



PROJECT
Baking

POST-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 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.

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 copies of their Portfolios, one available for each NTC member, 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 on the corresponding formula page.
- 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 12 hours to produce all of the products described below. They are free to organize all of their workday 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.

3.1 THEME: ROARING 20'S

The theme “ROARING 20'S” needs to be in Modules E & F with respect to the TIERED CELEBRATION CAKE & CHOCOLATE SHOWPIECE, the theme needs to be VISUALLY apparent in the decoration and the showpiece.

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 not be judged and will receive a zero. Once the products are presented on the judge's presentation table no alterations can be made, with the exception of the Chocolate Showpiece which may be assembled on the presentation table at the competitor's discretion.

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 lunch and end time
 - Organization of tools and equipment
 - Personal Protective Equipment (PPE)
 - Food Sanitation – of raw material and ingredients
 - Hygiene / Cleanliness work station
 - Hygiene / Personal
 - Effective Use of Ingredients
 - Workplace Safety

5.2 MODULE B – MARZIPAN FIGURINES

Must be presented at 11:20 – 11:30 a.m.

The Figurines must be chosen from any native wild animal from British Columbia

- Make and present two (2) figurines: one pair of animals made from marzipan. Within the weight range of 60-80g. The two animals must be identical in weight with a maximum variance of +/- 1g .⁸
- The figurines must be done freehand, no use of molds is permitted. Figurines will be presented together on the competitor's presentation table on presentation plate supplied by Skills Canada.

5.3 MODULE C - PIPED CHOCOLATE BONBON HAND DIPPED

Must be presented between 3:20 -3:30 pm

Make and present the following molded chocolates:

- 20 identical chocolate bonbons.
 - Bonbon should be in a weight range of 8-14 g grams each including decorations.
 - Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.
 - No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
 - Make bonbons individually piped (not piped in a length and cut)
 - The bonbons must contain two layers of your choice. One layer should have a crunchy texture.
 - Hand dip the bonbons in tempered couverture chocolate.
 - The bonbons should be identical in structure, size, weight and decoration.
 - Temper needs to be visible.
- Ten (10) Piped Chocolate Bonbons hand dipped will be presented on a platter and placed on the judges tasting table. Ten (10) Piped Chocolate Bonbons will be integrated and placed into the chocolate

showpiece when the chocolate showpiece is completed. One platter will be supplied by Skills/Compétences Canada.

5.4 MODULE D – GATEAU ST. HONORE – DAY 2

The product must be presented between 1:50 – 2:00 pm

- Competitors will produce 2 (two) 8” Gateau St. Honore
- Components of the Gateau St. Honore are to include:
 - Puff Pastry
 - Choux paste – dipped in caramel sugar
 - Diplomat Cream
- One 8” will be placed on the competitor’s presentation table.
- The second will be cut into 8 portions and presented as 8 plated desserts.
 - Competitors are free to garnish, sauce or other as they choose.
 - One portion will be placed on the competitor’s presentation table, the remaining 7 plated desserts will be placed on the judging table.

5.5 MODULE E – TWO-TIERED CELEBRATION CAKE DAY 2

Must be presented between 2:20 - 2:30 pm

The Theme of Competition must be represented in the overall decoration of the cake. The theme “ROARING 20’S” must be visually apparent.

- The minimum components are:
 - Sponge/Genoise cake
 - Buttercream – French, Swiss or Italian
 - Fruit cream
- Competitors are to make 1 x 8” and 2 x 4” Sponge Cakes
- Serve a 50 g portion of butter cream and 50 g portion of fruit cream in a separate portion for judging.
- Flavours are of free choice.
- The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. Decoration is to be in alignment with the theme: ROARING 20’S
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame or tin.
- Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.

- One slice of the undecorated 4" cake must be cut for tasting and placed on a provided plate.
- The 8" and one 4" cake will be used for the two-tier cake which is to be iced and decorated. The second 4" cake is to be wrapped in resinite after the slice of cake has been removed and left undecorated and placed on the judges table for tasting.
- Skills Canada will provide a 10" (25.4cm) drum board. Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.

5.6 MODULE F – CHOCOLATE SHOWPIECE WITH INTEGRATED BONBON STAND – DAY 2

Must be presented between 3:20 - 3:30 pm

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: "ROARING 20'S.
- Competitor are to produce a presentation piece using chocolate and chocolate products.
- A height between 19.1/2" to 29.5" 50 to 75 cm and a maximum width of 14.5" or 37cm.
- The design of the chocolate showpiece will integrate a stand for the bonbons.
- Permitted techniques may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting
 - Modeling Chocolate
 - Carving
 - Piping
 - Cutting

- The showpiece must reflect the theme.
- A use of cocoa butter colors and spraying is permitted.
- A minimum of 50% of the showpiece must have visible tempered chocolate.
- No internal supports are allowed.

- Tempered dark, milk, white chocolate, modelling chocolate and robo coupe chocolate may be used. (Modelling chocolate and robo coupe chocolate are made on site by competitor)
- Each competitor will be provided with 5kg Dark Chocolate, 2kg Milk Chocolate and 2kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a round base supplied by Skills/Compétences Canada. Competitors may assemble their showpiece on their presentation table.

5.7 TOOLBOXES

- 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.

6 POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	10
Marzipan Figurine	10
Piped Chocolate Bonbon Hand Dipped	10
Gateau St. Honore	20
Two Tier Celebration Cake	20
Chocolate Showpiece with Integrated Bonbon Stand	30
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

7 MARKING SCHEME

M - Measurement – J – Judgement

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A - Safety, Sanitation and Organization	Measurement/ Judgement	D - Gateaux St. Honore	Measurement/ Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Correct Dimensions 8"	M
Portfolio - Elements Required	M	Puff Pastry	M
Uniform	M	Diplomat Creme	M
Tool Box Size	M	Choux Paste Dipped in Sugar	M
Workstation Vacated on Time	M	Quantity of Plated Desserts	M
Efficiency of Workplace Set Up	J	Correct Bake Puff Pastry	J
Cleanliness and Organization of Workstation, and Sink Area During Lunch Break	J	Correct Bake Choux Paste	J
Workstation, Sink, and Refrigerator Cleaned When Leaving the Competition Site	J	Consistency of Diplomat Cream	J
Overall Effective Use of Ingredients - waste	J	Symmetry of all Components	J
Organization of Tools and Equipment	J	Flavour of Diplomat Cream	J
Correct Sanitation Practices Displayed	J	Proper Application on Diplomat Cream	J
Correct Food Handling - le Time, Temperature and Cross Contamination	J	Caramel Sugar Correctly Cooked and Applied	J
Hygiene and Cleanliness of Workstation	J	Degree of Difficulty in Plated Dessert Presentation	J

Cleanliness of Uniform Throughout Competition	J
Workplace Safety - hazards	J

Overall Impression	J
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B - Marzipan Figurines	Measurement/Judgement
Time	M
Quantity	M
Weight	M
Wildlife Native to British Columbia	M
Freehand	J
Modelling	J
Overall Impression	J
Harmonious Colour	J

C - Piped Chocolate Bonbon	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Weight	M
Uniformity	M
Couverture Exterior	M
Required fillings - 2	M
Filling Piped	M
Crunchy Layer	M
No ready made transfer sheets are permitted into competition area.	M
Tempered Chocolate is Visible	M
No Luster, Metallic Dust, only Fat Soluble Color	M
Filling Texture 1	J
Filling Flavor/Taste 1	J

E - Two-Tiered Buttercream Cake	Measurement/Judgement
Presentation Time	M
Required Quantity - 2 Tiers	M
Correct Dimensions/Size	M
Smooth Sided Base	M
Theme	M
Sponge Cake	M
French/Swiss/Italian Buttercream Used	M
Fruit Cream Used	M
50g Portion of ButterCream Provided for Tasting	M
50g Portion of Fruit Cream Provided for Tasting	M
Use of Theme in Decoration	M
Overall Texture	J
Cake Layering/Evenness	J
Icing - Quality of Finish	J
Decoration - Proportionate	J
Decoration Quality	J
Creativity	J
Use of Theme	J
Sponge Cake Taste	J
Sponge Cake Texture	J
Fruit Cream Cake Taste	J
Fruit Cream Cake Texture	J
Buttercream Cake Taste	J
Buttercream Cake Texture	J

Filling Texture 2	J
Filling Flavor/Taste 2	J
Correct Application of Interior	J
Harmony of Taste and Texture	J
Quality of Temper	J
Quality of Encasement of Filling	J
Overall Flavor/Taste	J
Overall Impression	J
Quality of Dipping Technique	J

Overall Flavor/Taste	J
Overall Impression	J

F - Chocolate Show Piece	Measurement/Judgement
Presentation Time	M
Correct Dimensions	M
Minimum 50% Visible Tempered Chocolate	M
Theme	M
Bonbon Integrated into Showpiece	M
Quality of Integrated Bonbon Stand	J
Finesse of integrated Bonbon Stand	J
Quality of Overall Temper	J
Quality of Overall Finish	J
Quality of Joints/Adhering pieces	J
Cleanliness of Showpiece	J
Showpiece Finesse/Flow	J
Level of Difficulty	J
Use of Theme	J
Overall Impression	J

