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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

COOKING CUISINE

SECONDARY AND POST-SECONDARY /
NIVEAUX 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 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:

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

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 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 – 6.75 hours Total

- Day 1 – Module A
 - 12:00 am to 5:00 pm (3 1/2 hour contest plus orientation, set-up and clean-up time)
- Day 2 – Module B
 - 8:00 am to 12:00 am (3 1/4 hour contest plus orientation, set-up and clean-up time)

Post-Secondary Contest – 7 hours Total

- Day 1 – Module A
 - 8:00 am to 12:00 pm (3 ½ hour contest plus orientation, and clean-up time)
(Set up completed night before, after orientation)
- Day 2 – Module B & C
 - 12:00 pm to 5:00 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, Mise en place for Day 2
- Module B – Three (3) Course Menu (Appetizer, Main Course & Dessert)

Post-Secondary

- Day 1
 - Module A – Main Course, Mise en place for Day 2
- Day 2
 - Module B – Dessert

Essential Skills – ¹Numeracy ⁷Thinking (Problem Solving, Job Task Planning & Organizing), ⁸Document 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, 2018
Menu Template Document	January, 2018
Common Food Tables (S&PS)	January, 2018

4. EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and material provided by Skills/Compétences Canada

- All food for the contest. **Note: Post-Secondary competitors will be required to submit a food requisition for all product required from a master common table list. Details for this can be found on the Post-Secondary Project.**
- 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
- 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.

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.

4.3 Required clothing provided by the 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

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 competitor competition time.

5.2 List of required personal protective equipment (PPE) provided by the competitor.

- Full chef's uniform

6. ASSESSMENT

6.1 Point breakdown

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

7. CONTEST SPECIFIC RULES

Contest specific rules cannot contradict or take priority over the Competition Rules. They do provide specific details and clarity in areas that may vary from contest to contest. Any additional contest rules will be reviewed during competitor orientation.

TOPIC/TASK	CONTEST SPECIFIC RULE
Sustainability	<ul style="list-style-type: none"> • 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 Edmonton • 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 • No outside sanitizing products may be brought onto the contest site

<p>Infrastructure</p>	<ul style="list-style-type: none"> • Domestic electric stoves will be used onsite. Please bring trays and pans that will fit into the oven. • Any competitor that will be using Deep Fat Frying as part of their project must follow the following Safety Guidelines: <ul style="list-style-type: none"> ○ A thermostatically controlled self-contained deep fat fryer or a heavy pot (with lid) and a dedicated deep fat frying thermometer that is attached to the pot • Competitors are not permitted to bring any foods into the contest, including colouring agents, transfer sheets, wood for smoking, canned oil sprays or other consumable products. <u>Only the food provided can be used (no substitutions permitted)</u> • Service wear & china like skewers, shot glasses, ramekins etc. are not permitted for presentation on the judged plates
<p>Tool Box</p>	<ul style="list-style-type: none"> • Competitors are limited to one (1) large tool box (and a knife kit) for the total duration of the competition • The maximum size of the tool box 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 tool box will not be permitted on the skill area • Competitors must unpack and store all equipment needed at their stations • Tool boxes must be stored in the equipment storage area and are not accessible during the module (competitors may access their tool box between modules) • The National Technical Committee reserves the right to inspect all competitors' tool box and knife kits

Uniforms	<ul style="list-style-type: none"> • Competitors need uniforms for the 2 days of competition • Uniforms can have embroidery to identify the competitor, province or sponsors, but 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 skill area. In the event of non-removable jewelry such as semi-permanent body piercings, etc, will be evaluated for safety/sanitation compliance by the National Technical Committee (NTC), and resolution may be directed at that time.
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8. ADDITIONAL INFORMATION

8.1 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.

8.2 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. If a tie still remains, the competitor with the highest score in the Preparation and Technical Skills criteria will be declared the winner. If a third tie occurs, the competitor with the highest score in the Presentation criteria will be declared the winner.

8.3 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.

8.4 Competition rules

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

9. NATIONAL TECHNICAL COMMITTEE MEMBERS

Member Organization	Name
Nova Scotia	Sean Kettley
Prince Edward Island	Hans Anderegg
New Brunswick	Dave Irvin
Ontario	Steve Benns
Manitoba	Raymond Czayka
Saskatchewan	Thomas Rush
Alberta - Chair	Jason St. Laurent
British Columbia	Debbie Shore
Nunavut	Colleen Neily
Northwest Territories	Travis Stewart
Yukon	Ryan Cumming

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