



CONTEST DESCRIPTION

Cooking

SECONDARY / POST-SECONDARY

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1 THE SKILLS FOR SUCCESS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY

In response to the evolving labour market and changing skill needs, the Government of Canada has launched the new Skills for Success (*former Essential Skills*) model defining nine key skills needed by Canadians to participate in work, in education and training, and in modern society more broadly. SCC is currently working with Employment and Social Development Canada (ESDC) to bring awareness of the importance of these skills that are crucial for success in Trade and Technology careers. Part of this ongoing initiative requires the integration and identification of the Skills for Success in contest descriptions, projects, and project documents. The next phase and very important aspect of our Skills for Success (SfS) initiative is to provide a *Skills Report Card* to each competitor at the Skills Canada National Competition. The purpose of the report card is to inform the competitor about their current level of nine identified Skills for Success based on their competition scores. With this knowledge, the competitor will be made aware which skill may require improvement. Full implementation is expected in the next Skills Canada National Competition. The following 9 skills have been identified and validated as key skills for success for the workplace in the legend below:

¹Numeracy, ²Communication, ³Collaboration, ⁴Adaptability, ⁵Reading, ⁶Writing, ⁷Problem Solving, ⁸Creativity and Innovation, ⁹Digital

These Skills for Success have been identified in section 2.3 and/or 3.2 (to be completed by SCC) of your Contest Description and if applicable, in your Project and supporting documents.

2 CONTEST INTRODUCTION

2.1 Description of the associated work role(s) or occupation(s)

https://www.skillscompetencescanada.com/en/skill_area/cooking/

2.2 Purpose of the Challenge

Evaluating professional culinary skills of competitors by having them cook hot and cold dishes in accordance with established trade rules and standards. Showcasing the trade of cook through competition allows the public a snapshot into the trade of cook while demonstrating new culinary trends and techniques.

2.3 Duration of contest

Secondary – 1 day contest only

- **Day 1** – 8.5 hours of total competition time (8:30 am to 5:00 pm). Station setup, culinary math and menu writing – 30 minutes, cooking time – 6.5 hours, + 1 hour for Lunch (12:00 pm – 1:00 pm), 30 minutes clean up.

Post-Secondary – 2 day contest

- **Day 1** – 3 hours for culinary math, & menu writing. Lunch – 12:00 pm – 1:00 pm
- **Day 2** – 8.5 hours of competition time (8:30 am – 5:00 pm) 30 minutes set up, cooking time - 6.5 hours, + 1 hour for lunch (12:00 pm – 1:00 pm), 30 minutes clean up.

2.4 Skills and Knowledge to be tested.

Secondary:

- Day 1 - Module 1: Competencies, Culinary Math Exercise, and Mise en Place for module 2 ^{1, 2, 3, 4, 5, 6, 9}
- Day 1 - Module 2: Three (3) Course Menu (Appetizer, Main Course & Dessert) ^{7, 8}

Post-Secondary:

- Day 1 - Module 1: Culinary Math Exercise, Menu Writing ^{1, 2, 3, 4, 5, 6, 9}
- Day 2 - Module 2: Competencies, Pressure Test ^{4, 7}
- Day 2 - Module 3: Three (3) Course Menu (Appetizer, Main Course & Dessert) ^{7, 8}

3 CONTEST DESCRIPTION

3.1 List of documents produced and timeline for when competitors have access to the documents on the Skills/Compétences Canada website.

DOCUMENT	DATE OF DISTRIBUTION
Project	November 2023
Menu Template Document	November 2023
Common Food Table	November 2023
Sous Vide CCP Log	November 2023
Appendix	November 2023

3.2 Tasks that may be performed during the contest.

(Please see 2.4.)

4 EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and material provided by Skills/Compétences Canada

- All food for the contest
- Electric stove with an oven (4 ceramic burners)
- One electrical outlet per workstation with GFI (2 plugins)
- Two each 6-foot worktable
- Display area for finished plates
- Refrigerator
- Shared freezer
- Sink with hot and cold water
- One rolling rack per station
- Baking sheets - full - four per station
- Baking sheets - ½ - eight per station
- Cutting Board: Each station will have one (1) Profboard Pro-Series 270 cutting boards (32.5 cm x 53 cm (12.5" x 20")) Please see "Appendix #1 – Profboard Cutting Board" for the full list of HACCP coloured sheets provided.
- AMT pots & pans; each station will be equipped with pots, pans, and silicone tools designed for these pots. Please see "Appendix #2 – AMT Pots & Pans" for the full list of what is provided.
- Garbage, Recycling and Organics/Compost bins, container will be provided for waste.
- All sanitizing equipment (spray bottle, dish soap, hand soap, sanitizer)
- Cleaning supplies – Nylon scour pads, paper towels and shop towels

Shared items between all competitors:

- Counter-top stand mixer (bowl, whip, paddle, dough hook)
- Microwave
- Food processor with bowl and cutter blade
- Kitchen blender
- Spice grinder
- Torch (*propane or butane*)
- Vacuum sealer with cryovac bags, small, medium and large
- Cartridges (for ISI whipper)
- Plastic-wrap
- Aluminum foil
- Butcher's twine
- Cheesecloth
- Re-sealable bags
- Parchment paper
- Reusable Deli Containers – 250 ml, 500 ml, 1000 ml with lids (*12 each per competitor, more available upon request*).

Note: Shared equipment must be used, cleaned, and returned as soon as possible for use by other competitors. Items that are designated as shared equipment must be used if required (**no substitutes of personal equipment**). All service ware (china) will be provided by the committee. Please see test project for details.

COMPETITORS WILL BE REQUIRED TO USE THE MATERIAL AND EQUIPMENT PROVIDED BY SCC. ALL OTHER MATERIAL AND EQUIPMENT WILL BE REMOVED FROM THE SKILL AREA.

4.2 Equipment and material provided by the competitor.

Competitors may bring any tool and/or equipment that is **not** provided on the shared equipment list (any competitor bringing “shared equipment items” to the contest site will have their equipment removed from the contest site). Examples of equipment that may be required are:

- Knives
- Ladles
- ISI whipper
- Whips
- Spatulas
- Piping bag and tips
- Rolling pin
- Pots and pans
- Bowls
- Strainer
- Scale
- Timer
- Thermometer
- Kitchen towels and dishtowels, side/oven towels
- Recipes and reference books.
- CSA approved extension cord and/or power bar that must be properly secured to meet health and safety requirements.

All equipment should be marked clearly for easy identification.

Note: Cell phones, tablets, and communication devices are not permit on the contest floor and cannot be used as timers, calculators or communication devices.

Domestic electric stoves will be used on contest site. Please ensure that trays and pans that will fit into the domestic oven; interior height - 19 3/4” width - 24 3/8” depth – 19 1/8”.

No outside sanitizing products may be brought onto the contest site. Any concerns must be directed to the competition chair prior to the competition.

Any competitor that will be using deep fat frying as part of their project must follow the following Safety Guidelines:

- A thermostatically controlled self-contained deep fat fryer
- A heavy pot (with lid) and a dedicated deep fat frying thermometer that is attached to the pot.

It is not permitted to bring any foodstuffs into the contest, including colouring agents, transfer sheets, wood for smoking, canned oil sprays, dry ice, liquid nitrogen or any other consumable products. **Only the food provided can be used (no substitutions permitted).**

Outside service wear, like skewers, shot glasses, ramekins etc. are not permitted for presentation on the judged plates. It is the competitor's responsibility to ensure that all items used during food preparation are made with food grade material. Items such as black ABS drainpipe, 3D printed molds, etc. are not food safe and therefore not permitted. The NTC reserves the right to inspect materials and prohibit its use.

All equipment that is needed for the module must be unpacked and stored on the bottom **half of the Rack n' Roll** provided. The top half can be used for Mise en place. Totes must be stored in the equipment storage area. Totes are not accessible during the modules. Any equipment that is not on the station at the start of the competition will not be allowed onto the contest site. Once in the contest area no equipment may be added.

Secondary - Competitors are **not allowed the use of any electrical equipment (battery or power operated)** that is not present in the shared equipment list. The NTC will be inspecting workstations and kits; any additional electrical equipment will be removed the contest site. Thermometers, scales and timers are exempt from the power equipment stipulation.

Post-Secondary - Competitors are **limited to 1 piece of electrical equipment (battery or power operated)** for the **entire duration of the contest** (not present in the shared equipment list). The NTC will be inspecting workstations and kits; any additional items will be removed the contest site. **Choose your equipment wisely!** Thermometer, scale and timer are exempt from the 1 piece of power equipment stipulation above.

Use of Precision Controlled Equipment:

This contest is intended to showcase the comprehensive skillsets necessary to be a professional cook. Competitors demonstrate this by preparing dishes that display diverse techniques and cooking methods. Precision temperature-controlled equipment (any equipment capable of controlling temperature to a high degree of

accuracy will be considered as precision e.g., Immersion Circulators, Thermal Mixers) must be limited to no more than one application during the two-day contest.

Persons using Sous Vide techniques in their cooking must complete a Sous Vide CCP Log (Appendix with log sheet and reference document will be posted to the Skills Canada website under competition documents).

4.2.1 Toolboxes Guidelines

One of the objectives of SCC is the sustainability of the Competition. As a result, the toolboxes brought by Competitors will be restricted to the following maximum specifications.

The Competitor toolbox must not exceed 0.6 meters³ in volume. It can be multiple toolboxes, but the total of all toolboxes must not exceed the maximum volume indicated.

4.2.2 Uniform

Required clothing provided by the competitor.

- Non-slip, closed toe, closed heel, water and oil resistant shoes (non-permeable)
 - Plain black professional chef trousers. No jeans, no leggings
 - Double breasted, white chef jacket
 - White Apron
 - Professional chefs hat (no baseball caps!)
 - Side towels/oven cloths
- Uniforms can have embroidery to identify the competitor, province or sponsors, but it must be done professionally and in good taste.
 - It is important that competitors present a professional image and appearance throughout the contest, competitors are required to maintain their grooming and uniform to professional standards in a manner that is neat and meets or exceed sanitation and safety guidelines.
 - **Secondary** - Competitors need a uniform for 1 working day.
 - **Post-Secondary** - Competitors need uniforms for 2 working days.
 - Hands must be washed; nails must be trimmed, clean and free of polish while working with food. **False nails are not permitted in the contest area.**
 - Hair must be restrained during the competition.
 - Beards must be neat and trimmed or restrained with a beard net.
 - Any article of jewelry that poses a hazard through risk of detachment, or cross-contamination through food contact will be required to be removed prior to entry into the contest area.

- In the event of non-removable jewelry such as semi-permanent body piercings, etc., it must be evaluated for safety/sanitation compliance by the National Technical Committee (NTC), and resolution may be directed at that time.
- The NTC's resolution is final, and non-compliance will result in point deductions or removal from the contest.

5 HEALTH AND SAFETY

5.1 Safety program

SCC has implemented a comprehensive safety program as health and safety is an integral part of our competitions. Our safety program includes guidelines and procedures to make the work environment in each skill area safer.

5.1.1 Safety manual

As part of our program a safety manual has been created to monitor and document health and safety within each skill area. It includes a definite plan of action designed to prevent accidents. The safety manual will be provided for every skill and these instructions must be followed and respected by all participants and officials at the SCNC.

5.1.2 Safety workshop

During orientation, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition. Any Competitor breaking any health, safety, and environmental rules, may be required to undertake a second safety workshop, this will not affect the Competitor's competition time.

5.2 List of required personal protective equipment (PPE) provided by Skills/Compétences Canada

See "required clothing provided by the competitor" under section 4.3 for PPE requirements.

Note: Competitors who do not have the required protective equipment will not be allowed to participate in the competition.

6 ASSESSMENT

6.1 Point breakdown

Note: This list is subject to change.

TASKS	/100
Safety and Sanitation	15
Organization & Product Utilization the contest project	12
Preparation and Technical Skill	25
Presentation	14
Taste and Required Menu Components	34

7 CONTEST SPECIFIC RULES

Contest specific rules cannot contradict or take priority over the Competition Rules. They do provide specific details and clarity in areas that may vary from contest to contest. Any additional contest rules will be reviewed during the competitor orientation.

TOPIC/TASK	CONTEST SPECIFIC RULE
Recipes Usage	Competitors are free to bring recipes that display ingredients and amounts only. Competitors cannot have procedures and/or directions at their stations.
Common-Table	<p>Food items that are available to carry out the test project will include all necessary proteins, dairy and produce items. Common dry goods, herbs, alcohols, spices, and stocks will also be available. Common table items will be specifically outlined in the common table document.</p> <p>The National Technical Committee reserves the right to change or limit food items <u>without notice</u>, depending on availability and quality. You will be marked accordingly for over-use, or waste of products. ONLY the foods provided by Skills Canada are permitted for use. Absolutely no outside food products are to be brought into the contest.</p>
Menu and Work plan Submission	<p>Competitors must write and submit two (2) copies of menus, and menu elements for each day of the competition. These documents must be hand written from memory.</p> <p>Competitors must use the menu, and menu element templates provided, using appropriate terminology and descriptors of the cooking methods and the ingredients used.</p> <p>Competitors must have two (2) copies of a workplan at their station – one for use by the competitor and one for use by judges.</p> <p>Do <u>not</u> include your name or your province/territory on the menu.</p> <p>Cooking methodologies used throughout the contest must follow those prescribed in the Test Project.</p>
Professional Conduct	<p>It is the primary intent of the NTC to provide a fair, equitable and transparent contest.</p> <p>Therefore, during the contest, all, and any communication between candidates and persons</p>

	<p>outside the site are not permitted. This includes verbal, non-verbal, written and electronic forms of communication.</p> <p>All use of personal electronic devices (cell phones, tablets, laptops, smart watches, earphones are prohibited.</p> <p>Any competitor engaging in these activities will be penalized. Penalties will be administered by the NTC, and can range from point deduction, up to full disqualification from the contest.</p> <p>If a candidate must leave the site, an NTC member must be advised prior to leaving the contest site</p>
Sustainability	<p>Handling of recycling, organic waste and garbage will be discussed at orientation and follow the guidelines set out by the host city.</p> <p>Competitors will be judged on their usage of power and water during the competition, set-up and clean up. Points will be deducted if the competitors are being wasteful in their use of power and/or water</p>

8 ADDITIONAL INFORMATION

8.1 Interpreter

If a competitor requires the help of an interpreter once onsite during the competition, the Skills/Compétences Canada Provincial/Territorial offices must advise Skills/Compétences Canada National Secretariat a minimum of 1 month prior to the competition or this service may not be guaranteed.

8.2 Ties

- Tiebreaker #1: The competitor with the highest score in Taste and Required Menu Components will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in Prep & Technical Skills will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in Presentation will be declared the winner.

8.3 Test Project change at the Competition

Where the Test Project has been circulated to Competitors in advance, NTC shall change a maximum of 30% of the work content. Please refer to the Competition Rules.

8.4 Competition rules

Refer to the competition rules of the Skills Canada National Competition which can be found on our website.

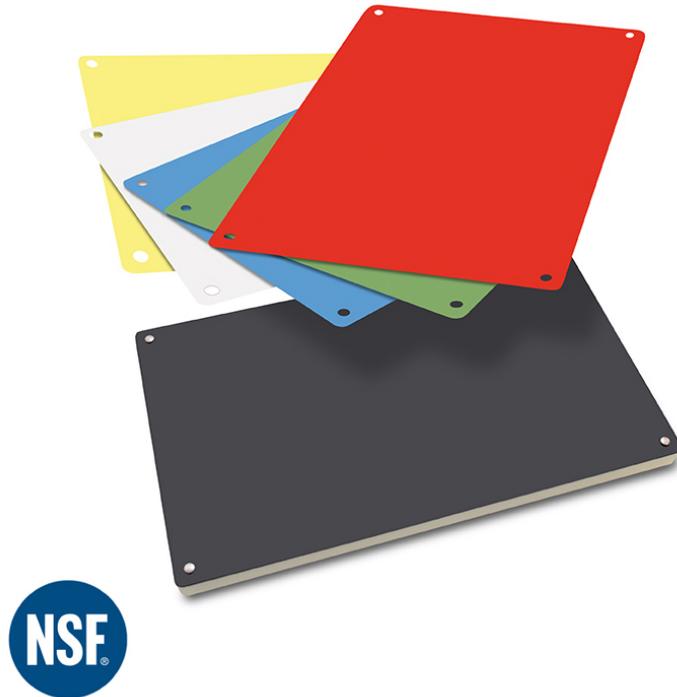
9 NATIONAL TECHNICAL COMMITTEE MEMBERS

MEMBER ORGANIZATION	NAME
Newfoundland and Labrador	Danial Flight
Prince Edward Island	Andrew Nicholson
Nova Scotia	Barry Mooney
New Brunswick	Darren Dorcas
Quebec	TBA
Ontario	Steve Benns - Chair
Manitoba	Curtis Bayne - Co - Chair
Saskatchewan	Curtis Hack
Nunavut	TBA
Northwest Territories	Travis Stewart
Yukon	Ryan Cumming
Alberta	Garnett Schoettler
British Columbia	Phillip Lie

Contact the Skills/Compétences Canada national secretariat for any questions or concerns: Nathalie Maisonneuve (nathaliem@skillscanada.com).

10 APPENDICES

10.1 Appendix #1 – Profboard Cutting Board



<u>Colour</u>	<u>English</u>	<u>Français</u>
	Raw Meat	Viande crue
	Poultry	Volaille
	Fish	Poisson
	Vegetables	Légumes
	Dairy	Produit Laitier
	Serving	Portion

10.2 Appendix #2 – AMT Pots, Pans, & Tools

Item #	Quantity	Product Description	Photo
XAKUE001	1	AMT Silicone spatula	
		Spatule à oeuf en silicone AMT	
XAKUE003	2	AMT Silicone Spatula	
		Maryse en silicone AMT	
XAKUE005	1	AMT Silicone Whisk	
		Fouet en silicone AMT	
XAKUE006	2	AMT Silicone Tongs	
		Pinces en silicone AMT	
XAKUE007	1	AMT Silicone Trivet / Pot Holders	
		Dessous de plat / maniques en silicone AMT	

A528	1	AMT Frying Pan, Ø28 cm, 5 cm high	
		Poêle à frire AMT, Ø28 cm, 5 cm haut	
XA4321	1	AMT Tossing Pan, Ø32 cm, 4 cm high (Induction)	
		Poêle AMT, Ø32 cm, 4 cm haut (Induction)	
A624	1	AMT Sauteuse, Ø24 cm, 6 cm high	
		AMT Sauteuse, Ø24 cm, 6 cm haut	
A724	1	AMT Braise Pan, Ø24cm, 7cm high	
		Braisière AMT, Ø24 cm, 7 cm haut	
A828GS	1	AMT Braise Pan, Ø28 cm, 4.3 L Long handle & side handle	
		Braisière AMT, Ø28 cm, 4,3 L Poignée longue et poignée latérale	
A916	1	AMT Milk & Sauce Pot, Ø16 cm, 1.5 L	
		Casserole AMT, Ø16 cm, 1,5 L	
A1120	1	AMT Milk & Sauce Pot, Ø20 cm with two spouts	
		Casserole AMT, Ø20 cm avec deux becs verseurs	
XA1024	1	AMT Casserole, Ø24 cm, 10 cm high, 3 L	
		Rondeau AMT, Ø24 cm, 10 cm haut, 3 L	
A928	1	AMT Pot, Ø28 cm, 15 cm high, 9.5 L	
		Marmite AMT, Ø28 cm, 15 cm haut, 9,5 L	
A016	1	AMT Glass Lid, Ø16 cm	
		Couvercle en verre AMT, Ø16 cm	
A020	1	AMT Glass Lid, Ø20 cm	
		Couvercle en verre AMT, Ø20 cm	
A024	1	AMT Glass Lid, Ø24 cm	
		Couvercle en verre AMT, Ø24 cm	
XA026	1	AMT Glass Lid, Ø26 cm	
		Couvercle en verre AMT, Ø26 cm	
A028	1	AMT Glass Lid, Ø28 cm	
		Couvercle en verre AMT, Ø28 cm	