



CONTEST DESCRIPTION / DESCRIPTION DE CONCOURS

# COOKING CUISINE

SECONDARY AND POST-SECONDARY /  
NIVEAU SECONDAIRE ET POSTSECONDAIRE

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## 1. THE ESSENTIAL SKILLS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY

SCC is currently working with Employment and Social Development Canada (ESDC) in order to bring awareness to the importance of Essential Skills that are absolutely crucial for success in the workforce. Part of this ongoing initiative requires the integration and identification of Essential Skills in contest descriptions, projects, and project documents. The next phase and very important aspect of our Essential Skills (ES) initiative is to provide an ES report card to each competitor at the Skills Canada National Competition. The purpose of the ES report card is to inform the competitor about their current level of essential skills based on their competition scores. With this knowledge, the competitor will be made aware which essential skill may require improvement. Full implementation is expected in the 2017 Skills Canada National Competition.

The following 9 skills have been identified and validated as key essential skills for the workplace in the legend below:

*<sup>1</sup>Numeracy, <sup>2</sup>Oral Communication, <sup>3</sup>Working with Others, <sup>4</sup>Continuous Learning, <sup>5</sup>Reading Text, <sup>6</sup>Writing, <sup>7</sup>Thinking, <sup>8</sup>Document Use, <sup>9</sup>Digital*

These essential skills have been identified with in section 2.4 and/or 3.2 of your Contest Description. The top three Essential Skills for your area of competition have been identified on your Project and all other supporting project documents.

## 2. CONTEST INTRODUCTION

### 2.1 Description of the associated work role(s) or occupations(s).

<http://skillscompetencescanada.com/en/careers/services/cooking/>

### 2.2 Purpose of the Challenge

Evaluating professional culinary skills of competitors by having them cook hot and cold dishes in accordance with established trade rules and standards. Showcasing the trade of cook through competition allows the public a snapshot into the trade of cook while demonstrating new culinary trends and techniques.

## 2.3 Duration of Contest

### Secondary Contest – 7 hours Total

- Day 1 – Module A
  - 11:30 am to 4:30 pm (3 ½ hour contest plus orientation, set-up and clean-up time)
- Day 2 – Module B
  - 7:00 am to 11:30 am (3 ½ hour contest plus orientation, set-up and clean-up time)

### Post-Secondary Contest – 8 hours Total

- Day 1 – Module A
  - 7:00 am to 12:00 pm (4 hour contest plus orientation, set-up and clean-up time)
- Day 2 – Module B & C
  - 11:00 am to 4:00 pm (3 ½) hour contest plus orientation, set-up and clean-up time)

## 2.4 Skills and Knowledge to be tested

### Secondary

- Module A – Competencies
- Module B – Three (3) Course Menu (Appetizer, Main Course & Dessert)

### Post-Secondary

- Day 1
  - Module A – Cold Appetizer
- Day 2
  - Module B – Main Course
  - Module C - Dessert

*Essential Skills – <sup>1</sup>Numeracy <sup>7</sup>Thinking (Problem Solving, Job Task Planning & Organizing), <sup>8</sup>Document Use*

## 3. CONTEST DESCRIPTION

### 3.1 List of contest documents produced and timeline for release.

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Test Projects (S&PS)	January, 2017
Menu Template Document	January, 2017
Common Food Tables (S&PS)	January, 2017

#### 4. EQUIPMENT, MATERIAL, CLOTHING

##### 4.1 Equipment and material provided by Skills/Compétences Canada

- All food for the contest
- 1 electric stove with an oven (4 burners)
- 1 electrical outlet per workstation with GFI (power bar provided)
- 1 each 6 foot Stainless Steel worktable with a shelf
- 1 each 6 foot banquet worktable
- Display area for finished plates.
- Shared refrigerator per station
- Access to shared freezer space - 2 each freezers onsite
- Sink with hot and cold water per station
- One rolling rack per station
- 2 each - Nylon cutting boards (1/2" thick - 12" x 24" minimum)
- Shared Garbage, Recycling and Organics/Compost bins
- All Sanitizing equipment (spray bottles, dish soap, sanitizers, bleach, etc).
- Cleaning supplies – Steel wool, nylon scour pads, j-cloths
- Kitchen Aid Mixers (bowl, whisk, paddle, dough hook) - 6 each shared
- **Microwave - 3 shared between all competitors**
- Food processors with bowl and cutter blade - 4 each shared
- Baking sheets - full - 5 per station
- Baking sheets - 1/2 - 5 per station
- Disposable - full hotel pan 4" deep
- Disposable - 1/2 hotel pan 4" deep
- Shared Saran-Wrap and Aluminum foil will be provided
- All service ware (china) will be provided by the committee. Please see the test projects for further details.

#### NOTE :

##### **Sustainability**

**Recycling** - will go into designated recycling containers (1/2 hotel pans) and will stay on the competitors station for the judges to inspect.

**Composting** - unusable food organics (peelings, egg shells, soiled paper, etc) will go into a designated organics container (1/2 hotel pans) for inspection by judges.

Composting **may not** include any protein matter (meat, fat, or bones) in Manitoba.

**Garbage** - will go into designated garbage containers (1/2 hotel pans) and will stay on the competitors station for the judges to inspect

**Competitors will be judged on their usage of power and water during the competition, set-up and clean up. Points will be deducted if the competitors are being wasteful in their use of power and/or water.**

#### 4.2 Equipment and material provided by the competitor

Competitors may bring any tool and/or equipment that is deemed necessary. Examples or equipment that they may need are:

- Knives
- Ladles
- Whips
- Spatulas
- Piping bag and tips
- Rolling pin
- Basic pots and pan set, including sauté pans, stewing pans, bowls, china caps, molds etc.
- Scale
- Kitchen towels and dishtowels
- Side towels or oven mitts
- Recipes and reference books.
- All equipment must be marked clearly for easy identification.

#### Notes:

- Domestic electric stoves will be used on contest site. Please bring trays and pans that will fit into the oven.
- No outside sanitizing products may be brought onto the contest site. Any concerns must be directed to the competition chair prior to the competition.
- Any competitor that will be using Deep Fat Frying as part of their project must follow the following Safety Guidelines:
  - A thermostatically controlled self-contained deep fat fryer, or a
  - A heavy pot (with lid) and a dedicated deep fat frying thermometer that is attached to the pot.
- It is not permitted to bring any foodstuffs into the contest, including colouring agents, transfer sheets, wood for smoking, canned oil sprays or other consumable products. **Only the food provided can be used (no substitutions permitted).**
- Service wear & China like skewers, shot glasses, ramekins etc. are not permitted for presentation on the judged plates.

## Equipment Transportation Notes

- Students are limited to one (1) large storage tote (and a knife kit) for the duration of the competition (The duration includes both module A (day 1) and module B (&C) (day 2) of the competition).
- The maximum size of the tote must be no more than 76.2 cm (30") H x 76.2 cm (30") W x 101.6 cm 40" L).
- Additional equipment that does not fit into the tote will not be permitted on the contest site.
- All equipment that is needed for the module must be unpacked and stored on the competitor's station.
- Totes must be stored in the equipment storage area and are not accessible during the module (competitors may access totes between modules).
- Any equipment that is not on the station at the start of the competition will not be allowed onto the contest site.
- NTC reserves the right to inspect all competitors' equipment totes and knife kits.
- Marks will be deducted for non-compliance.

### 4.4 Required clothing (Provided by competitor)

- Non-slip, closed toe, closed heel, water resistant shoes (no running shoes, sandals, crocs, clogs (with open heels), etc.)
- Dark or checked professional chef trousers.
- Double breasted, full sleeve, **white** chef jacket
- Professional necktie
- White Apron
- Side Towels
- Professional chef's hat

**Uniform Notes:**

- Competitors need uniforms for 2 working days
- Uniforms can have embroidery to identify the competitor, province or sponsors, but it must be done professionally and in good taste.
- It is important that competitors present a professional image and appearance. Throughout the contest, competitors are required to maintain their grooming and uniform to professional standards in a manner that is neat and meets or exceeds sanitation and safety guidelines.
- Hands must be washed; nails must be trimmed, clean and free of polish while working with food. False nails are not permitted in the contest area.
- Hair must be restrained during the competition
- Beards must be neat and trimmed or restrained with a beard net
- Any article of jewelry that poses a hazard through risk of detachment, or cross-contamination through food contact will be required to be removed prior to entry into the contest area. In the event of non-removable jewelry such as semi-permanent body piercings, etc, it must be evaluated for safety/sanitation compliance by the National Technical Committee (NTC), and resolution may be directed at that time. The NTC's resolution is final, and non-compliance will result in point deductions, or removal from the contest. Any grievances must be directed immediately to a NTC member.

**5. SAFETY REQUIREMENTS**

**5.1 Safety workshop**

Upon arrival at the Skill area, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition. Any Competitor breaking any health, safety and environment rules, may be required to undertake a second safety workshop, this will not affect the Competitor's competition time.

**5.2 List of required personal protective equipment (PPE) provided by competitors**

- Full chef's uniform as outlined in point 4.4.

**6. ASSESSMENT**

**6.1 Point breakdown**

<b>POINT BREAKDOWN</b>	<b>/100</b>
Sanitation	15
Organization & Product Utilization	10
Preparation and Technical Skill	25
Presentation	15
Taste & Required Menu Components	35



## 7. ADDITIONAL INFORMATION

### 7.1 Consecutive translation

If consecutive translation is required on site, the Skills/Compétences Canada Provincial/Territorial offices must advise Skills/Compétences Canada National Secretariat a minimum of 1 month prior to the competition or this service might not be guaranteed.

### 7.2 Test Project change at the Competition

Where the Test Project has been circulated to Competitors in advance, NTC shall change a maximum of 30% of the work content. Please refer to the Competition Rules.

### 7.3 Tie (No ties are allowed)

In the event of a tie, the competitor with the highest score in the Taste & Required Menu Components criteria will be declared the winner.

### 7.4 Competition rules

Please refer to the competition rules of the Skills Canada National Competition.

## 8. NATIONAL TECHNICAL COMMITTEE MEMBERS

Member Organization	Name	Email address
Newfoundland	Chris Sheppard	
Nova Scotia	Sean Kettley	
Prince Edward Island	Derreck Collier	
New Brunswick	Dave Irvin	
Québec	Eric Harvey	
Ontario	Steve Benns	
Manitoba – Chair	Raymond Czayka	rczayka@retsd.mb.ca
Saskatchewan	Thomas Rush	
Alberta	Ian Campbell	
British Columbia	Debbie Shore	
Nunavut	Colleen Neily	
Northwest Territories	Travis Stewart	
Yukon	Ryan Cumming	