

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 French Macaron Filled Cookies
12:00 pm – 12:45 pm	Lunch
12:45 pm – 4:30 pm	Competition Time
2:20 pm -2:30 pm	Presentation of Bread of the World
3:30 pm – 3:40 pm	Presentation of French Pastry
4:20 pm – 4:30 pm	Presentation of Decorated Bar Cake
4:30 pm – 5:00 pm	Clean Up

1. Purpose of the Contest

To measure the contestants job readiness and highlight the excellence and professionalism in the area of baking and pastry production.

2. Criteria

3. 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 day one 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;
 - Formulas / recipes, including methods, 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 : **'Indigenous Canadian Art'**

- French Macaron Filled Cookie
- Bread of the World
- French Pastry
- Decorated Bar Cake (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

- Attend a public or private secondary institute;
- Be between 13 and 21 years of age on January 1 of the year of the Competition;
- Have been earning junior or senior high school credits any time during the current academic year (September to June);
- Be registered as a competitor with Skills Canada – Nova Scotia;
- 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 completed and submitted a signed release form by a parent or guardian, if under the age of 19.

7. Equipment & Clothing

a) What Will Be Supplied

Workstations

- 2 tables 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 if needed
- Microwaves;
- Proofer cabinet space – space & proofer times will be assigned and posted by the Provincial Technical Committee (PTC);
- Central stores area for ingredients;

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

- 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
Filled French Macaron	15
French Pastry	15
Bread of the World	20
Decorated Bar Cake	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 'Decorated Cake' criteria 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 one-hour set up time.

A determination by PTC members 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.

Competitors 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;
- Explanation of theme in 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 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 Module E with respect to the Decorated Bar Cake, the theme needs to be VISUALLY apparent in the cake decoration.

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.

MODULES:

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewelry
- Presentation Booklet
- Workstation emptied, sanitized at competition 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 – French Macaron Filled Cookie

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

- Competitors are required to produce the following:
 - 16 cookies
 - Cookies must be filled with a ganache type filling
 - Baked weight between 15 – 25g

- Eight (8) cookies will be presented on one platter and eight (8) cookies on a second platter. One platter will be placed on the competitor's presentation table and the second platter on the judges tasting table. The platters will be supplied by Skills Nova Scotia.

MODULE C– BREAD OF THE WORLD PRODUCTION

- Must be presented between 2:20 – 2:30 p.m.
- Each Competitor is required to make:
 - Two Identical Povitica
 - Loaves must egg washed
 - 500-600g baked
- Preferment's are permitted, but not required, to be brought into the competition and will be presented to the judges during set up. Examples of preferment's: Polish, sponge, biga, levain.
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan.
- The dough must be pinned with a rolling pin.
- The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling
- All products to be egg washed.
- Loaves will be presented on platters provided; one will be presented on the competitor's presentation table and the second on the judges tasting table which will be cut in half. Two platters will be supplied by Skills Nova Scotia.

MODULE D – French Pastry

Must be presented between 3:30 pm and 3:40 pm.

- One (1) variety: ten (10) identical pastries, of equal proportions.
 - Paris Brest Pastry
 - Choux paste is to be piped and round in shape.
 - Finished weight is 60 – 80g
 - Pastry cream-based filling made on site.
 - Garnish is freestyle.

- Five (5) of the French pastries will be presented on one plate/platter and the other five (5) of on a second plate/platter. The plates/platters will be presented on the competitor's presentation table. The plates/platters will be supplied by Skills Nova Scotia.

MODULE E – DECORATED BAR CAKE

Must be presented between 4:20 and 4:30 pm.

Theme of Cake: 'Indigenous Canadian Art'




Competitors are required to design the decoration of the cake to visibly reflect the theme.

- Competitors are required to design the decoration of the cake to visibly reflect the theme.
 - Cake must be made from a chiffon formula which is made on site and baked in a 12" x 16" (30.5cm x 40.6cm) ½ sheet pan.
 - The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
 - Make your own Swiss Buttercream.
 - Filling of choice to be made on site.
 - Exterior is to be iced with Swiss buttercream
 - The maximum dimensions of the finished bar cake is 5" x 11" 12.7cm x 28cm) **excluding decorations.**
 - Inscription to read: Skills Canada 2020
 - Inscription to be done using chocolate only.
 - Simple syrup spraying or soaking of cut layers is required.
 - Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme '**Indigenous Canadian Art.**' Decorations can be freestyle and be reflective of the theme.
 - A 1" slice of the cake will be presented on a plate, which will be placed on the judging table. The bar cake will be presented on a rectangular cake board. The remaining bar cake will be placed on the competitor's presentation table.
- The cake board and plate will be supplied by Skills Nova Scotia.

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.
- 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>

PLEASE SEE BELOW FOR INGREDIENT LIST

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

Feuillettine 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
Xanthum 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.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY.