



Project

Baking

POST-SECONDARY

1 PURPOSE OF THE CHALLENGE

To measure the contestants job readiness and highlight the excellence and professionalism in the area of Baking and Pastry production.

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods including yeasted and non-yeasted products. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiencies as they must present products at specified times. During the competition the judges will be evaluating their workplace safety, sanitation, hygiene, and organization. Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?
- Do they have significant quantity of extra product?
- Did they have to re make a product a second time?

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the NTC at the end of each competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

2 DURATION OF THE CONTEST

One-Day Contest: 45 minute set-up, 7 hours contest, 1 hour lunch, 30 minutes cleaning.

Arriving at 7:30 a.m., and set up from 7:45 a.m. – 8:30 a.m.

Between 8:00 am – 8:30 am Judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time at 8:30 a.m. Competition is 8:30 am to 12:00 p.m. and 1:00 p.m. to 5:00 p.m., with lunch from 12:00 p.m. to 1:00 p.m. Clean-up is 4:30 p.m. to 5:00 p.m. Competition area must be emptied and sanitized by 5:00pm.

3 TIMETABLE

Competition Day	Set Up Time	Competition Time	Lunch	Presentation of French Pastries
A.M.	7:45 – 8:30	8:30 – 12:00	12:00 – 1:00	1:50 - 2:00
Competition Day	Presentation of Bonbons	Presentation of Entremets	Presentation of Chocolate Showpiece	Clean-Up
P.M.	2:50 - 3:00	3:50 - 4:00	4:20 - 4:30	4:30 – 5:00

4 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.

5 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 the theme in the required products
- Formulas/recipes including methods from all the products the Competitors are planning to make.
- Formulas must be given in metric measurements
- Competitors will have a coloured picture in their booklets of each of the finished products that they will be making. Pictures must be placed with the correct formula/methods in their portfolio.
- Must be an actual picture and not a sketch.

6 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.

Careful attention must be made to properly label their mise en place, and/or products.

7 THEME

The theme “**BOUNTY OF THE HARVEST**” needs to be visually represented in Module C, D, and E.

8 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. Once the products are presented on the judge's presentation table no alterations can be made (except if the competitor builds the showpiece on the presentation table).

9 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 of the competition
- 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 – FRENCH PASTRIES

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

Make and present the following French Pastries:

- 12 identical French Pastries
- 80 - 120g
- Shape is free style
- Minimum of three textures
- Must include stirred custard, eg: curd, cremeux, pastry cream
- Must include pastry component, eg: tart dough, choux, sable
- Must include either a Swiss or Italian Meringue

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

MODULE C – MOLDED CHOCOLATE BONBONS

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

The Theme of Competition, **BOUNTY OF THE HARVEST**, must be represented in a decoration of the bonbons.

- Competitors will be required to make 20 identical chocolate bonbons
- A minimum of 2 filling textures are required
- Bonbons must be identical in weight and can weigh between 10-20g
- Mold is free-choice
- Tempered dark, milk or white chocolate for the shell and base is required
- The competitor is to present 10 bonbons for tasting to be presented at the judges tasting table. 10 bonbons on a presentation plate to remain on the competitors' presentation table.

MODULE D – ENTREMETS/MOUSSE STYLE CAKE

Must be presented at 3:50 - 4:00 pm

The Theme of Competition must be represented in the overall decoration of the cake. The theme **BOUNTY OF THE HARVEST** must be visually apparent.

- Make and present the following: Two 6” diameter Entremets/Mousse Style Cakes
- The glazed cake cannot exceed 7.6 cm or 3” in height. The Decoration may exceed this.
- Both cakes must be identical in structure and glazing
- Only one cake requires decoration
- The cakes must be glazed with a shiny mirror glaze
- A minimum of three textures must be included.
- Must use either carrots, beets, or parsnips in one texture
- Garnish and decoration are free choice providing the theme is visually apparent. The theme must be in alignment with the flavour profile
- The cake to be judged must be cut in half does not have to be decorated

The cakes will be presented on 8” cake boards. The decorated cake will remain at the competitor’s presentation table. The undecorated cake will be cut in half by the competitor. From the cake cut in ½, one portion will remain on the competitor’s presentation table and other portion will be placed on the judges tasting table.

- Three 8” cake boards will be supplied by Skills/Compétences

MODULE E – 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: **BOUNTY OF THE HARVEST**
- Competitors are to produce a presentation piece using chocolate and chocolate products.
- A height between 10” to 20” (25.4 to 50.8 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 3kg Dark Chocolate, 2 kg Milk Chocolate and 1.5 kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a base supplied by Skills/Compétences Canada. Competitors may assemble their showpiece on their presentation table.

10 INGREDIENT ORDER

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by May 12, 2025.** 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:
a.k.berger@sasktel.net



11 POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	20
French Pastries	20
Chocolate Bonbons	20
Entremets Cake	20
Chocolate Showpiece	20
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

12 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	
Workplace set up and efficiency		J	
Cleanliness and Organiza5tion of workstation at Lunch		J	
Effective Use of ingredients - Waste		J	
Correct Sanitation Displayed		J	
Correct Food Handling		J	
Hygein and cleanliness of workstation		J	
Cleanliness of Uniform throughout		J	
Workplace saftett Hazards		J	

B- French Pastries		Measurement/Judgement	
Presentation Time		M	
Required Quantity		M	
Required Weight		M	
Stirred Custard Used		M	
Minimum three textures		M	
Includes a pastry component		M	
Includes a swiss or italian Meringue		M	
Theme is Present		M	
Quality of Texture 1		J	
Taste of Texture 1		J	
Quality of Texture 2		J	
Taste of Texture 2		J	
Quality of Texture 3		J	
Taste of Texture 3		J	
Overall Taste		J	
Overall Texture		J	
Degree of creativity in the Theme		J	
Overall impression		J	

C- Chocolate Bonbons		Measurement/Judgement	
Presentation Time		M	
Required Quantity		M	
Weight		M	
Tempered Exterior shell		M	
Required 2 filling textures		M	
Chocolate is tempered/visible		M	
Theme is Present		M	
Filling Texture 1		J	
Filling Flavour/Taste 1		J	
Filling Texture 2		J	
Filling Flavour/Taste 2		J	
Correct application of interior/layinger		J	
Harmony of Taste and Texture		J	
Quality of Tempur		J	
Quality of encasement of filling		J	
Overall Flavour Balance		J	
Degree of creavity in theme		J	
Overall Impression		J	

D- Entremets		Measurement/Judgement	
Presentation Time		M	
Required quantity		M	
correct dimensions/size		M	
Glazed exterior		M	
Undecorated Cake cut in Half		M	
Used either Carrot, Beets or Parsnip		M	
Theme is present		M	
One Decorated Cake		M	
Overall Texture		J	
Entremets Layering/Eveness		J	
Glazing- Quality/Finish		J	
Quality of Texture 1		J	
Taste of Texture 1		J	
Quality of Texture 2		J	
Taste of Texture 2		J	
Quality of Texture 3		J	
Taste of Texture 3		J	
Decoration- proportional		J	
Decoration - Degree of difficulty		J	
Creativity in Use of theme		J	
Overall Taste		J	
Overall Texture		J	
Overall Impression		J	

E- 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, and Dark Chocolate Temper		M	
Quality of overall Temper		J	
Technique 1 Quality		J	
Technique 2 Quality		J	
Technique 3 Quality		J	
Technique 4 Quality		J	
Quality of Overall Finish		J	
Quality of Joints/Adhereing pieces		J	
Cleanliness of Showpeice		J	
Showpeice Finnese/flow		J	
Level of difficulty		J	
Degree of creativity in theme		J	
Overall Impression		J	