



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



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

  
**skillsCompétences**  
**Canada**  
Halifax2019

TEST PROJECT / PROJET D'ÉPREUVE

# **BAKING** **PÂTISSERIE**

SECONDARY /  
NIVEAUX SECONDAIRE



## **1 Workstation**

### **Set Up**

During the one hour 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 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 5:15 pm.

## **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 Portfolios, one available for each NTC member which includes:

- Title page
- Competitor introduction.
- Explanation 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 will have a picture in their booklets of each of 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.

The theme “WHIMSICAL TEA PARTY” needs to be represented in Module D with respect to the Decorated Cake, the theme needs to be VISUALLY apparent in the cake decoration.

### **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 receive a zero. Once the products are presented on the judge’s presentation table no alterations can be made.

## **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 – COOKIE PRODUCTION**

- Must be presented between 11:50 -12:00 p.m.
- Competitors are required to produce the following:
  - 16 cookies
  - Cookies must be filled
  - Baked weight between 20 – 30g

- Eight (8) cookies will be presented on one plater and eight (8) cookies on a second plater. One plater will be placed on the competitor's presentation table and the second plater on the judges tasting table. The platers will be supplied by Skills/Compétences Canada.

### **5.3 MODULE C– BREAD AND BUN PRODUCTION**

- Must be presented between 2:35 – 2:45 p.m.
- Each Competitor is required to make:
  - Two Identical Winston Knot Loaves
    - Loaves must egg washed
    - 350-450g baked
  - 6 Vienna Style (Oval) Buns
    - Buns must weigh 50 - 60g after baking.
- All breads and buns are to be made from the same dough. However, inclusions can be added after the dough is developed.
- Preferment's are permitted but not required to be brought into the competition, and will presented to the judges during set up. Examples of preferment's: Poolish, sponge, biga, levain
- Must use a rich dough formula. Minimum 10% butter, sugar, eggs based on flour weight.
- All products to be egg washed.
- One loaf and 3 buns 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 – PETIT FOURS**

- Must be presented between 3:50 – 4:00 p.m. <sup>8</sup>
- Two (2) varieties: ten (10) identical of each, of equal proportions.
  - 1st variety:
    - Soft fondant, heated and poured to cover the mini cakes. Minimum, of two layers with a filling made on site.
    - Square in shape.
    - Finished maximum dimensions: 1 3/4" width x 1 3/4" Length 1 3/4" High Square (3.8 cm x 3.8 x 3.8cm)
    - Topped with a layer of marzipan which will be provided for pinning out.
    - Garnish is freestyle.

- 2nd variety:
  - 2" Round Tartlets. 2" diameter (5.08 cm).
  - The tart dough needs to be baked in a ring mold. (fluted or non fluted)
  - The dough must be a sable dough.
  - The tartlets must be filled with a curd filling and to be cooked on site by the competitor
  - Topped with a piped Swiss or Italian Meringue using a piping tip.
- Five (5) of each of the two (2) varieties of the petit fours will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second plater on the judges tasting table. Two platters will be supplied by Skills/Compétences Canada.

## 5.5 MODULE E – DECORATED CAKE

- Must be presented at 4:35 – 4:45 p.m.
- Theme of Cake: Whimsical Tea Party
  - Competitors are required to design the decoration of the cake to visibly reflect the theme.
  - Competitors **will bring in one 8" or 21 cm** baked round chocolate sponge cake. The cake must be whole and can only be cut into three (3) layers after the judges have weighed the cake to confirm its weight. The cake can only be cut into three layers during the competition time.
  - Maximum weight of the baked cake is 500g. Judges will weigh the baked cake prior to decorating to confirm the weight.
  - Make your own Swiss or Italian buttercream icing.
  - Competitor must make a filling of their choice and be iced with their buttercream.
  - Iced cake height must not exceed 4.25" (10.8cm) (other decoration may be added on top of this).
  - Cake is to be covered with rolled fondant.
  - Inscription to read: Skills Canada 2019
  - Inscription to be done using chocolate only.
  - Simple syrup spraying or soaking of cut layers is required.
  - Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme:

**Whimsical Tea Party.** Decorations can be freestyle and be reflective of the theme.

- A slice of cake, 1/8<sup>th</sup> of the cake, will be presented on a 10" round dinner plate which will be placed on the competitor presentation table.
- The cake will be presented on a 10" cake board. The cake board and dinner plate will be supplied by Skills/Compétences Canada.

## **5.6 Tool Box**

- 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.
- A point deduction will occur if a competitor brings more than the maximum volume tool box.

## 5.7 Marking Scheme

| Module Task   | Total Marks |
|---|-------------|
| Safety, Sanitation and Organization                       | 16          |
| Winston Knot Loaf   | 12          |
| Vienna Style (oval) Buns                                  | 12          |
| Filled Cookie   | 12          |
| Petit Fours – Rolled Fondant Covered                      | 14          |
| Petit Fours – 2” Round Tart                               | 14          |
| Special Occasion Cake                                     | 20          |
| 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           |



## 5.8 Marking Scheme

| <b>A - Safety, Sanitation and Organization</b> | <b>Measurement/Judgement</b> |
|--|------------------------------|
| 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 - excess/remake   | 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>B - Filled Cookies</b> | <b>Measurement/Judgement</b> |
|---------------------------|------------------------------|
| Presentation Time         | M                            |
| Required Quantity         | M                            |
| Filled                    | M                            |
| Required Weight           | M                            |
| Uniformity                | M                            |
| Bake Doneness             | J                            |
| Cookie Texture            | J                            |
| Cookie Flavour/Taste      | J                            |
| Filling Texture           | J                            |
| Filling Flavour/Taste     | J                            |
| Overall Impression        | J                            |

| <b>C - Winston Knot Loaf</b>  | <b>Measurement/Judgement</b> |
|-------------------------------|------------------------------|
| Presentation Time             | M                            |
| Required Weight               | M                            |
| Required Quantity             | M                            |
| Correct Overall Formulation   | M                            |
| Required Shape - Winston Knot | M                            |
| Egg Wash                      | M                            |
| Taste/Flavour                 | J                            |
| Uniformity of Shape           | J                            |
| Uniformity of Strands         | J                            |
| Loaves Identical              | J                            |
| Egg Wash Quality              | J                            |
| Correct Proofing              | J                            |
| Baking/Doneness               | J                            |
| Overall Flavour/Taste         | J                            |
| Overall Impression            | J                            |

| <b>C - Vienna Style Buns</b>              | <b>Measurement/Judgement</b> |
|---|------------------------------|
| Presentation Time                         | M                            |
| Required Weight                           | M                            |
| Required Quantity                         | M                            |
| Correct Overall Formulation               | M                            |
| Required Shape - Vienna Style (oval) Buns | M                            |
| Egg Wash                                  | M                            |
| Taste/Flavour                             | J                            |
| Uniformity of Shape                       | J                            |
| Buns Identical                            | J                            |
| Egg Wash Quality                          | J                            |
| Correct Proofing                          | J                            |
| Baking/Doneness                           | J                            |
| Overall Flavour/Taste                     | J                            |
| Overall Impression                        | J                            |

| <b>D-Petit Fours-Soft Fondant Covered</b> | <b>Measurement/Judgement</b> |
|---|------------------------------|
| Presentation Time                         | M                            |
| Required Quantity                         | M                            |
| Correct Dimensions/Size                   | M                            |
| Cake Layers                               | M                            |
| Soft Fondant                              | M                            |
| Marzipan Layer                            | M                            |
| Garnish                                   | M                            |
| Filling Made on Site                      | M                            |
| Cake Flavour/Taste                        | J                            |
| Cake Texture                              | J                            |
| Cake Bake Quality                         | J                            |
| Filling Flavour/Taste                     | J                            |
| Filling Texture                           | J                            |
| Uniformity of Shape                       | J                            |
| Finishing/Garnish                         | J                            |
| Uniformity of Finishing/Garnish           | J                            |
| Overall Impression                        | J                            |

| <b>D - Petit Fours - Tarts</b>  | <b>Measurement/Judgement</b> |
|---------------------------------|------------------------------|
| Presentation Time               | M                            |
| Required Quantity               | M                            |
| Correct Dimension/Size          | M                            |
| Filling - Curd                  | M                            |
| Filling - Made on Site          | M                            |
| Swiss/Italian Meringue          | M                            |
| Swiss/Italian Meringue Piped    | M                            |
| Sable Dough                     | M                            |
| Tart Shell - Flavour/Taste      | J                            |
| Tart Shell - Texture            | J                            |
| Tart Shell - Bake Quality       | J                            |
| Filling Flavour/Taste           | J                            |
| Filling Texture                 | J                            |
| Uniformity of Shape             | J                            |
| Finishing/Garnish               | J                            |
| Uniformity of Finishing/Garnish | J                            |
| Overall Impression              | J                            |

| <b>E- Decorated Cake</b>          | <b>Measurement/Judgement</b> |
|-----------------------------------|------------------------------|
| Presentation Time                 | M                            |
| 1 -8"(21cm) Cake brought in       | M                            |
| Cake Flavour - Chocolate          | M                            |
| Required Cake Layers              | M                            |
| Required Weight of Cake           | M                            |
| Correct Dimensions                | M                            |
| Icing - Swiss/Italian Buttercream | M                            |
| Filling Made on Site              | M                            |
| Cake Covered in Rolled Fondant    | M                            |
| Plated Slice                      | M                            |
| Script - Chocolate                | M                            |
| Script                            | M                            |
| Theme                             | M                            |
| Cake Taste                        | J                            |
| Cake Texture                      | J                            |
| Cake Layering/Evenness            | J                            |
| Icing/Fondant Application Skill   | J                            |
| Icing Taste                       | J                            |
| Icing Texture                     | J                            |
| Creativity                        | J                            |
| Quality of Script                 | J                            |
| Use of Theme                      | J                            |
| Overall Impression                | J                            |