CONTEST DESCRIPTION / DESCRIPTION DE CONCOURS

BAKING

PÂTISSERIE

POST-SECONDARY / NIVEAU POSTSECONDAIRE

Table of Contents

[1 THE ESSENTIAL SKILLS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY 3](#_Toc534716248)

[2 CONTEST INTRODUCTION 3](#_Toc534716249)

[3 CONTEST DESCRIPTION 5](#_Toc534716250)

[4 EQUIPMENT, CLOTHING, MATERIAL 5](#_Toc534716251)

[5 SAFETY REQUIREMENTS 6](#_Toc534716252)

[6 ASSESSMENT 7](#_Toc534716253)

[7 ADDITIONAL INFORMATION 7](#_Toc534716254)

[8 NATIONAL TECHNICAL COMMITTEE MEMBERS 8](#_Toc534716255)

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

CONEST DESCRIPTION

DESCRIPTION DE CONCOURS

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

These essential skills have been identified in 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.

# CONTEST INTRODUCTION

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

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

## 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.

## Duration of contest.

Competition day 1: 45-minute set-up**,** 7 hours 15 minute contest, 1-hour lunch, 30 minutes clean up.

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

Between 8:00 am – 8:30 am the judges will validate the use of all other tools, material, additional two ingredients, books or notes that competitors have brought to use during contest. The booklets, and the additional ingredients will be placed on the presentation table.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Set Up Time | Competition Time | Presentation of Molded Chocolate Bar | Lunch |  |
| 7:45 – 8:30 | 8:30 – 12:00 | 11:50 – 12:00 | 12:00 – 1:00 |  |
| Competition Time | Presentation of Two Miniature Pastries | Presentation of Glazed Bar Cake | Presentation of Showpiece with Integrated Bar Cake Stand | Clean-Up |
| 1:00 – 4:45 | 2:30 – 2:40 | 3:30 - 3:40 | 4:35 - 4:45 | 4:45 – 5:15 |

## 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.*7*

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

* Are they producing only the required quantities?*1*
* 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.

*Essential Skills – 1Numeracy, 7Thinking (Job task planning & organizing)*

# CONTEST DESCRIPTION

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

|  |  |
| --- | --- |
| DOCUMENT | DATE OF DISTRIBUTION VIA WEBSITE |
| Ingredient list | January, 2019 |
| Equipment list | January, 2019 |
| Test Project | January, 2019 |

## 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 their day one competition. 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.8
* Formulas/recipes including methods from all the products the Competitor is planning to make*8*. 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. 7

Essential Skills - 7Thinking (Job Task Planning & Organization), 8Document Use

### Test Project Theme: WHIMSICAL TEA PARTY

* Sanitation, Safety and Organization
* Molded Chocolate Bar with Mystery Ingredient
* Miniature Pastries – Choux Paste
* Miniature Pastries - Free Choice
* Decorated Bar Cake
* Chocolate Presentation Piece

# EQUIPMENT, CLOTHING, MATERIAL

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

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

## 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
* Competitors are not allowed to bring more than can fit into the toolbox.   
  When you arrive in the competition area, there should be nothing on top of or attached to the toolbox.
* During orientation, toolbox volume will be verified to ensure they coincide with the requirements indicated in the Contest Description.
* A point deduction will occur if a competitor brings a toolbox that is bigger in volume than the requirements indicated in the Contest Description.
* Competitors will also be required to remove tools and smallwares to conform to the volume indicated in the Contest Description.

### Toolboxes Guidelines

One of the objectives of SCC is the sustainability of the Competition. As a result, the toolboxes brought by Competitors will be restricted to the following maximum specifications.

The Competitor toolbox and half rack must not exceed 1.2 meters3 in volume. It can be multiple toolboxes but the total of all toolboxes and half racks must not exceed the maximum volume indicated. There is no exception to this rule. If the Competitor toolbox is larger than what is indicated, the Competitor with the guidance of the NTC, will need to remove items from the toolbox and those items will not be used during the competition. All tools must fit inside one or more toolboxes and/or half racks. Tools outside of a toolbox or half rack will not be permitted.

## 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)

# SAFETY REQUIREMENTS

## 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.

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

* Closed black shoes with a slip resistant sole
* All items in 4.3 also

# ASSESSMENT

## Point Breakdown

|  |  |
| --- | --- |
| Module Task | Total Marks |
| Safety, Sanitation and Organization | 16 |
| Molded Chocolate Bar | 14 |
| Miniature Pastries w/Choux Paste | 14 |
| Miniature Pastries Free Choice | 14 |
| Glazed Bar Cake | 18 |
| Chocolate Presentation Piece | 24 |
| Total Marks | 100 |

# ADDITIONAL INFORMATION

## Interpreter

If a competitor requires the help of an interpreter once onsite during the competition, 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.

## 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.

## Ties

* Tiebreaker #1: The competitor with the highest score in the Safety, Sanitation and Organization criteria will be declared the winner.
* Tiebreaker #2: The competitor with the highest score in Chocolate Presentation piece will be declared the winner.
* Tiebreaker #3: The competitor with the highest score in the Molded chocolate bar criteria will be declared the winner.

## Competition Rules

Refer to the competition rules of the Skills Canada National Competition which can be found on our website.

# NATIONAL TECHNICAL COMMITTEE MEMBERS

|  |  |
| --- | --- |
| Member Organization | Name |
| Newfoundland and Labrador | Roger Andrews |
| Prince Edward Island | Christian Marchsteiner |
| Nova Scotia | Shelly Currie |
| Québec | Francois Dube |
| Ontario – Co-Chair | 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: Nathalie Maisonneuve (nathaliem@skillscanada.com)