INTERNATIONAL ABILYMPICS HELSINKI 2027

Technical Description

Pâtisserie and Confectionery

Skill 36



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1 Skill Overview

1.1 Skill Name and Category

Pâtisserie and Confectionery, Food

1.2 Number of Competitors

This is an individual Skill Competition with one competitor.

1.3 Competition Time

The total competition time is 6 hours, divided over three competition days with 2 hours of competition time each day.

The competition consists of the following modules:

- Module A: Petits Gâteaux
- Module B: Showpiece

Module A must be completed by the end of the second competition day. Module B may be worked on throughout all three competition days.

1.4 Description of the Skill

In Pâtisserie and Confectionery, competitors produce a variety of pastry and confectionery items, such as cakes, petits gâteaux, chocolates, candies, biscuits, desserts, and decorative showpieces. The work involves applying core techniques of pastry and confectionery production, including mixing, baking, moulding, finishing, and artistic decoration.

During the competition, competitors are expected to demonstrate practical craftsmanship, precision, and creativity while producing both smaller pastry and confectionery items and more elaborate presentation pieces. All products are expected to be of high visual and technical quality. Competitors work with a range of ingredients and professional equipment, following standard practices in food quality, hygiene, and work safety.

The skill highlights the ability to plan and carry out tasks independently, manage time effectively, and create high-quality items that reflect the diversity of modern pâtisserie and confectionery work.

2 Task Assignment Overview

2.1 Task Assignment Description and Familiarisation Session

The Task Assignment is the main competition task used to assess the competitors' skills. It defines what the competitors must complete during the competition and forms the basis for all assessments. The final result is evaluated only on the finished work produced during the official competition time.

A familiarisation session is organised on C-1. During this session, competitors may enter the workshop, see the workspace, check the available tools and materials, and ask questions about procedures or practical arrangements. Competitors are not allowed to practise, start, or rehearse any part of the Task Assignment during this session.

2.2 Task Assignment Structure

The competition consists of two separate modules. The total competition time is 6 hours, divided over three competition days with 2 hours of competition time each day.

Module A: Petits Gâteaux

Competition days: Day 1 and Day 2

Competitors produce one type of petit gâteau. Requirements may include specified quantities, size or weight limitations, composition criteria, production techniques, decoration, and presentation standards.

Module A must be completed by the end of Day 2. Competitors may also work on Module B during the competition time on Days 1 and 2.

Module B: Showpiece

Competition days: Day 1, Day 2 and Day 3

Competitors create a decorative sugar showpiece. The showpiece must reflect the given theme and meet specified dimensions and presentation requirements. The work must demonstrate a range of sugar artistry techniques and comply with competition requirements regarding materials, size, and display.

Competitors may work on Module B throughout all three competition days. On Day 3, only Module B may be worked on.

2.3 Task Assignment Technical Requirements

Module A: Petits Gâteaux

Competitors will be required to demonstrate:

- production planning and organisational skills;
- ingredient preparation and processing techniques;
- pâtisserie production techniques such as mixing, whipping, blending, cutting, and baking, as appropriate;
- professional skills in preparing fillings, creams, ganache, gels, glazes, coatings, or other pâtisserie components, as appropriate;

• decorative finishing, product assembly, and presentation skills;
• texture, consistency, moisture, and flavour control;
• time management and workflow organisation;
• hygiene, food safety, and safe working practices.

Module B: Showpiece

Competitors will be required to demonstrate:

• planning and organisational skills;
• artistic design, creativity, and visual composition;
• mandatory sugar work techniques: pouring, pulling, and blowing;
• colouring, moulding, and shaping techniques;
• construction, assembly, and structural stability;
• decorative finishing and presentation skills;
• precision and quality control;
• time management and workflow organisation;
• safe handling of hot sugar and safe working practices.

General requirements

Throughout the competition, competitors are expected to:

• demonstrate professional craftsmanship and problem-solving skills;
• use ingredients, equipment, and materials efficiently with minimal waste;
• maintain cleanliness, hygiene, and food safety standards;
• follow all health and safety requirements;
• produce work that reflects current professional pâtisserie and confectionery industry standards.

The Task Assignment defines the exact requirements, including quantities, dimensions, ingredients, presentation requirements, and mandatory elements, and may include task-specific variations or additional elements.

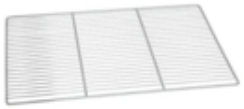
3 Materials and Equipment

3.1 Materials and Equipment Provided by the Competition Organiser

The Organiser provides the materials, tools, and equipment listed below.

Images are for reference only. They do not indicate a specific brand or model unless otherwise stated in the specifications. Quantities are per competitor unless otherwise stated.

Items will be available at the competitor's workstation or in the designated competition area, as appropriate. Where exact brands, models, or task-specific material details are not specified, these may be confirmed before the competition or defined in the Task Assignment, as appropriate.

No.	Equipment / Material	Picture	Specifications	Quantity
01	Deck oven		Deck oven for six trays	1 per 3 competitors
02	Bakery trolley		Trolley for 15-20 trays	1
03	Baking tray		600 mm × 450 mm	10
04	Cooling rack		600 mm × 450 mm	1
05	Electronic table scale		Max. 5 kg, accuracy 1 g	1

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06	Induction hob			2 (1 double or 2 single hobs)
07	Table mixer		With a bowl and hook, paddle and whisk attachments	1
08	Fridge		For 600 mm × 450 mm trays	1 per 3 competitors
09	Freezer		For 600 mm × 450 mm trays	1 per 3 competitors
10	Food processor / cutter		Robot Coupe or similar	1 shared by all competitors
11	Hand blender		Bamix or similar	1

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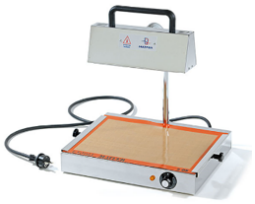
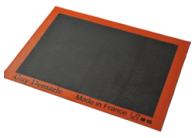
12	Microwave oven		Approx. 23 L	1
13	Granite or marble slab		3-4 cm thick	1
14	Sugar lamp			1
15	Cutting board			2
16	Silicone mat		600 mm x 400 mm	3
17	Silicone mat, perforated		600 mm x 400 mm	2
18	Heat gun			1
19	Blowtorch, medium			1

20	Blowtorch, small			1
21	Rolling pin		Wooden	1
22	Saucepan		1 L	2
23	Saucepan		3 L	1
24	Saucepan		5 L	1
25	Scissors			1
26	Pastry brush			1
27	Fork			2
28	Table spoon			3
29	Tea spoon			5

				
30	Silicone spatula, small			2
31	Silicone spatula, medium			2
32	Ruler		64 cm x 5 cm	1
33	Plastic bowl, set		0.25 L; 0.5 L; 1 L; 2 L; 3.5 L	1
34	Metal bowl, set		1 L; 3 L; 5 L	1
35	Balloon whisk			1
36	Spiral/coin whisk			1
37	Measuring cup		1 dL	1

				
38	Measuring jug		1 L	1
39	Baking paper			1 package of 500 pieces to be shared
40	Sieve			1
41	Ladle, plastic			1
42	Scraper, plastic			1
43	Metal scraper			1
44	Piping bags, disposable			10
45	Cling film			1 roll

				
46	Aluminium foil			1 roll to be shared
47	Plastic airtight container, small		39 cm x 50 cm x 18 cm	1
48	Plastic airtight container, medium		39 cm x 50 cm x 26 cm	1
49	Calcium chloride		For moisture absorption	300 g
50	Food-safe fibre cloths		Carita fibre cloths	10
51	Oven mittens			3 pairs to be shared
52	Spirit burner			1
53	Grater		Microplane	1

				
54	Disposable food container with lid		500 ml	5 packages to share
55	Disposable food container with lid		250 ml	5 packages to share
56	Cake board		For the showpiece, diameter 40 cm	1
57	Disposable food-contact-safe nitrile gloves		Sizes S, M, L, XL	Several packages to share
58	Gas for blowtorch			1
59	Spirit for spirit burner			1 to be shared with all
60	Waste bins		Bio, plastic, cardboard, metal, glass	1 per waste type
61	Steel table		150 cm × 60 cm × 90 cm or similar	1
62	Wooden table			1

			150 cm × 60 cm × 90 cm or similar	
63	Stainless steel sink table		150 cm × 60 cm × 90 cm or similar	1
64	Shelving unit		3-tier or similar	1

3.2 Materials and Equipment Supplied by Competitors

Competitors may bring only the materials, tools, and equipment listed below. Personal tools and equipment must fit within a toolbox or tool case suitable for checked luggage, with a maximum total weight of 23 kg, including the toolbox or case. This requirement does not apply to clothing, footwear, personal protective equipment (PPE), or equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

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No.	Equipment / Material	Picture	Specifications	Quantity
01	Knives			Competitor's choice
02	Silicone moulds		For the showpiece only	Competitor's choice

No.	Equipment / Material	Picture	Specifications	Quantity
03	Decorating and colouring utensils		Cutters, combs, scrapers, brushes, presses, and other decorating and colouring utensils	Competitor's choice
04	Thermometers			Competitor's choice
05	Sugar pump			1
06	Palette knives			Competitor's choice
07	Food colours and thickening agents		Powder, paste, cocoa butter and liquid colours; food-grade metallic powders and leaves; gelatine and other thickening agents	Competitor's choice
08	Spirit level			1

No.	Equipment / Material	Picture	Specifications	Quantity
				
09	Fan or hairdryer	 		1-2
10	Acetate ribbon			Competitor's choice
11	Airbrush and small compressor			1
12	Silicone/vinyl mats, noodles and chablons			Competitor's choice
13	Micro scale		Accuracy 0.1 g	1

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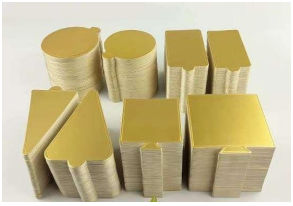
No.	Equipment / Material	Picture	Specifications	Quantity
				
14	Mini rolling pin			1–2
15	Measuring spoons or cups, set			1
16	Timer			1–2
17	Piping nozzles/tubes	 		Competitor's choice
18	Dough/pastry cutters	E. Ahlst  Rengasmuottisarja ø 2,4-11,2 cm pyöreä, tinattu, sileä, 14-osainen | Keittiötyövälineet |		Competitor's choice

No.	Equipment / Material	Picture	Specifications	Quantity
		Ruoanvalmistusvälineet | Keittiötarvikkeet | Tuotteet | Metro-tukku		
19	Tweezers			Competitor's choice
20	Metal frames, moulds, tins	  		Competitor's choice
21	Kitchen clothing		Chef's jacket, long black or checked trousers, fabric apron, hat, and hairnet if required. Sports shoes or trainers are not permitted	1set
22	Sugar gloves			Competitor's choice
23	Cotton gloves			Competitor's choice

No.	Equipment / Material	Picture	Specifications	Quantity
				
24	Tape			1
25	Guitar sheets			Competitor´s own choice
26	Notebook and pen/pencil			1
27	Small cake boards		For individual petits gâteaux; material, colour and shape are the competitor's choice	12

3.3 Prohibited Materials and Equipment

Competitors may use only the materials, tools, and equipment listed in Sections 3.1 and 3.2, unless otherwise authorised by the Skill Manager or Chief Judge. This restriction does not apply to clothing, footwear, or personal protective equipment (PPE) required in Section 4.1, or to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

All other materials, tools, and equipment are not permitted.

4 Skill-Specific Requirements

4.1 Skill-Specific Requirements

The Skill-Specific Requirements below apply to this Skill Competition and must be followed in addition to the Abilympics Competition Rules. The Skill Manager or Chief Judge may provide additional instructions, as needed, to ensure the competition is conducted safely and fairly.

Topic	Skill-Specific Requirements
Materials and tools provided by the Organiser	Competitors must check all materials, tools, and equipment provided by the Organiser before the competition begins. If anything is missing, damaged, or defective, competitors must immediately inform the Judges. No replacements will be provided after competition time has commenced, unless authorised by the Judges. If equipment provided by the Organiser fails and the failure is confirmed not to have been caused by the competitor, the Chief Judge may grant additional time.
Use of personal tools	Competitors may bring and use only the personal tools, materials, and equipment listed in Section 3.2. This restriction does not apply to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.
Personal protective equipment (PPE)	Competitors must wear the following PPE as required for the task: • Sugar gloves • Oven gloves • Safety shoes • Hairnet and beard cover if required When cooking, reheating, or working with isomalt or sugar, competitors must wear a fabric apron and sugar gloves. Plastic aprons are not permitted.
Clothing / Uniform	Competitors must wear professional kitchen clothing, including a chef's jacket, long black or checked trousers, a fabric apron, and a hat. A hairnet must be worn if required. Safety shoes must be worn. Sports shoes or trainers are not permitted. Jewellery must be kept to a minimum and must not interfere with food hygiene or safe working practices. Clothing must not display large commercial logos or promotional branding. Small, non-distracting brand marks are permitted.
Sideline coaching	Competitors must remain at their workstations or within the designated competition area during competition time, unless authorised to leave

Topic	Skill-Specific Requirements
	by the Judges. Competitors may not communicate with other competitors or members of the public during competition time. Competitors may communicate with Judges, Interpreters, personal assistants, and other authorised persons when required. The role and permitted involvement of a personal assistant must be agreed in advance with the Organiser based on the competitor's condition or special needs.
Use of technology	Competitors may not use personal laptops, tablets, mobile phones, smartwatches, or other personal communication or electronic devices during competition time. Competitors must store such devices away and may access them only during the lunch break or at the end of the competition day. This restriction does not apply to devices required due to the competitor's condition or special needs and agreed in advance with the Organiser. Judges and Interpreters may use devices required for their official duties only as agreed by the Skill Manager and the Chief Judge. The Skill Manager and the Chief Judge may use devices required for competition management and will specify any additional restrictions or permitted device use within the competition area.
Sugar work safety	When cooking, reheating, or working with isomalt or sugar, competitors must wear a fabric apron and sugar gloves. Plastic aprons are not permitted. The microwave oven may be used only for reheating. A stovetop or induction hob with a saucepan and blowtorches may also be used.

5 Assessment Framework

5.1 Assessment Principles

All Abilympics Skill Competitions are marked out of 100 points.

Points are divided between criteria that reflect the required skills and expected outcomes.

Two methods of assessment are used:

- **Measurement**: objective, factual scoring (e.g., size, accuracy).
- **Judgement**: expert evaluation of quality, technique, and artistic choices.

5.2 Assessment Areas

Detailed marking criteria and scoring are provided in the Task Assignment.

Assessment focuses on the following key areas:

Assessment Area	Points
Module A: Petits Gâteaux	50
Module B: Sugar Showpiece	50
Total	**100**