



TEST PROJECT

Baking

SECONDARY

1 SET UP

During the 30-minute set up time, competitors may organize all of their equipment and smallware's at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, smallware's 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 workplace 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/Competences Canada nor Skills/Competences 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 toolboxes 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 (4) Four 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 and be on the same page as the formula.

Competitors have 6.5 hours to produce all the products described below. They are free to organize their workday as they wish, but they must respect the presentation times of each product as described in the Contest Description.

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 THEME: THE FOUR SEASONS

The theme “**The Four Seasons**” needs to be represented in Module B,C,E. The theme needs to be VISUALLY apparent all modules.

6 MODULES

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

MODULE B – PIPED SHORTBREAD COOKIES

Must be presented between 9:50 am – 10:00 am

Competitors are required to produce the following:

- 16 identical shortbread cookies
- Cookies must be 1.5-2 inches (3.8-5.08 cm) diameter baked.
- Cookies must be round in shape and piped with a star tip
- Cookies must be identical in size, shape and appearance.
- Decoration or garnish reflects the theme: The Four Seasons
- Two platters will be supplied by Skills Canada/Competences. 8 cookies will be presented on each platter. One platter will be presented on the competitor presentation table and the second on the judges tasting table.

MODULE C - CHOUX PASTE – FILLED ECLAIRS

Must be presented at 10:50 am – 11:00 am

Competitors are required to produce the following:

- 12 Filled and decorated eclairs are to be produced
- Baked dimensions between 4-5 inches in length (10.1-12.7 cm) x a maximum width of 1.5 inches or 3.8 cm
- Eclairs must be cut horizontally for filling
- Topped or dipped with a soft fondant, which will be provided
- At least 50% of the fondant must be visible on the finished product
- Eclairs must be filled with a Chantilly cream, piped with a star tip, which will be made on site by the competitor
- Garnish or decoration to reflect the theme: **The Four Seasons**
- Two platters will be supplied by Skills Canada/Competences. 6 eclairs will be presented on each platter. One platter will be presented on the competitor presentation table and the second on the judges tasting table.

MODULE D – BREAD OF THE WORLD PRODUCTION – CONCHA BUNS

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

Each Competitor is required to produce the following:

- 24 Mexican Concha buns

- Buns must weigh 65-75 g each after baking
- All buns must be made from the same dough.
- All buns must be hand shaped in a round form.
- Buns are to be identical in size, shape, and design.
- Preferment's are permitted but not required. If using they must be brought into the competition and presented to the judges during set up. Examples of preferment's: Polish, sponge, biga, levain.
- All buns are required to have a traditional conchas cookie topping using either a lemon or chocolate cookie topping that is stamped with a traditional concha stamp
- Two platters will be supplied by Skills Canada/Competences. 12 buns will be presented on each platter. One platter will be presented on the competitor presentation table and the second on the judges tasting table.



MODULE E – THEMED DECORATED CAKE

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

Each competitor is required to produce the following:

- Competitors will be required to design the decoration of the cake to visibly reflect the theme.
- Competitors will bake 1x 8-inch (20cm) round chocolate sponge cake. The cake must be whole and can only be cut into 3 layers after the judges have weighed the baked cake to confirm its weight. Maximum weight of the cake is 500g.
- Make your own Swiss or Italian Buttercream (flavour optional).
- Exterior is to be iced with Swiss or Italian Buttercream and left straight sided without decorations.
- Cake is to be filled with Swiss or Italian Buttercream
- Iced cake height must not exceed 4.25 inches (10.8 cm). Other decorations must be added above and beyond this height.
- Simple syrup for spraying or soaking cut layers is required.
- Cake is required to be decorated respecting the theme: The Four Seasons
- A piped chocolate script representing the competitor's theme is required.

- A slice of cake, 1/8th of the cake will be presented on a 10” round plate provided by Skills/Competence Canada and will be presented on the judges tasting table.

The cake will be presented on a 10” cake board on the competitors presentation table. The cake board will be provided by Skills/Competence Canada

7 Ingredient Order

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by May 8.** The order sheet will come from the Ingredient list provided by Skills Canada. The competitor can use the actual ingredient list and input their quantities directly on the form. All quantities will be listed in grams.

All ingredients are subject to availability. Only ingredients ordered will be available to the competitor.

When placing your order please include Skill #32, your Province, and if you are secondary or post secondary competitor in the subject line. All ingredient orders are to be email directly to: cnoschese@rrc.ca

8 Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	20
Piped Shortbread	15
Filled Éclair	20
Bread of the World	20
Decorated Cake	25
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

2023 Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio -Elements Required	M
Uniform	M
Tool Box Size	M
Workstation Clean and Vacated on Time	M
Effective Use of Ingredients - waste	J
Organization of Tools and Equipment	J
Organization 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 empty clean & sanitized	J

B - Piped Shortbread Cookies	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Star Tip	M
Required Diameter	M
Garnish Reflects the Theme	M
Uniformity	J
Bake Doneness	J
Cookie Texture	J
Cookie Flavour/Taste	J
Garnish is Appropriate in Size	J
Overall Impression	J

C - Choux Paste Filled Eclairs	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Dimensions	M
Visible Theme	M
Chantilly Cream Formula Used	M
Cream Piped with a Star Tip	M
Topped or Dipped with Soft Fondant	M
50% of Fondant is Visible	M
Choux Cut in Half Horizontally and Filled	M
Choux Uniformity of Shape	J
Choux - Bake Quality	J
Choux - Flavour/Taste	J
Choux - Texture	J
Overall Texture	J
Finishing/Garnish with Theme	J
Uniformity of Finishing/Garnish	J
Chantilly Filling - Texture	J
Chantilly Filling - Flavour/Taste	J
Overall Flavour/Taste	J
Use of Theme	J
Overall Impression	J

D - Concha Buns	Measurement/Judgement
Presentation Time	M
Required Weight	M
Required Quantity	M
Correct Overall Formulation	M
Has a Cookie Topping	M
Cookie has an imprint or stamp	M
Round Buns	M
Taste/Flavour	J
Uniformity of Shape	J
Uniformity Stamp Imprint	J
Correct Proofing	J
Uniformity of topping	J
Baking/Doneness	J
Overall Impression	J

E- Decorated Cake	Measurement/Judgement
Presentation Time	M
1 x 8" Cakes Baked On site	M
Cake Flavour - Chocolate	M
3 Cake Layers Cut From 1 Cake	M
Required Weight of Cake	M
Correct Dimensions	M
Icing - Swiss/Italian Buttercream	M
Filling Made on Site	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Plated Slice	M
Script - Chocolate	M
Theme	M
Cake Taste	J
Cake Texture	J
Cake Layering/Evenness	J
Buttercream Icing Application Skill	J
Icing Taste	J
Icing Texture	J
Creativity	J
Level Sides and Top	J
Quality of Decoration	J
Script Appropriate for Cake	J
Use of Theme	J
Overall Impression	J



NUMERACY



WRITING



CREATIVITY & INNOVATION