

CONTEST DESCRIPTION
DESCRIPTION DE CONCOURS

COOKING CUISINE

SECONDARY AND POST-SECONDARY
NIVEAU SECONDAIRE ET POSTSECONDAIRE

CONTINUOUS LEARNING



FORMATION CONTINUE

DIGITAL



COMPÉTENCES NUMÉRIQUES

DOCUMENT USE



UTILISATION DE DOCUMENTS

NUMERACY



CALCUL

ORAL COMMUNICATION



COMMUNICATION ORALE

READING TEXT



LECTURE

WORKING WITH OTHERS



TRAVAIL D'ÉQUIPE

WRITING



RÉDACTION

THINKING



CAPACITÉ DE RAISONNEMENT

1. The Importance of Essential Skills for Careers in the Skilled Trades and Technology

SCC is currently working with Employment and Social Development Canada (ESDC) in order to bring awareness to the importance of Essential Skills that are absolutely crucial for success in the workforce. Part of this ongoing initiative requires the integration and identification of Essential Skills in contest descriptions, projects, and project documents. The next phase and very important aspect of our Essential Skills (ES) initiative is to provide an ES report card to each competitor at the Skills Canada National Competition. The purpose of the ES report card is to inform the competitor about their current level of essential skills based on their competition scores. With this knowledge, the competitor will be made aware which essential skill may require improvement. This will be piloted in a number of areas for 2016 with full implementation in the 2017 Skills Canada National Competition.

This is part of a new initiative that requires the integration and identification of Essential Skills in contest area descriptions and competition scopes. Essential skills are used in nearly every job and at different levels of complexity. They provide the foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change. Good Essential Skills means you will understand and remember concepts introduced in technical training. The level of Essential Skills required for most trades is as high or higher than it is for many office jobs.

The following 9 skills have been identified and validated as key essential skills for the workplace:

¹Numeracy, ²Oral Communication, ³Working with Others, ⁴Continuous Learning, ⁵Reading Text, ⁶Writing, ⁷Thinking, ⁸Document Use, ⁹Digital

These essential skills have been identified in section 2.3 and/or 3.2 of your Contest Description.

2. CONTEST INTRODUCTION

2.1 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 and to demonstrate new culinary trends.

2.2 Duration of Contest

Secondary Contest – 7 hours Total

- 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 am (3 ½ hour contest plus orientation, set-up and clean-up time)

Post-Secondary Contest – 8 hours Total

- Day 1 – Module 1
 - 7:00 am to 12:30 pm (4 hour contest plus orientation, set-up and clean-up time)
- Day 2 – Module 2
 - 11:30 pm to 5:00 pm (4 hour contest plus orientation, set-up and clean-up time)

2.3 Skills and Knowledge to be tested

Secondary

- Module 1 – Competencies & Mussels
- Module 2 – Three (3) Course Menu (Appetizer, Main Course, Dessert)

Post-Secondary

- Day 1 -Module A - Hot Appetizer
-Module B - Mise en Place for day 2
- Day 2 -Module C - Cold Appetizer
-Module D - Main Course
-Module E - Dessert Course

Essential Skills – ¹Numeracy ⁷Thinking (Problem Solving, Job Task Planning & Organizing)

3. CONTEST DESCRIPTION

3.1 List of contest documents produced and timeline for release.

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Test Project	December, 2015
Menu Template	December, 2015
Common Food Table	December, 2015

4. EQUIPMENT, MATERIAL, CLOTHING

4.1 Equipment and material provided by Skills/Compétences Canada

- All food for the contest
- 1 electric stove with an oven (4 burners)
- 1 electrical outlet per workstation with GFI (power bar provided)
- 1 each 6 foot Stainless Steel worktable with a shelf
- 1 each 6 foot banquet worktable
- Display area for finished plates.
- Shared refrigerator per station
- Access to shared freezer space - 2 each freezers onsite
- Sink with hot and cold water per station
- One rolling rack per station
- 2 each - Nylon cutting boards (1/2" thick - 12" x 24" minimum)
- Shared Garbage, Recycling and Organics/Compost bins
- All Sanitizing equipment (spray bottles, dish soap, quartz sanitizers, bleach, etc).
- Cleaning supplies – Steel wool, nylon scour pads, jade clothes
- Kitchen Aid Mixers (bowl, whisk, paddle, dough hook) - 6 each shared
- Microwave- 2 each shared
- Food processors with bowl and cutter blade - 4 each shared
- Baking sheets - full - 5 per station
- Baking sheets - 1/2 - 5 per station
- Disposable - full hotel pan 4" deep - 3 per competitor
- Disposable - 1/2 hotel pan 4" deep – 3 per competitor
- Shared Saran-Wrap and Aluminum foil will be provided

China provided for use by competitors:

Secondary Competitors

- Module 1:
 - Appetizer
 - Mussels - 10" round white soup plate
 - Competencies
 - Vegetable Cuts – ½ disposable hotel pan with 4 each - 500 ml containers with lids
 - Espagnole – 1 each - 750 ml container with lid
 - Mystery Cake – 10" cake board

- Module 2:
 - Chowder
 - 3 each - 10" round white soup plate with 10" liner plates
 - Napkins will be supplied
 - Main Course
 - 3 each - 12" round white plates
 - Dessert
 - 3 each – 12" round white plates

Post – Secondary Competitors:

- Day 1 & Day 2
- All Courses will be presented on 12" round plates

NOTE :

Sustainability

Recycling - will go into designated recycling containers (1/2 hotel pans) and will stay on the competitors station for the judges to inspect

Composting - unusable food organics (peelings, egg shells, soiled paper, etc) will go into a designated organics container (1/2 hotel pans) for inspection by judges. Composting can include any protein matter (meat, fat, or bones) in New Brunswick.

Garbage - will go into designated garbage containers (1/2 hotel pans) and will stay on the competitors station for the judges to inspect

Competitors will be judged on their usage of power and water during the competition, set-up and clean up. Points will be deducted if the judges or NTC feel that the competitors are being wasteful in their use of power or water.

4.2 Equipment and material provided by the competitor

Competitors may bring any tool and/or equipment that is deemed necessary.

Examples of equipment that they may need are:

- Knives
- Ladles
- Whips
- Spatulas
- Piping bag and tips
- Rolling pin
- Basic pots and pan set, including sauté pans, stewing pans, bowls, china caps, molds etc.
- Scale
- Kitchen towels and dishtowels
- Side towels or oven mitts
- Recipes and reference books.
- All equipment must be marked clearly for easy identification.
- Students are limited to one large storage tote (and knife kit) for the duration of the competition.
- Maximum size of tote must be 76.2 cm (30") H x 76.2 cm (30") W x 101.6 cm 40" L).
- Additional equipment that does not fit into the tote will not be permitted on the contest site.
- All equipment that is needed for the module must be unpacked and stored on the competitor's station. Totes must be stored in the equipment storage area and are not accessible during the module (competitors may access totes between modules).
- Any equipment that is not on the station at the start of the competition will not be allowed onto the contest site.
- NTC reserves the right to inspect all competitors' equipment totes and tool kits.
- Marks will be deducted for non-compliance.

Notes:

- Domestic electric stoves will be used on contest site. Please bring trays and pans that will fit into the oven.
- No outside sanitizing products may be brought onto the contest site. Any concerns regarding must be directed to the competition chair prior to the competition.
- Any competitor that will be using Deep Fat Frying as part of their project must follow the Safety Guidelines:
- A thermostatically controlled self-contained deep fat fryer, or
- A heavy pot (with lid) and a dedicated deep fat frying thermometer that is attached to the pot.
- It is not permitted to bring any foodstuffs to the contest, including colouring agents, transfer sheets, wood for smoking, canned oil sprays or other consumable products. Only the food provided can be used – with no substitutions permitted.
- Service wear & China like skewers, shot glasses, ramekins etc. are not permitted for presentation on the judged plates.

4.3 Required clothing (Provided by competitor)

- Non-slip, closed toe, water resistant shoes (no running shoes, sandals, crocs etc.)
- Dark or checked professional chef trousers.
- Double breasted, full sleeve, **white** chef jacket
- Professional necktie
- White Apron
- Side Towels
- A Chef Hat will be supplied by Chef's Hat Inc. to be used for the two days of competition.

Notes:

- Competitors need 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.
- It is important that competitors present a professional image and appearance. Throughout the contest, competitors are required to maintain their grooming and uniform to professional standards in a manner that is neat and meets or exceeds sanitation and safety guidelines.
- Hair must be restrained during the competition
- Beards must be neat and trimmed or restrained with a beard net
- Any article of jewelry that poses a hazard through risk of detachment, or cross-contamination through food contact will be required to be removed prior to entry into the contest area. In the event of non-removable jewelry such as semi-permanent body piercings, etc, it must be evaluated for safety/sanitation compliance by the National Technical Committee (NTC), and resolution may be directed at that time. The NTC's resolution is final, and non-compliance will result in point deductions, or removal from the contest. Any grievances must be directed immediately to a NTC member.

5. SAFETY REQUIREMENTS

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

- Full chef's uniform

6. ASSESSMENT

6.1 Point breakdown

POINT BREAKDOWN	/100
Sanitation	15
Organization & Product Utilization	10
Preparation and Technical Skill	25
Presentation	15
Taste & Required Menu Components	35

7. ADDITIONAL INFORMATION

7.1 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.

7.2 Test Project change at the Competition

Where the Test Project has been circulated to Competitors in advance, NTC shall change a maximum of 30% of the work content. Please refer to the Competition Rules.

7.3 Tie (No ties are allowed)

In the event of a tie, the competitor with the highest score in the taste criteria will be declared the winner.

7.4 Competition rules

Please refer to the competition rules of the Skills Canada National Competition.

8. NATIONAL TECHNICAL COMMITTEE MEMBERS

Member Organisation	Name	Email address
Newfoundland	Chris Sheppard	
Nova Scotia	Sean Kettleby	
Prince Edward Island	Hans Anderegg	
New Brunswick – Chair	Dave Irvin	Dave.irvin@nbcc.ca
Québec	Eric Harvey	
Ontario	Steve Bennis	
Manitoba	Raymond Czayka	
Saskatchewan	Thomas Rush	
Alberta	Ian Campbell	
British Columbia	Dennis Green	
Northwest Territories	Travis Stewart	
Yukon	Ryan Cumming	