

CONTEST DESCRIPTION  
DESCRIPTION DE CONCOURS

# BAKING PÂTISSERIE

SECONDARY  
NIVEAU SECONDAIRE

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 an ongoing initiative that requires the integration and identification of Essential Skills in contest descriptions, projects, and project documents. 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 as 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 in the legend below:

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

These essential skills have been identified with in section 2.3 and/or 3.2 of your Contest Description. The top three Essential Skills for your area of competition have been identified on your Project and all other supporting project documents.

## 2. CONTEST INTRODUCTION

### 2.1 Purpose of the Challenge.

To measure the contestants job readiness and highlight the excellence and professionalism in the area of Baking and Pastry production.

## 2.2 Duration of contest.

First day: 3 1/2 hours contest, plus 30 minutes cleaning.

Arriving at 6:30 a.m., set up from 6:30 a.m. to 7:30 a.m., competition start time 7:30 a.m. and an end time of 11:00 a.m. Clean up 11:00 a.m. – 11:30 a.m.

7:15 – 7:30 Judges validate the use of all other tools, material, books or notes that competitors have brought to use during contest.

Day two: 3 1/2 hours contest, plus 30 minutes cleaning.

Arriving at 12:00 p.m., set up from 12:00 a.m. – 12:30 p.m. and starting at 12:30 p.m. and an end time of 16:00 or 4:00 p.m. Clean up 16:00 – 16:30.

Competition Day	Set Up Time	Competition Time	Presentation of Bread and Buns	Clean Up
Day 1	06:30 - 07:30	07:30 - 11:00	10:50 - 11:00	11:00 - 11:30

Competition Day	Set Up Time	Competition Time	Presentation of Two Cookie Varieties	Presentation of Two French Pastries	Presentation of Special Occasion Cake	Clean Up
Day 2	12:00 - 12:30	12:30 - 16:00	13:50 - 14:00	14:50 - 15:00	15:50 -16:00	16:00 - 16:30

## 2.3 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.

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, sanitation, hygiene and organization.

Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities
- Do they have significant quantity of extra product
- Did they have to re make a product a second time

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the National Technical Committee (NTC) at the end of each competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

### 3. CONTEST DESCRIPTION

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

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Ingredient list	January, 2016
Equipment list	January, 2016
Test Project	January, 2016

#### 3.2 Tasks that will be performed during the contest

##### **Competitors Portfolio**

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the start of their day one competition. Each competitor will bring (5) five copies of their Portfolios, one available for each NTC member which includes:

- Title page
- Competitor introduction
- Formulas from all the products the Competitor is planning to make.
- Competitors will have a picture in their booklets of each of the finished products they will be making

The Test Project will be available on the Skills Canada website as indicated in 3.1 of this document.

Test Project Theme: MILLE ET UNE NUIT - “THE THOUSANDS AND ONE NIGHT”

- Safety, Sanitation and Organization
- 4 and 5 Strand Braid
- Hand Rounded Buns
- Shortbread Cookie
- Piped Cookie
- French Pastry - Choux Paste
- French Pastry - Fruit Tartlet
- Special Occasion 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 Canada website.
- Only the ingredients listed on the Ingredient List posted on Skills Canada website can be used in the competition.

##### 4.2 Equipment and material and material provided by the competitor.

- Competitors are able to bring in small wares and small equipment as they require to produce their products
- Each competitor can bring two toolboxes.
- Competitors are not allowed to bring more than can fit into the toolbox. When you arrive there should be nothing on top of or attached to the toolbox.

##### 4.3 Required clothing (Provided by the competitor, Names and/or school logos allowed.

- Professional Uniform is required
- White Chefs' or Bakers' jacket
- White or black & white checkered pants
- Hair net and cap/hat required
- Closed black shoes (no open backs) 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)

#### 5. SAFETY REQUIREMENTS

##### 5.1 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)

**NOTE:** You must wear proper safety footwear and head covering to orientation. This included the competitor, trainers and the National Technical Committee, no exceptions.

## 6. ASSESSMENT

### 6.1 Point breakdown

POINT BREAKDOWN	/100
Safety, Sanitation and Organization	12
4 and 5 Strand Braid	14
Hand Rounded Buns	10
Shortbread Cookie	11
Piped Cookie	12
French Pastry - Choux Paste	12
French Pastry - Fruit Tartlet	12
Special Occasion Cake	17

## 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 may 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 Safety, Sanitation and Organization criteria will be declared the winner. If a second tie occurs, the competitor with the highest score in the Special Occasion Cake 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 and Labrador	Courtney Ralph	
Prince Edward Island	Christian Marchsteiner	
Quebec	Alain Bolf	
Ontario	Ruth Bleijerveld	
Manitoba	Joanne Canada Somers	
Saskatchewan	Ardelle Pearson	
Alberta	Alan Dumonceaux	adumonce@nait.ca

