



8  
2018

# SCNC

SKILLS CANADA  
NATIONAL COMPETITION

# OCMT

OLYMPIADES CANADIENNES  
DES MÉTIERS ET  
DES TECHNOLOGIES



SkillsCompétences  
Canada  
Edmonton2018

INGREDIENT LIST / LISTE D'INGRÉDIENTS

# BAKING PÂTISSERIE

SECONDARY AND POST - SECONDARY /  
NIVEAUX SECONDAIRE ET POSTSECONDAIRE



## **Common Tables:** access to all the products provided

### **Staples**

Silicon paper – 40 X 60 cm (16" x 24")

Cling Film

Aluminum foil

Cardboard underlines for cakes – 25 ½ cm (10") - 20.32 cm (8")

Paper towels Sanitizing solution

Dish Soap

Sanitizing solution in spray bottles

### **Dairy**

Whipping cream

Butter – unsalted

Whole milk 3.25%

Condensed Milk

Buttermilk Powder

### **Fat**

Vegetable oil

Olive Oil

### **Eggs**

Eggs, large

### **Leavening Agents**

Instant dry yeast

Fresh Yeast

Baking powder (double acting)

Baking soda

### **Flour**

All Purpose Flour

Pastry flour

Bread Flour

Cake Flour

### **Starch**

Cornstarch

## **Chocolate Products**

Couverture – dark  
Couverture – white  
Couverture – milk  
Cocoa Butter  
Coating Chocolate dark  
Cocoa Powder- Brute

## **Nut Products**

Coconut sweetened, fine  
Hazelnut ground with skin  
Almonds blanched, ground  
Almonds Thin Sliced  
Pistachios – shelled, green, no salt  
Hazelnut paste  
Pistachio paste

## **Sweetening Agents**

Sugar, granulated  
Sugar, icing (powder)  
Sugar, brown  
Maple syrup  
Honey  
Glucose  
Isomalt

## **Jams**

Raspberry Bakery jam

## **Glazes**

Nappage Apricot glaze  
Miroir Neutral Glaze  
Soft Fondant

## **Flavourings**

Instant coffee  
Vanilla extract  
Bourbon Vanilla Bean paste

## **Decorating Ingredients**

Rolled fondant (sugar paste)

## **Gelatin**

Gelatin leaves

## **Dried Fruit**

Dried cranberries

Dried Apricots

Dried Raisins

## **Frozen Fruit Purées**

Strawberry

Coconut

Peach

## **Frozen Fruit**

Mango

Blackberry

## **Fresh Fruit**

Oranges

Lemons

Limes

Pineapple

Strawberries

Raspberries

Kiwi

Blueberries

## **Fresh Herbs**

Cilantro

Basil

## **Fresh Vegetables**

Fennel

## **Spices**

Cinnamon, ground

Nutmeg, ground

Salt

Sesame seeds

Poppy seeds

Chili Flakes

Lavendar

### **Liquors**

Limoncello  
Crème de cassis  
Guinness Beer  
Chardonay Wine

### **Other Ingredients**

Crunchy flakes  
Ice cubes

### **Permitted Additional Ingredients Not Supplied by Skills/Compétences**

#### **Canada**

Food colours and colored cocoa butter  
Chocolate and sponge transfer sheets  
Sea salt  
Pectin  
Agar  
Tartaric Acid  
Citric Acid  
Vanilla Beans  
Lustre Dust/Metallic Powders  
Tapioca Maltodextrin  
Xanthum Gum  
Soy Lecithin

## **Important**

Both Secondary and Post-Secondary Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the last 15 minutes of set up on day one, while the judges are inspecting the workstation, tools and permitted additional ingredients.

Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site.

**NO GOLD LEAF, NO SILVER LEAF**

**Minors:** If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a National Technical Committee (NTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A NTC member will dispense the desired amount within the recipe for the competitor.

**ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY**