



PROJECT
Baking

SECONDARY

1 Workstation

1.1 Set Up

During the 30 minutes 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 during 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 toolboxes 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 (6) six Portfolios, which includes:

- Title page
- Competitor introduction
- Description of use of theme in required product.
- Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in grams/kilograms.
- Product pictures must be in color and be on the same page as the formula.
- The design and development of the Modules must be represented in the portfolio with illustrations and displayed on the presentation table.

3 Organization

Competitors have 7 hours 30 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 “**Canadian Indigenous Art**” 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 workstation
 - Hygiene / Personal
 - Effective Use of Ingredients
 - Workplace Safety

5.2 MODULE B – FRENCH MACARON FILLED 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 with a ganache type filling
 - Baked weight between 15 – 25g

- 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 OF THE WORLD PRODUCTION

- Must be presented between 2:35 – 2:45 p.m.
- Each Competitor is required to make:
 - Two Identical Povitica
 - Loaves must egg washed
 - 500-600g baked
- 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: Polish, sponge, biga, levain.
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan.
- The dough must be pinned with a rolling pin.
- The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling
- All products to be egg washed.
- Loaves will be presented on platters provided; one will be presented on the competitor's presentation table and the second on the judges tasting table which will be cut in half. Two platters will be supplied by Skills/Compétences Canada

5.4 MODULE D – FRENCH PASTRIES

- Must be presented between 3:50 – 4:00 p.m.⁸
- Two (2) varieties: ten (10) identical of each, of equal proportions.
 - 1st variety:
 - Paris Brest Pastry
 - Choux paste is to be piped and round in shape.
 - Finished weight is 115 - 140g
 - Pastry cream based filling made on site.
 - Garnish is freestyle.
 - 2nd variety:
 - Puff Pastry Cream Horn

- Puff pastry sheets will be provided.
 - Pastry cream based filling made on site.
 - Exterior with either piped or dipped chocolate
 - Garnish is freestyle.
 - Length of the finished cream horns must be between 4" and 5" (10.16cm – 12.7cm)
- Five (5) of each of the two (2) varieties of the French Pastries 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 BAR CAKE

- Must be presented at 4:35 – 4:45 p.m.
- Theme of Cake: INDIGENOUS CANADIAN ART
 - Competitors are required to design the decoration of the cake to visibly reflect the theme.
 - Cake must be made from a chiffon formula which is made on site and baked in a 12" x 16" (30.5cm x 40.6cm) ½ sheet pan.
 - The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
 - Make your own Swiss Buttercream.
 - Filling of choice to be made on site.
 - Exterior is to be iced with Swiss buttercream
 - The maximum dimensions of the finished bar cake are 5" x 11" 12.7cm x 28cm) excluding decorations.
 - Inscription to read: Skills Canada 2020
 - 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: **Indigenous Canadian Art**. Decorations can be freestyle and be reflective of the theme.
 - A 1" slice of the cake will be presented on a plate, which will be placed on the judging table. The bar cake will be presented on a rectangular cake board. The remaining bar cake will be placed on the competitor's presentation table.

- The cake board and plate will be supplied by Skills/Compétences Canada.

5.6 Toolbox

- 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.
- 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, toolbox 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 toolbox.



5.7 Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	18
Bread of the World	14
French Macaron Filled Cookies	14
Pastries – Choux Paste Paris Brest	16
Pastries – Puff Pastry Filled Cream Horn	16
Decorated Bar Cake	22
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

A - Safety, Sanitation and Organization	Measurement/Judgement	D-French Pastry - Paris Brest Choux	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Required Quantity	M
Portfolio -Elements Required	M	Correct Weight	M
Uniform	M	Pastry Cream Used in Filling	M
Tool Box Size	M	Garnish	M
Workstation Clean and Vacated on Time	M	Filling Made on Site	M
Effective Use of Ingredients - waste	J	Uniformity	M
Organization of Tools and Equipment	J	Choux Bake Quality	J
Organization and Cleanliness of Workspace	J	Choux Uniformity of Shape	J
Food Handling	J	Choux Texture	J
Hygiene and Cleanliness of Workstation	J	Filling Flavour/Taste	J
Hygiene Personal	J	Filling Texture	J
Workplace Set Up - efficiency	J	Finishing/Garnish	J
Workplace Safety - hazards	J	Uniformity of Finishing/Garnish	J
Workstation, Fridge, Sink Emptied, Cleaned	J	Overall Impression	J
Overall Use of Theme	J		
		E - French Pastry - Puff Pastry Crème Horn	Measurement/Judgement
B - French Macaron	Measurement/Judgement	Presentation Time	M
Presentation Time	M	Required Quantity	M
Required Quantity	M	Correct Dimension/Size	M
Chocolate Based Ganache Used	M	Pastry Cream Used in Filling	M
Filled	M	Filling - Made on Site	M
Required Weight	M	Puff Pastry Used	M
Uniformity	J	Garnish	M
Bake Doneness	J	Egg Washed	M
Cookie Texture	J	Rolled in sugar	M
Cookie Flavour/Taste	J	Correct Shape - Cone	M
Ganache Filling Texture	J	Chocolate Used	M
Ganache Filling Flavour/Taste	J	Consistency of Strand	J
Overall Impression	J	Bake Quality of Puff Pastry	J
		Finesse of Chocolate Application	J
C - "Bread of the World" - Povitica	Measurement/Judgement	Quality of Chocolate Application	J
Presentation Time	M	Filling Texture	J
Required Weight	M	Filling taste/flavor	J
Required Quantity	M	Quality of Egg Wash Application	J
Dough rolled with rolling pin	M	Finishing/Garnish	J
Bread baked in a pan	M	Uniformity of Finishing/Garnish	J
Filling Used	M	Overall Impression	J
Filling Made with Walnut or Hazelnut	M		
Egg Wash	M	E- Decorated Bar Cake	Measurement/Judgement
Uniformity of Shape	J	Presentation Time	M
Uniformity of Layering	J	Correct Dimensions/Size	M
Egg Wash Quality	J	Correct Formulation (Chiffon)	M
Correct Proofing	J	Required Cake Layers	M
Baking/Doneness	J	Filling Made on Site	M
Loaves Identical	J	Icing - Swiss Buttercream	M
Overall Flavour/Taste	J	Plated Slice 1 inch	M
Overall Impression	J	Theme Represented	M
	J	Script - Chocoate	M
		Script - Skills Canada 2020	M
		Cake Taste	J
		Cake Texture	J
		Cake Layering/Evenness	J
		Icing Application Skills	J
		Icing Taste	J
		Icing Texture	J
		Decoration - Proportionate	J
		Decoration - Quality	J
		Creativity	J
		Quality of Script	J
		Use of Theme	J
		Overall Flavor/Taste	J
		Overall Impression	J