

Baking

VIRTUAL SECONDARY

Table of Contents

1	THE SKILLS FOR SUCCESS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY	2
2	CONTEST INTRODUCTION	2
3	CONTEST DESCRIPTION	3
4	EQUIPMENT, MATERIAL, CLOTHING	4
5	HEALTH AND SAFETY.....	4
6	ASSESSMENT	5
7	CONTEST SPECIFIC RULES	6
8	ADDITIONAL INFORMATION.....	6
9	NATIONAL TECHNICAL COMMITTEE MEMBERS.....	6

1 THE SKILLS FOR SUCCESS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY

In response to the evolving labour market and changing skill needs, the Government of Canada has launched the new Skills for Success (*former Essential Skills*) model defining nine key skills needed by Canadians to participate in work, in education and training, and in modern society more broadly. SCC is currently working with Employment and Social Development Canada (ESDC) to bring awareness of the importance of these skills that are absolutely crucial for success in Trade and Technology careers. Part of this ongoing initiative requires the integration and identification of the Skills for Success in contest descriptions, projects, and project documents. The next phase and very important aspect of our Skills for Success (SfS) initiative is to provide a *Skills Report Card* to each competitor at the Skills Canada National Competition. The purpose of the report card is to inform the competitor about their current level of nine identified Skills for Success based on their competition scores. With this knowledge, the competitor will be made aware which skill may require improvement. Full implementation is expected in the next Skills Canada National Competition.

The following 9 skills have been identified and validated as key skills for success for the workplace in the legend below:

¹Numeracy, ²Communication, ³Collaboration, ⁴Adaptability, ⁵Reading, ⁶Writing, ⁷Problem Solving, ⁸Creativity and Innovation, ⁹Digital

These Skills for Success have been identified in section 2.4 and/or 3.2 of your Contest Description and if applicable, in your Project and supporting documents.

2 CONTEST INTRODUCTION

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

https://www.skillscompetencescanada.com/en/skill_area/baking/

2.2 Purpose of the Challenge

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

2.3 Duration of Contest

During the SCNC 2022, the secondary category will be hosted virtually. The competition for your skill will consist of a total of 7.5 hours. A detailed schedule will be posted on our website.

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.

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.

3 CONTEST DESCRIPTION

3.1 List of documents produced and timeline for when competitors have access to the documents on the Skills/Compétences Canada website

DOCUMENT	DATE OF DISTRIBUTION
Project	January 2022
Equipment List	January 2022
Ingredient List	January 2022

3.2 Tasks that may be performed during the contest

3.2.1 Test Project Theme: **Roaring 20's**

- Bread of the World Production
- Sugar Cookie with Piped Royal Icing
- Decorated Bar Cake

3.2.2 Competitors Portfolio

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the start of their day one competition. Each competitor will upload a copy of their Portfolio, and will include the following:

- Title page.
- Competitor introduction.
- Explanation of use of theme for applicable products.⁶

- Formulas/recipes including methods **for** all the products the Competitor is planning to make.^{1,5} 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.

Skills for Success – ¹Numeracy, ⁵Reading, ⁶Writing ⁷Problem Solving

4 EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and material 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 and/or host facility

- Competitors can bring in small wares and small equipment as they require to produce their products

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 HEALTH AND SAFETY

5.1 Safety program

SCC has implemented a comprehensive safety program as health and safety is an integral part of our competitions. Our safety program includes guidelines and procedures to make the work environment in each skill area safer.

5.1.1 Safety manual

As part of our program a safety manual has been created to monitor and document health and safety within each skill area. It includes a definite plan of action designed to prevent accidents. The safety manual will be provided for every skill and these instructions must be followed and respected by all participants and officials at the SCNC.

5.1.2 Safety workshop

During orientation, 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 COVID-19 Protocol

The COVID guidelines already in place within the participants' jurisdiction would need to be followed during the SCNC. It is the responsibility of the participants (Competitor, Proctors, NTC members, and anyone onsite during the competition) to ensure that the COVID guidelines are respected.

5.3 List of required personal protective equipment (PPE) provided by the competitor and/or host facility

- 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

Note: Competitors who do not have the required protective equipment will not be allowed to participate in the competition

6 ASSESSMENT

6.1 Point breakdown

Note: This list is subject to change.

TASKS	/100
Safety, Sanitation and Organization	20
Sugar Cookie with Piped Royal Icing	20
Bread of the World	25
Decorated Bar Cake	35

7 CONTEST SPECIFIC RULES

Contest specific rules cannot contradict or take priority over the Competition Rules. They do provide specific details and clarity in areas that may vary from contest to contest. Any additional contest rules will be reviewed during the competitor orientation.

TOPIC/TASK	CONTEST SPECIFIC RULE
N/A	

8 ADDITIONAL INFORMATION

8.1 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 may not be guaranteed.

8.2 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 Bread of the World criteria will be declared the winner.

8.3 Competition rules

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

9 NATIONAL TECHNICAL COMMITTEE MEMBERS

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

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