



TERRITORIAL COMPETITION

CONTEST DESCRIPTION AND TEST PROJECT

32 - BAKING – Secondary Level

(NOTE: Document may change without notice)

PURPOSE OF THE CHALLENGE

DURATION: 7 HOURS

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

CONTEST SCHEDULE

One-Day Contest: 30-minute set-up, 7 hour 30 minute contest, 1 hour lunch, 30 minute clean up.

Arriving at 7:30 a.m., and set up from 7:45 a.m. – 8:15 a.m.

At 8:00 am – 8:15 am Judges will validate the use of all tools, materials, ingredients, colourings, books or notes that competitors have brought to use during contest.

Start time at 8:15 a.m.

Competition is 8:15 am to 12:00 p.m. and 1:00 p.m. to 4:45 p.m., with lunch from 12:00 p.m. to 1:00 p.m.

Clean-up is 4:45 p.m. to 5:15 p.m.

Competition area must be emptied and sanitized by 5:15pm.

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 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.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstations 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 (4) four Portfolios, one available for each judge 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 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 Contest Description. Careful attention must be made to properly label their mise en place, and/or 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

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:

- Correct uniform
- Presentation Booklet
- 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 – FRENCH MACARON FILLED COOKIE PRODUCTION

- Must be presented between 11:50 -12:00 p.m.
- Competitors are required to produce the following:
 - o 16 cookies
 - o Cookies must be filled with a ganache type filling
 - o Baked weight between 15 – 25g
 - o Eight (8) cookies will be presented on one platter and eight (8) cookies on a second platter. One platter will be placed on the competitor’s presentation table and the second platter on the judges tasting table. The platters will be supplied by Skills Canada NWT.

MODULE C– BREAD OF THE WORLD PRODUCTION

Must be presented between 2:35 – 2:45 p.m.

- Each Competitor is required to make:
 - o Two Identical Povitica
 - Loaves must egg washed
 - 500-600g baked
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during setup. Examples of preferments: Polish, sponge, biga, levain.
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan.
- The dough must be pinned with a rolling pin.
- The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling
- All products to be egg washed.
- Loaves will be presented on platters provided; one will be presented on the competitor’s presentation table and the second on the judges tasting table which will be cut in half. Two platters will be supplied by Skills Canada NWT.

MODULE D – FRENCH PASTRIES

Must be presented between 3:50 – 4:00 p.m.

- Two (2) varieties: ten (10) identical of each, of equal proportions.
 - o 1st variety:
 - Paris Brest Pastry
 - Choux paste is to be piped and round in shape.
 - Finished weight is 115 - 140g
 - Pastry cream based filling made on site.
 - Garnish is freestyle.
 - o 2nd variety:
 - Puff Pastry Cream Horn
 - Puff pastry sheets will be provided.
 - Pastry cream based filling made on site.
 - Exterior with either piped or dipped chocolate
 - Garnish is freestyle.
 - Length of the finished cream horns must be between 4" and 5" (10.16cm – 12.7cm)
- Five (5) of each of the two (2) varieties of the French Pastries will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second platter on the judges tasting table. Two platters will be supplied by Skills Canada NWT.

MODULE E – DECORATED BAR CAKE

- Must be presented at 4:35 – 4:45 p.m.
- Theme of Cake: INDIGENOUS CANADIAN ART
 - o Competitors are required to design the decoration of the cake to visibly reflect the theme.
 - o Cake must be made from a chiffon formula which is made on site and baked in a 12" x 16" (30.5cm x 40.6cm) ½ sheet pan.
 - o The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
 - o Make your own Swiss Buttercream.
 - o Filling of choice to be made on site.
 - o Exterior is to be iced with Swiss buttercream
 - o The maximum dimensions of the finished bar cake are 5" x 11" 12.7cm x 28cm) excluding decorations.
 - o Inscription to read: Skills Canada 2020
 - o Inscription to be done using chocolate only.
 - o Simple syrup spraying or soaking of cut layers is required.

- o Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Indigenous Canadian Art**. Decorations can be freestyle and be reflective of the theme.
 - o A 1" slice of the cake will be presented on a plate, which will be placed on the judging table. The bar cake will be presented on a rectangular cake board. The remaining bar cake will be placed on the competitor's presentation table
- The cake board and 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 colourings.**

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
- Flavourings: 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

***NOTE: All ingredients are subject to change based on availability. If a specific ingredient is needed that is not listed above please send an email to the Technical Chair prior to the contest.**

TOOLBOX

- Competitors are able to bring in small wares and small equipment as they require to produce their products
- 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 what is indicated in the Contest Description section 4.2.1.
- When you arrive, there should be nothing on top of or attached to the toolbox.
- During orientation, tool box volume will be measured to ensure they coincide with the requirements
- A point deduction will occur if a competitor brings more than the maximum volume tool box.

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 than 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, AND CLOTHING

• Uniforms:

- o Contestants must wear professional cooking uniforms. Embroidery on the uniforms identifying the contestant, sponsors or territory must be tasteful.
- o Shoes with non-skid soles are mandatory.

Reference Materials:

- Contestants 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 competitor)
- 1 electric stove/oven (shared with another competitor – oven set at 400°)
- 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

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

POINT BREAKDOWN / 100

Hygiene, personal and work cleanliness	20%
Economy, work planning and time management	20%
Application and use of culinary methods & techniques	20%
Presentation of final product	20%
Taste of final product	20%

Rating Scale

Perfect	_____10
Very good	9
Good	8
Rather good	7
Sufficient	6
Medium	5
Weak	4
Insufficient	3
Bad	2
Zero	1

TECHNICAL CHAIR

Travis Stewart- Technical Chair

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