



TEST PROJECT
Baking
POST-SECONDARY

1 SET UP

During the 45-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 Canada/ Compétences nor 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 emptied, cleaned, and sanitized, ½ hour or 30 minutes after their competition end time.

2 COMPETITOR'S 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 metric measurements
- 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: CIRQUE DU SOLEIL

The theme “**CIRQUE DU SOLEIL**” needs to be represented in Module B, C, and D.

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 of workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – PETIT FOURS

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

Make and present the following Petit Fours:

- 12 identical petit fours
- Any shape under 2” (5.08cm) in diameter- Garnish can exceed height maximum
- Shape is free style
- Minimum of three textures
- Decoration must represent the theme CIRQUE DU SOLEIL
- Petit fours must be glazed

Six (6) Petit Fours will be presented on a platter and placed on the judges tasting table. Six (6) Petit Fours will be placed on a second platter and placed on the presentation table. The platters will be supplied by Skills Canada.

MODULE C – PLATED DESSERTS

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

- The Theme of Competition, CIRQUE DU SOLEIL, 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 judge’s tasting table.
- A minimum of 6 elements on the plate must be presented. Examples are 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.
- A maple flavour must be included in the plated dessert.
- At orientation, competitors will be given a list of three mystery ingredients. The competitor must select one of the mystery ingredients to incorporate into their plated dessert. A form will be provided at orientation to each competitor. This form must be returned and placed on their presentation table during set-up, describing how the mystery ingredient will be incorporated into the plated dessert.
- Chocolate garnish reflects the theme: **CIRQUE DU SOLEIL**

- All 6 plated desserts will be presented on six (6) 10" round plates. 4 plated desserts will be presented at the judges tasting table. Two plated desserts to remain at the competitor's presentation table. The 10" round plates will be supplied by Skills Canada.
- All transfer sheets must be created on site.

MODULE D - SUGAR SHOWPIECE

Must be presented at 4:20 – 4:30 pm

Theme of competition must be represented in the overall design of the Sugar Presentation Piece. The theme: CIRQUE DU SOLEIL

Each competitor must prepare a Sugar Showpiece with a maximum height of 75 cm 29.5" and a maximum width of 37cm or 14.5".

The competitor must demonstrate, at minimum, the following skills:

- Casting
- Pulling
- Blown

The use of an airbrush, lustre dust or metallic powders are allowed as an accent. Pastillage may be used as an accent but must not exceed 40% of the overall sugar showpiece.

A maximum of 3kg of Isomalt will be provided to each competitor.

The Showpiece will be presented on a base supplied by Skills Canada. Competitors may assemble their showpiece on their presentation table or workstation.

7 INGREDIENT ORDER

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by May 13, 2024.** The order sheet will come from the ingredient list provided by Skills Canada. The competitor must use the actual ingredient list and input their quantities directly on the form. Competitors must list all quantities in metric.

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 emailed directly to: christianrasoanaivo@csmv.qc.ca

8 POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	25
Petit Fours	25
Plated Desserts	25
Sugar Showpiece	25
Total Marks	100

Judgement Marks	
Performance below industry standards to any extent, including a non attempt.	0
Performance meets industry standards.	1
Performance meets industry standard and surpasses that standard to some extent	2
Excellent or outstanding performance relative to industry's expectations	3



9 Marking Scheme

2024 Post-Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement	C - Plated Desserts	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Quantity	M
Portfolio - Elements Required	M	Theme	M
Uniform	M	Tempered Chocolate Garnish	M
Tool Box Size	M	Six Textures	M
Workstation Clean and Vacated on Time	M	Maple Flavour Present	M
Workplace Set Up & Efficiency	J	Mystery Ingredient Used	M
Cleanliness and Organization of Workstation at Lunch	J	Clean Plates	J
Workstation Fridge and Sink Clean at End Time	J	Overall Taste	J
Effective Use of Ingredients-Waste	J	Mystery Ingredient Taste	J
Organization of Tools and Equipment	J	Decoration Complexity	J
Correct Sanitation Displayed	J	Proportion & Consistency of Desserts	J
Correct Food Handling	J	Creativity	J
Hygiene and Cleanliness of Workstation	J	Quality of Chocolate Temper	J
Cleanliness of Uniform Throughout	J	Level of Difficulty/Complexity of Dessert	J
Workplace Safety Hazards	J	Overall Impression	J
Petit Fours	Measurement/Judgement	D- Sugar Show Piece	Measurement/Judgement
Presentation Time	M	Presentation Time	M
Required Quantity	M	Correct Dimensions	M
Dimensions	M	Maximum 40% Pastillage Present	M
Glazed	M	Minimum of 3 Techniques	M
Minimum Three Textures	M	Theme	M
Theme	M	Overall Shine of Components	J
Overall Taste Balance	J	Clean Connection Points and Sugar Hair	J
Overall Texture Balance	J	Showpiece Finesse/Flow	J
Quality of Glazing	J	Degree of Difficulty	J
Creativity of Petit Fours Components	J	Use of Theme	J
Petit Four Bake Quality	J	Overall Impression	J
Degree of Creativity in the Theme	J		
Overall Impression	J		