

WORLD SKILLS SINGAPORE 2025
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 20 to 24 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. Plan and write the menu
 - 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 applications

Test Projects

5. Test Projects for the competition will cover the following areas:
 - 5.1. Day 1
 - 4 varieties of finger food with 1 mystery ingredient to be added in the hot or cold finger food
 - Dessert (served together on 1 plate)
 - Hot -Souffle
 - Cold – Frozen Dessert
 - 5.2. Day 2
 - 2 types of Handmade pasta (stuffed and string), each served with freshly made sauce (1 cream and 1 tomato base) with poultry (whole duck or whole chicken)

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

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- Free Choice of Plated Dessert - Choux Pastry, with cream patisserie as the main ingredient

5.3. Day 3

- Mystery Red Meat main course (secondary cut)

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
Dessert Items: Hot – Souffle Cold – Frozen Dessert	20
2 types of Handmade pasta (stuffed and string), each served with freshly made sauce (1 cream and 1 tomato base) with poultry (whole duck or whole chicken)	20
Free Choice of Plated Dessert - Choux Pastry, with cream patisserie as the main ingredient	20
Mystery Red Meat main course (secondary cut)	20
Skills Test (Tie Breaker)	*
Total	100 + *

For each of the test component, 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	

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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-points

9. The following tools and materials will be provided for each competitor 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 Boat

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 to bring their own cooking utensils, trays, induction pots/pans and power extension sockets.

12. Candidates to write to Jury Panel to inform of any other cooking/heating appliance equipment that they wish to bring and utilize.