



PROJECT
Cooking
TEAM CANADA

NOTES

This test project is designed to select a Team Canada WorldSkills Competitor for Shanghai 2022 that has the best combination of technical skills and knowledge and is adaptable in their workings in the kitchen environment. Being flexible is a key part of the culinary industry in meeting the needs of our patrons.

It is important to note that this Test Project and its related documents will be different than the project to be completed at WorldSkills 2022 in Shanghai. The actual project will be released **approximately 3 months** prior to the competition in Shanghai. In addition, there will be a **mandatory 30% change** (at minimum) to the test project released immediately prior to the actual competition. This again speaks to the need for a WorldSkills competitor that is nimble and comfortable in adapting to change.

As details from WorldSkills Shanghai emerge, they may be incorporated into the WSTCSE in order to align the selection event with WorldSkills as best as possible.

Transparency

Please be assured that Skills/Competences Canada and the Canadian Expert are entirely unbiased as to which of our Team Canada candidates ultimately goes on to represent our nation in Shanghai. We want nothing more than the best candidate to take a shot for a Canadian Gold medal in China.

We pledge full transparency in providing equal resources and sharing timely information to all WSTCSE candidates and their trainers. We are also sensitive to the fact that at the end of the day this a competitive event, and the stakes are high. Any dishes, elements, recipes, presentations, etc, you share with the Canadian Expert will remain entirely confidential, and will not be shared with any opponents or their trainers.

I can assure you that the judging in Vancouver will be unbiased, stringent and tough – no getting around it. You will be judged only by individuals with international competition experience, and will be applying world-levels of scrutiny. You may likely find this level of scrutiny higher than experienced at other.

Practice

In practice and planning for Vancouver – and ultimately for Shanghai, it is important that you practice **all modules and specified requirements within the specified timeframes**. Plan and practice as if it is a forgone conclusion that you will be representing Canada in Shanghai.

The Team Canada selection competition in Vancouver will comprise of **two 6.0 hour modules**. Mystery items for Modules 2A, 2B will be revealed at competition orientation on May 25, 2022

Competition Day 1 Thursday May 26, 2022

7:30 am. Arrival of candidates and drawing of morning Pressure Test.

Submit workplans and complete handwritten menus. As soon as menu and work plans are completed, competitors may set up station – equipment only. Absolutely no food contact at this time.

8:00 am. **Start of Module 1 – Prepare Bouchées Appetizer Platter**

Morning Pressure Test – time and activity TBD

11:00 a.m. **Mandatory Break - Candidates leave the site. Candidates may meet with their trainer and expert during this time.**

12:00 pm. Return to kitchen. Food production resumes

3:00 pm. Presentation of Bouchées Appetizer Platter

3:10 pm. **Food Production ends. Clean up and inspection of workstations.**

3:30 pm. Candidates leave the site.

NOTES

- A judged “pressure test” activity that competitors must complete will be revealed by draw to competitors on arrival at 7:30 am.
 - Regardless of the pressure test task to be performed, no more than 30 minutes will be allocated.
 - In some cases a recipe may be provided that must be followed for this task
 - The pressure test must be incorporated into the workplan, and be performed at the specified time in the morning.
- During this module, candidates may carry out Mise en Place for Day 2 as best fits into their workplan
- There is a two (2) minute window past the presentation time when presenting Modules, after which deductions in points will occur.

Example – Bouchées Platters must be served from 3:00 p.m. to 3:02 p.m. After which one (1) point will be deducted per minute until 3:12 p.m. At 3:13 p.m. submitted work will no longer be accepted for judging

Competition Day 2 Friday May 27, 2022

7:30 am. Arrival of candidates and drawing of morning Pressure Test.

Submit workplans and complete handwritten menus. As soon as menu and work plans are completed, competitors may set up station – equipment only. Absolutely no food contact at this time.

8:00 am. Start of Module 2 – 3 Course Menu

Morning Pressure Test – time and activity TBD

11:00 a.m. **Mandatory Break - Candidates leave the site. Candidates may meet with their trainer and expert during this time.**

12:00 pm. Return to kitchen. Food production resumes

2:00 pm. Presentation of Module 2A Appetizer

2:30 pm. Presentation of Module 2B Main Course

3:00 pm. Presentation of Module 2C Dessert

3:00 pm. Food Production ends. Clean up and inspection of workstations.

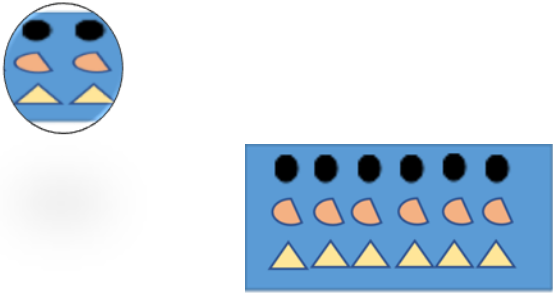
3:30 pm. Candidates leave the site.

NOTES

- A judged “pressure test” activity that competitors must complete will be revealed by draw to competitors on arrival at 7:30 am.
 - Regardless of the pressure test task to be performed, no more than 30 minutes will be allocated.
 - In some cases a recipe may be provided that must be followed for this task
 - The pressure test must be incorporated into the workplan, and be performed at the specified time in the morning.
- There is a two (2) minute window past the presentation time when presenting Modules, after which deductions in points will occur.

Example – Main Courses must be served from 2:30 p.m. to 2:32 p.m. After which one (1) point will be deducted per minute until 2:42 p.m. At 2:43 p.m. submitted work will no longer be accepted for judging

Module 1 Bouchées Appetizer Platter	
Description	<p>Prepare Bouchées Appetizers</p> <ul style="list-style-type: none"> • 24 pieces total • 3 (three) varieties x 6 items – Presented on one platter • 1 Type must incorporate a Stuffed Dumpling made from handmade dough • 1 Type must utilize Prawns • 1 Type must utilize Duck Breast • 1 Type to be prepared Lacto-Ovo Vegetarian <p>Remaining ingredients for production may be selected from the items listed in the Common Table document.</p>
Service Details	<p>Note: - Molds, etc are permitted for production, however added service wares – spoons, glasses, ramekins etc. are not allowed for service</p> <ul style="list-style-type: none"> • All Bouchées to be 2 (two) bites in size • All proteins must be cooked – no raw preparations • All Bouchées to be served hot • 1 of the Bouchee Types must feature a pipéd edible garnish • 1 platter - presented like example below: <ul style="list-style-type: none"> ○ (<i>straight lines</i>) 18 Pieces Total • 1 side plate - presented like example below: <ul style="list-style-type: none"> ○ (<i>straight lines</i>) 6 Pieces Total <p>Provided Service wares:</p> <ul style="list-style-type: none"> • 18" platter, rectangular • 12" Side plate

<p>Example</p>	
<p>Timing of Service</p>	<ul style="list-style-type: none">• Platter must be presented for judging 6.0 hours after the start of the Module.

Module 2A Plated Appetizer	
Description	<p>Prepare plated appetizer</p> <ul style="list-style-type: none"> • 4 (four) - servings total • Each plate must demonstrate 2 (two) preparations of a mystery <u>Fin Fish</u> <ul style="list-style-type: none"> ○ One preparation must incorporate a mousseline of the mystery item. ○ 2nd preparation is choice of candidate • Must contain minimum 2 (two) vegetables of competitor's choice • Must feature, at minimum, one sauce, served hot • Must be served with a prepared edible garnish – leaves and herbs do not count <p>Remaining ingredients for production may be selected from the items listed in the Common Table document.</p>
Service Details	<p>Note: - Molds, etc are permitted for production, however added service wares – spoons, glasses, ramekins etc. are not allowed for service</p> <ul style="list-style-type: none"> • Protein items must be cooked – no raw preparations • Dishes must be served hot • Dishes must be sauced, not served on side • Total portion size to be between 125 – 165 grams • Plates must be covered with a cloche <p>Provided Service wares:</p> <ul style="list-style-type: none"> • 12" plate, round white • Cloche (plate cover)
Timing of Service	<ul style="list-style-type: none"> • Module must be presented for judging 5.0 hours after the start of the Module.

Module 2B Lamb Loin Main Course	
Description	<p>Prepare Lamb loin main course</p> <ul style="list-style-type: none"> • 4 (four) portions total • Sous-Vide technology cannot be used for cooking of lamb • Must incorporate mystery item – <u>starch</u> • Must incorporate mystery item – <u>vegetable</u> • Must incorporate at minimum 3 Vegetables (including mystery item) using different cooking methods for each • Must have at minimum 1 hot sauce
Service Details	<p>Note: - Molds, etc are permitted for production, however added service wares – spoons, glasses, ramekins etc. are not allowed for service</p> <ul style="list-style-type: none"> • Total plate portion must be between 185 -250 grams • Sauce to be served on plates, and also on side in 1 (one) sauce boat (90 ml minimum) • Protein items must be cooked – no raw preparations • Dishes must be served hot • Plates must be covered with a cloche (plate cover height to be communicated) <p>Provided Service wares:</p> <ul style="list-style-type: none"> • 12" plate, round white • Sauce boat • Cloche (Plate Cover)
Timing of Service	<ul style="list-style-type: none"> • Platters must be presented for judging 5.5 hours after the start of the Module (30 min after plated appetizer is due)

Module 2C Plated Dessert Creation	
Description	<p>Prepare Dessert Creation</p> <ul style="list-style-type: none"> • 4 (four) - servings total • Must feature a component using an egg-white foam based fruit mousse • Must feature a component using a sponge-method cake • Must feature a component using chocolate • Must be served with a tempered chocolate garnish
Service Details	<p>Note: - Molds, etc are permitted for production, however added service wares – spoons, glasses, ramekins etc. are not allowed for service</p> <ul style="list-style-type: none"> • Minimum 95 grams total portion size for each plate • Service temperature is room temperature – no frozen components <p>Provided Service wares:</p> <ul style="list-style-type: none"> • 12" plate, round white •
Timing of Service	<ul style="list-style-type: none"> • Desserts must be presented for judging 6.0 hours after the start of the Module (30 min after lamb main courses are due).

