Skills Compétences Canada











CONTEST DESCRIPTION

# Baking

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 of Filled Eclair | 12:20 am – 12:30 pm |
| Lunch | 12:30 pm – 1:30 pm |
| Presentation of Bread of the World- Seeded Hamburger Buns | 3:20 pm – 3:30 pm |
| Presentation of Themed Decorated Cake | 5:20 pm – 5:30 pm |
| Clean up | 5:30 pm – 6:00 pm |
| One Additional Assistant Can Assist in Cleanup | 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: Calgary Stampede

- Filled Eclairs
- Bread of the World Production – Seeded Hamburger Bun
- Decorated Cake

## 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 your hair touches your 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 piercing ornaments on the face
- 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 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 4.3

**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.

| POINT BREAKDOWN | /100 |
|---|---|
| Safety, Sanitation and Organization | 25 |
| Filled Eclairs | 25 |
| Bread of the World – Seeded Hamburger Buns | 25 |
| Themed Decorated Cake | 25 |

## 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 Decorated Cake criteria will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Bread of the World 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 shall 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 the Skills Canada website.

https://www.skillscompetencescanada.com/en/event/skills-canada-national-competition-2026/

## 9 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).