

# Skills Canada National Competition

## SCOPE DOCUMENT

<b>Competition Year</b>	2012
<b>Competition location</b>	Edmonton, AB
<b>Trade Number</b>	34
<b>Trade Name</b>	Cooking
<b>Level</b>	Secondary and Post-Secondary

### 1. INTRODUCTION

#### 1.1 Purpose of the Challenge.

Evaluating professional culinary skills of competitors by having them cook hot and cold dishes in accordance with established trade rules and standards. Present and promote to the public a view into the trade of Cook/Chef and to demonstrate new culinary trends.

#### 1.2 Duration of contest.

**Secondary: Module 1 - 3 ½ hours, Module 2 – 3 ½ hours = 7 hours total**

**Post Secondary: Module 1 - 3 ½ hours, Module 2 – 4 hours = 7.5 hours total**

#### 1.3 Skills and Knowledge to be tested.

##### Secondary:

Module 1 – Eggs Benedict, precision cuts, stock and a sauce

Module 2 - 3 course menu – Soup, beef main course and dessert

##### Post-Secondary:

Module 1 - Quail Appetizer

Module 2 - Salmon and Scallop main course

### 2. CONTEST DESCRIPTION

#### 2.1 List of documents produced and timeline for when competitors have access to the documents.

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Test Project	5 months before the competition
Recipes (Secondary only-in project)	5 months before the competition
Common Food Table list	5 months before the competition
Requisition (Post Secondary only)	3 months before the competition
Scope Document	5 months before the competition

## 2.2 Tasks that may be performed during the contest

- Secondary Contest
  - Day 1:
    - Module 1
    - 7:00 am to 12:00 pm (3 ½ hour contest plus orientation , set-up and clean-up time)
  - Day 2:
    - Module 2
    - 12:00 pm to 5:00 pm (3 ½ hour contest plus orientation , set-up and clean-up time)
- Post-Secondary Contest
  - Day 1:
    - Module 1
    - 12:00 pm to 5:00 pm (3 ½ hour contest plus orientation , set-up and clean-up time)
  - Day 2:
    - Module 2
    - 7:00 am to 12:00 pm (4 hour contest plus orientation , set-up and clean-up time)

## 3. EQUIPMENT, MATERIAL, CLOTHING

### 3.1 Equipment and material provided by Skills/Compétences Canada

- All food from the contest and the common table (and requisition for post secondary)
- 1 electric stove with an oven
- 1 x 8 foot stainless steel table with one shelf
- Adequate fridge and freezer space
- Sink with hot and cold water
- 1 Electric outlet per workstation with GFI.
- 1 display area for finished plates.
- Garbage bins dedicated to workstations with bags.
  
- Secondary Competitors:
- Module 1:
  - 2 each - 12"round white plates – for the eggs Benedict
  - Tray with 5 each containers (500 ml) – for precision Cuts
  - 2 each – clear 2 litre containers – for stock and sauce

- Module 2:
  - 4 each - white soup bowls with liners – for the soup
  - 4 each - 12” round white plates – for the main course
  - 4 each - 12” round white plates – for the dessert
- Post – Secondary Competitors:
- Module 1:
  - 4 each - 12” Square white plates – For Quail Appetizer
- Module 2:
  - 4 each - 12” round white plates – for the Salmon and Scallop Main Course

### 3.2 Equipment and material provided by the competitor

- It is not permitted to bring any foodstuffs to the contest, including colouring agents, wood for smoking, canned oil sprays or other consumable products. Only the food provided can be used.
- Equipment like skewers, shot glasses etc. are not acceptable.
- Competitors may bring any tool and/or equipment deemed necessary.
- All of the tools and/or equipment must fit on the workstation (nothing may be stored on the floor)
- Knives
- Ladles
- Whips
- Spatulas
- Piping bag and tips
- Rolling pin
- Basic pots and pan set, including sauté pans, stewing pans, sheet pans, bowls china caps, cutting boards, moulds etc.
- Basic equipment such as a small mixer and food processor.
- Saran-Wrap, aluminum, wax paper, and plastic containers to store food
- Scale
- Kitchen towels and dishtowels
- Side towels or oven mitts
- Sanitizing equipment (spray bottles and/or pails).
- Recipes and reference books.
- Toolboxes and equipment that does not fit in or on the workstation will be stored in a separate location.

- All equipment must be marked clearly for easy identification.
- A Chef Hat will be supplied by Chef's Hat Inc. to be used for the two days of competition
- **Please Note – Domestic stoves to be used on contest site. Please bring trays and pans that will fit into the oven.**

### 3.3 Required clothing (Provided by competitor)

- Non slip, closed toe, water resistant shoes (no running shoes, sandals, crocs etc.)
- Black or checked chef trousers
- Double Breasted White Chef Jacket
- White Apron
- Side Towels
- White Neck Tie
- Uniforms for 2 working days
- Uniforms can have embroidery to identify the competitor, province or sponsors, but it must be done professionally and in good taste.
- Professional Chef Uniform's with the Skills Canada Logo are available at your cost through Chef's Hat Inc. Please contact [lisa@chef-hat.com](mailto:lisa@chef-hat.com) to order.

## 4. SAFETY REQUIREMENTS

### 4.1 List of required personal protective equipment(PPE) provided by competitors

No PPE required

### 4.2 List of required personal protective equipment(PPE) provided by Skills/Compétences Canada (SCC)

No additional PPE will be supplied by SCC

## 5. ASSESSMENT

### 5.1 Point breakdown

POINT BREAKDOWN	/1000
Sanitation	150
Organization & Product Utilization	100
Preparation and Technical Skill	250
Presentation	150
Taste & Required Menu Components	350

## 6. ADDITIONAL INFORMATION

### 6.1 Consecutive translation

If consecutive translation is required on site, 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 might not be guaranteed.

### 6.2 Tie (No ties are allowed)

In the event of a numerical tie the competitor with the highest score in the taste category will be deemed to be the winner.

### 6.3 Competition rules

Please refer to the competition rules for all general SCNC information.

## 7. PRODUCT AVAILABILITY AND REQUISITIONING

(For Post Secondary Competitors Only) \*\*New this year\*\*

### Secondary

- All product available on the common list (see the test project document) will be supplied for the competitor by the committee

### Post-Secondary

- Competitors must requisition all food products required to complete their modules.
- Common Items (such as flour, sugar, and salt) will be made available to the competitors at the contest site. Please see the list of common table items and items to be requisitioned in the “common table document”
- Requisition template will be available on the Skills Canada website under Other Documents.
- **Please submit requisition 1 week prior to the competition**  
**Deadline - May 6<sup>th</sup>, 2012 before 11:59 p.m. to the Technical Committee Chair and the Workshop Supervisor at:**  
[stant@nait.ca](mailto:stant@nait.ca) – Stanley Townsend  
[iancam@nait.ca](mailto:iancam@nait.ca) – Ian Campbell
- Please do not submit menu, work plan, or any other material that belongs to you – only the requisition
- Competitors that complete a requisition will have their requisitioned product in their fridges or at their work station at the start of the competition.

- Skills Canada cannot guarantee that there will be the necessary amount of products and ingredients available for any competitor that does not submit an accurate, completed requisition.

#### 8. NATIONAL TECHNICAL COMMITTEE MEMBERS

Region	Name	Email address
Pacific Region	Stanley Townsend (National Chair)	stant@nait.ca
Western Region	Travis Stewart	
Ontario	Steven Benns	
Québec	Eric Harvey (Canadian Expert)	
Atlantic Region	Sean Kettley	
Shop Master	Ian Campbell	

All questions may be directed to the National Technical Chair.