14:10-14:15 *	
*	10:50	13:20-13:25 *	14:20-14:25 *	
*	11:00	13:30-13:35 *	14:30-14:35 *	

* The number of contestants varies.

- The judges of the competition (at least 3 judges) do not belong to any vocational school; they are members of the Association of Chefs, Confectioners and meat of Lithuanian, Latvian and Estonian, chefs, confectionery and meat industry professionals.



- The chairman of the evaluation commission must be a competent member who knows the standard of professional training of a cook / confectioner / baker /butcher, professional training and education processes, has knowledge and experience in the business of restaurants, confectioneries, bakeries, meat processing companies.
- The progress of the competition must be monitored by a workshop manager, who announces and records the time of the competition tasks.

The workshop manager of the competition may be a representative from vocational training institutions or companies in the relevant field.



Evaluation table of participants

*This is our version of evaluation.

Table 5

Working Group	Evaluation members	Participant's valuation criteria	Points
No. 1	Two independent evaluators	No.1 Place of work: <ul style="list-style-type: none"> • workplace preparation, • fair organization of work, • clean, tidy workplace (floor, refrigerator, shelves) 	0 (min) 1 2 3 (max.)
		No.2 Personal hygiene: <ul style="list-style-type: none"> • clean work clothes at all times; • don't have bad habits; • follow the rules of good hygiene during work. 	0 (min) 1 2 3 (max.)
		No.3 Accurate, professional preparation: <ul style="list-style-type: none"> • the raw materials used in the dish according to the task; • usage of innovative ideas and combination of products; • quantities of food waste; • correct use of tools for their intended purpose; • uses of Technical Started (Min.2 working techniques); • proper and safe use of the equipment within the time limit. 	0 (min) 1 2 3 (max.)
		No. 4 Presentation, innovation: <ul style="list-style-type: none"> • originality; • the appropriate product size; • combination of components; • harmony of raw materials used; • dishes are served appropriately, appetizingly and modern; • the product has a balance of a good visual presentation and colors usage. 	0 (min) 1 2 3 (max.)
		The maximum amount of points for one participant is 12 points.	
No. 2	Two independent evaluators	No. 5 Sensory indicators: <ul style="list-style-type: none"> • correctly matched product components; • use various preparation methods, revealed through product's texture. 	0 (min) to 50 (max.)
		No. 6 Temperature of the dish (except confectioners, bakers) <ul style="list-style-type: none"> • or the dish is presented at a suitable temperature; • whether all the ingredients in one dish are at the same temperature. 	0 (min) 1 2 3 (max.)



		The maximum amount of points for one participant is 53 points. The maximum amount of points for one participant confectioner / baker is 50 points.
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4. QUALITY POLICY OF COOK/ CONFECTIONER/ BUTCHER PROFFESIONAL MASTERY COMPETITION

The quality policy of the cook/confectioner/butcher professional mastery competition follows Lithuanian, Latvian, Estonian chef/confectioner/baker/butcher professional training standard and the requirements of the Euroskills, Worldskills competitions.

A student participating in the cook professional mastery competition must :

Table 6.1 *

Serial. No.	Categories	Category relevancy
1.	Organization of work	5
	Individually know and understand: <ul style="list-style-type: none"> • work organization provisions • organization and structuring of work in the services and restaurants sector, • the importance of teamwork, • how to use and maintain kitchen work inventory and equipment, • the role of the chef in creating the menu and recipes, • the latest culinary trends, • compile a balanced menu in response to financial resources, • how to adapt to suitable working conditions. 	
	Be able individually: <ul style="list-style-type: none"> • ensure a quality standard for food preparation in emergency situations, • compile a cooking plan and distribute daily work, • optimize workflow, • to make functional use of kitchen work areas, • plan and allocate working time, • to resolve conflict situations, • use kitchen equipment and utensils safely, • compile a menu according to the requirements, • to adapt to different situations, • to effectively apply various working methods in team work, • make suggestions for the development of new dishes, • combine products with each other, • save work inventory, • not to stress other members of the work team, • set realistic goals and achieve them, • take responsibility for professional development. 	
2.	Customer service and communication	5
	Individually know and understand: <ul style="list-style-type: none"> • different methods of serving dishes, • attracting and retaining customers, • compiling a menu based on customer expectations and observations, 	



	<ul style="list-style-type: none"> • requirements for work clothes, • how to properly communicate with team members, customers, and suppliers. 	
	<p>Be able individually:</p> <ul style="list-style-type: none"> • maintain personal hygiene at work, • communicate effectively with team members, customers and suppliers, • make decisions in various situations, • to make a common decisions on issues that arise. 	
3.	Food hygiene and safety	20
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • hygiene standards, their application and enforcement, • the importance of the maintenance of kitchen equipment, • the process of thawing frozen food, • food quality and to recognize signs of spoilage. 	
	<p>Be able individually:</p> <ul style="list-style-type: none"> • work in accordance with the rules of good hygiene, • ensure the cleanliness of work equipment, • ensure cleanliness of the workplace, • ensure work safety, • use work equipment and equipment safely in accordance with the work instruction provided by the manufacturers, • ensure food safety during production. 	
4.	Raw materials and menu	5
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • the relationship between food quality and price, • the importance of using the most natural products as possible in food preparation, • the importance of the use of seasonal foods, • the choice of food in the menu, • the nutritional value of the products, • types of menus, • food allergens, • the influence of cultural differences in food preparation. 	
	<p>Be able individually:</p> <ul style="list-style-type: none"> • choose kitchen equipment, • to select quality food products according to the price-quality ratio, • select quality food products based on economic resources and menu, • understand food labels, • meet customer expectations, • evaluate the freshness of food, • select a menu according to situations • compile a menu of special dishes, • provide information about allergens in the menu . 	
5.	Raw material preparation cation	8
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • initial preparation of poultry and wild birds, • initial preparation of meat and game, • initial preparation of fish and seafood, • pre-treatment of fruit and vegetables, • adapt vegetable cutting methods according to the production method, • preparation of various broths and decoctions, 	



	<ul style="list-style-type: none"> • safe use of knives, • the purpose of knives and other inventory. 	
	<p>Be able to individually:</p> <ul style="list-style-type: none"> • calculate the amount of food needed for cooking , • comfortable preparation for the workplace (food and tools), • demonstrate different ways of cutting vegetables and fruits , • boning of poultry, meat and semi-finished products, • filleting, portioning of meat • filleting, portioning of fish • produce broths, decoctions, marinades, infusions, • prepare raw materials for various pastries and desserts, • to produce different types of pasta . 	
6.	Use of cooking methods	5
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • various cooking methods, • compatibility of different foods, • sauce preparation technology, • soup preparation technology, • garnish preparation technology and coordination with main dishes. <p>Be able individually:</p> <ul style="list-style-type: none"> • select equipment according to different cooking technologies, • adapt different cooking methods according to the recipe, • predict food preparation time needed for cooking, • combine different cooking methods, • combining food, cooking methods and serving in a plate, • produce meat with different degrees of cooking, • use recipes and adapt them to the current situation , • high quality selection and combination of products, • to prepare a wide range of dishes: <ul style="list-style-type: none"> ✓soups and sauces, ✓snacks ✓salad ✓fish and delicacies, ✓meat and poultry dishes, ✓vegetable and vegetarian dishes, ✓national and international dishes, ✓rice and pasta dishes, ✓pastries and desserts. • combine dishes with each other, • use modern cooking technologies. 	
7.	Dish preparation and serving	50
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • the arrangement of the dish in the plate, • the purpose of the serving utensils, • serving innovations, • serving compositions of various dishes, • selection of garnishes for traditional dishes, • products yields used in dishes. <p>Be able individually:</p>	



	<ul style="list-style-type: none"> • prepare seasonal dishes, • to produce soups and sauces of various concentrations, • prepare cold dishes and salads, • serve hot and cold dishes for buffet. • properly serve the garnish on a plate, • demonstrate different serving methods, • choose herbs, spices for the dish, • serve the dish using a variety of suitable serving utensils. 	
8.	Storage conditions and use of products and dishes	2
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • seasonality of products, • quality food selection criteria, • food transport conditions, • calculation of the cost of the meal and the selling price, • economical use of food, • meal yields, recipe preparation software, • conditions and rules for the storage of foodstuffs. <p>Be able individually:</p> <ul style="list-style-type: none"> • select suppliers on the basis of value for money, • understand food purchase documents, • proper storage of fresh, frozen and thawed food, • efficient storage of food, • monitor and label the shelf life of foods and semi-finished products. 	
	TOTAL:	100%

* prepared according to the cook standard.



QUALITY POLICY OF CONFECTIONERS VOCATIONAL MASTERY COMPETITION

By participating in the professional mastery competition, the student must:

Table 6.2 *

Serial. No.	SECTION	RELATIVE IMPORTANCE (%)
1.	Work organization and communication	5
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Principles of business • Basic principles involved in accurately combining ingredients to achieve optimal results and troubleshooting when results are not as planned , • Range of ingredients used in pastry work, confectionery and bakery including seasons, availability, costs, storage and use , • Work organization in bakeries, pastry and confectionary enterprises, • Color applications, taste combinations and texture co-ordination • Finesse and artistic appreciation in finishing products • The importance of effective team work and effective communication with the team and with customers , • The range of tools and equipment used in bakeries, pastry and confectionary enterprises, • The preparing of technological card • technological card creation • how to adapt to suitable working conditions. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Prepare and correctly use tools and equipment • Prioritize and plan work effectively to work within a given time • Show respect for raw materials • Use ingredients cost-effectively and minimize waste • Pre-order goods and materials accurately for planned work • Work efficiently and cleanly, paying attention to the workplace and the people in it • Demonstrate good work flow skills • Demonstrate inspiration, flair, and innovation in design and work techniques • Work within given themes • React professionally and effectively to unexpected situations • Work to deadlines • Display products in order to maximize sales • Always pay attention to your own cleanliness and appearance • Communicate effectively with colleagues, teams 	
2.	Customer service and communication	2
	<p>Individually know and understand:</p> <ul style="list-style-type: none"> • different methods of serving confectionery, • attracting and retaining customers, • creation of a technological card / recipe taking into account customer expectations and observations, • how to properly communicate with team members, customers, and suppliers. 	
	<p>Be able to individually:</p>	



	<ul style="list-style-type: none"> • maintain personal hygiene at work, • communicate effectively with team members, customers and suppliers, • make decisions in a variety of situations. 	
3.	Food hygiene and workplace health, safety, and environment	20
	<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 specialty tools and equipment , storage, preparation, baking, service of food and safe working methods , • Quality indicators for fresh , preserved and dried foods , • The causes of spoilage of food , • how to prepare and use tools in the right way. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Work hygienically and safety regulations for food storage, preparation, cooking, baking and service • Comply with all Health and Food Safety regulations and best practices • Pay attention to own cleanliness and appearance at all times, • Ensure all work areas and equipment are cleaned to the highest standards, • Work safely and uphold accident prevention regulations, • Use tools and equipment safely and within the manufacturer's instructions, • Store all commodities and made products safely and hygienically at all times, • Prepare accurate technology card and account dietary and allergy information. 	
4.	Materials and technology card	5
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The relationship between price and quality of materials and products, • The importance of using natural materials in baking, pastry and confectionary, • The importance of seasonal materials in baking, pastry and confectionary • The choice of materials for technological card making , • A comprehensive range of baking, pastry and confectionary goods , classical and contemporary , • The tendencies of using the newest materials, • The nutritional value of materials, • The food allergens, • The zero-waste production, • The influence of culture differences for baking, pastry and confectionary. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Use appropriate tools and equipment to baking, pastry and confectionary • choose high quality raw materials, products according to the technological card and the relationship between quality and price of them, • understand the food labels, • fill customers' expectations, • evaluate the freshness of food. 	



5.	Materials preparing	6
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • the eggs preparing Comply with all Health and Food Safety regulations and best practices, • the flour choosing and preparing , • the berries, fruits choosing and pie-treatment of them, • the milk products choosing and preparing, • the nuts, dried berries, fruits choosing and preparing, • the safe use of inventory, work tools, • the use the inventory, work tools as intended. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • calculate quantities of materials, products for making pastry, confectionary and baking goods, • prepare comfortable work place (materials, products, work tools), • prepare materials and products for different pastry, confectionary and baking goods, deserts. 	
6.	Pastry, baking, confectionary	30
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Methods of production, storage, and presentation of pastry, baking and confectionary goods, • Specialist tools used in the production of pastry, baking and confectionary goods, • Different expectations and definitions relating to pastry, baking and confectionary goods, • Different methods of preparations different doughs • Different methods of preparations confectionery semi-finished products, • Compatibility of confectionery semi-finished products. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Choose equipments, inventory, work tools according to different technologies of dough preparations , • Choose equipments, inventory, work tools according to different technologies of confectionery semi-finished products preparations, • Anticipate the production time of the product, • Produce a comprehensive range of pastry, baking and confectionery goods and decorations , • Combine tastes, textures , colors and confectionery semi-finished products , • Produce a comprehensive range of pastry, baking and confectionery goods using various techniques, types of them and decorations, • Construct and finish a comprehensive range of pastry, baking and confectionery goods demonstrating flair and innovation. 	
7.	Decoration and service of pastry, baking and confectionery goods	30
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The technology of production and using decorations, serving pastry, baking and confectionery goods, • The purpose of serving tools, • The various product serving composition. 	



	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Produce seasonal confectionery; • Produce pastry, baking and confectionery goods from different dough; • Produce different confectionery semi-finished products, decorations; • Choose and combine decorations, tastes, textures and colors effectively according to the finished product; • choose right work tools, packages, dishes for serving and present plated dishes on appropriate service plates or dishes to provide an attractive and pleasing appearance; • Follow instructions, recipes and dish specifications in order to produce goods spontaneously by applying prior experience and knowledge. 	
8.	Storage conditions and realization of pastry, baking and confectionery goods	2
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The storage conditions and time table products transportation conditions; • The calculation of the cost of the product and the selling price; • The economy way of using materials and products; • Instructions for storage of materials and products. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Correctly pack finished products; • Storage confectionery semi-finished products on the right way; • Monitor and label expiration dates of materials, confectionery semi-finished products and pastry, baking and confectionery goods. 	
	TOTAL:	100%

* prepared according to the confectioner's standard.



QUALITY POLICY OF THE FOOD INDUSTRY WORKER (MEAT SPECIALIZATION) PROFESSIONAL SKILLS COMPETITION

By participating in the professional mastery competition, the student must:

Table 6.3

Serial. No	SECTION	RELATIVE IMPORTANCE (%)
1.	Work organization and communication	10
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Principles of business; • The stages from buying raw material producing it to valuable product and selling them to costumers; • The importance of minimizing waste and maximizing sustainability; • The factors bearing on ingredients used in butchery including seasons, availability, costs, storage and use; • The range of tools and equipment used in butchery; • Legislation and good practice relating to the purchase storage, preparation, cooking and service of food products; • How meat products should be displayed for sale; • The importance of appearance when on public view and dealing with customers; • The importance of effective communications across teams, colleagues, contractors, and other professionals; • The need to communicate effectively with customers. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Prepare and correctly use tools and equipment; • Prioritize and plan work effectively to work within a given time; • Show respect for raw materials; • Use ingredients cost-effectively and minimize waste; • Pre-order goods and materials accurately for planned work; • Work efficiently and cleanly, paying attention to the workplace and the people in it; • Demonstrate good work flow skills; • Demonstrate inspiration, flair, and innovation in design and work techniques; • Work within given themes; • React professionally and effectively to unexpected situations; • Work to deadlines; • Display products in order to maximize sales; • Always pay attention to your own cleanliness and appearance; • Communicate effectively with colleagues, teams. 	
2.	Food hygiene and workplace health, safety, and environment	10
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Legislation and good practice relating to the purchase, storage, preparation, cooking, and service of food; • Quality indicators for fresh and preserved foods; • The causes of spoilage of food; • How to sharpen and maintain cutting tools for use; 	



	<ul style="list-style-type: none"> • Legislation and safe working practices in a butchery and kitchen and for using commercial equipment. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Work following all personal hygiene standards and safety regulations for food storage, preparation, cooking and service (HACCP); • Comply with all Health and Food Safety regulations and best practices; • Store all commodities safely according to HACCP; • Ensure all work areas are cleaned based on the highest standards; • Work safely and uphold accident prevention regulations; • Use all tools and equipment safely and within the manufacturer's instructions; • Wear and use personal protective equipment; • Promote health, safety, and environment and food hygiene within the working environment. 	
3.	Secondary Butchery	30
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • How to recognize the key cuts made from pork; • Why it is important to adhere to the specific meat product specification; • How to carry out Secondary Butchery of Red Meat; • The importance of keeping waste to a minimum when producing meat cuts, its affect on yield and potential loss of revenue; • The different types of waste occurring as a result of producing meat cuts; • How waste products should be stored for disposal. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Breac primary cuts down into smaller products in readiness for sale or further processing; • Prepare and finish cuts from pork; • Use appropriate tools and equipment to butcher meat at the pace required; • Sharpen the tool safely and effectively making it suitable for the task; • Butcher meat according to the requirements and specifications for yield and quality including boning, seaming, trimming; • Minimize waste during butchery operations. 	
4.	Semi-made meat products	30
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • Methods of preparing meat for cooking; • The range of meats and their best uses; • Cuts of meat commonly used in cookery; • The tools and equipment used in butchery and the preparation of ingredients; • The importance of appearance, texture, and taste; • The importance of creativity of design. 	
	<p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Calculate, measure and weigh correct amounts of products; • Apply excellent knife skills and common cutting techniques; • Prepare meat for further processing; • Trim, portion, fillet and tie meat cuts; • Use appropriate ingredients to assemble products; 	



	<ul style="list-style-type: none"> • Prepare and produce value added products combining ingredients; • Produce interesting and innovative products; • Prepare identical products; • Complete mystery box challenge. 	
5.	Cooked dishes	20
	<p>The individual needs to know and understand:</p> <ul style="list-style-type: none"> • The range of cookery methods available and their appropriate uses; • The effects of cooking on ingredients; • Garnishes and extensions to basic dishes. <p>The individual shall be able to:</p> <ul style="list-style-type: none"> • Select the appropriate cooking equipment for the cooking method; • Apply the correct cooking method for dish; • Account for the cooking times; • Follow the recipe , adapting as necessary; • Combine ingredients to achieve the required result; • Present plated dishes on appropriate service plates or dishes to provide an attractive and pleasing appearance; 	
	TOTAL:	100%

EXAMPLE OF TASKS

5. ASSESSMENT OF TASKS FOR COOK CONFECTIONER/ BUTCHER PROFESSIONAL MASTERY COMPETITION

5.1 .1 SELECTION OF THE TASKS FOR THE COOK'S COMPETITION

The set of competition tasks consists of five tasks selected from a list of 7 recommended tasks.

Table 7.1.

Task 1	The Cold large piece dish of meat or poultry: <ul style="list-style-type: none"> • type of meat, poultry - secret products .
Task 2	Hot /cold snack made from fish or seafood: <ul style="list-style-type: none"> • fish species or seafood - secret products; • the dish indicates the obligatory products used.
Task 3	Hot dish made of fish or seafood: <ul style="list-style-type: none"> • fish species or seafood - secret products; • the dish indicates the obligatory products used.
Task 4	Hot meat or poultry dish, large or portioned: <ul style="list-style-type: none"> • type of meat, poultry - secret products; • the dish indicates the obligatory products used.
Task 5	One bite snacks: <ul style="list-style-type: none"> • etc. required products must to used are secret.
Task 6	Biscuits: <ul style="list-style-type: none"> • two types with a mandatory product.
Task 7	Dessert: <ul style="list-style-type: none"> • with the mandatory use of the product.



Table 7 *

* Chef's match example



5.1.2 SELECTION OF TASKS FOR CONFECTIONERY COMPETITION

The competition task set consists of four tasks selected from a list of 6 recommended tasks.

Table 7.2.

Task 1	Biscuits: <ul style="list-style-type: none"> • one type with a mandatory product; • decoration.
Task 2	Cakes, unit products: <ul style="list-style-type: none"> • type of dough, filling product; • secret mandatory product; • dough preparation.
Task 3	Cakes, tarts, unit product: <ul style="list-style-type: none"> • type of dough, two types of fillings; • mandatory product; • Decoration.
Task 4	Buns are round, unit products, of equal weight, without filling: <ul style="list-style-type: none"> • with the obligatory use of a secret product; • design.
Task 5	One bite cakes: <ul style="list-style-type: none"> • type of dough; • mandatory two types of creams; • Decorating.
Task 6	Puffed yeast dough horns, unit products, of same weight, without fillin: <ul style="list-style-type: none"> • with the obligatory use of a secret product; • design.

5.1.3 SELECTION OF TASKS FOR THE COMPETITION OF A FOOD INDUSTRY WORKER (MEAT SPECIALIZATION)

Table 7.3.

TASK 1	<ul style="list-style-type: none"> • Deboning pork leg; • Preparing meat cuts dividing the ham into individual muscles according to their membranes.
TASK 2	<ul style="list-style-type: none"> • Semi-made meat products from pork ham; • Minimum 5 and maximum 10 semi-made meat products.
TASK 3	<ul style="list-style-type: none"> • Two identical cooked dishes (plates) for one person.



5.2. ASSESSMENT OF TASKS

The evaluation of tasks from 0 to 3 is based on the following criteria:

- 0 – no requirements are met for the task;
 - 1 – the fulfillment of the task meets only the minimum requirements;
 - 2 – the fulfillment of the task meets part of the requirements;
 - 3 – the execution of the task is impeccable and meets all the requirements.
- These evaluation criteria must be made known to tenderers and judges (evaluators).
 - Recorded judges' judgments may not be corrected during or after the competition.
 - Judges' assessments in the same working groups may differ by only one point.
 - The scoring of the members of the other evaluation commissions is presented to the chairmen of the evaluation commission, who sums the scores and derives the arithmetic mean.
 - The scores of the evaluation commissions are published at the end of the last day of the competition after 1-2 hours.