Skills Compétences Canada











CONTEST DESCRIPTION

Baking

POST-SECONDARY

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SkillsCompétences Canada
Calgary2027

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

The Government of Canada has updated the previous Essential Skills framework to the new Skills for Success model in response to the evolving labour market and changing skill requirements. This model outlines nine fundamental skills Canadians need to thrive in work, education, training, and daily life.

Skills/Compétences Canada aims to highlight the importance of these skills, vital for success in trade and technology careers. Competitors can see how Skills for Success are integrated into contest descriptions, projects, and project documents. Recognizing these skills during the competition helps competitors match tasks with specific skills necessary for success and understand how these skills apply within their trade or technology programs and future careers.

The nine key Skills for Success, validated for workplace success, are:

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

These Skills for Success are detailed in sections 2.3 and/or 3.2 (to be completed by SCC) of your Contest Description and, if relevant, 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/baking/

2.2 Purpose of the Challenge

To measure the competitor's job readiness and highlight the excellence and professionalism in the area of baking, confectionary and pastry work.

2.3 Duration of contest

The competition for your skill will consist of a total of 7 hours.

Arrive	8:30 am
Set Up	9:00 am – 9:30 am

Competition Start	9:30 am
Presentation Travel Cake	12:20 pm – 12:30 pm
Lunch	12:30 pm – 1:30 pm
Presentation of Plated Desserts	3:50 pm – 4:00 pm
Chocolate Showpiece	5:20 pm – 5:30 pm
Clean up – Competition Time	5:30 pm – 6:00 pm
One Additional Assistant Can Assist	6:00 pm

2.4 Skills and Knowledge to be tested.

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.[7,8]

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking and presentation. The confectioner/pastry competitor will also be tested on their work efficiencies as they have to present products at specified times. During the competition, the judges will be evaluating their workplace safety, professional decorum, sanitation, hygiene and organization.[4,7,8]

Skills for Success – [4]Adaptability, [7]Problem Solving, [8]Creativity and Innovation.

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	December 2026
Equipment List	December 2026
Ingredient List	December 2026

3.2 Tasks that may be performed during the contest.

3.2.1 Test Project Theme: **The Calgary Stampede**

- Travel Cake
- Plated Desserts
- Chocolate Showpiece

4 EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and material provided by Skills/Compétences Canada

- Please refer to Equipment List and Ingredient List on Skills/Compétences Canada website.
- Only the ingredients listed on the Ingredient List posted on Skills/Compétences Canada website can be used in the competition.

4.2 Equipment and material provided by the competitor.

- Competitors can bring in small wares and small equipment as they require to produce their products.

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 meters^3 in volume. It can be multiple toolboxes, but the total of all toolboxes must not exceed the maximum volume indicated. There is no exception to this rule. If the Competitor toolbox is larger than what is indicated, the Competitor with the guidance of the NTC, will need to remove items from the toolbox and those items will not be used during the competition. All tools must fit inside one or more toolboxes. Tools outside of a toolbox will not be permitted.

4.3 Required clothing provided by the competitor:

- White Chefs' coat
- Black, white or herringbone bakers/chef pants
- Chef's Hat or Baker's cap
- Hair nets are mandatory if hair touches your chefs coat collar
- Beard nets are required if your mustache exceeds the upper lip
- Closed toe shoes with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- Clean aprons, towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc.)
- No false eyelashes
- No false nails or nail polish. Wear nails short clean and without varnish
- No facial piercings
- No cuffed pants

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

- N/A

5.3 List of required personal protective equipment (PPE) provided by the competitor:

- Beard nets are required if your mustache exceeds the upper lip.
- Closed toe black shoes with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- Respirator is required for any airbrush or cocoa butter spraying
- All items in section 4.2

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, Sanitation and Organization	25
Travel Cake	25
Plated Desserts	25
Chocolate Showpiece	25
Total	**100**

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.

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 the Safety, Sanitation and Organization criteria will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in the Plated Desserts criteria will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Chocolate Showpiece criteria will be declared the winner.

8.3 Test Project Change at the Competition

Where the Project has been posted on the SCC Website, once on site at the SCNC, the NTC may change a maximum of 30% of the work content within the limitations of the equipment and materials provided by SCC. 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.

NATIONAL TECHNICAL COMMITTEE MEMBERS

MEMBER ORGANIZATION	NAME
Newfoundland and Labrador	Bernie-Ann Ezekiel
Prince Edward Island	Karen Schoenrank
Nova Scotia	Annaleisa Scigliano
New Brunswick	Richard Chiasson

Quebec	Christian Rasoanaivo
Ontario	Bertie Tanaya
Manitoba	Chantalle Noschese
Saskatchewan	Ardelle Pearson
Alberta	Alan Dumonceaux – Chair
British Columbia	Kimberly Tada- Co-Chair
Nunavut	Eliane Kanayuk-Gabriel
Northwest Territories	Shelleen Branch

Contact the Skills/Compétences Canada national secretariat for any questions or concerns: Olga Rwemera olgamr@skillscanada.com