



CONTEST DESCRIPTION

Pâtisserie

SECONDARY

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1. THE ESSENTIAL SKILLS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY

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 2017 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, ²Oral Communication, ³Working with Others, ⁴Continuous Learning, ⁵Reading Text, ⁶Writing, ⁷Thinking, ⁸Document Use, ⁹Digital

These essential skills have been identified in section 2.4 and/or 3.2 of your Contest Description and if applicable, in your Project and all other supporting project documents.

2. CONTEST INTRODUCTION

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

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

2.2 Purpose of the Challenge.

To measure the competitor's job readiness and highlight the excellence and professionalism in the area of Confectionary and pastry work.

2.3 Duration of contest.

Competition Day 1: Competitors will be helping with the Try-A-Trade activities in the skills area during the first day of competition.

Competition Day 2: 30 minute set-up, 7 hour 30 minute contest, 1 hour lunch, 30 minutes clean up.

8:00am – 8:15 am National Technical Committee (NTC) validate the use of all other tools, material, books or notes that competitors have brought to use during contest.

Set Up Time	Competition Time	Presentation of French Macaron Filled Cookies	Lunch	
7:45 – 8:15	8:15 – 12:00	11:50 – 12:00	12:00 – 1:00	
Competition Time	Presentation of Bread of the World	Presentation of Pastries	Presentation of Decorated Bar Cake	Clean-Up
1:00 – 4:45	2:35 – 2:45	3:50 - 4:00	4:35 - 4:45	4:45 – 5:15

2.4 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.

Essential Skills – ¹Numeracy, ⁷Thinking (Job Task Planning & Organization)

3. CONTEST DESCRIPTION

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

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Ingredient list	November 2020
Equipment list	November 2020
Test Project	November 2020

3.2 Tasks that will be performed during the contest

3.2.1 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 (6) six copies of their Portfolios, and will include the following:

- Title page.
- Competitor introduction.
- Explanation of use of theme for applicable products.⁶
Theme Component: Each Competitor will research and write a paragraph honoring the Indigenous Nation that inspires their cake. It must include the name of the Nation, where they are from, any key facts that the Competitor wishes to showcase through the designs on the cake, and why they have chosen to represent this particular Nation.
- Formulas/recipes including methods **for** all the products the Competitor is planning to make.^{1,8} 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/methods in their portfolio.⁷
- All product pictures must be in color.

*Essential Skills – ¹Numeracy, ⁶Writing ⁷Thinking (Job Task Planning & Organization),
⁸Document Use*

3.2.2 Test Project Theme: **Canadian Indigenous Art**

- Bread of the World Production
- French Macaron Filled Cookie Production
- Pastries
- Decorated Bar Cake

4. EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and ingredients provided by Skills/Compétences Canada.

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

4.2 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.

4.2.1 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 0.8 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.

4.3 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)

5. SAFETY REQUIREMENTS

5.1 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 environmental rules, may be required to undertake a second safety workshop, this will not affect the Competitor's competition time.

5.2 Personal protective equipment (PPE) provided by Skills/Compétences Canada

- N/A

5.3 Personal protective equipment (PPE) provided by competitors

- Closed black shoes with a slip resistant sole
- Respirator is required for any airbrush or cocoa butter spraying
- All items in section 4.3 also

6. ASSESSMENT

6.1 Point Breakdown

POINT BREAKDOWN	/100
Safety, Sanitation and Organization	18
Bread of the World	14
Filled Macaron Cookies	14
Pastries – Choux Paste Paris Brest	16
Pastries – Puff Pastry Filled Cream Horn	16
Decorated Bar Cake	22

7. ADDITIONAL INFORMATION

7.1 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.

7.2 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 the Decorated Bar Cake criteria will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Paris Brest criteria will be declared the winner.

7.3 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.

7.4 Competition Rules

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

8. NATIONAL TECHNICAL COMMITTEE MEMBERS

Member Organization	Name
Newfoundland and Labrador	Roger Andrews
Prince Edward Island	Christian Marchsteiner
Nova Scotia – Co-Chair	Melissa Fewer
Quebec	Christian Rasoanaivo
Ontario	Ruth Bleijerveld
Manitoba	Chantalle Noschese
Saskatchewan	Ardelle Pearson
Alberta - Chair	Alan Dumonceaux
British Columbia	Leanne Bentley
Nunavut	Eliane Kanayuk-Gabriel
New-Brunswick	Richard Chiasson

Contact the Skills/Compétences Canada national secretariat for any questions or concerns: Nathalie Maisonneuve (nathaliem@skillscanada.com)