



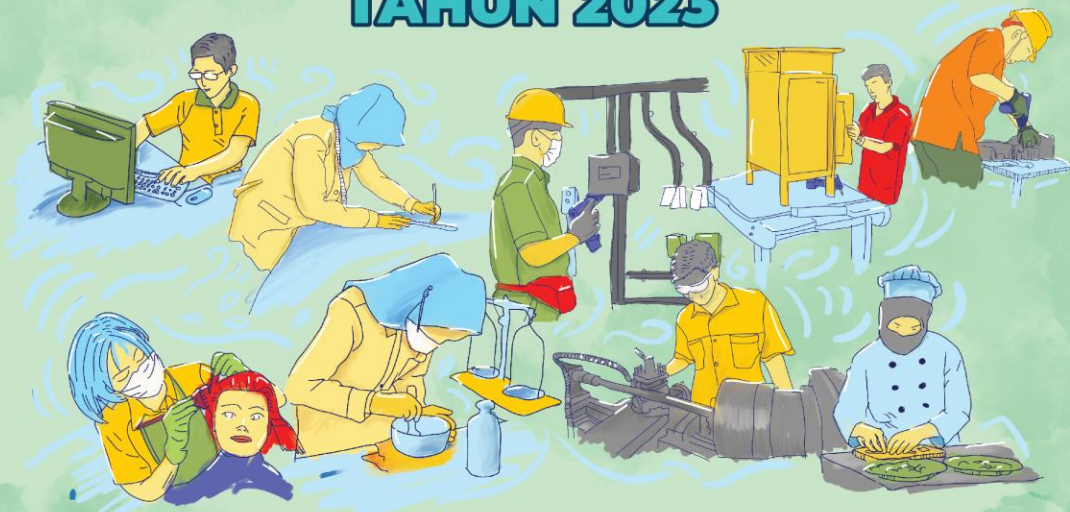
BALAI PENGEMBANGAN TALENTA INDONESIA  
PUSAT PRESTASI NASIONAL  
SEKRETARIAT JENDERAL  
KEMENTERIAN PENDIDIKAN, KEBUDAYAAN, RISET, DAN TEKNOLOGI

**MERDEKA  
BELAJAR**



# KISI-KISI

## LOMBA KOMPETENSI SISWA SMK TINGKAT NASIONAL TAHUN 2023



### BIDANG LOMBA

Kue Patiseri dan Confectionery  
(Patisserie and Confectionery)

**MERDEKA BERPRESTASI**  
Talenta Vokasi Menginspirasi

## SOAL PRAKTIK

### Confectioner / Pastry Cook

<b>Bidang Lomba</b>	:	<b>Patisserie and <i>Confectionery</i></b>
<b>Mata Lomba</b>	:	<b>Confectioner/Pastry Cook</b>
<b>Hari / Tanggal</b>	:	<b>24 – 27 Oktober 2023</b>
Waktu	:	9.00 - 12.00 (Briefing)
Senin, 24/0/23	:	
Selasa, 25/0/23	:	08.00 - 12.00 (240 menit)
	:	13.00 - 16.00 (180 menit)
Rabu, 26/0/23	:	09.00 - 12.00 (180 menit)
	:	13.00 – 15.00 (120 menit)
Kamis, 27/0/23	:	09.00 - 12.00 (180 menit)

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#### I. Task Module

**Theme: “ Digital Technology ” is a picture of the digital technology influence in our culture, life, and daily activities such as, in a work place, learning system, shopping system, entertainment and many more.**

**Adalah menggambarkan teknologi digital yang memberi pengaruh kepada kehidupan dan budaya hidup kita sehari-hari seperti bekerja, sistem belajar, sistem belanja, hiburan dan sebagainya.**

PETITS FOURS	:	are small bite-sized confectionery or pastries served with coffee after dessert.
TASTE	:	distinguishable flavours which should be authentic to type and in balance with other flavours and tastes.
TEXTURE	:	physical composition, the appearance and feel of surfaces or internal structures.
FINESSE	:	refinement and delicacy of performance, execution, or artisanship.

COLOURING	: appearance regarding shade, tones and colours; relating to artistically added colours as well as baking shades (as in Maillard reaction).
GENERAL IMPRESSION	: the harmony of all elements, visual impact.
CREATIVITY	: originality, expressive and imaginative work.
DESIGN	: composition, arrangement, and balance of elements.
THEME	: representation and execution of the given them.
TECHNIQUES	: complexity and innovation of different methods/skills used.
HEALTH AND SAFETY, HYGIENE: refer to the document provide by the Competition Organizer entitled Occupational Health and Safety Regulations.	
SUSTAINABILITY	: considerate storage/reuse/return of materials and recycling of consumables, disposables and equipment.

## Description of project and tasks

### Mise en Place

- Preparation of equipments and utensils are needed, include of basic handling and storage of ingredients.
- Preparation and handling of semi finish product for the next day competition as part of the planning.
- Safety and personal hygiene, tools, environment sanitation and waste.
- Preparation and measurement of ingredients are allowed before competition except of ingredients that will be provide by committee.

### Modul 1

#### Sugar Show Piece

To Make one showpiece with free style own design base on theme and made out from sugar fresh or substitute sugar ( Isomalt )

Theme is “**Digital Technology**”

- Allowed to use moulding such as silicon, stainless still and wood that proof and suitable for food.
- The preparation and finishing could be during *mise en place*
- The maximum size of Show-piece is 50 x 50 Cm length, heigh 50 cm. Base display are provide by participant.

### Modul 2

#### Gateaux/Torten/Entreme

Provide twin whole *gateaux/torten/entremet*, free style shape with approximately 18 – 20 cm round, with maximum weight 1000 -1200 gr.

- Theme, Authentic, originaly match with general theme.
- One should be finish with coating and decorating, chocolate or fruits base and should be match with theme
- One should be display with coating, without decorating for judgetasting.

### **Modul 3**

#### **Marzipan and Sugar paste modeling**

Cake topper:

Using marzipan and, or, sugar paste (both pastes can be used together if wished) you are to make and present four (4) pieces each of two (2) type of hand-modelled ornament to fit the style of your cake and represent the theme.

Theme is “**Digital Technology** ”

- The models should be as near to identical as possible.
- Figurine model should weigh between 60 minimum and 80g maximum
- Techniques may include air brushing, painting, flaming, and colouring of the paste.
- Spraying with chocolate and cocoa butter is not permitted.
- Moulds and presses cannot be used, and all work should be manually modelled by hand; however, the use of cutters and modelling tools is allowed.
- Only marzipan and sugar paste can be used except for small amounts of royal icing, colours and chocolate, which can be used for simple decorations.
- No lacquer is allowed.
- Total amount are 8 pcs

### **Modul 4**

#### **Plated Dessert**

To make two plates of *plated dessert*, hot or cold with free style “No sliced fruits, with following components:

- *Cold / hot dessert* are made from three component such as (Base, *sponge / Sable*, filling, and decoration) with completely sauce and any edible decoration.
- Should be display on the white plate no motif and logo can be round or square with maximum 26 cm size.
- All plates are provided by participant.

**Modul 5****Small Cakes**

To prepare 2 kind of small cakes with a maximum 35 gr Weight, with 10 pcs each and total made is 20 Pcs.

- 10 pcs with basic choux paste
- 10 pcs Free style to combine within fruits, chocolate and cream
- Any *filling, coating, decorating* and *garnishing* up to participant creations
- Each kind of product should be display on show plate, with total amount are 16 pcs.
- The rest of two each pcs should be display on the plate , for judge tasting.
- All filling, coating and decorating materials are allow to be prepare in the first day and sometime in the next day.
- *All Show Plate must be provide by participant.*

**Modul 6****Chocolate Show Piece**

To Make one showpiece with free style own design base on theme and made out from three kind of chocolate such as: *Dark, Milk and White* couverture. (suggestion)

Theme is “**Digital Technology**”

- Allow to use moulding such as silicon, stainless steel and wood that proof and suitable for food.
- The preparation can be made during *mise en place* or the day after first day. But finishing should be on the day are requirement. Base on schedule.
- The maximum size of Show-piece is 50 x 50 Cm length, heigh 100 cm. Base display are provide by participant.

**Modul 7****Chocolates/Pralines**

To make 2 kind of *chocolate praline*, are one kind of continental and one free style with 10 pcs each with following detail:

- One kind are made using comercial moulding, with filling such as, ganache, nuts or fruits base filling.
- One kind are made by piping and finish with chocolate dipping.
- Using three kind of *chocolate (Dark, milk and white)*.
- 16 pcs are display on *Show plate / mirror tray* dan 4 pcs are display on another tray or mirror, for judge tasting.

All *Show Plate / Mirror tray* are provided by participant.

## Marking Scheme

A	Sugar display piece: Presentation Pieces	8	12
B	Gateaux,torten and entremets	12	16
C	Cake Topper: (mystery) Modelling in various media	9	16
D	plated dessert: (mystery): Hot, cold , iced and plated desserts	12	14
E	Miniatures, individual cakes, and petits fours	11	12
F	Chocolate display piece: Presentation Pieces	11	17
G	Bonbons : (mystery) Confectionery and Chocolate	9	13

## II. JADWALLOMBA

### Confectioner /Pastry Cook

1. Senin, 24 Oktober 2023

9.00 - 12.00 : *Technical meeting* dan pembukaan

## 2. Selasa, 25 Oktober 2023

- 08.00 - 12.00 : *Basic preparation/Mise en Place* dan memproduksi untuk *Figurine dan Sugar Showpiece*
- 12.00 - 13.00 : Istirahat (Ishoma)
- 13.00 - 15.30 : Melanjutkan Lomba
- 15.30 - 16.00 : Presentasi *Figurine dan Sugar Showpiece*

## 3. Rabu, 26 Oktober 2023

- 08.00 - 11.30 : Melanjutkan lomba
- 11.30 - 12.00 : *Presentasi Plated dessert, small cake dan gateaux, torten and entremets*  
Dilanjutkan penilaian oleh tim juri

4. Kamis,  
27 okt  
2023

- 09.00 - 11.30 : Melanjutkan lomba
- 11.30 - 12.00 : Presentasi, *chocolate praline and Chocolate showpiece* dilanjutkan penilaian oleh juri

-----Selamat Bekerja-----

