

2024 TERRITORIAL SKILLS COMPETITION



#32 – Baking (S)

Date: Tuesday, May7th2024

Location: Yellowknife Multiplex I

Duration of contest: 9:00am-4:00pm

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1. Contest Overview

1.1. Description of the associated work role(s) or occupation(s):

https://www.skillscompetencescanada.com/en/skill_area/baking/

1.2. Purpose of the competition

To measure the competitor's job readiness and highlight the excellence and professionalism in the area of baking, confectionery and pastry work.

1.3. Duration of the competition

Competitors will begin at 9:00AM and have until 4:00PM to complete all of their tasks, including tidying their station.

Time Event
8:15 AM Doors Open
8:30 AM Orientation & Station Set-Up & Safety
9:00 AM Competition Start
11:50 AM - 12:00 PM Presentation of Piped Amaretti Cookies
12:00 PM - 1:00 PM Lunch
2:20 PM - 2:30 PM Presentation of Religieuse Choux Pastry
3:20 PM – 3:30 PM Presentation of Bread of the World
3:30 PM - 4:00 PM Clean Up

***Please note:** Competitors must be on time for their contest or may be disqualified at the discretion of the National Technical Committee member / competition lead and judges.

Awards Ceremony: Friday, May 7rd, 2024 at 7:00PM, Yellowknife Multiplex

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Skills Canada National Competition Travel Dates: May 28th- June 2nd 2024 •

Participants who qualify from the Territorial Skills Competition may be invited to

compete at the Skills Canada National Competition in Quebec City, QC, Canada. ●
See section 5.3 for further detail on how to qualify.

2. Contest Description

2.1. Skills and Knowledge to be Tested

Competitors will be tested on:

- Ingredient selection and portioning
- Mixing
- Make up procedures
- Methods of finishing, baking and presentation.
 - The confectioner/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.

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2.3. Modules

2.3.1. MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria:

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

2.3.2. MODULE B – PIPED AMARETTI

Must be presented between 11:50 am – 12:00 am. Competitors are required to produce the following:

- 24 identical pipe amaretti cookies

- Maximum 1" inch (2.54 cm) diameter baked.
- Cookies must be round in shape and piped with a round tip
- Cookies must be identical in size, shape and appearance.
- Two platters will be supplied by Skills Canada/Competences. 12 cookies will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.

2.3.3. MODULE C – BREAD OF THE WORLD – KUGELHOPF

Must be presented between 3:20 – 3:30 p.m. Each Competitor is required to make:

- Two Identical Kugelhopf.
- Baked in a bundt pan.
- Loaves must be egg washed.
- 350 – 450g baked.
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during setup.

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Examples of preferments: Polish, sponge, biga, levain • Must use a yeasted rich dough formula.

- Must contain almonds, raisins, and dried fruit.
- Must be glazed with a water/flat icing. Two platters will be supplied by Skills Canada/Competences. One (1) loaf will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.

2.3.4. MODULE D – RELIGIEUSE – CHOUX PASTE

Must be presented between 2:20 – 2:30 p.m.

- Produce ten (10) identical of each, of equal proportions.
- Round in shape.
 - Finished base dimensions: 2 - 2 ½" Baked base layer
 - Must have two stacked layers of choux pastry
- Filling must be a pastry cream-based filling • Bottom and top choux should be connected with an icing of choice

- Five (5) will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by Skills Canada NWT.

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of the cake. Decorations can be freestyle and must be reflective of the theme. The decorated cake will be presented on a 10" cake board. The cake boards and dinner plate will be supplied by Skills Canada NWT

2.3.6. Ingredient Order

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by April 29th, 2024 sent to sahara@skillscanadanwt.org.** The competitor must send in a required ingredient list, including amounts listed in grams or mls. All ingredients are subject to availability. Only the ingredients ordered will be available to the competitor.

3. Equipment, Material, Clothing

3.1. Equipment and material provided by Skills Canada NWT

- Chef's Hat
- White aprons only
- Towels and oven mitts
- Hair nets are mandatory
- Beard nets are required if your mustache exceeds the upper lip.

3.2. Equipment and material provided by the competitor

- Competitors can bring in small wares and small equipment as they require to produce their products. These items must be pre approved by SCNWT at least 1 week before the competition.

3.3. Required clothing provided by the competitor

- Closed black shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- No jewelry allowed (rings, earrings, bracelets, studs, watches, etc.)

- No false nails or nail polish. Wear nails short, clean and without varnish.

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4. Health and Safety

4.1. Safety Orientation

During orientation, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition.

4.2. Field Level Risk Assessment

SCNWT has completed a Field Level Risk Assessment for every competition area in addition to a full walkthrough with a representative from NWT Workers Safety and Compensation Board to identify potential hazards and create solutions. The primary goal of an FLRA is to identify and mitigate potential risks to ensure the safety of competitors.

5. Evaluation Criteria

5.1. Distribution of Marks

Safety, Sanitation, and Organization /25
Piped Amaretti Cookie /25
Religieuse – Choux Paste /25
Bread of the World - Kugelhopf /25
Total /100

5.2. Tiebreaker

- Tiebreaker #1: The competitor with the highest score in the Safety, Sanitation and Organization criteria will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in the Bread of the World criteria will be declared the winner.

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5.3. Qualifying for the Skills Canada National Competition

A minimum score of 60% is required to receive any medal or eligibility for advancement to the Skills Canada National Competition. Competitors can secure a win in their specific competitions by showcasing outstanding skills and abilities, by demonstrating exceptional skills and abilities, meeting or exceeding established evaluation criteria. However, qualification for the Skills Canada National Competition is not solely determined by winning at the territorial level. The decision to advance further depends on additional factors, such as the National Technical Committee's (NTC) assessment and/or the judges' discretion, which may take into account specific criteria beyond just event performance. These additional criteria could encompass a competitor's adherence to safety protocols, ethical conduct, teamwork, or overall professionalism, ensuring that those who represent the Territory at the national level not only excel in their technical skills but also embody the values and standards upheld by Skills Canada.

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