



Project
Baking
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	Presentation of Macarons	Lunch	
A.M.	7:45 – 8:30	8:30 – 12:00	11:50 – 12:00	12:00 – 1:00	
Competition Day	Competition Time	Presentation of Breads	Presentation of Tartlettes	Presentation of Decorated Cake	Clean-Up
P.M.	1:00 – 4:30	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 their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, small wares, and equipment in the last 30 minutes of 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 workspace 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, by 5:00 pm.

5 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 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 Competitor are planning to make

- Formulas must be given in metric measurements.
- Competitors to have a colored picture in their booklets of each of the finished products that they will be making. Pictures must be placed with the correct formula/method 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 represented in Module D with respect to the Decorated Cake.

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.

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 – COOKIE PRODUCTION: FRENCH MACARONS

Must be presented between 11:50 -12:00 p.m.

Competitors are required to produce the following:

- 20 filled macarons cookies
- Filling of choice
- Should be identical in size and weight.
- Baked & filled weight between 25g to 30g
- Macarons must be presented on a platter on the presentation table.

Ten (10) macarons must 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

MODULE C– BREAD OF THE WORLD: BRAIDED CHALLAH (Example on page 10)

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

- Two Identical Braided Challah Loaves
 - Loaves must be egg washed.
- 400 – 475g baked
 - Four (4) strands
- Must use the provided rich dough formula. Refer to attached formula.

Two loaves 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.

MODULE D – FRUIT TARTLETTES

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

- Twelve (12) identical tartlets.
 - 3-3.5" diameter (7.6 – 8.9 cm).
 - The tart dough needs to be baked in a ring mold. (fluted or non fluted)
 - The dough must be a sweet dough.
 - The tartlets must be filled with a pastry cream filling topped with an assortment of fresh fruits and then, glazed.

Six (6) tartlets must 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

MODULE E – DECORATED CAKE

Must be presented at 4:20 – 4:30 p.m.

Theme of Cake: BOUNTY OF THE HARVEST

- Competitor will make 2x8" (21cm) round sponge cakes each cake will be cut into 2, 1-inch thickness layers to create a final cake with a total of 4, 1-inch even layers.
- Swiss or Italian buttercream to be made on site
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 6.5" (16.5cm); other decoration may exceed.
- The sides must be iced smooth with buttercream, decorations can be added to the sides covering no more than 50% of the sides of the cake
- Each layer must be soaked with simple syrup
- Inscription to read: Skills Canada
- Inscription to be done using chocolate only
- Cake is required to be decorated; competitors may choose style of decoration to demonstrate their skills, respecting the **Theme: BOUNTY OF THE HARVEST**
- A slice of cake, 1/8th of the cake, will be presented on a round dinner plate provided by the competitor on the presentation table. The remaining cake will be presented on a 10" cake board, the cake board will be supplied by Skills Canada.

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
Filled Macarons	20
Bread of the World: Challah (braided - 4 strand)	20
Fruit Tartlets	20
Decorated Cake	20
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

12 Marking Scheme

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

2025 Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio -Elements Required	M
Uniform	M
Shoes	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 - French Macarons	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Plain Tip	M
Required Baked and Filled Weight	M
Bake Doneness	J
Cookie Texture	J
Filling Texture	J
Overall Flavour/Taste	J
Overall Impression	J

C - Bread of the World	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Weight	M
Braided: 4-Strand	M
Rich Dough Formula	M
Egg Washed	M
Correct Proofing	J
Uniformity of Shape	J
Bake Quality/ Doneness	J
Flavour/Taste	J
Texture/Gluten Structure	J
Overall Texture	J

D - Fruit Tartlets	Measurement/Judgement
Presentation Time	M
Required Dimensions of Tartlets	M
Required Quantity	M
Sweet Dough is Used	M
Baked in a Ring or Fluted Mold	M
Pastry Cream is Used	M
Assortment of Fruits	M
Product is Glazed	M
Taste/Flavour	J
Uniformity of Shape	J
Quality of Pastry Cream	J
Quality of Glaze	J
Proper Technique of Fruit Preparation	J
Baking Quality of Sweet Dough	J
Overall Impression	J

E- Decorated Cake	Measurement/Judgement
Presentation Time	M
2 x 8" Sponge Cakes Baked On Site	M
There is 4x1 inch Thick Layers	M
Correct Height of Iced Cake	M
Icing - Swiss/Italian Buttercream	M
Filling Made on Site	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Plated Slice	M
Chocolate Inscription	M
Theme	M
Cake Taste	J
Cake Texture	J
Cake Layering/Evenness	J
Buttercream Icing Application Skill	J
Buttercream Taste/Flavour	J
Buttercream Texture and Consistency	J
Filling Application Skill	J
Filling Taste	J
Filling Texture and Consistency	J
Quality of Decoration	J
Quality of Chocolate Inscription	J
Use of Theme	J
Level of Difficulty	J
Overall Impression	J

13 Braided Bread II (*Challah*): Sponge Method

Example:

Yield: 2 braided breads

Ingredients	Baker's %	Grams
Sponge		
Bread flour	100	143
Water (30°C)	60	90
Yeast, instant	11	6
Final Dough		
Bread flour	100	428
Sugar	15	65
Salt	2	10
Honey	8	35
Water (25°C)	6	25
Eggs	29	125
Egg yolks	10	40
Vegetable oil	12	50
Total Weight		1017

Method of Preparation:

Sponge Method:

Prepare sponge and allow sponge to double in size. Then proceed with straight dough method below.

Straight Dough method with Intensive Mixing Technique

- Place all ingredients, including sponge, in a mixer bowl fitted with the dough attachment.
 - Mix on low speed for 3-4 minutes
 - Stop mixer and switch to second speed and mix for 8-15 minutes. Check “window” test for full gluten development.
- Remove dough from mixer and bulk fermentation for 45 minutes. Cover dough well with plastic cover.
- Divide into 2 units and divide each of these further into the weights according to the number of strands.

4. Round and rest for 15 minutes on table. Cover well with plastic cover.
5. Then roll each piece of dough to ~14"-16" with the ends tapered.
6. Braid according to 4 strands.
7. Place braided breads on a parchment lined baking tray.
8. Proof in proofer.
9. Bake at 175°C until golden brown. Be careful not to bake it too dark. Approximately 30-40 minutes.



READING



NUMERACY



PROBLEM SOLVING