



**SCNC**  
**SKILLS CANADA**  
**NATIONAL**  
**COMPETITION**



**OCMT**  
**OLYMPIADES**  
**CANADIENNES**  
**DES MÉTIERS**  
**ET DES**  
**TECHNOLOGIES**

  
**SkillsCompétences**  
**Canada**  
Halifax2019

PROJECT / PROJET

# **COOKING** **CUISINE**

POST-SECONDARY / NIVEAU POSTSECONDAIRE



## General Information

### Important:

This **Test Project** is based on the Contest Description document for the Skills Canada National Competition, and provides detailed information about the contest itself, whereas the **Contest Descriptions** provide general information on the SCNC competitions.

All relevant Documents are available on the Skills Canada Website.

## Day1

### Module A

- Prepare Bouchée Platter

## Day 2

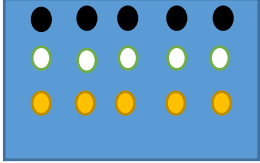
### Module B

- Prepare Main Course Pasta
- Prepare Dessert

### Mystery Ingredients

This 2-day competition features mystery ingredients which must be incorporated into the dishes prepared. These items will be revealed during the contest orientation on Monday May 27, 2019.

Day 1	Module A - Bouchée Platter
Description	<p><b>Prepare bouchées</b></p> <ul style="list-style-type: none"> <li>• 30 pieces total</li> <li>• 3 varieties x 5 items on 2 platters</li> <li>• 1 Type utilizing mystery item – <b><u>Fin Fish</u></b></li> <li>• 1 Type utilizing two (2) mystery items – <b><u>Cheese and Nut</u></b></li> <li>• 1 Type utilizing mystery item – <b>Mushroom</b></li> </ul> <p>Service spoons, glasses, ramekins etc. are not allowed</p>
Service Details	<ul style="list-style-type: none"> <li>• 1 Type incorporating <b>Shortcrust tartlet</b></li> <li>• 1 Type incorporating <b>Choux paste base</b></li> <li>• 1 Type incorporating <b>Bread base</b></li> </ul>

Example	<p><b>2 platters like this</b> 30 Pieces Total</p> 
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## Post-Secondary Competition Schedule:

### Day One – Tuesday May 28, 2019

- 7:45 am.** Arrival of competitors and judges.  
Instructions for the day – Recap Orientation
- Review of test project
  - Instructions for the day
  - Question period
  - Introduction of the judges
- 8:00 am.** **Start of Competition**
- 8:30 am.** Pickup of menus and work plans by NTC from the display table (English or French).

#### **11:30 am. Presentation of Bouchée Platters**

There is a five (5) minute window to present the Platters. Platters must be served from 11:30 a.m. to 11:35 a.m. After which one (1) point will be deducted per minute until 11:40 a.m. At 11:41 a.m. plates will no longer be accepted for judging

- 11:30 a.m.** End food preparation, and clean up.
- 12:00 p.m.** Competitors leave the site.

Day 2	Module B – Main Course and Dessert
<b>Description – Main Course</b>	<b>Prepare Main Course Pasta</b> <ul style="list-style-type: none"> <li>• 4 Portions</li> <li>• Must utilize mystery item – <b><u>Seafood</u></b></li> <li>• Pasta must be handmade</li> <li>• Must contain minimum two (2) vegetables</li> <li>• The four portions are to be fully plated with some sauce on the plate and some in a sauce boat for the judges tasting</li> <li>• One edible garnish of choice</li> <li>• <i>Portion size – 300 grams per plate maximum</i></li> </ul>
<b>Description - Dessert</b>	<ul style="list-style-type: none"> <li>• Prepare a Dessert featuring an “Interpretation of Lemon Meringue Pie”.</li> </ul> <b><u>Dessert must consist of:</u></b> <ul style="list-style-type: none"> <li>• Lemon</li> <li>• Pastry</li> <li>• Meringue</li> <li>• Served with edible sugar garnish</li> <li>• <i>Portion size – 200 grams per plate maximum</i></li> </ul>
<b>Available ingredients</b>	<ul style="list-style-type: none"> <li>• A list of all ingredients available for this module is included in the common food table document.</li> </ul>
<b>Special equipment required</b>	<ul style="list-style-type: none"> <li>• Service wares will be provided. No service wares (china) permitted other than that provided by the committee</li> </ul>

# Post-Secondary Competition Schedule

## Day 2 – Wednesday May 29, 2019

- 11:30 a.m.** Arrival of competitors and judges
- Help secondary station clean up
- 11:50 a.m.** Final questions answered.
- 12:00 p.m.** Set-up work station – Equipment Only
- No contact with food permitted at this time.
  - No assistance is permitted at this time.
- 12:30 p.m.** Start of competition
- 1:00 p.m.** Pickup of menus and work plans by NTC from the display table (English or French).

**4:00 pm.** Presentation of Main Course

**4:30 pm.** Presentation of Dessert

There is a (5) minute window to present dishes. For example, the Dessert must be served from 4:30 p.m. to 4:35 p.m. After which one (1) point will be deducted per minute until 4:40 p.m. At 4:41 p.m. plates will no longer be accepted for judging

**4:30 p.m.** Cleaning and packing.

**5:00 p.m.** Competitors leave the contest area.