



TEST PROJECT

Baking

VIRTUAL SECONDARY

1 Workstation

1.1 Set Up

Competitors may organize all their equipment and smallwares at their workstation prior to the start of the competition. Competitors cannot pre scale any ingredients. NTC judges will be validating their ingredients, small wares and equipment, 15 minutes prior to the competition time. Judges will be validating their ingredients, small wares, and equipment during the set-up time.

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. Each competitor will submit a Portfolio online, 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 will be uploaded to Skills Canada in advance of the competition.

3 Organization

Competitors have 7 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.

The theme “**Roaring 20’s**” 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.

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 – SUGAR COOKIES WITH PIPED ROYAL ICING

- Must be presented between 2:20 -2:30p.m. EST.
Competitors are required to produce the following:
- 10 identical sugar cookies
- Cookies must be 3-4" in diameter (any shape)
- Cookies are to have a decoration on top of the sugar cookie using run royal icing. Decoration must be identical on all 10 cookies.
- The 10 cookies are to be presented on a bake sheet all together.

5.3 MODULE C– BREAD OF THE WORLD PRODUCTION

- Must be presented between 4:50 – 5:00 p.m. EST
Each Competitor is required to make:
Two Identical Tangzhong Breads (Japanese Milk Bread)
 - 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: Poolish, sponge, biga, levain.
- Must be baked in a loaf pan.
- Loaves are to be egg washed.
- Loaves will be presented beside each other for virtual judging.

5.4 MODULE D – DECORATED BAR CAKE

- Must be presented at 6:20 – 6:30 p.m. EST
- Theme of Cake: **ROARING 20'S**
- 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 during the competition time 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 during the competition time
- 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 2022
- 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: **ROARING 20'S**
Decorations can be freestyle and be reflective of the theme.

- A 1” slice of the cake will be presented on a plate. The bar cake will be presented on a rectangular cake board. The remaining bar cake will be presented for the judges.

5.5 Toolbox

Competitors are able to bring in small wares and small equipment as they require to produce their products

5.6 Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	20
Sugar Cookies with Piped Royal Icing	20
Bread of the World	25
Decorated Bar Cake	35
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

5.7 Marking Scheme

2022 Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio -Elements Required	M
Uniform	M
Workstation Clean and Vacated on Time	M
Effective Use of Ingredients - waste	J
Organization of Tools and Equipment	J
Organization and Cleanliness of Workspace	J
Food Handling	J
Hygiene and Cleanliness of Workstation	J
Hygiene Personal	J
Workplace Set Up - efficiency	J
Workplace Safety - hazards	J
Workstation, Fridge, Sink Emptied, Cleaned	J
Overall Use of Theme	J

B - Sugar Cookie with Piped Royal Icing	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Run Royal Icing Used	M
Required Dimension	M
Uniformity	J
Cookie Bake Doneness	J
Consistency of Piped Decoration	J
Creativity in Design	J
Level of Difficulty in Piping	J
Overall Impression	J

C - "Bread of the World" - Tangzhong	Measurement/Judgement
Presentation Time	M
Required Weight	M
Required Quantity	M
Bread Baked in a Pan	M
Egg Wash	M
Uniformity of Shape	J
Egg Wash Quality	J
Correct Proofing	J
Baking/Doneness	J
Loaves Identical	J
Overall Impression	J

D- Decorated Bar Cake	Measurement/Judgement
Presentation Time	M
Correct Dimensions/Size	M
Correct Formulation (Chiffon)	M
Required Cake Layers	M
Filling Made During Competition	M
Icing - Swiss Buttercream	M
Plated Slice 1" inch	M
Theme Represented	M
Script - Chocoate	M
Script - Skills Canada 2022	M
Cake Texture	J
Cake Layering/Evenness	J
Icing Application Skills	J
Icing Texture	J
Decoration - Proportionate	J
Decoration - Quality	J
Creativity	J
Quality of Script	J
Use of Theme	J
Overall Impression	J



NUMERACY



WRITING



CREATIVITY & INNOVATION