



TEST PROJECT / PROJET D'ÉPREUVE

BAKING PATISSERIE

SECONDARY /
NIVEAU SECONDAIRE

Purpose of the Challenge

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

Duration of contest

First day: 3 1/2 hours contest, plus 30 minutes cleaning.

Arriving at 6:15 a.m., set up from 6:30 a.m. to 7:30 a.m., competition start time 7:30 a.m. and an end time of 11:00 a.m. Clean up 11:00 a.m. – 11:30 a.m.

7:15 – 7:30 Judges validate the use of all other tools, material, books or notes that competitors have brought to use during contest.

Day two: 3 1/2 hours contest, plus 30 minutes cleaning.

Arriving at 11:45 a.m., set up from 12:00 p.m. – 12:30 p.m. and starting at 12:30 p.m. and an end time of 16:00 or 4:00 p.m. Clean up 16:00 – 16:30.

Timetable

Competition Day	Set Up Time	Competition Time	Presentation of Cookies	Presentation of Bread and Buns	Clean Up
Day 1	06:30 - 07:30	07:30 - 11:00	10:50 - 11:00	10:50 - 11:00	11:00 - 11:30
Competition Day	Set Up Time	Competition Time	Presentation of Two French Pastries	Presentation of Special Occasion Cake	Clean Up
Day 2	12:00 - 12:30	12:30 - 16:00	14:50 - 15:00	15:50 - 16:00	16:00 - 16:30

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 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 2, 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 maybe 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.

Secondary competitors are required to have their work station emptied ½ hour or 30 minutes after their end time on Day 1 or 11:30 a.m. On Day 2, the workstation, including fridge/freezer, must be emptied cleaned and sanitized ½ hour after the end time on day two 16:30hrs or 4:30 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 both Day 1 and 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 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 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 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 scope.

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.

All their tools and equipment must be removed at the end of Day 1 11:30 a.m. and at the end of Day 2 16:30 or 4:30 p.m.

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 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's:

- Correct uniform, no jewellery
- 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 – COOKIE PRODUCTION

Must be presented at 10:30 a.m. ⁸

Competitors are required to produce the following:

- 15 cookies
- Cookies must be a piped cookie.
- Baked weight between 20 – 30g.

Ten cookies will be presented on a mirror to remain at the competitor's presentation table and 5 cookies to be placed on a mirror and be placed at the judges tasting table. The mirrors will be supplied by Skills Canada.

MODULE C– BREAD AND BUN PRODUCTION

Must be presented at 11:00 a.m.

- Each Competitor is required to make:
- One Braided Loaf

At orientation, competitors will do a random draw to select the braiding sequence to be made during the competition. The options provided will be 3, 4 or 5 strand.

Acceptable braiding sequence:

3 Strand: 1 over 2, 3 over 2, repeat

4 Strand: 2 over 3, 4 over 2, 1 over 3, repeat

5 Strand: 2 over 3, 5 over 2, 1 over 3, repeat

- One Freestyle Loaf
- Six hand rounded dinner buns.
- All breads and buns are to be made from the same dough.

At orientation, competitors will do a random draw to select the braiding sequence to be made during the competition. The options provided will be 3, 4 or 5 strand.

- Must use Challah recipe (egg bread) with at least 15% butter in the formula to the weight of the flour. ie. 1000g flour – 150g butter
- Loaves must weigh between 400 - 500g after baking.
- Buns must weigh 50 - 60g after baking.
- All products to be egg washed.

Both breads will be presented on a mirror to the judges tasting table.

The buns will be presented on a mirror to the judges tasting table. Both mirrors will be supplied by Skills Canada.

The following products to be presented on Day 2

MODULE D – FRENCH PASTRIES

Must be presented at 3:00 p.m. ⁸

- Two (2) varieties: ten (10) identical of each, of equal proportions.
- 1st variety: Filled Eclair.
- Baked dimensions are: 4" - 5" length (10.1 cm - 12.7 cm) x a maximum width of 1 ½" (3.8 cm) Topped with a soft fondant which is provided. At least 50% of the fondant must be visible on the finished product. Fill the eclairs with a pastry cream to be cooked by the competitor. Garnish is freestyle.
- 2nd variety: Fruit Tartlets. 3" – 3 ½" diameter (7.6 cm – 8.9 cm). The tart dough needs to be baked in a ring mold. The dough must be a sweet dough. The tartlets must be filled with pastry cream and topped with fresh fruit as provided and then glazed. Pastry cream to be cooked by the competitor.

Two mirrors will be provided. Each mirror must contain five Eclairs and five. Fruit Tarts. 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.

MODULE E – DECORATED CAKE

Must be presented at 4:00 p.m.

Theme of Cake: 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

Competitors can choose any theme based on the 12 volumes.

- One Genoise/Sponge cake – make your own **8” or 21 cm** round cake.
- Maximum weight of the baked cake is 500g.
- Competitors must bake one sponge cake and cut the cake into three (3) layers.
- Make your own Swiss or Italian buttercream icing.
- Competitor 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).
- Inscription to read: Skills Canada
- Inscription to be done using chocolate only.
- Cake is required to be decorated; competitors chose decoration to demonstrate their skills, respecting the Theme: **Mille et une Nuit**. Decorations can be freestyle and be reflective of the theme.
- However the cake itself cannot be covered with rolled fondant. It must be finished with buttercream icing which has been spread with a pallet knife. A decorator’s comb maybe used on the side of the cake.

The cake will be presented on a 10” cake board. A slice of cake, 1/8th of the cake, will be presented on a 10” round dinner plate at the judges tasting table. The remaining cake will be presented on the competitor’s presentation table. The cake board and dinner plate will be supplied by Skills Canada.

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 1 and Day 2 of 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 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>

Marking Scheme

Module Task	Total Marks	Subjective Marks	Objective marks
Safety, Sanitation and Organization	16	12	4
Braided Loaf	7	4	3
Freestyle Loaf	7	4.5	2.5
Hand Rounded Buns	7	3.5	3.5
Piped Cookie	12	6	6
French Pastry – Fruit Tartlet	14	8	6
French Pastry - Eclair	14	8	6
Special Occasion Cake	23	13	10
Total Marks	100	59	41

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	Objective/Subjective
Portfolio	O
Uniform Day 1	O
Uniform Day 2	O
Workstation Day 1 Clean and Vacated on	O
Workstation Day 2 Clean and Vacated on	O
Effective Use of Ingredients Day 1	S
Effective Use of Ingredients Day 2	S
Organization of Tools and Equipment Day 1	S
Organization of Tools and Equipment Day 2	S
Food Sanitation Day 1	S
Food Sanitation Day 2	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

Piped Cookie	Objective/Subjective
Time	O
Quantity	O
Piped	O
Weight	O
Uniformity	O
Bake	S
Taste	S
Overall Impression	S

Braided Loaf	Objective/Subjective
Time	O
Weight	O
Correct Formulation	O
Braiding	O
Egg Wash	O
Taste	S
Braiding Uniformity of Strands	S
Egg wash	S
Proofing	S
Baking	S

Freestyle Loaf	Objective/Subjective
Time	O
Weight	O
Correct Formulation	O
Egg Wash	O
Taste	O
Braiding/Shaping	S
Egg wash	S
Proofing	S
Baking	S

Rounded Buns	Objective/Subjective
Time	O
Weight	O
Correct Formulation	O
Correct Shaping	O
Egg Wash	O
Quantity	O
Taste	S
Rounding	S
Egg wash	S
Proofing	S
Baking	S

Eclair	Objective/Subjective
Time	O
Quantity	O
Correct Dimensions	O
Fondant, Soft	O
Pastry Cream - Cooked	O
Uniformity	O
Taste	S
Filling Texture	S
Bake	S
Finishing	S
Overall Impression	S

Tart	Objective/Subjective
Time	O
Quantity	O
Correct Dimensions	O
Pastry Cream - Cooked	O
Glazing	O
Fruit	O
Taste	S
Filling Texture	S
Finishing	S
Baking - Tart Dough	S
Overall Impression	S

Decorated Cake	Objective/Subjective
Time	O
Correct Dimensions	O
Plated Slice	O
Chocolate Script	O
Weight of Cake	O
Icing - Swiss or Italian	O
Genoise/Sponge	O
Cake Layers	O
Theme	O
Taste	S
Texture	S
Cake Layering	S
Icing Skills	S
Creativity	S
Quality of Script	S
Overall Impression	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	
Manitoba	Cheryl Kalinin	
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