



2018

SCNC

SKILLS CANADA
NATIONAL COMPETITION

OCMT

OLYMPIADES CANADIENNES
DES MÉTIERS ET
DES TECHNOLOGIES


**SkillsCompétences
Canada**
Edmonton2018

TEST PROJECT / PROJET D'ÉPREUVE

COOKING CUISINE

POST - SECONDARY /
NIVEAU POSTSECONDAIRE



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General Information

Important:

This **Test Project** is based on the Contest Description document for the Canadian Skills Cooking Competition, and provides detailed information about the contest itself, whereas the **Contest Descriptions** provide general information on the Skills Canada National Competition (SCNC).

All relevant Documents are available on the Skills/Compétences Canada's Website.

Contact the Skills/Compétences Canada national secretariat for any questions or concerns: Marilou Leduc (mariloul@skillscanada.com).

Day1

Module A Prepare Main Course

Day 2

Module B Prepare Dessert

Menu & Elements Requirements

In order to ensure continuity, and that the judges are evaluating courses on a level basis, the following guidelines must be followed for all menu submissions:

1. Menus must be filled out using the template from the Skills Canada website. No other forms of menu submission will be accepted.
2. Competitor must **not** be identified in any way on the menu; no names, station numbers, or province/territory can appear on the submitted menu.
3. A completed menu must be prepared and submitted separately for each day of competition.
4. *Descriptive Menu* and *Menu Elements* can be either typed or hand written and must be legible for the judges to interpret.
5. Two (2) copies of your “*Descriptive Menu*” and your “*Menu Elements*” must be submitted within the time frames specified in the test project.
6. The “*Descriptive Menu*” must be written with correct spelling, phrasing, and appropriate terminology that would be used on a menu in a restaurant setting.
7. The “*Menu Elements*” form must accompany the “*Descriptive Menu*”. All items that appear on the plates (or on your Mise en place list) must be specified in the “*Menu Elements*”.

Note: Any items served (or prepared) that were not specified in the Menu Elements will not be evaluated by the judging team.

General Contest Details

Work Plan Submission

Competitors must write work plans for both days of competition: two (2) copies for each day of competition. Work plans can be carefully hand written or word-processed. One copy of the work plan is to be posted at the competitor's station, and the 2nd copy submitted with the menu packages at the designated times.

Cooking methodologies used throughout the contest must follow those prescribed in the Test Project. Recipes may be consulted throughout the competition.

Common-Table

Food items that are available to prepare the items in the test project will include all necessary proteins, dairy, and produce items. Common dry goods, herbs, alcohols, spices, and stocks will also be available. Common Table items will be specifically outlined in the Common Table document.

The National Technical Committee reserves the right to change or limit food items without notice, depending on availability and quality. You will be marked accordingly for over-use, or wasted products. ONLY the foods provided by Skills/Compétences Canada are permitted for use. Absolutely no outside food products are to be brought into the skill area.

Professional Conduct

It is the primary intent of the NTC to provide a fair, equitable, and transparent contest. During the contest, **all, and any, communication between candidates and persons outside the competition area is not permitted.** This includes verbal, non-verbal, written, and electronic forms of communication.

Any competitor engaging in these activities will be penalized. Penalties will be administered by the NTC, and can range from point deductions, up to full disqualification from the contest.

If a candidate must leave the skills area, an NTC member must be advised prior to leaving.

Mystery Ingredients

This 2-day competition features mystery ingredients which must be incorporated into the dishes prepared. These items will be revealed during the contest orientation on Sunday June 3rd, 2018.

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Competitors will be required to submit their required ingredients with amounts to NTC Co Chair – Sean Kettley – sean.kettley@nsec.ca by midnight Sunday May 13, 2018. The format must be in a word document or excel spreadsheet. Competitors will be allowed to utilise products on the common table if something was not requisitioned but will be penalised. ¶

Use of Precision Controlled Equipment

This contest is intended to showcase the comprehensive skillsets necessary to being a professional cook. Competitors demonstrate this by preparing dishes that display diverse techniques and cooking methods.

Precision equipment (e.g. Immersion Circulators, Thermal Mixers) must be limited to no more than one application over the two-day contest. However, this does not limit its use for other techniques or components the competitors may wish to include as part of their dishes – i.e. compressed fruits & vegetables.



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Day 1	Module A - Main Course
Description	<ul style="list-style-type: none"> Prepare a Main Course using “Venison Loin” and all required elements. <p><u>Main Course must include:</u></p> <ul style="list-style-type: none"> 2 Mystery Vegetable (will be revealed during orientation) Minimum one (1) sauce, of competitor’s choice served in boat on side. Minimum one (1) starch based on buckwheat grain Minimum one (1) appropriate edible garnish for each plate. <i>Portion size of venison for each serving – 180 grams minimum</i> <p><u>Mise en Place for the Day 2 module B is permitted.</u></p>
Service Details	<ul style="list-style-type: none"> Served in a sauce boat on the side of plate Venison loin should be cooked “medium” when served (140F – 145F) Internal temp Prepare four (4) plates of the main course - Three (3) plates are to be judged. One (1) plate is for public display.
Available ingredients	<ul style="list-style-type: none"> A list of all ingredients available for this module is included in the Common Food Table document.
Special equipment required	<ul style="list-style-type: none"> 12” White Round Plates will be provided by Skills/Compétences Canada Sauce boats will be provided by Skills/Compétences Canada No service wares (china) permitted other than that provided by Skills/Compétences Canada

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 An order list will need to be submitted to NTC Co Chair
 Sean Kettley

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Post-Secondary Competition Schedule: Day One – Monday, June 4th, 2018

7:45 am. Arrival of competitors and judges.
Instructions for the day – Recap Orientation

- Review of test project
- Instructions for the day
- Question period
- Introduction of the judges

8:00 am. **Set-up work station – Equipment Only**

- No contact with food permitted at this time.
- No assistance is permitted at this time.

8:30 am. **Start of Competition**

9:00 am. Pickup of menus and work plans by NTC from the display table (English or French).

12:00 am. **Presentation of Main Course**

There is a five (5) minute window to present the Main Course. The Main Course must be served from **12:00 p.m. to 12:05 p.m.** After which one (1) point will be deducted per minute until **12:10 p.m.** At **12:11 p.m.** plates will no longer be accepted for judging

12:00 a.m. End food preparation, and clean up.

12:30 p.m. Competitors leave the site.

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Day 2	Module B - Dessert
Description	<ul style="list-style-type: none"> • Prepare a Dessert featuring an “Interpretation of Lemon Meringue Pie”. <p><u>Dessert must consist of:</u></p> <ul style="list-style-type: none"> • Lemon • Pastry • Meringue • Served with edible sugar garnish • <i>Portion size – 100 grams per plate maximum</i>
Service Details	<ul style="list-style-type: none"> • Prepare four (4) plates of the Dessert Course - Three (3) plates are to be judged, and one (1) plate is for public display. • Dessert to be served at room temperature.
Available ingredients	<ul style="list-style-type: none"> • A list of all ingredients available for this module is included in the common food table document.
Special equipment required	<ul style="list-style-type: none"> • 12” Round Plates will be provided. No service wares (china) permitted other than that provided by the committee



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Post-Secondary Competition Schedule

Day 2 – Tuesday June 5th, 2018

- 11:30 a.m.** Arrival of competitors and judges
- Help secondary station clean up
- 11:50 a.m.** Final questions answered.
- 12:00 p.m.** Set-up work station – Equipment Only
- No contact with food permitted at this time.
 - No assistance is permitted at this time.
- 12:30 p.m.** Start of competition
- 1:00 p.m.** Pickup of menus and work plans by NTC from the display table (English or French).

4:30 pm. Presentation of Dessert

There is a (5) minute window to present the Dessert. The Dessert must be served from 4:30 p.m. to 4:35 p.m. After which one (1) point will be deducted per minute until 4:40 p.m. At 4:41 p.m. plates will no longer be accepted for judging

- 4:30 p.m.** Cleaning and packing.
- 5:00 p.m.** Competitors leave the contest area.



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Marking Criteria

<u>%</u>	<u>Title</u>	<u>Judging Criteria</u>
15 %	Sanitation	<ul style="list-style-type: none"> Proper and professional clothes Personal hygiene and cleanliness Work Station, floor and fridge cleanliness Cutting board hygiene Proper food storage methods
10 %	Organization and Product Utilization	<ul style="list-style-type: none"> Professional use of tools and equipment Food wastage – full utilization of food taken Energy and water - efficient utilization Time Management - posted work plan Proper planning and execution of tasks Menu to be submitted at the proper time as outlined in the contest project
25 %	Preparation and Technical Skill	<ul style="list-style-type: none"> Proper use of the tools and equipment Application of correct cooking techniques and methods
15 %	Presentation	<ul style="list-style-type: none"> Portion size in accordance with the test project Clean plates Harmonious colours Appetizing and artistic presentation of food Appropriate and complementary garnishes
35 %	Taste and Required Menu Components	<ul style="list-style-type: none"> Proper textures of foods Correct degree of doneness Balanced taste and seasonings Flavours match the menu specifications & descriptions Food served at proper temperatures as specified in the test project and in accordance with industry standards Respect timetable in regards to the serving times All required elements outlined in the test project and the competitor's menu appears on the plate

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All categories are marked on a scale from 1 to 10. The marks are then multiplied with the multiplication factor (% breakdown) to determine the competitor's final mark. In the case of a tie the highest mark in the 'Taste' category will prevail.