

WORLD SKILLS SINGAPORE 2027
TECHNICAL DESCRIPTION
COOKING



Skill Competition

1. This competition covers the preparation of a broad range of hot and cold dishes and desserts.
2. Conducted as an individual event, competitors are given 16 hours over 3 days to complete the Test Projects for this competition.
3. Competitors must be dressed in proper kitchen attire.

Scope of Work

4. Competitors must be able to demonstrate competencies in the following areas:
 - 4.1. Hygiene & safety standards in the kitchen
 - 4.2. Product knowledge & preparation techniques
 - 4.3. Menu planning and writing
 - 4.4. Preparation of menu items
 - 4.5. Portion and size
 - 4.6. Presentation
 - 4.7. Taste and texture
 - 4.8. Wastage management
 - 4.9. Time management
 - 4.10. Correct cooking techniques

Test Projects

5. Test Projects for the competition will cover the following areas:
 - 5.1. Day 1
 - 4 varieties of finger food (inclusive of 1 vegetarian item) with 1 mystery ingredient to be added in the hot or cold finger food.
 - Skills Test
 - 5.2. Day 2
 - Hot Plated Dessert - Molten Soufflé served with a Tart and Sauce
 - Cold Plated Dessert - "Tropical Dessert" permitting frozen elements like ice cream.

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5.3. Day 3

- Clear Soup
- Boneless Beef Short Rib main course

Assessment

6. Competitors will be assessed based on measurement (objective) and judgement (subjective) marking.
7. The assessment criteria and relative weighting of marks are as follows:

Test components	Marks
4 varieties of finger food	20
Skills Test	20
Hot Plated Dessert - Molten Soufflé served with a Tart and Sauce Cold Plated Dessert - "Tropical Dessert"	20
Clear Soup	20
Boneless Beef Short Rib main course	20
Total	100

For each of the test components, participants will be judged on the following criteria:

Criterion		Weightage
1	Ingredients and menu knowledge	30%
2	Work organization and management	
3	Preparation of ingredients	
4	Food hygiene and health, safety and environment	
5	Customer service and communication	
6	Preparation and presentation of dishes	70%
7	Presentation and taste	

Major Tools & Materials

8. Each workstation consists of
- 8.1. Worktop space - 120cm by 65cm
 - 8.2. Shelving
 - 8.3. Wash sink (Hot and Cold) – W40cm by L44cm by D30cm
 - 8.4. Under counter storage – W75cm by L86cm
 - 8.5. 1 power-point

The organisers reserve the right to update the Technical Description whenever necessary

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9. The following tools and materials will be provided for each competitor in the competition:
 - 9.1. 1 x 2-zone Induction Hob built-in
 - 9.2. 2 x 1-zone portable induction stove
 - 9.3. 5 tray Built-in Gastronorm Pan rack. 7.5cm in between racks (Fits either ONE (1) 1/2 GN OR ONE (1) 2/3 GN)
 - 9.4. Combi oven (6 x 2/3 GN trays)
 - 9.5. 2-door under counter chiller (1/1 GN size per door)
 - 9.6. Platters, Plates and Sauce Boats
10. The following tools and materials will be provided for sharing:
 - 10.1. Salamander grill (1 unit shared by 2 competitors)
 - 10.2. Ice maker (1 unit for all)
 - 10.3. Blast Freezer (1 unit for all)
11. Candidates should bring their own cooking utensils, trays, induction pots/pans and power extension sockets.
12. Candidates should write to Jury Panel to inform them of any other cooking/heating equipment that they wish to bring and utilize.