

The German Certified Pastry Cook Trade Test System

The **German Certified Pastry Cook Trade Test System** in collaboration with the Handwerkskammer Koblenz (HwK) and the Hospitality Industry Training and Development Centre (HITDC) will commence in August 2010. It is approved and recognized by all the European Union countries. It enables pastry chefs specializing in Western Pastry Cuisine to establish their professional credentials in Hong Kong and overseas. The Trade Test System of “Certified Pastry Cook” is designed to enhance the technical skills and knowledge of professional pastry chefs which not only benefits the chefs but also their employers, the catering industry, their customers and ultimately the tourism industry in Hong Kong.

Aim of the Trade Test

- To elevate the vocational education and further provide training in a Skilled Crafts Framework for Pastry Chefs in the Hospitality Industry throughout Hong Kong;
- To ensure that the trade is well represented in local and international competitions;
- To offer pastry chefs the opportunity to enroll in further Certified Trade Tests;
- To provide a unique, systematic and recognized Trade Test Program in Western Pastry Cuisine for the catering industry.

Objective

The Trade Test System as “Western Pastry Cook” is designed to enhance the technical skills and knowledge of professional pastry chefs, which will benefit the chefs, their employers, the catering industry, the customers and ultimately the tourism industry in Hong Kong.

Entry requirements:

- (a) Minimum 22 years of age
- (b) 1 year full-time HITDC Certificate in Food Preparation (Western) Pastry-Bakery course with minimum 4 years relevant working experience
- (c) Relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisors)

or

- (a) At least 6 years of relevant experience
- (b) Relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisors)

The Workshop

The workshop will be conducted in Chinese and English language media and will cover the following topics:

- Introduction to Western Pastry Cook Trade Test System
- Fundamental knowledge in Food Safety and Hygiene
- Fundamental knowledge in Food Cost Control
- Side Inspection of the Trade Test Kitchen
- Handouts of Trade Test Questions for self-study purpose

The Written Trade Test

- The written Trade Test assessment will be available in Chinese or English language media. The written Trade Test comprises a minimum of 50 questions covering the following aspects:
- Fundamental knowledge of Pastry Kitchens
- Fundamental knowledge in Food Safety and Hygiene
- Fundamental knowledge of Food Cost Control
- Fundamental theory in Western Pastry Kitchen
- Fundamental knowledge in Pastry Food Commodities

Practical Trade Test

The Practical Trade Test assessment consists of 5 categories:

I – Assortment of Cookies

II – Plated Dessert

III – Confectionary

IV – Savory Snacks

V – Chocolate Specialty Cake

Assessment:

Evaluation of performance on participant will be based on the following:

Written Test	1 1/2 hours
Preparation Method and Practical Test	12 hours over 2 days
<u>Maximum score for each test</u>	100 %
<u>Passing score for each test</u>	60 %

Participants are awarded a Certificate as Qualified Pastry Cook after successfully completing the written and practical tests.

Trade Test: October 2014

Course Fee: HK\$ 12,000 (5 Day Workshop + 2 Day Trade Test)

All Application should be posted with a CV and application form

http://www.vtc.edu.hk/html/en/institutions/trade_test.html

Deadline of application is February 15.2014

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