



TEST PROJECT / PROJET D'ÉPREUVE

BAKING PATISSERIE

POST-SECONDARY /
NIVEAU POSTSECONDAIRE

Purpose of the Challenge

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

Duration of contest

First day: 5 hours contest, 30 minutes cleaning.

Arriving at 11:15 a.m., and set up from 11:30 a.m. – 12:30 p.m. and start at 12:30 p.m. Competition is 12:30 p.m. to 17:30. Clean up 17:30 -18:00.

12:15 – 12:30 Judges validate the use of all other tools, material, books or notes that competitors have brought to use during contest.

Day two: 4 1/2 hours contest, 30 minutes cleaning.

Arriving at 6:45 a.m. and start at 7:00 a.m. Competition is 7:00 a.m. to 11:30 a.m. Clean up 11:30 – 12:00.

Timetable

Competition Day	Set Up Time	Competition Time	Presentation of Marzipan Figurines	Presentation of Two Miniature Pastries	Clean Up
Day 1	11:30 - 12:30	12:30 - 17:30	15:20 - 15:30	17:20-17:30	17:30 -18:00
Competition Day	Competition Time	Presentation of plated dessert	Presentation of Entremets/ Mousse Cake	Presentation of Sugar Showpiece	Clean-Up
Day 2	7:00 - 11:30	8:50-9:00	9:50-10:00	11:20 - 11:30	11:30 –12:00

Skills and Knowledge to be tested

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.

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.

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 on day one and the half hour set up time on day two, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and 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.

Tool boxes may be stored under tables if space permits, or they will be stored in a designated common area within the competition site.

A determination by NTC members on site will be made if the work space is too cluttered and unsafe with additional tool boxes in the competitor's area. If the workspace is deemed to be too cluttered, tool boxes 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 for two Competitors. The secondary competitor is working in the morning and the post-secondary competitor is working in the afternoon on day one. On day two, with the shifts switching, the post-secondary competitor will be working in the morning and the secondary competitor will be in the afternoon. Competitors will always work at the same assigned workstation.

Post-Secondary competitors can leave their workstation set up at the end of Day 1 at 18:00. On Day 2, the workstation including fridge/freezer must be emptied cleaned and sanitized ½ hour after the end time (11:30 am) on day two which is 12:00 p.m.

Neither Skills Canada nor Skills 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 tools 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, and have their workstation empty, clean and sanitized ½ hour or 30 minutes after their end time on Day 2.

Competitors Portfolio

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the start of their day one competition. Each competitor will bring (5) five copies of their Portfolios, one available for each NTC member which includes:

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

Organization

Competitors have 9 1/2 hours spread over (2) two days to produce all of the products described below. They are free to organize all of their work days 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 that will be stored for day (2) of the competition.

THEME: MILLE ET UNE NUIT

"The Thousand and One Nights, Arab stories translated into French", published in 12 volumes between 1704 and 1717, was the first European version of The Thousand and One Nights tales.

Source: Wikipedia

The theme "THE THOUSANDS AND ONE NIGHTS" needs to be in Modules B, C and E as required in the Modules. For Module F with respect to the SUGAR SHOWPIECE, the theme needs to be VISUALLY apparent in the showpiece.

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, with the exception of the sugar showpiece which may be assembled on the presentation table at competitor's discretion.

MODULE A - SAFETY, SANITATION AND ORGANIZATION

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

- Correct uniform, no jewelry
- Presentation Booklet
- Workstation Booklet
- Workstation sanitized at end time day 1
- Workstation emptied, sanitized at end time day 2
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

To be presented on Day 1

MODULE B – MARZIPAN FIGURINES

Must be presented at 15:30 pm

The Figurines must be chosen from the animals in: Volume 1 Les Mille et une Nuits: The selection must be from one of these three selected animals: Ox, Doe, Parrot.

At orientation, competitors will do a random draw to select one pair of animals to be made during the competition.

Make and present two (2) figurines: one pair of animals made from marzipan. Within the weight range of 60-80g. The two animals must be identical in weight with a maximum variance of +/- 1g .⁸

The figurines must be done freehand, no use of molds is permitted.
Figurines will be presented together on the competitor's presentation table on one mirror supplied by Skills Canada.

MODULE C - MINIATURE PASTRIES

Must be presented at 17:30 pm Day 1

The Theme of Competition must be represented in the overall decoration of the Miniature Pastries. Competitors can choose from any volumes of Mille et une Nuit.

Make and present the following two Miniature Pastries:

- Eight (8) identical Miniatures Pastries using Sweet Paste/Dough
- Eight (8) identical Miniatures Pastries of Your Choice

Each pastry must have a minimum of three textures.

The pastries must be different in shape, and must be between 40 - 50g.

Two mirrors will be provided. Each mirror must contain four Miniature Pastries using Sweet Paste and four Miniature Pastries of Your Choice. One mirror will remain on the competitor's presentation table and the other mirror to be placed on the judges tasting table by the competitor. (At their corresponding station number) The mirrors will be supplied by Skills Canada.

The following products to be presented on DAY TWO

MODULE D – PLATED DESSERT WITH CONTROLLED MYSTERY BOX

Must be presented at 9:00 am

- Competitors will be required to make 6 identical plated desserts, 1 for presentation, 5 for the judges.
- The plated dessert must have a minimum of three textures.
- Plated dessert must contain a tempered chocolate decoration, the temper must be visible to the judges.
- Decoration must be in alignment with the theme.
- At orientation the 5 controlled mystery box ingredients will be revealed, 3 out of the 5 ingredients must be used for plated dessert presentation, and they must be clearly tasted.
- Competitors will have the night to come up with their plated dessert combination and will provide the judges in writing on how their selected 3 ingredients will be utilized. A form will be provided and it needs to be presented to the judges at the beginning of day 1.
- Mystery box will contain: a fruit puree, a nut variety, a dairy, a spice, and a fresh herb.
- Components from the Miniature Pastries, and Entremet/Mousse Cake can be utilized on the plated dessert.
- All 6 plated desserts will be presented on a 10” round plate. 5 plated desserts will be presented at the judges tasting table. One plated dessert to remain at the competitor’s presentation table. The 10” round plates will be supplied by Skills Canada.

MODULE E – ENTREMET/MOUSSE STYLE CAKE

Must be presented at 10:00 am

The Theme of Competition must be represented in the overall decoration of the cake. Competitors can choose from any volumes of Mille et une Nuit.

Make and present the following: Two 6” diameter Entremet/Mousse Style Cakes

- The glazed cake cannot exceed 8.9 cm or 3 1/2 “. Decorations can exceed 8.9 cm or 3 1/2 ”
- Both cakes must be identical.
- The cakes must be glazed.
- Minimum of three textures.
- The cake to be judged and cut in half does not have to be decorated.
- Decoration is in alignment with the theme.

The cakes will be presented on 8” cake boards. The decorated cake will remain at the competitor’s presentation table. The undecorated cake will be cut in half by the competitor. From the cake cut in 1/2, one portion will remain on the competitor’s presentation table and other portion will be placed on the judges tasting table. Three 8” cake boards will be supplied by Skills Canada.

MODULE F - SUGAR PRESENTATION PIECE

Must be presented at 11:30 am (end time)

Theme of Competition must be represented in the overall design of the Sugar Presentation Piece. Competitors can choose from any volumes of Mille et une Nuit.

Each competitor must prepare a Sugar Presentation Piece with a maximum height of 75 cm 29.5” and a maximum width of 37cm or 14.5”.

The competitor must demonstrate at minimum the following skills:

- Casting
- Pulling
- Blown
- The use of an air brush, lustre dust or metallic powders are allowed as an accent.

Maximum of 5kg of Isomalt will be provided to each competitor.

Showpiece will be presented on a 14.5” round base supplied by Skills Canada. Competitors may assemble their showpiece on their presentation table.

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 Day 2 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>

Point Breakdown

Module Task	Total Marks	Subjective Marks	Objective marks
Safety, Sanitation and Organization	16	11	5
Marzipan Figurines	8	5	3
Miniature Pastries w/Sweet Dough	10	4.5	5.5
Miniature Pastries Free Choice	10	5.5	4.5
Plated Dessert	18	9	9
Entremets/Mousse Style Cake	14	7.5	6.5
Sugar Presentation Piece	24	16	8
Total Marks	100	58.5	41.5

Subjective Marks	
Perfect	10
Very good	9
Good	8
Rather good	7
Sufficient	6
Medium	5
Weak	4
Insufficient	3
Bad	2
Very bad	1

Marking Scheme

O - Objective – S – Subjective

Professionalism	Subjective/Objective	French Pastry of Choice	Subjective/Objective
Portfolio	O	Time	O
Uniform Day 1	O	Quantity	O
Uniform Day 2	O	Weight	O
Workstation Day 1 Clean and Vacated on Time	O	Shape	O
Workstation Day 2 Clean and Vacated on Time	O	Three Textures	O
Effective Use of Ingredients Day 1	S	Theme	O
Effective Use of Ingredients Day 2	S	Taste	S
Organization of Tools and Equipment Day 1	S	Techniques	S
Organization of Tools and Equipment Day 2	S	Finishing	S
Food Sanitation Day 1	S	Decoration	S
Food Sanitation Day 2	S	General Impression	S
Hygiene and Cleanliness of Workstation Day 1	S		
Hygiene and Cleanliness of Workstation Day 2	S		
Hygiene Personal Day 1	S		
Hygiene Personal Day 2	S		
Workplace Safety Day 1	S		
Workplace Safety Day 2	S		
Overall Use of Theme	S		
Marzipan Figurines	Subjective/Objective	Plated Dessert	Subjective/Objective
Time	O	Time	O
Quantity	O	Quantity	O
Weight	O	Theme	O
Freehand	O	Chocolate Decoration	O
Modeling	S	Three Textures	O
Overall Impression	S	Use of Mystery Ingredients	O
Hammonious Colour	S	Description Provided	O
		Clean Plates	O
		Taste	S
		General Impression	S
		Proportion	S
		Creativity	S
		Quality of Temper	S
French Pastries Sweet Paste	Subjective/Objective	Entremet/Mousse Cake	Subjective/Objective
Time	O	Time	O
Quantity	O	Quantity	O
Weight	O	Dimensions	O
Shape	O	Theme	O
Three Textures	O	Decoration	O
Use of Sweet Paste	O	Glazing	O
Theme	O	Three Textures	S
Taste	S	Taste	S
Techniques	S	General Impression	S
Finishing	S	Uniformity of Interior	S
Decoration	S	Glazing Quality	S
General Impression	S		
Sugar Presentation Piece	Subjective/Objective	Sugar Presentation Piece	Subjective/Objective
Time	O	Time	O
Size	O	Size	O
Three Techniques	O	Three Techniques	O
Theme	O	Theme	O
Shine	S	Shine	S
Casting	S	Casting	S
Blowing	S	Blowing	S
Pulling	S	Pulling	S
General Impression	S	General Impression	S
Cleanliness of Showpiece	S	Cleanliness of Showpiece	S
Finesse	S	Finesse	S
Level of Difficulty	S	Level of Difficulty	S

Technical Inquiries

All technical inquiries to be made by email to the chair. The chair will reply to all regions and NTC members with a summary to all inquiries on a regular basis

NATIONAL TECHNICAL COMMITTEE MEMBERS

Member Organization	Name	Email address
Québec	Justin Pelchat	
Newfoundland and Labrador	Courtney Ralph	
Prince Edward Island	Christian Marchsteiner	
Nova Scotia	Melissa Fewer	
Ontario	Ruth Bleijerveld	
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