



CONTEST DESCRIPTION

Pâtisserie and Confectionery

TEAM CANADA

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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, ⁵Readingt, ⁶Writing, ⁷Pro blem 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 artisan baking confections and pastry work.

2.3 Duration of contest

The contest will be a total of 16 hours over three days.

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.

Their ability to work on their own and adapt to changing equipment and environment is essential.⁴

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
Ingredient List	January 2022
Mystery Projects	C-3

3.2 Tasks that may 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 (4) four copies of their Portfolios, one available for each judge which includes:

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

- Formulas/recipes including methods from 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/method in their portfolio. ⁷
- Product pictures must be in color

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

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

- Sanitation, Safety and Organization
- Two-Tiered Themed Cake
- Molded Chocolate Bonbons and Mystery Project
- Marzipan Figurines
- Miniature Individual Cakes and Petit Fours - To be released on C-3
- Hot Cold Iced and Plated Dessert – To be released on C-3
- Chocolate Presentation Piece

4 EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and material provided by Skills/Compétences Canada

Workstations

- 3 tables and 1 presentation table
- 1 Table top mixer, with paddle, hook, and whisk
- 1 Bus tub for dishes
- 1 Bus tub for food waste
- Dishwashing sink with sink stoppers
- **per Competitor full size baking trays 40x60cm (18x26")**
- **per Competitor half size baking trays 20x30cm (9x13")**
- Extension cord with 3 receptacles
- Fridge/Freezer combo
- Rack'n Roll 20 pan racks

Shared Equipment

- Ovens
- Freezer
- Microwaves
- Proofer
- 1 Spray station

4.2 Equipment and material provided by the competitor

- Spray gun & compressor

Competitors are free to bring in any appliances and small tools they require, providing they fit within the 1.0 meters³ required dimensions of the tool chests or half rack.

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 must not exceed 1.0 meters³ in volume. It can be multiple toolboxes but the total of all toolboxes 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 Expert, 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. Tools outside of a toolbox 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 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 in order 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-19 guidelines will be shared as soon as they are available.

The COVID-19 guidelines will be subject to change based on the BC COVID-19 guidelines in place at the time of the competition.

5.3 List of required personal protective equipment (PPE) provided by the competitor

- Oven Mitts/Gloves
- CSA Shoes, no laces, closed heel
- Hair net if required, no hair to be in contact with collar
- Chef's coat and pants
- Apron
- Side towel

Note: Contestants who do not have the required protective gear will not be allowed to participate in the contest

6 ASSESSMENT

6.1 Point breakdown

Note: This list is subject to change.

Module Task	Total Marks
Safety, Sanitation and Organization	10
Two-Tiered Cake	20
Marzipan Figurines	5
Chocolate Presentation Piece	25
Miniature Individual Cakes and Petit Fours	10

Hot Cold Iced and Plated Dessert	10
Molded Chocolate Bonbons	10
Mystery Confectionary and Chocolate	10
Total Marks	100

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.

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 might 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 Two-Tiered Buttercream Cake will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Chocolate Presentation Piece criteria will be declared the winner.

8.3 Test Project change at the Competition

Where the Test Project has been circulated to Competitors in advance, the Expert shall change a maximum of 30% of the work content. Please refer to the Competition Rules.

8.4 Competition rules

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

9 TEAM CANADA EXPERT

Alan Dumonceaux

Contact the Skills/Compétences Canada national secretariat for any questions or concerns: Sophie Courchene at sophie@skillscanada.com