

DATE
Friday, April 3, 2020

LOCATION
NSCC Akerley Campus

1. Schedule

Duration of Contest:

Competition Day:

30-minute set-up; 7 hours 30-minute contest; 45-minute lunch break

30-minute clean up

Between 8:00 am and 8:15 am the judges will validate the use of all other tools, material, additional two ingredients, books or notes that competitors have brought to use during the contest. Portfolio booklets and additional ingredients should be placed on your table for inspection during this time.

Time	Task
7:30 am – 7:45 am	Arrival Orientation
7:45 am – 8:15 am	Set up
8:15 am – 12:00 pm	Competition Time
11:50 am – 12:00 pm	Presentation of Piped & Hand-Dipped Bonbons
12:00 pm – 12:45 pm	Lunch
12:45 pm – 4:30 pm	Competition Time
3:30 pm – 3:40 pm	Presentation of Two-Tiered Buttercream Cake
4:20 pm – 4:30 pm	Presentation of Chocolate Showpiece with Integrated Hand-Dipped Bonbon Stand
4:30 pm – 5:00 pm	Clean Up

2. Purpose of the Contest

To measure the contestant's job readiness and highlight the excellence and professionalism in the area of artisan baking and pastry work.

3. Criteria

4. Number of Stations / Allocations

There is a maximum of ten (10) spaces available.

5. Skills & 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. Some 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 Provincial Technical Committee (PTC) at the end of competition day.
- Their ability to work on their own and adapt to changing equipment and environment is essential.

CONTEST DESCRIPTION

Competitor Portfolio

- Competitors are **required** to bring a simple portfolio to be presented on their bench at the start of the competition;
- Each competitor will bring three (3) copies of their portfolio, one available for each PTC member, which includes:
 - Title page;
 - Competitor introduction;
 - Explanation of use of theme for applicable products;
 - Formulas / recipes, including methods from all the products the competitor is planning to make. **All weights must be given in grams / kilograms;**
 - Competitors must have pictures in their booklets of all the finished products they will be making. Pictures must be placed with the correct formula / method in their portfolio.

Test Project Theme '**Indigenous Canadian Art**'

- Piped and Hand-Dipped Chocolate Bonbons
- Two-Tiered Buttercream Cake (Theme Required)
- Chocolate Showpiece with Integrated Hand-Dipped Bonbon Stand (Theme Required)

Safety Workshop

- Upon arrival at the contest 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.

List of required 'Personal Protective Equipment (PPE)' **provided by competitors:**

- Closed black shoes with a slip resistant sole
- Oven mitts

6. Prerequisites

SCNS Prerequisites

- Enrolled in a community college, university or private school OR be registered as an apprentice with the Department of Labour and Advanced Education;
- Registered as a competitor with Skills Canada – Nova Scotia (SCNS);
- The competitor cannot be a certified journey person;
- The competitor must possess a Canadian citizenship or landed immigrant status and be a resident of Nova Scotia. Competitors are responsible for verifying this information if requested;
- Have been earning post-secondary credits any time during the academic school year (September to June);
- All competitors must be able to show either current apprenticeship status and/or proof of enrollment in a post-secondary institution upon request of the Provincial Technical Committee (PTC) or SCNS.

7. Equipment & Clothing

a) What Will Be Supplied

Workstations

- 2 worktables and 1 Presentation Table;
- 1 tabletop Mixer, with Paddle, Hook, and Whisk;
- 1 Bus Tub for Dishes;
- 1 Green Bin for Food Waste;
- 1 Rack'n Roll per workstation
- Dishwashing Station (Shared)
- 5 per competitor – full-size baking trays 40x60cm (18x26");
- 4 per competitor – half-size baking trays 20x30cm (9x13");
- Extension cord with 3 receptacles

Shared Equipment

- Ovens - space, temperature & oven times will be assigned & posted by the Provincial Technical Committee (PTC);
- Walk in Fridge, Freezer Space
- Microwaves
- Proofer cabinet space – space & proofer times will be assigned and posted by the Provincial Technical Committee (PTC);
- Central stores area for ingredients;
- 1 spray station
 - Spray gun & compressor supplied by competitor

No other equipment, tools or small wares will be provided.

Competitors are free to bring in any appliances and small tools they require, providing they fit within the required dimensions of the tool chests or half rack.

- Only the ingredients listed in the 'Ingredient List' can be used in the competition. The 'Ingredient List' is included at the end of this document.

b) What Competitors Must Supply

- Spray gun and compressor (if needed);
- Competitors can 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.

Required clothing (to be supplied by the competitor):

- White Chefs' coat;
- Black white or herringbone baker's / chef pants;
- Chef's Hat (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);
- Chef's Apron, towels and oven mitt;
- **No jewelry allowed** (rings, earrings, bracelet, studs, watches, etc.)

8. Evaluation & Judging Criteria

POINT BREAKDOWN

Item	Point Value
Safety, sanitation and organization	20
Piped & Hand-Dipped Bonbons	20
Two-Tiered Buttercream Cake	30
Chocolate Showpiece with Integrated Bonbon Stand	30
Total	100

9. Additional Information

Test Project Change at the Competition

- Since the 'Test Project' has been circulated to competitors in advance, the PTC may change a maximum of 30% of the work content.

Ties (no ties are permitted)

- 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 'Chocolate Showpiece with Integrated Bonbon Stand' criteria will be declared the winner.
- If a third tie occurs, the competitor with the highest score in 'Two-Tiered Buttercream Cake,' will be declared the winner.

10. PTC Contact Information

Name	Employer	Email
Chair - Melissa Fewer	NSCC Akerley Campus	melissa.fewer@nsc.ca
Annaleisa Scigliano	NSCC Kingstec Campus	annaleisa.scigliano@nsc.ca

TEST PROJECT

Workstation

Set Up

During the 30-minute set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, small wares, and equipment in the last 15 minutes of the 30-minute set up time.

A determination by judges on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workspace is deemed to be too cluttered, toolboxes may have to be moved to a designated common area within the competition site.

The Baking Skills Competition will be carried out with one workstation per Competitor. Competitors will always work at the same assigned workstation.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation empty, clean and sanitized ½ hour or 30 minutes after their competition end time of 4:30 pm.

Competitor Portfolio

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the beginning of their competition day. Each competitor will bring three (3) portfolios, one available for each judge, which includes:

- Title page;
- Competitor introduction;
- Description of use of theme in required products;
- Formulas/recipes, including methods, from all the products the Competitor is planning to make. Formulas 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.

Organization

Competitors have 7 hours and 30 minutes to produce all the products described below. They are free to organize all of their workday as they wish, but they must respect the presentation times of each product as described in the Contest Description.

Careful attention must be made to properly label their mise en place, and/or products.

The theme **'Canadian Indigenous Art'** needs to be represented in Modules C and D, as required in the Modules. For Modules C and D, with respect to the TWO TIERED CELEBRATION CAKE AND CHOCOLATE SHOWPIECE WITH INTEGRATED BONBON STAND, the theme needs to be visually apparent in the decoration and the showpiece.

Presentation Timing

Competitors have a 10-minute window to present their products as indicated in each Module. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will receive a zero. Once the products are presented on the judge's presentation table no alterations can be made, except for the Chocolate Showpiece and Integrated Bonbon Stand, which may be assembled on the presentation table, at the competitor's discretion.

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewelry;
- Presentation Portfolio;
- Workstation emptied, sanitized at end time;
- Organization of tools and equipment;
- Food Sanitation – of raw material and ingredients;
- Hygiene / Cleanliness workstation;
- Hygiene / Personal;
- Effective Use of Ingredients;
- Workplace Safety.

MODULE B – PIPED CHOCOLATE BONBON HAND DIPPED

Must be presented between 11:50 am and 12:00 pm.

Make and present the following piped chocolates:

- 20 identical chocolate bonbons.
- Bonbon should be in a weight range of 8-14 g grams each including decorations.
- Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.
- No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
- Make bonbons individually piped (not piped in a length and cut)

- The bonbons must contain two layers of your choice. One layer should have a crunchy texture.
 - Hand dip the bonbons in tempered couverture chocolate.
 - The bonbons should be identical in structure, size, weight and decoration.
 - Temper needs to be visible.
- Ten (10) Piped Chocolate Bonbons hand dipped will be presented on a platter and placed on the judges tasting table. Ten (10) Piped Chocolate Bonbons will be integrated and placed into the chocolate showpiece when the chocolate showpiece is completed. One platter will be supplied by Skills Nova Scotia.

MODULE C– TWO-TIERED CELEBRATION CAKE

- Must be presented between 3:30 - 3:40 pm
- The Theme of Competition must be represented in the overall decoration of the cake. The theme **"INDIGENOUS CANADIAN ART"** must be visually apparent.
- The minimum components are:
 - Sponge/Genoise cake
 - Buttercream – French, Swiss or Italian
 - Fruit cream
- Competitors are to make 1 x 8" and 2 x 4" Sponge Cakes
- Serve a 50 g portion of butter cream and 50 g portion of fruit cream in a separate portion for judging.
- Flavours are of free choice.
- The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. The finishing is optional.
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame or tin.
- Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.
- One slice of the undecorated 4" cake must be cut for tasting and placed on a provided plate.
- The 8" and one 4" cake will be used for the two-tier cake which is to be iced and decorated. The second 4" cake is to be wrapped in resinite (plastic wrap) after the slice of cake has been removed and left undecorated and placed on the judges table for tasting.
- Skills Nova Scotia will provide a 10" (25.4cm) drum board.

- *Bring your own cake tins/rings and cake boards to fit your design otherwise, as well as support rods to insert into the bottom cake for stability of the top cake if required.*




MODULE E – CHOCOLATE SHOWPIECE WITH INTEGRATED BONBON STAND

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme **'INDIGENOUS CANADIAN ART.'**
- Competitor are to produce a presentation piece using chocolate and chocolate products.
- A maximum height of 19.1/2" to 29.5" 50 to 75 cm and a maximum width of 14.5" or 37cm.
- The design of the chocolate showpiece will integrate a stand for the bonbons.
- Permitted techniques may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting
 - Modeling Chocolate
 - Carving
 - Piping
 - Cutting
- The showpiece must reflect the theme.
- The use of cocoa butter colors and spraying is permitted.
- The showpiece must reflect the theme.
- A minimum of 50% of the showpiece must have visible tempered chocolate.
- No internal supports are allowed.
- Tempered dark, milk, white chocolate, modelling chocolate and robo coupe chocolate may be used. (modelling chocolate and robo coupe chocolate are made on site by competitor).
- Each competitor will be provided with 5kg Dark Chocolate, 2kg Milk Chocolate and 2kg of White Chocolate exclusively for their showpiece.\
- Showpiece will be presented on a base supplied by Skills Nova Scotia. Competitors may assemble their showpiece on their presentation table.

Rolling Tool Box

- Competitors can bring in small wares and small equipment as they require to produce their products.
- Each competitor can bring two toolboxes.
- At the end of the competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area and stored in the designated area or removed by the competitor.
- The toolboxes need to be on wheels because we need to change from one shift to the other quickly and efficiently.
- Competitors are not allowed to bring more than can fit in to the toolbox.
- When you arrive, there should be nothing on top of or attached to the toolbox.

These are **examples**; the toolboxes can look different, but the maximum size must be adhered to.

<p>Tool Box 1</p> 	<p>Length 0.85 m Depth / wide 0.7 m Height 1 m</p> <p>Total 0.6 m³ The size is including the wheels</p>
<p>Tool Box 2</p> 	<p>Length 0.65 m Depth/wide 0.50 m Height 1.0 m</p> <p>Total 0.32 m³ The size is including the wheels</p>
<p>Tool Box 3</p> 	<p>Maximum Linear Size is 203 cm or 80 in. (L+W+H)</p>

Ingredient List

Common Tables: access to all the products provided

Staples

Silicon paper – 40 X 60 cm (16" x 24")

Cling Film

Aluminum foil

Cardboard underlines for cakes – 25 ½ cm (10") - 20.32 cm (8")

Cake Boards for Bar Cakes

Paper towels

Sanitizing solution

Dish Soap

Sanitizing solution in spray bottles

Dairy

Whipping cream

Butter – unsalted

Whole milk 3.25%

Buttermilk Powder

Fat

Vegetable oil

Olive Oil

Eggs

Eggs, large

Leavening Agents

Instant dry yeast

Fresh Yeast

Baking powder (double acting)

Baking soda

Flour

All Purpose Flour

Pastry flour

Bread Flour

Starch

Cornstarch

Chocolate Products

Couverture – dark, white & milk
Cocoa Butter
Coating Chocolate dark
Cocoa Powder- Extra Brute
Ruby Chocolate

Nut Products

Coconut sweetened, fine
Hazelnut, whole
Almonds blanched, ground
Pistachios – shelled, green, no salt
Hazelnut paste
Almonds, sliced
Hazelnut, ground
Walnut, ground

Sweetening Agents

Sugar, granulated
Sugar, icing (powder)
Sugar, brown
Maple syrup
Honey
Glucose
Isomalt

Glazes

Mirroi Neutral Glaze

Flavourings

Instant coffee
Vanilla extract
Vanilla Bourbon Vanilla Bean Paste
Earl Grey Tea
Orange Blossom

Decorating Ingredients

Rolled fondant (sugar paste)

Gelatin

Gelatin leaves

Dried Fruit

Dried Cherries

Frozen Fruit Purées

Apricot

Black Currant

White Peach

Frozen Fruit

Mango Chunks

Raspberries

Fresh Fruit

Oranges

Lemons

Limes

Strawberries

Raspberries

Fresh Herbs

Mint

Basil

Spices

Cinnamon, ground

Salt

Cardamom, ground

Star Anise

Liquors

Bailey's

Frangelico

Prosecco

Other Ingredients

Feuilletine Crunchy Flakes

Ice cubes

Permitted Additional Ingredients Not Supplied by Skills Canada – Nova Scotia

Food colours and colored cocoa butter

Chocolate and sponge transfer sheets

Sea salt

Pectin

Agar

Tartaric Acid

Citric Acid

Vanilla Beans

Lustre Dust/Metallic Powders

Tapioca Maltodextrin

Xanthan Gum

Soy Lecithin

Calcium Carbonate

Tonka Bean

Yuzu Juice

Important

Both Secondary and Post-Secondary Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the last 15 minutes of set up on day one, while the judges are inspecting the workstation, tools and permitted additional ingredients.

***NOTE:** Additional ingredients brought in by competitors must be single ingredients, not premade items. Some examples of premade items that are **NOT** permitted: gum paste, modeling chocolate, fondant. If you have a question about an ingredient you would like to bring to the competition, please contact one of the Provincial Technical Committee Members.*

Beyond the two additional ingredients no other ingredients can be brought to the competition site. **NO GOLD LEAF, NO SILVER LEAF**

Minors: If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a Provincial Technical Committee (PTC) member for assistance.

Secondary competitors/minors are not to handle any alcohol. A PTC member will dispense the desired amount within the recipe for the competitor.



**Contest Description
Baking
Post-Secondary**

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY.