



CONTEST DESCRIPTION / DESCRIPTION DE CONCOURS

BAKING PÂTISSERIE

SECONDARY /
NIVEAU SECONDAIRE

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1 THE 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. Full implementation is expected in the 2017 Skills Canada National Competition.

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

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

These essential skills have been identified with in section 2.4 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 Description of the associated work role(s) or occupation(s).

<http://skillscompetencescanada.com/en/careers/services/baking/>

2.2 Purpose of the Challenge.

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

2.3 Duration of contest.

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

Arriving at 6:15 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 11:45 a.m., set up from 12:00 p.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 Piped Cookie	Presentation of Bread and Buns	Clean Up
Day 1	06:30 - 07:30	07:30 - 11:00	10:20-10:30	10:50 - 11:00	11:00 - 11:30
Competition Day	Set Up Time	Competition Time	Presentation of Two French Pastries	Presentation of Special Occasion Cake	Clean Up
Day 2	12:00 - 12:30	12:30 - 16:00	14:50 - 15:00	15:50 -16:00	16:00 - 16:30

2.4 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.⁷

Competitors will also be evaluated on effective use of ingredients.⁷ Examples are:

- Are they producing only the required quantities¹
- Do they have significant quantity of extra product
- Did they have to re make a product a second time

Essential Skills – ¹Numeracy, ⁷Thinking (Job Task Planning & Organization), ⁸Document Use

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, 2017
Equipment list	January, 2017
Test Project	January, 2017

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/recipes, including methods⁸, from all the products the Competitor is planning to make. All weights must be given in grams/kilograms.
- Competitors will have a picture in their booklets of each of the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio.

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

- Safety, Sanitation and Organization
- Piped Cookie
- 3 to 5 strand braided bread (to be chosen at orientation) / 1 Free style loaf
- Hand Rounded Buns
- French Pastry - Eclair
- 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).

- White Chefs’ coat.
- Black white or herringbone bakers/chef pants.
- Chef’s Hat provided, hair must be restrained by hair net if it is past collar length.
- Closed black shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- White aprons only, towels and oven mitt.
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc)

5 SAFETY REQUIREMENTS

5.1 Safety workshop

Upon arrival at the Skill area, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition. Any Competitor breaking any health, safety and environment rules, may be required to undertake a second safety workshop, this will not affect the Competitor's competition time.

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

- Closed black shoes with a slip resistant sole

6 ASSESSMENT

6.1 Point breakdown

POINT BREAKDOWN	/100
Safety, Sanitation and Organization	16
Piped Cookie	12
3, 4, or 5 Strand Braid	7
Freestyle Loaf	7
Hand Rounded Buns	7
French Pastry - Eclair	14
French Pastry - Fruit Tartlet	14
Special Occasion Cake	23

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 Organization	Name	Email address
Newfoundland and Labrador	Courtney Ralph	
Prince Edward Island	Christian Marchsteiner	
Nova Scotia	Melissa Fewer	
Québec	Françoise Normandin	
Ontario	Ruth Bleijerveld	
Manitoba	Cheryl Kalinin	
Saskatchewan	Ardelle Pearson	
Alberta - Chair	Alan Dumonceaux	adumonce@nait.ca
British Columbia	Leanne Bentley	