



SCNC

SKILLS CANADA NATIONAL COMPETITION



OCMT

OLYMPIADES CANADIENNES DES MÉTIERS ET DES TECHNOLOGIES



SkillsCompétences
Canada
Halifax2019

TEST PROJECT / PROJET D'ÉPREUVE

BAKING PÂTISSERIE

POST- SECONDARY /
NIVEAUX POSTSECONDAIRE



1 Workstation

Set Up

During the 45 minute 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 30 minutes of the 45 minute 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 5:15pm.

2 Competitors Portfolio

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the beginning of their competition day. 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 in their booklets of all the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio.

3 Organization

Competitors have 7 hours 15 minutes 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: WHIMSICAL TEA PARTY

The theme “WHIMSICAL TEA PARTY” needs to be in Modules B, C and D as required in the Modules. For Modules D & E with respect to the GLAZED BAR CAKE & CHOCOLATE SHOWPIECE WITH INTEGRATED BAR CAKE STAND, the theme needs to be VISUALLY apparent in the decoration and the showpiece.

4 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 Glazed Bar Cake & Chocolate Showpiece with Integrated Bar Cake Stand, which may be assembled on the presentation table at the competitor’s discretion.

5 MODULES

5.1 MODULE A - SAFETY, SANITATION AND ORGANIZATION

- Competitors will be assessed based on the following criteria’s:
 - Correct uniform, no jewelry
 - Presentation Booklet
 - 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

5.2 MODULE B – MOLDED CHOCOLATE BAR

- Must be presented between 11:50 -12:00 pm
- Make and present the following molded chocolates:
 - 8 identical chocolate bars.
 - Maximum weight of 100 grams each including decorations.
 - Size of each: maximum length of 4 ¾" (12 cm), width 1" (2.5 cm) and height of 1" (2.5cm) excluding decorations.
 - Couverture chocolate for bar exterior. Tempered dark, milk or white chocolate may be used.
 - No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
 - Line a hollow mold with tempered couverture chocolate and fill them with two different fillings and cap them off in the molds to seal. The bar will be comprised of two layers of contrasting textures.
 - A selected flavor will be provided at orientation. You must adapt your formula to include and highlight this flavor, which should be obvious in the overall taste of the chocolate bar.
 - Temper needs to be visible.
- Four (4) Molded Chocolate Bars will be presented on each of the two platters , one will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by Skills/Compétences Canada.

5.3 MODULE C - MINIATURE PASTRIES

- Must be presented between 2:30 - 2:40 pm
- The Theme of Competition "**WHIMSICAL TEA PARTY**" 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 Choux Paste
 - Eight (8) identical Miniatures Pastries of Your Choice
- Each pastry must have a minimum of three textures.
- The pastries must be different in shape and must be between 40 - 50g each.
- Four (4) of each Miniature Pastries using Choux Paste and Four (4) Miniature Pastries of Your Choice will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by Skills/Compétences Canada.

5.4 MODULE D – Glazed Bar Cake

- Must be presented between 3:30 - 3:40 pm
- The Theme of Competition must be represented in the overall decoration of the cake. The theme **“Whimsical Tea Party”** must be visually apparent.
- Make and present: Two - 15.24cm x 5.08cm x 5.08cm (6” x 2” x 2”) Glazed Bar Cakes.
 - The glazed cakes cannot exceed 5.08cm (2”) “ in height.
 - Both cakes without decoration 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.
 - One bar cake will be decorated.
 - The decoration is in alignment with the theme and visually apparent.
- The cakes will be presented on 17.78 x 6.35 cm (2 ½” x 7”) cake boards. The decorated cake will remain at the competitor’s presentation table. Once the chocolate showpiece is on the presentation table, the glazed bar cake will placed into the chocolate showpiece within the competition time.
- The undecorated bar cake will be cut in half by the competitor. From the cake cut in ½, one portion will remain on the competitor’s presentation table and other portion will be placed on the judges tasting table. Three cake boards will be supplied by Skills/Compétences Canada.

5.5 MODULE E - CHOCOLATE SHOWPIECE WITH INTEGRATED BAR CAKE STAND

- Must be presented between 4:35 - 4:45 pm (end time)
- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: WHIMSICAL TEA PARTY.
- Each competitor must prepare a Chocolate Showpiece with Integrated Bar Cake Stand with a maximum height of 75 cm 29.5” and a maximum width of 37cm or 14.5”
- The design of the chocolate showpiece will integrate a stand for the Bar Cake.
- Permitted techniques may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting

- Modelling Chocolate
- Carving
- Piping
- Cutting
- A requirement of at least 4 techniques to be used in the creation of the showpiece. The chosen techniques, to be judged will be identified and described in the competitor portfolio. Showpiece to be constructed with couverture chocolate only. No added ingredients are permitted.
- The showpiece must reflect the theme.
- Use of forms and or molds is allowed but should not exceed 30% of the overall showpiece.
- Tempered chocolate must be visible on a minimum of 50% of the showpiece.
- Tempered dark, milk or white chocolate may be used.
- Cocoa butter colors may be used as highlights.
- Minimal lustre or metallic dusts to be used.
- Showpiece will be presented on a 14.5" round base supplied by Skills/Compétences Canada. Competitors may assemble their showpiece on their presentation table.

5.6 Tool boxes

- Competitors are able to bring in small wares and small equipment as they require to produce their products
- At the end of the competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area and stored in the designated area or removed by the competitor.
- The toolboxes need to be on wheels because we need to change from one shift to the other quickly and efficiently.
- Competitors are not allowed to bring more than what is indicated in the Contest Description section 4.2.1.
- When you arrive, there should be nothing on top of or attached to the toolbox.
- During orientation, tool box volume will be measured to ensure they coincide with the requirements.

6 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 Showpiece Piece with Integrated Glazed Bar Cake Stand	24
Total Marks	100

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

7 Marking Scheme

M - Measurement – J – Judgement

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio - Elements Required	M
Uniform	M
Tool Box Size	M
Workstation Clean and Vacated on Time	M
Effective Use of Ingredients - waste	J
Organization of Tools and Equipment	J
Food Sanitation	J
Food Handling	J
Hygiene and Cleanliness of Workstation	J
Hygiene Personal	J
Workplace Set Up - efficiency	J
Workplace Safety - hazards	J
Overall Use of Theme	J

B - Molded Chocolate Bars	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Weight	M
Uniformity	M
Couverture exterior	M
Required fillings - 2	M
Mystery ingredient included	M
Chocolate is Tempered/Visible	M
No Lustre, metallic dust, only fat soluble color	M
Filling Texture 1	J
Filling Flavour/Taste 1	J
Filling Texture 2	J
Filling Flavour/Taste 2	J
Correct Application of Interior	J
Harmony of Taste and Texture	J
Quality of Temper	J
Quality of Encasement of filling	J
Overall Flavour/Taste	J
Overall Impression	J

C - Miniature Pastries - Choux	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Weight	M
Visible Theme	M
3 Textures	M
Different Shape from Choice Pastry	M
Choux Uniformity of Shape	J
Choux - Bake Quality	J
Choux - Flavour/Taste	J
Choux - Texture	J
Overall Texture	J
Finishing/Garnish	J
Uniformity of Finishing/Garnish	J
Filling - Texture	J
Filling - Flavour/Taste	J
Overall Flavour/Taste	J
Use of Theme	J
Overall Impression	J

C - French Pastries - Choice	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Weight	M
3 Textures	M
Different Shape from Choux	M
Theme	M
Pastry - Uniformity of Shape	J
Overall Texture	J
Finishing/Garnish	J
Uniformity of Finishing/Garnish	J
Filling - Texture	J
Filling - Flavour/Taste	J
Overall Flavour/Taste	J
Use of Theme	J
Overall Impression	J

D - Glazed Bar Cake	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Dimensions/Size	M
Glazed Exterior	M
3 Textures	M
Theme	M
Undecorated Cake cut in half	M
One Decorated Cake	M
Overall Texture	J
Cake Layering/Evenness	J
Glazing - Quality/Finish	J
Decorion -Proportionate	J
Decoration Quality	J
Creativity	J
Use of Theme	J
Overall Falvour/Taste	J
Overall Impression	J

E - Chocolate Show Piece	Measurement/Judgement
Presentation Time	M
Correct Dimensions	M
Decorated cake on Showpeice	M
4 Techniques	M
Less than 30% formed/molded	M
Greater than 50% exposed tempered	M
Theme	M
Only Chocolate Used	M
Technique 1 - Finesse	J
Technique 1 - Level of Difficulty	J
Technique 1 - Quality	J
Technique 1-General Impression	J
Technique 2 - Finesse	J
Technique 2 - Level of Difficulty	J
Technique 2 - Quality	J
Technique 2-General Impression	J
Technique 3 - Finesse	J
Technique 3 - Level of Difficulty	J
Technique 3 - Quality	J
Technique 3-General Impression	J
Technique 4 - Finesse	J
Technique 4 - Level of Difficulty	J
Technique 4 - Quality	J
Technique 4-General Impression	J
Quality of Integrated Cake Stand	J
Finesse of integrated Cake Stand	J
Quality of Overall Temper	J
Quality of Overall Finish	J
Quality of Joints/Adhering pieces	J
Cleanliness of Showpiece	J
Showpeice Finesse/Flow	J
Level of Difficulty	J
Use of Theme	J
Overall Impression	J