

Skills Canada National Competition 2019

Ingredient List

1 Common Tables: access to all the products provided

1.1 Staples

- Silicon paper – 40 X 60 cm (16"x 24")
- Cling Film
- Aluminum foil
- Cardboard underlines for cakes – 25 1/2 cm (10") - 20.32 cm (8")
- Bar Cake Boards 7" x 3"
- Paper towels
- Sanitizing solution
- Dish Soap
- Sanitizing solution in spray bottles

1.2 Dairy

- Whipping cream
- Butter – unsalted
- Whole milk 3.25%
- Condensed Milk
- Buttermilk Powder
- Mascarpone Cheese

1.3 Fat

- Vegetable oil
- Olive Oil

1.4 Eggs

- Eggs, large

1.5 Leavening Agents

- Instant dry yeast
- Fresh Yeast
- Baking powder (double acting)
- Baking soda

1.6 Flour

- All Purpose Flour
- Pastry flour
- Bread Flour

- Cake Flour

1.7 Starch

- Cornstarch

1.8 Chocolate Products

- Couverture – dark Couverture – white Couverture – milk
- Cocoa Butter
- Coating Chocolate dark
- Cocoa Powder- Brute - dutched

1.9 Nut Products

- Coconut sweetened, fine
- Hazelnut, whole
- Almonds blanched, ground
- Almonds Thin Sliced
- Pistachios – shelled, green, no salt
- Hazelnut paste
- Pistachio paste
- Pecans
- Pumpkin seeds

1.10 Sweetening Agents

- Sugar, granulated
- Sugar, icing (powder)
- Sugar, brown
- Maple syrup
- Honey
- Glucose
- Isomalt

1.11 Glazes

- Nappage Apricot glaze
- Mirroir Neutral Glaze
- Soft Fondant

1.12 Flavourings

- Instant coffee
- Vanilla extract
- Bourbon Vanilla Bean paste

1.13 Decorating Ingredients

- Rolled fondant (sugar paste)
- Marzipan 50%
- Tea Bags – Earl Grey
- Tea Bags – Jasmine

1.14 Gelatin

- Gelatin leaves – Gold
- Gelatin Powder

1.15 Dried Fruit

- Dried cranberries
- Dried Apricots
- Dried Raisins
- Dried Cherries

1.16 Frozen Fruit Purées

- Mango
- Passion fruit
- Griotte (sour cherry)

1.17 Frozen Fruit (IQF)

- Cranberries
- Wild Blueberries

1.18 Fresh Fruit

- Oranges
- Lemons
- Limes
- Pineapple
- Strawberries
- Raspberries
- Blueberries

1.19 Fresh Herbs

- Thyme
- Rosemary
- Mint

1.20 Spices

- Cinnamon, ground
- Cinnamon Sticks
- Salt

- Sesame seeds
- Poppy seeds
- Chili Flakes
- Lavender
- Star Anise
- Whole Black Pepper

1.21 Liquors

- Baileys
- Frangelico
- Port
- Prosecco

1.22 Nutritional Ingredients

- Pumpkin Seeds
- Sunflower Seeds
- Flax
- Coconut Flour

1.23 Other Ingredients

- Crunchy flakes
- Ice cubes

2 Permitted Additional Ingredients Not Supplied by Skills/Compétences

2.1 Canada

- Food colours and colored cocoa butter
- Chocolate and sponge transfer sheets
- Sea salt
- Pectin
- Agar
- Tartaric Acid
- Citric Acid
- Vanilla Beans
- Lustre Dust/Metallic Powders
- Tapioca
- Maltodextrin
- Xanthan Gum
- Soy Lecithin
- Calcium Carbonate
- Tonka Bean
- Yuzu Juice

Important

Both Secondary and Post-Secondary Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients.

Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site. NO GOLD LEAF, NO SILVER LEAF

Minors: If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a National Technical Committee (NTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A NTC member will dispense the desired amount within the recipe for the competitor.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY