

# Skills Canada National Competition

## SCOPE DOCUMENT

SCOPE DOCUMENT	
Competition Year	2012
Competition location	Edmonton, AB
Trade Number	32
Trade Name	Baking
Level	Post-Secondary

### 1. INTRODUCTION

#### 1.1 Purpose of the Challenge.

To measure the contestants job readiness and highlight the excellence and professionalism in the area of Artisan pastry work.

#### 1.2 Duration of contest.

First day: 6 hours contest, 30 minutes cleaning, 60 minutes lunch. Start and lunch times will be specified at orientation

Day two: 6 hours contest, 30 minutes cleaning, 60 minutes lunch. Start and lunch times will be specified at orientation

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

- French pastries
- Marzipan figurines
- Entremet (Mousse style cake) including plated presentation
- Assorted chocolates and chocolate presentation piece

### 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
Ingredient list	December 2011
Equipment list	February 2012

#### 2.2 Tasks that may be performed during the contest

- **To be presented on DAY ONE**
  - **French Pastries:**  
Make and present the following French pastries: 4 - 5cm (1.5 – 2 inches)

- 1) six (6) identical French Pastries using Sweet Paste/Dough
- 2) six (6) identical French Pastries using Choux Paste
- 3) six (6) identical French Pastries of Your Choice

- **To be presented on DAY TWO**

- **Marzipan figurines: MUST BE PRESENTED AT 10:30 a.m.**

- Make four (4) figurines: two (2) identical pairs (for example: 2 cats and 2 dogs) using a total of 240g of marzipan i.e. 60g per figurines.

- **Entremet (Mousse style cake) including one plated presentation: MUST BE PRESENTED AT 2:00 p.m.**

- A. Must be made using mystery box ingredients,
- B. Cake must be 9" (24 cm) round
- C. Cake must be cut into 12 equal portions.
- D. Present one portion plated, must include a sugar decoration.

**MYSTERY BOX: At the start of Day One the competitors will receive a list of five (5) ingredients that are NOT on the ingredient list. Three (3) of the five (5) ingredients must be used in the production of the entremet. Each competitor is required to inform the judges of their ingredient selection and how each will be used by 11:00 a.m. on day one.**

- **Assorted Chocolates and Chocolate Presentation Piece:**

Each competitor will be provided with 5 kg dark couverture, 2.5 kg milk couverture and 2.5 kg white couverture **for use in all products requiring couverture (including pastries and cakes)**

**Assorted Chocolates:**

Each competitor must prepare two styles of chocolates, 10g-15g each, fifteen (15) identical pieces of each.

1. Molded chocolates
2. Freestyle chocolates: cut or piped and completely dipped using a dipping fork

Note: one type of couverture must be used for the exterior of the molded chocolates and a different type of couverture for the exterior of the freestyle chocolates.

Present five (5) of each style on a plate: **MUST BE PRESENTED AT 3:00 pm**

### Chocolate Presentation Piece

Each competitor must prepare a chocolate presentation piece

Piece must be made using at least two (2) types of couverture.

The quality of the temper and the two types of couverture must be visibly noticeable; a maximum of 50% of the couverture in the piece may be covered (with spray or colour).

Piece must not exceed 50 x 50 x 75cm (18 x 18 x 30 inches).

Ten (10) of each style of the prepared chocolates must be presented as part of the presentation piece.

**Presentation piece with chocolates MUST BE PRESENTED BY 4:00 p.m.**

### 3. CLOTHING

3.1 Required clothing (Provided by the competitor with no identifying names or logos on anything)

- Professional Uniform is required
- White Chefs' or Bakers' jacket (No identifying names or logos)
- Black and white checkered pants only
- Hair net and cap/hat required
- Closed black shoes with a slip resistant sole (no high heels, sandals or running shoes)
- Apron, towels and oven mitts
- No jewelry allowed. (rings, earrings, bracelet, studs, watches, etc)

### 4. SAFETY REQUIREMENTS

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

PPE required

Closed black shoes with a slip resistant sole (no high heels, sandals or running shoes)

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

PPE required

No additional PPE will be supplied by SCC

## 5. ASSESSMENT

### 5.1 Point breakdown

POINT BREAKDOWN	/1000
Professionalism, excess/ waste, sanitation, safety	200
Marzipan figurines	100
Miniature pastries	250
Entremet / Mousse cake	120
Plated dessert (Mousse cake)	50
Chocolates	160
Presentation Piece	120

## 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 case of a tie the NTC members will refer back to the professionalism, safety and sanitation mark. The competitor with the highest mark in that category shall be declared the winner.

### 6.3 Competition rules

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

## 7. NATIONAL TECHNICAL COMMITTEE MEMBERS

Region	Name	Email address
Pacific Region	Nancy McRae	nmcrae@vcc.ca
Western Region	Hugo Bucher	hbucher@rrc.mb.ca
Ontario	Harry Fong	liondeleo@yahoo.com
Atlantic Region	Pamela Good	prmgood@hotmail.com
Workshop Supervisor	Alan Dumonceaux	adumonce@nait.ca