



TEST PROJECT

Baking

POST-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.

3 ORGANIZATION

Competitors have 7 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,D. 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 – VEGAN TRAVEL CAKE

Must be presented between 1:50 -2:00 pm

Make and present the following travel cakes:

- 3 identical travel cakes
- Dimensions are to be between 1 ½" – 4" wide x 6 - 9" long.
- Shape is free style
- Only **vegan** ingredients in all formulas
- Must include either ground almonds, hazelnuts or pecans in the cake batter
- Additional fruit or other inclusions permitted in the batter
- Decorations in alignment of the theme is required: **The Four Seasons**
- Travel Cakes are to be glazed.

One (1) Travel Cake will be presented on a platter and placed on the judges tasting table. Two (2) Travel Cakes will be placed on a second platter and placed on the presentation table. The platters will be supplied by Skills/Compétences Canada.

MODULE C – PLATED DESSERTS

Must be presented between 2:50 - 3:00 pm

The Theme of Competition must be represented in the overall decoration of the plated dessert.

- Competitors will be required to make 6 identical plated desserts, 2 for presentation, 4 for the judges tasting.
- A caramel chocolate tart will be the main component and contain a minimum of 3 textures.
- A minimum of three additional elements on the plate must be presented. A sauce, a crunchy element, a soft element are additional options but not limited to these. One of the elements must be a tempered chocolate decoration, the temper must be visible to the judges.
- Decoration must be in alignment with the theme: The Four Seasons
- At orientation the 1 mystery ingredient will be revealed, and flavour of the mystery ingredient must be clearly tasted.

- All 6 plated desserts will be presented on a 10" round plate. 4 plated desserts will be presented at the judges tasting table. Two plated dessert to remain at the competitor's presentation table. The 10" round plates will be supplied by Skills Canada.

MODULE D – CHOCOLATE SHOWPIECE

Must be presented between 4:20 - 4:30 pm

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: The Four Seasons
- Competitor are to produce a presentation piece using chocolate and chocolate products.
- A height between 19.1/2" to 29.5" 50 to 75 cm and a maximum width of 14.5" or 37cm.
- A minimum of 4 techniques must be represented in the showpiece. They may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting
 - Modeling Chocolate
 - Carving
 - Piping
 - Cutting
- The showpiece must reflect the theme.
- A use of cocoa butter colors and spraying is permitted.
- A minimum of 50% of the showpiece must have all three visible tempered chocolates: white chocolate, milk chocolate and dark chocolate.
- No internal supports are allowed.
- Each competitor will be provided with 5kg Dark Chocolate, 2kg Milk Chocolate and 2kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a round base supplied by Skills/Compétences Canada. Competitors may assemble their showpiece on their presentation table.

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. Competitors must list all quantities 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 POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	20
Travel Cakes	25
Plated Desserts	25
Chocolate Showpiece	30
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

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
Workplace set up & efficiency	J
Cleanliness and organization of workstation	J
Workstation fridge and sink clean at end time	J
Effective use of ingredients-waste	J
Organization of tools and equipment	J
Correct sanitation displayed	J
Correct food handling	J
Hygiene and cleanliness of workstation	J
Cleanliness of uniform throughout	J
Workplace safety hazards	J

B-Travel Cake	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Dimensions	M
Glazed	M
Nut Inclusion	M
Theme	M
Only Vegan Ingredients in All Formulations	M
Overall Taste	J
Overall Texture	J
Bake/Doneness	J
Glazing	J
Creativity	J
Overall Impression	J

C - Plated Desserts	Measurement/Judgement
Presentation Time	M
Quantity	M
Theme	M
Tempered Chocolate Garnish	M
Three Textures for Tart	M
Minimum 3 Additional Elements	M
Mystery Ingredient Used	M
Clean Plates	J
Overall Taste	J
Mystery Ingredient Taste	J
Decoration Complexity	J
Proportion & Consistency of Desserts	J
Creativity	J
Quality of Temper	J
Level of Difficulty/Complexity of Dessert	J
Overall Impression	J

D- Chocolate Show Piece	Measurement/Judgement
Presentation Time	M
Correct Dimensions	M
Greater than 50% exposed tempered	M
4 Techniques	M
Theme	M
Only Chocolate Used	M
White, Milk, Dark Chocolate Tempered	M
Quality of Overall Temper	J
Quality of Overall Finish	J
Quality of Joints/Adhering pieces	J
Cleanliness of Showpiece	J
Showpiece Finesse/Flow	J
Level of Difficulty	J
Use of Theme	J
Overall Impression	J



NUMERACY



WRITING



CREATIVITY & INNOVATION