



TEST PROJECT
Baking
SECONDARY

During the 30-minute set up time, competitors may organize all of their equipment and smallwares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, smallwares 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/Compétences Canada nor Skills/Compétences 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 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 D,E.

6 MODULES

6.1 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

6.2 MODULE B – PIPED AMARETTI

Must be presented between 11:50 am – 12:00 am

Competitors are required to produce the following:

- 24 identical pipe amaretti cookies
- Maximum 1” inch (2.54 cm) diameter baked.
- Cookies must be round in shape and piped with a round tip
- Cookies must be identical in size, shape and appearance.
- Two platters will be supplied by Skills Canada/Competences. 12 cookies will be presented on each platter. One platter will be presented on the competitor’s presentation table and the second on the judge’s tasting table.

6.3 MODULE C – BREAD OF THE WORLD – KUGELHOPF

Must be presented between 2:50 – 3:00 p.m.

- Each Competitor is required to make:
- Two Identical Kugelhopf.
- Baked in a bundt pan.
- Loaves must egg washed.
- 350 – 450g baked.
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferments: Poolish, sponge, biga, levain
- Must use a yeasted rich dough formula.
- Must contain almonds, raisins, dried fruit.
- Must be glazed with a water/flat icing.

Two platters will be supplied by Skills Canada/Competences. One (1) loaf will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.

6.4 MODULE D – RELIGIEUSE – CHOUX PASTE

Must be presented between 3:50 – 4:00 p.m. ⁸

Produce ten (10) identical of each, of equal proportions.

- Round in shape.
- Finished base dimensions: 2 - 2 ½" Baked base layer
- Must have two stacked layers of choux paste
- Filling must be a pastry cream-based filling
- Bottom and top choux should be connected with an icing of choice
- Garnish is in line with the theme: **CIRQUE DU SOLEIL**

Five (5) will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by Skills/Compétences Canada

6.5 MODULE E – THEMED DECORATED CAKE

Must be presented at 4:20 – 4:30 p.m.

Theme of Cake: CIRQUE DE SOLEIL

Competitors are required to design the decoration of the cake to visibly reflect the theme.

- Bake **8” or 21 cm** round high ratio cakes. The cakes must be baked in the competition and cut into layers during the competition time.
- First cake – 8” round diameter - 8” – 9” high and will be filled, iced and decorated for display.
- A second round cake 4” diameter x 3 - 4” high will be filled and iced to be tasted by the judges, no decoration is required.
- Competitor’s choice of buttercream icing.
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 9” (10.8cm) (other decoration may be added on top of this).
- Simple syrup spraying or soaking of cut layers is required.
- The sides must be iced smooth with buttercream, but decorations can be added to the sides covering no more than 50% of the sides of the cake. Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: Cirque du Soleil. Decorations can be freestyle and be reflective of the theme.

The decorated cake will be presented on a 10” cake board. The 4” cake will be presented on a 6” cake board. A slice of cake from the non decorated cake, 1/8th of the cake, will be presented on a 6” round dinner plate on the presentation table. The cake boards and dinner plate will be supplied by Skills/Compétences Canada.

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. 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 emailed directly to: christian.rasoanaivo@csmv.qc.ca

8 Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	20
Amaretti Cookies	20
Bread of the World – Kugelhopf	20
Religieuse – Choux Paste	20
Modern Decorated Theme Cake	20
Total Marks	100
Judgement Marks	
Performance below industry standard 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



2024 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 - Amaretti Cookie	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Round Tip	M
Required Diameter 1"	M
Textured Surface	M
Uniformity	J
Bake Doneness	J
Cookie Texture	J
Cookie Flavour/Taste	J
Overall Impression	J

C - Religieuse	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Dimensions	M
Visible Theme	M
Pastry Cream Used	M
Collar Visible	M
Craquelin Present	M
Top and Bottom Proportionate	M
Choux has to be stacked	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
Pastry Cream - Texture	J
Pastry Cream Flavour/Taste	J
Overall Flavour/Taste	J
Use of Theme	J
Overall Impression	J

D - Bread of the World - Kugelhopf	Measurement/Judgement
Presentation Time	M
Required Weight 350-450 g	M
Required Quantity	M
Correct Overall Formulation	M
Raisins,Almonds, Dried Fruit are Present	M
Inclusions well Distributed	M
Correct Shape	M
Taste/Flavour	J
Uniformity of Shape	J
Correct Glaze Used	J
Correct Proofing	J
Uniformity of Topping	J
Baking/Doneness	J
Overall Impression	J

E-Modern Decorated Theme Cake	Measurement/Judgement
Presentation Time	M
Cakes Bakes on Site	M
Tasting Cake Presented 4" x 3 - 4" H	M
Are Cake Layers Present	M
Required Weight of Cake	M
Correct Dimensions 8 - 9" H Iced	M
Icing - Swiss/Italian Buttercream	M
Does Buttercream Cover Cake	M
Simple Syrup Soaking on Layers	M
Side Garnish 50% or Less	M
Tasting Cake is Iced	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
Originality	J
Use of Theme	J
Overall Impression	J