



2018

# SCNC

SKILLS CANADA  
NATIONAL COMPETITION

# OCMT

OLYMPIADES CANADIENNES  
DES MÉTIERS ET  
DES TECHNOLOGIES

  
**SkillsCompétences**  
Canada  
Edmonton2018

TEST PROJECT / PROJET D'ÉPREUVE

# BAKING PÂTISSERIE

POST- SECONDARY /  
NIVEAUX POSTSECONDAIRE



## Purpose of the Challenge

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

## Duration of contest

One-Day Contest: 1 hour set-up, 7-hour contest, 30 minutes lunch, 30 minutes cleaning.

Arriving at 8:00 a.m., and set up from 8:00 a.m. – 9:00 a.m. At 8:45am – 9:00am Judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time at 9:00 a.m. Competition is 9:00 am to 12:00 p.m. and 12:30 p.m. to 4:30 p.m., with lunch from 12:00 p.m. to 12:30 p.m. Clean-up is 4:30 p.m. to 5:00 p.m. Competition area must be emptied and sanitized by 5:00pm.

## Timetable

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

## 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, 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 a significant quantity of extra product or mise en place?
- 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.

The competitor's ability to work on their own and adapt to changing equipment and environment is essential for success.



DOCUMENT USE



THINKING

## TEST PROJECT

### Workstation

#### Set Up

During the one hour set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or 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.

A determination by NTC members on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workspace is deemed to be too cluttered, toolboxes 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 per Competitor. Competitors will always work at the same assigned workstation.

Neither Skills/Compétences Canada nor Skills/Compétences 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 tool boxes 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. Competitors must have their workstation empty, clean and sanitized ½ hour or 30 minutes after their competition end time of 5pm.



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

- Title page
- Competitor introduction
- Description of use of theme in required products.
- 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 of all the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio.

## Organization

Competitors have 7 hours to produce all of the products described below. They are free to organize all of their work day 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.

THEME: NATURE AND WILDLIFE OF CANADA

The theme “NATURE AND WILDLIFE OF CANADA” needs to be in Modules B, C and D as required in the Modules. For Modules D & E with respect to the ENTREMETS & SUGAR SHOWPIECE, the theme needs to be VISUALLY apparent in the decoration and the showpiece.



DOCUMENT USE



THINKING

## **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 not be judged and 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 the competitor's discretion.

## **MODULE A - SAFETY, SANITATION AND ORGANIZATION**

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

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



## MODULE B – MOLDED CHOCOLATE

Must be presented at 12:00 pm

Make and present the following molded chocolates:

- 14 identical chocolates in ½ sphere molds only.
- 8 -15 grams each.
- Dark chocolate only for shell (top/bottom).
- Filling is to be made on site.
- Only basic cocoa butter colors or fat-soluble colors permitted, no lustre dusts or metallic cocoa butter colors/dust.
- Temper needs to be visible.

Seven (7) Molded Chocolates will be presented on two mirrors on the competitor's presentation table. Two mirrors will be supplied by Skills/Compétences Canada.

## MODULE C - MINIATURE PASTRIES

Must be presented at 3:00 pm

The Theme of Competition “**NATURE AND WILDLIFE OF CANADA**” must be represented in the overall decoration of the Miniature Pastries.

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 two sets of 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 to be placed on the competitor's presentation table. The mirrors will be supplied by Skills/Compétences Canada.



## **MODULE D – ENTREMETS/MOUSSE STYLE CAKE WITH CONTROLLED MYSTERY BOX**

Must be presented at 4:00 pm

The Theme of Competition must be represented in the overall decoration of the cake. The theme NATURE AND WILDLIFE OF CANADA must be visually apparent.

### Controlled Mystery Box:

- At orientation, the 5 controlled mystery box ingredients will be revealed, 3 out of the 5 ingredients must be incorporated into the flavors of the entremets/mousse style cake, and they must be clearly tasted.
- Competitors will have the night to come up with their combination and will provide the judges in writing at the start of competition day how their selected 3 ingredients will be utilized. A form will be provided and must be presented to the judges at the beginning of competition day.
- Mystery box will contain: a fruit puree, a nut or seed variety, a dairy, a spice, and a fresh herb.

### Make and present the following: Two 6” diameter Entremets/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.
- A Minimum of three textures must be included.
- The cake to be judged and cut in half does not have to be decorated.
- The whole, uncut cake must be decorated with a tempered chocolate garnish
- The Decoration is in alignment with the theme and visually apparent.
- Mystery box ingredients (3) must be clearly tasted.

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/Compétences Canada.



## MODULE E - SUGAR PRESENTATION PIECE

Must be presented at 4:30 pm (end time)

Theme of Competition must be represented in the overall design of the Sugar Presentation Piece. The theme: NATURE AND WILDLIFE OF CANADA.

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 airbrush, lustre dust or metallic powders are allowed as an accent.
- Pastillage may be used as an accent but must not exceed 40% of the overall sugar showpiece.

A Maximum of 3kg of Isomalt will be provided to each competitor.

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



## Rolling Tool boxes

- 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 competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area to be stored in the designated area or removed completely by the competitor.
- The toolboxes need to be on wheels because we need to ensure removal from site is done quickly and efficiently.
- Competitors are not allowed to bring more than can fit in to the two toolboxes.
- 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><b>Tool Box 1</b></p> 	<p>Length 0.85 m          Depth / wide 0.7 m          Height 1 m</p> <p><b>Total 0.6 m<sup>3</sup></b>  <b>The size is including the wheels</b></p>
<p><b>Tool Box 2</b></p> 	<p>Length 0.65 m          Depth/wide 0.50 m          Height 1.0 m</p> <p><b>Total 0.32 m<sup>3</sup></b>  <b>The size is including the wheels</b></p>
<p><b>Tool Box 3</b></p> 	<p>Maximum Linear Size is 203 cm or 80 in. (L+W+H)</p>

## Point Breakdown

Module Task	Total Marks
Safety, Sanitation and Organization	20
Molded Chocolate	14
Miniature Pastries w/Sweet Dough	10
Miniature Pastries Free Choice	10
Entremets/Mousse Style Cake	24
Sugar Presentation Piece	22
<b>Total Marks</b>	<b>100</b>

Judgement Marks	
Not presented does not meet industry standards.	0
Acceptable and meets industry standards.	1
Meets industry standards and exceeds it in some respects.	2
Is excellent relative to the industry standard.	3



## Marking Scheme

M - Measurement – J – Judgement

### 2018 Post-Secondary Marking Scheme

<b>Professionalism</b>	<b>Measurement/Judgement</b>	<b>French Pastry of Choice</b>	<b>Measurement/Judgement</b>
Portfolio	M	Time	M
Uniform	M	Quantity	M
Workstation Clean and Vacated on Time	M	Weight	M
Effective Use of Ingredients	J	Shape	M
Organization of Tools and Equipment	J	Three Textures	M
Food Sanitation	J	Theme	M
Hygiene and Cleanliness of Workstation	J	Taste	J
Hygiene Personal	J	Techniques	J
Workplace Safety	J	Finishing	J
Overall Use of Theme	J	Decoration	J
		General Impression	J
<b>Molded Chocolates</b>	<b>Measurement/Judgement</b>	<b>Entremet/Mousse Cake</b>	<b>Measurement/Judgement</b>
Time	M	Time	M
Quantity	M	Quantity	M
Weight	M	Dimensions	M
Filling	M	Theme	M
Quality of Temper	J	Decoration	M
Correct Application of Interior	J	Glazing	M
Taste	J	Three Textures	J
		Taste	J
<b>French Pastry Sweet Paste</b>	<b>Measurement/Judgement</b>	General Impression	J
Time	M	Uniformity of Interior	J
Quantity	M	Glazing Quality	J
Weight	M	<b>Sugar Presentation Piece</b>	<b>Measurement/Judgement</b>
Shape	M	Time	M
Three Textures	M	Size	M
Theme	M	Three Techniques	M
Taste	J	Theme	M
Techniques	J	Shine	J
Finishing	J	Casting	J
Decoration	J	Blowing	J
General Impression	J	Pulling	J
		General Impression	J
		Cleanliness of Showpiece	J
		Finesse	J
		Level of Difficulty	J

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