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# SCNC

SKILLS CANADA  
NATIONAL COMPETITION

# OCMT

OLYMPIADES CANADIENNES  
DES MÉTIERS ET  
DES TECHNOLOGIES

  
**SkillsCompétences**  
Canada  
Edmonton2018

CONTEST DESCRIPTION / DESCRIPTION DE CONCOURS

# BAKING PÂTISSERIE

POST-SECONDARY /  
NIVEAUX 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 next 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 2.3 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 occupation(s).**

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

### **2.2 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.

### 2.3 Duration of contest.

Competition Day 1: 1-hour set-up, 7 hour contest, 30 minutes lunch, 30 minutes clean up.

Competition Day 2: Competitors will be helping with the Try-A-Trade activities in the skills area during the second day of competition.

8:45am – 9:00am National Technical Committee (NTC) will validate the use of all other tools, material, books or notes that competitors have brought to use during contest.

Set Up Time	Competition Time	Presentation of Molded Chocolate	Lunch	
8:00 – 9:00	9:00 – 12:00	11:50 – 12:00	12:00 – 12:30	
Competition Time	Presentation of Two Miniature Pastries	Presentation of Entremets/ Mousse Cake	Presentation of Sugar Showpiece	Clean-Up
12:30 – 4:30	2:50 – 3:00	3:50 - 4:00	4:20 - 4:30	4:30 – 5:00

### 2.4 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.<sup>7</sup>

Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities<sup>1</sup>?
- 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 National Technical Committee (NTC) at the end of competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

### 3 CONTEST DESCRIPTION

#### 3.1 List of documents produced and timeline for when competitors have access to the documents.

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Ingredient list	January, 2018
Equipment list	January, 2018
Test Project	January, 2018

#### 3.2 Tasks that will be performed during the contest

##### 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 the contest. Each competitor will bring (8) eight copies of their Portfolios, one available for each NTC member which includes:

- Title page
- Competitor introduction
- Explanation of use of theme for applicable products <sup>6</sup>.
- Formulas/recipes including methods from all the products the Competitor is planning to make<sup>8</sup>. All weights 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.

*Essential Skills - <sup>1</sup>Numeracy, <sup>6</sup>Writing <sup>7</sup>Thinking (Job Task Planning & Organization), <sup>8</sup>Document Use*

##### Test Project Theme: NATURE AND WILDLIFE OF CANADA

- Molded Chocolate
- Miniature Pastries - Sweet Dough
- Miniature Pastries - Free Choice
- Entremets (Mousse style cake) – (Controlled Mystery Box Ingredients)
- Sugar Presentation Piece

### 4 EQUIPMENT, CLOTHING, MATERIAL

#### 4.1 Equipment and ingredients provided by Skills/Compétences Canada.

- Please refer to Equipment List and Ingredient List on Skills/Compétences Canada website.
- Only the ingredients listed on the Ingredient List posted on Skills/Compétences Canada website can be used in the competition.

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

- Competitors are able to bring in small wares and small equipment as they require to produce their products
- Each competitor can bring (2) two toolboxes.
- Competitors are not allowed to bring more than can fit into the toolbox. When you arrive in the skills area, there should be nothing on top of or attached to the toolbox.

#### 4.3 Required clothing provided by the competitor.

- White Chefs' coat.
- Black, white or herringbone bakers/chef pants.
- Chef's Hat, (hair must be restrained by hair net if it is past collar length)
- Closed black shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- White aprons only, towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc.)

### 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 environmental 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.

- Closed black shoes with a slip resistant sole

### 6 ASSESSMENT

#### 6.1 Point Breakdown

POINT BREAKDOWN	/100
Safety, Sanitation and Organization	16
Molded Chocolate	10
Miniature Pastries w/Sweet Dough	10
Miniature Pastries Free Choice	10
Entremets/Mousse Cake	24
Sugar Presentation Piece	30

## 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 Tie (No ties are allowed)

In the event of a tie, the competitor with the highest score in the Safety, Sanitation and Organization criteria will be declared the winner. If a second tie occurs, the competitor with the highest score in the Sugar Presentation Piece criteria will be declared the winner. If a third tie occurs, the competitor with the highest score in Entremets/Mousse Cake, will be declared the winner.

### 7.3 Test Project change at the Competition

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

### 7.4 Competition Rules

Please refer to the [competition rules](#) of the Skills Canada National Competition.

## 8 NATIONAL TECHNICAL COMMITTEE MEMBERS

Member Organization	Name
Newfoundland and Labrador	Kevin Massey
Prince Edward Island	Christian Marchsteiner
Nova Scotia	Melissa Fewer
Ontario	Ruth Bleijerveld
Manitoba	Cheryl Kalinin
Saskatchewan	Ardelle Pearson
Alberta - Chair	Alan Dumonceaux
British Columbia	Leanne Bentley
Nunavut	Eliane Kanayuk-Gabriel

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