



# 21ST ANNUAL **TERRITORIAL COMPETITION**

## CONTEST DESCRIPTION AND TEST PROJECT

### 32 - BAKING NON-COMPETITIVE

(NOTE: Document may change without notice)

#### PURPOSE OF THE CHALLENGE

DURATION: 7 HOURS 15 MINUTES

To give participants an introduction to the Baking Contest at the Skills Canada NWT Territorial Competition. This event will introduce students to the skills necessary to achieve excellence and professionalism in the area of baking and pastry production.

Please note that this is a non-competitive event. This means that participants will not be judged on their performance, however feedback will be available for them at the end of the event. While judges at the event will be assessing the performance of those participating in the competitive event, they will also be available to answer questions and assist the non-competitive participants throughout the event.

#### EVENT SCHEDULE

One-Day Event: 45 minute set-up, 7 hour 15 minute contest, 1 hour lunch, 30 minutes cleaning.

- Arriving at 7:30 AM, and set up from 7:45 AM – 8:30 AM
- At 8:45 AM – 9:00 AM Judges will validate the use of all tools, materials, ingredients, colouring's, books or notes that participants have brought to use during contest.
- Start time at 8:30 AM
- Baking and pastry making will take place between 8:30 AM and 12:00 PM and 1:00 PM to 4:45 PM, with lunch from 12:00 PM to 1:00 PM.
- Clean-up is 4:45 PM to 5:15 PM

- Kitchen area must be emptied and sanitized by 5:15 PM.

## SKILLS AND KNOWLEDGE

The baker/pastry participant is an individual who produces a wide range of baked goods including yeasted and non-yeasted products.

Some of the skills necessary to advance to the competitive event, include:

- ingredient selection and portioning
- mixing
- make up procedures
- hand shaping bread and buns
- methods of finishing
- proofing
- baking and presentation

Participants will be encouraged to present products at specified times throughout the day. During the event, the judges will be monitoring their workplace safety, sanitation, hygiene and organization. Participants will also be encouraged to practice effective use of ingredients.

Examples include:

- Are participants producing only the required quantities?
- Do participants have a significant quantity of extra product?
- Did participants have to remake 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 participants have received notice from a judge at the end of the day.

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

## TEST PROJECT

### WORKSTATION

#### Set Up

- During the 45 minute set up time, participants may organize all their equipment and small wares at their workstation. Participants 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 45 minute set up time.

- A determination by judges will be made if the workspace is too cluttered and unsafe with additional toolboxes in the participant'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 Event will be carried out with one workstation per participant. Participants will always work at the same assigned workstation.
- Participants are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Participants must have their workstation empty, clean and sanitized 30 minutes after their competition end time of 4:30 PM.

## ORGANIZATION

Participants have 7 hours 15 minutes 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 description. Careful attention must be made to properly label their products.

The theme "WHIMSICAL TEA PARTY" 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

Participants have a 20-minute window to present their products as indicated in each Module. Once the products are presented on the judge's presentation table no alterations can be made.

## COMPETITION MODULES

### MODULE A - SAFETY, SANITATION & ORGANIZATION

Participants will be expected to meet the same criteria as the competitors when it comes to the following:

- Correct uniform
- 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

### MODULE B – COOKIE PRODUCTION

Must be presented between 11:50 AM and 12:00 PM

Participants are required to produce the following:

- 16 cookies of any variety
- Baked weight between 20 – 30g
- Eight (8) cookies will be presented on one platter and eight (8) cookies on a second platter. One platter will be placed on the participant's presentation table and the second platter on the judges tasting table. The platters will be supplied by Skills Canada NWT.

### MODULE C – CHOUX PASTE

Must be presented between 3:50 PM – 4:00 PM

Participants are required to produce the following:

- Filled Éclair
- Ten (10) identical of each, of equal proportions.
- 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 éclairs with a pastry cream to be cooked by the participant. Garnish is freestyle.

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

## MODULE D – DECORATED CAKE

Must be presented between 4:35 PM – 4:45 PM

- Theme of Cake: Whimsical Tea Party
- Participants are required to design the decoration of the cake to visibly reflect the theme.
- Competitors will bake one 8" or 21 cm round chocolate 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 event 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 buttercream icing.
- Participant 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).
- Cake is to be iced with buttercream icing and then covered with rolled fondant.
- Inscription to read: Skills Canada
- Inscription to be done using chocolate only.
- Simple syrup spraying or soaking of cut layers is required.
- Cake is required to be decorated; participants may choose decoration to demonstrate their skills, respecting the Theme: Whimsical Tea Party. Decorations can be freestyle and be reflective of the theme.
- A slice of cake, 1/8th of the cake, will be presented on a 10" round dinner plate which will be placed on the participant presentation table.
- The cake will be presented on a 10" cake board. The cake board and dinner plate will be supplied by Skills Canada NWT.

## COMMON TABLE

Only ingredients supplied by Skills Canada may be used. \*No other ingredients may be brought to the competition site with the exception of the student's choice of food colouring.\*

Students will have unlimited access to all products provided:

- Flours: All purpose, bread, pastry
- Sugars: Icing and granulated
- Dairy: milk, butter, whipping cream, eggs
- Leavening agents: baking powder, baking soda, active dry yeast
- Oils: vegetable
- Chocolate: coating chocolate, cocoa powder
- Nut products: ground almonds, shelled pistachios, fine sweetened coconut
- Flavouring: instant coffee, vanilla extract, almond extract
- Fresh fruits: lemons, oranges, strawberries, raspberries, kiwi, blackberries
- Fresh vegetables: fresh ginger
- Fresh herbs: basil, rosemary
- Spices: cinnamon, cardamom, nutmeg, whole star anise
- Other items: rolled fondant, corn starch, cream of tartar, gelatine, salt

Refrigerator

- Eggs, milk, cream

## TOOLBOX

- Participants are able to bring in small wares and small equipment as they require to produce their products.
- At the end of the event, 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 participant.
- When you arrive, there should be nothing on top of or attached to the toolbox.

## ESSENTIAL SKILLS

Essential skills are used in nearly every job to varying degrees. They provide a foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change. Good Essential Skills will help you understand and remember

concepts introduced in technical training. The level of Essential Skills required for most trades is as high or higher that for many office jobs.

Of the nine skills that have been identified and validated as key essential skills for the workplace, this contest involves the following:

- |                                     |                     |                                     |                    |                          |                     |
|-------------------------------------|---------------------|-------------------------------------|--------------------|--------------------------|---------------------|
| <input type="checkbox"/>            | Continuous Learning | <input checked="" type="checkbox"/> | Numeracy           | <input type="checkbox"/> | Thinking            |
| <input type="checkbox"/>            | Digital             | <input type="checkbox"/>            | Oral Communication | <input type="checkbox"/> | Working with Others |
| <input checked="" type="checkbox"/> | Document Use        | <input checked="" type="checkbox"/> | Reading Text       | <input type="checkbox"/> | Writing             |

## EQUIPMENT, SUPPLIES, & CLOTHING

### UNIFORMS

- Shoes with non-skid soles are mandatory.
- Students must wear appropriate kitchen wear such as an apron or chef's coat, as well as a chef hat. If students do not have their own, kitchen wear will be available at the event.

### REFERENCE MATERIALS

- Participants may bring and consult reference works of their choice, "Professional Baking", Gisslen and "On Cooking", Labensky are recommended.

Equipment provided by the technical committee to each student:

- 1 Workstation with basic baking/cooking equipment (shared with another participant)
- 1 electric stove/oven
- 1 Globe stand mixer
- 2 Power outlets
- Refrigeration space
- Sinks with hot and cold water
- Soap and disinfectant (sanitizer)
- Bake ware, utensils and dishes required for the competition

Common equipment and supplies

- baking parchment
- piping bags and tips
- aluminium foil, plastic wrap

- cake boards

## SAFETY REQUIREMENTS

Participants will be provided with professional cooking uniforms to wear throughout the event.

Non slip, closed toed shoes must be worn at all times.

## TECHNICAL COMMITTEE MEMBERS

**Travis Stewart- Technical Chair**

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