



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 efficiency 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 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 are essential.

2 DURATION OF THE CONTEST

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

3 TIMETABLE

| Competition Day | Arrival | Set Up Time | Competition Time | Lunch | |
|-----------------|------------------|--------------------------------|------------------------|--------------------------------|-------------|
| A.M. | 8:00 | 8:30 – 9:00 | 9:00 – 12:30 | 12:30 – 1:30 | |
| Competition Day | Competition Time | Presentation of Napoleon Slice | Presentation of Breads | Presentation of Decorated Cake | Clean-Up |
| P.M. | 1:30 – 5:00 | 2:20 - 2:30 | 3:20 - 3:30 | 4:50 - 5:00 | 5:00 – 5:30 |

4 SET UP

During the 30-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 decision by NTC members on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor 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 $\frac{1}{2}$ hour or 30 minutes after their competition end time, by 5:00 pm. If clean-up is not completed by 5:00pm, one assistant will be permitted to enter the competition area and assist with the final clean up.

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 grams.
- 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 “**Niagara Flora**” 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 – NAPOLEON SLICES

Must be presented between 2:20 – 2:30 p.m.

- Eight (8) NAPOLEON SLICES; unbaked puff dough provided
- The puff dough needs to be docked and baked.
- 3 layers of puff dough
- 2 layers of filling
- Filled with diplomat cream

- Glaze with white fondant icing and apply feather technique using contrasting colors of your choice.
- Each piece must be identical in size
- 3 inches x 1.5 inches, cut evenly

Eight (8) pieces of Napoleon Slices must be presented, 4 on each platter. Both platters will be presented on the competitor's presentation table. Two platters will be supplied by Skills/Compétences Canada

MODULE C– BREAD OF THE WORLD: CHOCOLATE BABKA

Must be presented between 3:20 – 3:30 p.m.

- Two Identical CHOCOLATE BABKA Loaves
- 500g- 650g baked weight
- Competitors have the option to use the provided rich dough formula or use their own rich dough formula. Please refer to attached formula if you choose to use it
- 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
- Baked in a loaf pan or baked free form
- Must apply apricot glaze after baking

Two loaves will be presented on each of the two platters; they will be presented on the competitor's presentation table. Two platters will be supplied by Skills/Compétences Canada.

The following recipes make 2 babka loaves.

| Ingredients | Quantity | Method |
|---|---|---|
| Sponge Bread Flour Butter, cold Milk (35°C) Instant Yeast | 200 g 63 g 150 g 3 g | 1. Combine ingredients for the sponge using a dough hook for 4 minutes at 1 st speed. 2. Cover & ferment for 30 minutes to 1 hour depending upon your production plan. |
| Brioche Dough Bread Flour Butter, cold Eggs Instant Yeast Salt Sugar | 215 g 155 g 165 g 7 g 8 g 63 g | 1. Combine eggs, yeast, salt & half the sugar with the sponge & mix to break up with a dough hook for 1 minute. 2. Add flour and mix on slow speed for 5 minutes. 3. Increase to medium speed for 8 minutes until gluten development is formed. |

| | | |
|---------------------------|-------|---|
| | | <p>4. Add the remaining half of the sugar and continue to mix at medium speed for 3 minutes until fully incorporated. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the sugar.</p> <p>5. Add cold butter in 3 additions. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the butter.</p> <p>6. Wrap dough and bulk ferment for 1 hour.</p> <p>7. Retard the dough for an additional hour before shaping for ease of handling.</p> |
| Nutella | 300 g | <p>Assembly:</p> <p>1. Prepare 2x 8" cake rings with pan spray and place a 3" ring mold in the center on a parchment lined sheet pan or use 2 x loaf pans with pan spray that fit the size of each dough. This dough can also be baked as free form loaves.</p> <p>2. Divide the dough in half and work with one piece while the other remains in the fridge.</p> <p>3. Roll the dough into an 8" x 20" rectangle.</p> <p>4. Spread half of the Nutella evenly over the dough and roll into a log.</p> <p>5. Freeze the dough for 10 minutes while you assemble your second dough and freeze.</p> <p>6. Cut the semi frozen log lengthwise down the center.</p> <p>7. Twist the 2 pieces of dough with the layers of the inside showing.</p> <p>8. Place in prepared 8" cake ring and seal the ends.</p> <p>9. Repeat with second semi frozen log.</p> <p>10. Proof until almost doubled in size for approximately 2 hours at 27°C -28°C (81°F-82°F). Do not proof above 30°C (86°F) as it may start melting the butter in the brioche dough.</p> <p>11. Bake in a 180°C (350°F) oven until internal temperature reaches 87.78°C or 88°C (190°F). Tent/Cover with foil if the bread is turning too dark.</p> <p>12. Brush with Apricot Glaze directly out of the oven.</p> |
| Total Weight of the Dough | 1329g | |

MODULE D – DECORATED CAKE

Must be presented at 4:50 – 5:00 p.m.

Theme of Cake: NIAGARA FLORA

- Competitor will make 2 x 8" (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: NIAGARA FLORA**
- The decorated cake will be presented on a 10" cake board on the presentation table. The cake board will be supplied by Skills Canada.
- Judges will cut a slice of cake for evaluation.

10 INGREDIENT ORDER

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by May 12, 2026.** 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 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:
chef_tanaya18@yahoo.com

11 POINT BREAKDOWN

| Module Task | Total Marks |
|---|-------------|
| Safety, Sanitation and Organization | 25 |
| Napoleons | 25 |
| Bread of the World: Chocolate Babka | 25 |
| Decorated Cake | 25 |
| 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 |



NUMERACY



ADAPTABILITY



WRITING



CREATIVITY & INNOVATION

12 Marking Scheme

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

| A-Safety, Sanitation, and Organization | Measurement/Judgement | C- Bread of the World | Measurement/Judgement |
|--|-----------------------|--|-----------------------|
| Portfolio - Competitor Provided | M | Presentation Time | M |
| Portfolio - Quantity | M | Required Quantity | M |
| Portfolio - Elements Required | M | Required Weight | M |
| Uniform | M | Rich Dough Formula | M |
| Tool Box Size | M | Glazed with Apricot Glaze | M |
| Workstation Clean and Vacated on Time | M | Correct Proofing | J |
| Workplace Set-up and Efficiency | J | Uniformity of Shape | J |
| Cleanliness and Organization of Workstation at Lunch | J | Bake Quality/Doneness | J |
| Effective Use of Ingredients - Waste | J | Overall Harmony and Quality of Flavour | J |
| Correct Sanitation Displayed | J | Product Produced Matches Portfolio in Appearance | J |
| Correct Food Handling | J | Product Produced Matches Portfolio in Formula | J |
| Hygiene and Cleanliness of Workstation | J | Texture/Gluten Structure | J |
| Cleanliness of Uniform Throughout Competition | J | | |
| Workplace Safety Hazards | J | | |
| B- Napoleon slice | Measurement/Judgement | D- Decorate Cake | Measurement/Judgement |
| Presentation Time | M | Presentation Time | M |
| Correct Dimensions | M | 2 *8" Sponge Cakes Baked on Site | M |
| Required Quantity | M | 4x1" Thick Layers | M |
| Contains 3 Layers of Puff Pastry | M | Correct Height of Iced Cake | M |
| Filled with Diplomat Cream | M | Swiss or Italian Buttercream | M |
| Contains 2 Layers of Diplomat Cream | M | Filling Made on Site | M |
| Contains White Fondant with Feathering | M | Simple Syrup Soaking on Layers | M |
| Quality of Puff Pastry Bake | J | Straight Sides Only | M |
| Quality of Diplomat Cream Texture | J | Chocolate Inscription | M |
| Quality of Flavour of Diplomat Cream | J | Theme is Represented | M |
| Uniformity of Size | J | Quality of Taste Of Cake | J |
| Quality of Layering | J | Quality of Cake Texture | J |
| Quality of Overall Finish | J | Evenness of Cake Layers | J |
| Quality of Fondant and Feathering Application | J | Quality of Buttercream Application | J |
| Product Produced Patches Portfolio in Appearance | J | Quality of Buttercream Flavor | J |
| Product Produced Matches Portfolio in Formula | J | Quality of Buttercream Texture | J |
| Overall Taste | J | Quality of Filling Application | J |
| | | Filling Taste | J |
| | | Filling Texture and Consistency | J |
| | | Quality of Decoration | J |
| | | Quality of Chocolate Inscription | J |
| | | Use of Theme | J |
| | | Product Produced Matches Portfolio in Appearance | J |
| | | Product Produced Matches Portfolio in Formula | J |
| | | Level Of Difficulty | J |
| | | Overall Impression | J |