



2018

SCNC

SKILLS CANADA
NATIONAL COMPETITION

OCMT

OLYMPIADES CANADIENNES
DES MÉTIERS ET
DES TECHNOLOGIES



SkillsCompétences
Canada
Edmonton2018

TEST PROJECT / PROJET D'ÉPREUVE

BAKING PÂTISSERIE

SECONDARY /
NIVEAUX SECONDAIRE



Purpose of the Challenge

To measure the contestants job readiness and highlight the excellence and professionalism in the area of Baking and Pastry production.

Duration of contest

One-Day Contest: 1 hour set-up, 7-hour contest, 30 minutes lunch, 30 minutes cleaning.

Arriving at 8:00 a.m., and set up from 8:00 a.m. – 9:00 a.m.

At 8:45 am – 9:00 am Judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time at 9:00 a.m. Competition is 9:00 am to 12:00 p.m. and 12:30 p.m. to 4:30 p.m., with lunch from 12:00 p.m. to 12:30 p.m. Clean-up is 4:30 p.m. to 5:00 p.m. Competition area must be emptied and sanitized by 5:00pm.

Timetable

Competition Day	Set Up Time	Competition Time	Presentation of Piped Cookies	Lunch	
A.M.	8:00 – 9:00	9:00 – 12:00	11:50 – 12:00	12:00 – 12:30	
Competition Day	Competition Time	Presentation of Bread and Buns	Presentation of Two French Pastries	Presentation of Special Occasion Cake	Clean-Up
P.M.	12:30 – 4:30	2:50-3:00	3:50 - 4:00	4:20 - 4:30	4:30 – 5:00



Skills and Knowledge to be tested

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods including yeasted and non-yeasted products. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiencies as they have to present products at specified times. During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene and organization. Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities
- Do they have significant quantity of extra product
- Did they have to re make a product a second time

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the NTC at the end of each competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.



TEST PROJECT

Workstation

Set Up

During the one hour set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, small wares, and equipment in the last 15 minutes of the one-hour set up time.

A determination by NTC members on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workspace is deemed to be too cluttered, toolboxes may have to be moved to a designated common area within the competition site.

The Baking Skills Competition will be carried out with one workstation per Competitor. Competitors will always work at the same assigned workstation.

Neither Skills/Compétences Canada nor Skills/Compétences Canada NTC members will be liable for any missing equipment if they are left in the competition area overnight. Competitors may choose to leave their tool boxes at their own discretion.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation empty, clean and sanitized ½ hour or 30 minutes after their competition end time of 4:30pm.



Competitors Portfolio

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the beginning of their competition day. Each competitor will bring (8) eight Portfolios, one available for each NTC member which includes:

- Title page.
- Competitor introduction.
- Explanation of theme in required products.
- Formulas/recipes, including methods, from all the products the Competitor is planning to make. Formulas must be given in grams/kilograms.
- Competitors will have a picture in their booklets of each of the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio.

Organization

Competitors have 7 hours to produce all of the products described below. They are free to organize all of their work day as they wish, but they must respect the presentation times of each product as described in the Contest Description.

Careful attention must be made to properly label their mise en place, and/or products.

The theme “NATURE AND WILDLIFE OF CANADA” needs to be represented in Module D with respect to the Decorated Cake, the theme needs to be VISUALLY apparent in the cake decoration.

Presentation Timing

Competitors have a 10-minute window to present their products as indicated in each Module. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will receive a zero. Once the products are presented on the judge’s presentation table no alterations can be made.



MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewelry
- Presentation Booklet
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – COOKIE PRODUCTION

Must be presented at 12:00 p.m.

Competitors are required to produce the following:

- 16 cookies
- Cookies must be a piped cookie.
- Baked weight between 20 – 30g.

Eight (8) cookies will be presented on one mirror and eight (8) cookies on a second mirror. They will be placed on the competitor's presentation table. The mirrors will be supplied by Skills/Compétences Canada.



MODULE C– BREAD AND BUN PRODUCTION

Must be presented at 3:00 p.m.

- Each Competitor is required to make:
- One Braided Loaf
 - Loaves must weigh between 400 - 500g after baking.
 - At orientation, NTC will do a random draw to select the braiding sequence to be made during the competition. The options provided will be 4 or 5 strands. All competitors will be required to do the braiding sequence drawn at orientation by the NTC.
 - Acceptable braiding sequence:
 - 4 Strand: 2 over 3, 4 over 2, 1 over 3, repeat
 - 5 Strand: 2 over 3, 5 over 2, 1 over 3, repeat
- One Freestyle Loaf
 - One Freestyle Loaf, which cannot be baked in any pan or mold.
 - Loaves must weigh between 400 - 500g after baking.
- 6 Hand Rounded Buns
 - Buns must weigh 50 - 60g after baking.
- All breads and buns are to be made from the same dough. However, inclusions can be added after the dough is developed.
- Preferment's are permitted but not required to be brought into the competition, and will presented to the judges during set up.
Examples of preferment's: Poolish, sponge, biga, levain
- Must use Challah recipe (egg bread) with at least 15% butter in the formula to the weight of the flour. ie. 1000g flour – 150g butter
- All products to be egg washed.

Both breads will be presented on a mirror on the presentation table.
Both mirrors will be supplied by Skills/Compétences Canada.



MODULE D – FRENCH PASTRIES

Must be presented at 4:00 p.m. ⁸

- Two (2) varieties: ten (10) identical of each, of equal proportions.
- 1st variety: Filled Eclair.
- Baked dimensions are: 4" - 5" length (10.1 cm - 12.7 cm) x a maximum width of 1 ½" (3.8 cm) Topped or dipped with a soft fondant which is provided. At least 50% of the fondant must be visible on the finished product. Fill the eclairs with a pastry cream to be cooked by the competitor. Garnish is freestyle.
- 2nd variety: Fruit Tartlets. 3" – 3 ½" diameter (7.6 cm – 8.9 cm). The tart dough needs to be baked in a ring mold. The dough must be a sweet dough. The tartlets must be filled with pastry cream and topped with fresh fruit as provided and then glazed. Pastry cream to be cooked by the competitor.

Two mirrors will be provided. Each mirror must contain five Eclairs and five Fruit Tarts. Both will be presented on the presentation table. The mirrors will be supplied by Skills/Compétences Canada.



MODULE E – DECORATED CAKE

Must be presented at 4:00 p.m.

Theme of Cake: NATURE AND WILDLIFE OF CANADA

Competitors are required to design the decoration of the cake to visibly reflect the theme.

- Competitors will bring into the competition **one 8” or 21 cm** round sponge cake. The cake must be whole and can only be cut into three (3) layers after the judges have weighed the cake to confirm its weight. The cake can only be cut into three layers during the competition time.
- Maximum weight of the baked cake is 500g. Judges will weigh the baked cake prior to decorating to confirm the weight.
- Make your own Swiss or Italian buttercream icing.
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 4.25” (10.8cm) (other decoration may be added on top of this).
- Inscription to read: Skills Canada
- Inscription to be done using chocolate only.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Nature and Wildlife of Canada**. Decorations can be freestyle and be reflective of the theme.
- However, the cake itself cannot be covered with rolled fondant. It must be finished with buttercream icing which has been spread with a pallet knife. A decorator’s comb maybe used on the side of the cake.
- A slice of cake, 1/8th of the cake, will be presented on a 10” round dinner plate on the presentation table.

The cake will be presented on a 10” cake board. The remaining cake will be presented on the competitor’s presentation table. The cake board and dinner plate will be supplied by Skills/Compétences Canada.



Rolling Tool Box

- Competitors are able to bring in small wares and small equipment as they require to produce their products
- Each competitor can bring two toolboxes.
- At the end of the competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area and stored in the designated area or removed by the competitor.
- The toolboxes need to be on wheels because we need to change from one shift to the other quickly and efficiently.
- Competitors are not allowed to bring more than can fit in to the toolbox.
- When you arrive, there should be nothing on top of or attached to the toolbox.

These are **examples**; the toolboxes can look different but the maximum size must be adhered to.

<p>Tool Box 1</p> 	<p>Length 0.85 m Depth / wide 0.7 m Height 1 m</p> <p>Total 0.6 m³ The size is including the wheels</p>
<p>Tool Box 2</p> 	<p>Length 0.65 m Depth/wide 0.50 m Height 1.0 m</p> <p>Total 0.32 m³ The size is including the wheels</p>
<p>Tool Box 3</p> 	<p>Maximum Linear Size is 203 cm or 80 in. (L+W+H)</p>

Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	16
Braided Loaf	7
Freestyle Loaf	7
Hand Rounded Buns	7
Piped Cookie	12
French Pastry – Fruit Tartlet	14
French Pastry - Eclair	14
Special Occasion Cake	23
Total Marks	100

Judgement Marks	
Not presented does not meet industry standards.	0
Acceptable and meets industry standards.	1
Meets industry standards and exceeds it in some respects.	2
Is excellent relative to the industry standard.	3



Marking Scheme

M - Measurement – J – Judgement

2018 Secondary Marking Scheme

Professionalism	Measurement/Judgement	Hand Rounded Buns	Measurement/Judgement
Portfolio	M	Time	M
Uniform	M	Weight	M
Workstation Clean and Vacated on Time	M	Correct Formulation	M
Effective Use of Ingredients	J	Correct Shaping	M
Organization of Tools and Equipment	J	Egg Wash	M
Food Sanitation	J	Quantity	M
Hygiene and Cleanliness of Workstation	J	Taste	J
Hygiene Personal	J	Rounding	J
Workplace Safety	J	Egg Wash	J
Overall Use of Theme	J	Proofing	J
		Baking	J
Piped Cookies	Measurement/Judgement	Eclair	Measurement/Judgement
Time	M	Time	M
Quantity	M	Quantity	M
Piped	M	Dimensions	M
Weight	M	Fondant	M
Uniformity	M	Pastry Cream Cooked	M
Bake	J	Uniformity	M
Taste	J	Taste	J
Overall Impression	J	Filling Texture	J
		Bake	J
Braided Loaf	Measurement/Judgement	Finishing	J
Time	M	Overall Impression	J
Weight	M	Tart	Measurement/Judgement
Correct Formulation	M	Time	M
Braiding	M	Quantity	M
Egg Wash	M	Dimensions	M
Taste	J	Pastry Cream Cooked	M
Braiding Uniformity of Strands	J	Glazing	M
Egg Wash	J	Fruit	M
Proofing	J	Taste	J
Baking	J	Filling Texture	J
		Finishing	J
Free Style Loaf	Measurement/Judgement	Bake - Tart Dough	J
Time	M	Overall Impression	J
Weight	M	Decorated Cake	Measurement/Judgement
Correct Formulation	M	Time	M
Egg Wash	M	Correct Dimensions	M
Taste	M	Plated Slice	M
Braiding/Shaping	J	Chocolate Script	M
Egg Wash	J	Weight of Cake	M
Proofing	J	Icing - Swiss or Italian	M
Baking	J	Cake Layer	M
		Theme	M
		Taste	J
		Texture	J
		Cake Layering	J
		Icing Skills	J
		Creativity	J
		Quality of Script	J
		Overall Impression	J

Contact the Skills/Compétences Canada national secretariat for any questions or concerns: Marilou Leduc (mariloul@skillscanada.com).