

Skills Canada National Competition

SCOPE DOCUMENT

SCOPE DOCUMENT	
Competition Year	2012
Competition location	Edmonton, AB
Trade Number	32
Trade Name	Baking
Level	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 Baking and Pastry production

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.

- Choux paste
- Lemon meringue pie
- Cookies
- Small production bread making
- Occasion cake

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***

Choux Paste: Must be presented at 2:00 p.m.

Two (2) varieties: six (6) identical of each, of equal proportions.

1st variety: must be éclair with a custard filling made from scratch. (2" or 5 cm)

2nd variety: cream puff: top must be covered with icing fondant. (2" or 5 cm)

Lemon Meringue Pie: Must be presented at 3:00 p.m.

Make your own pie dough. The pie should be 23 cm (9") in diameter.

Competitors must prepare own lemon filling and fresh meringue.

(Pie plates are provided)

Cookies: Must be presented at 4:00 p.m.

Two (2) types of dough; each flavour to be different from the other:

eighteen (18) identical cookies of each.

1st variety must be short bread

2nd variety must be piped (not short bread)

- **To be presented on DAY TWO***

Small Production Bread Making: Must be presented at 3:00 p.m.

Two (2) different types of dough

Edible varieties only

From one (1) dough produce two (2) loaves of bread: one (1) free form, one (1) five (5) strand braided. Must weigh 400-500 grams each, after baking.

From the second dough produce two (2) types of rolls; twelve (12) identical round & twelve (12) identical free style. Must weigh 50 to 60 grams each, after baking.

Occasion Cake: Must be presented at 4:00 p.m.

One Genoise/Sponge cake – make your own **9" or 24 cm** round cake.

Cut cake into three (3) layers.

Make your own buttercream icing / filling.

Cake must be filled and iced with buttercream, no rolled fondant or other toppings/fillings allowed.

Inscription to read: Skills Canada

Decoration of your choice is required

Theme should be in keeping with inscription.

3. CLOTHING

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

- Professional Uniform is required
- White Chefs' or Bakers' jacket
- White or black and white checkered pants
- 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

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

PPE required

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
Bread production	150
Lemon meringue Pie	150
Cookies	125
Occasion Cake	225
Choux Paste	150

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 student 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