

DATE Friday, April 12, 2023	LOCATION NSCC Akerley Campus
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1. Schedule

Duration of Contest:

Competition Day:

30-minute set-up; 7 hours competition time; 60-minute lunch break

30-minute clean up

Between 7:30 am and 7:45 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
7:15 am – 7:30 am	Arrival Orientation
7:30 am – 8:00 am	Set up
8:00 am – 12:00 pm	Competition Time
12:00 pm-1:00 pm	Lunch
1:00 pm – 4:00 pm	Competition Time
1:50 pm – 2:00 pm	Presentation of Petit Fours
2:50 pm – 3:00 pm	Presentation of Plated Desserts
3:50 pm – 4:00 pm	Presentation of Sugar Showpiece
4:00 pm – 4:30 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. Number of Stations / Allocations

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

4. 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 must 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 'Cirque de Soleil'

- Petit Four (Theme Required)
- Plated Dessert (Theme Required)

- Sugar Showpiece (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

5. Prerequisites

SCNS Prerequisites

- Post-Secondary competitors must meet the following criteria in the current school year:
- Be enrolled in a community college, university, private school OR be a registered apprentice with the Department of Labour and Advanced Education (Apprenticeship Agency);
- Be registered as a competitor with Skills Canada – Nova Scotia;
- The competitor cannot be a certified journey-person;
- Possess Canadian citizenship or Permanent Resident (Landed Immigrant) status and be a resident of Nova Scotia; or be a registered International Student. Competitors are responsible for verifying this information if requested;
- Have been earning post-secondary credits in a sector relevant to the one in which they wish to compete (i.e. to compete in carpentry, the student would be earning credits in any construction-related trade) at 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 Skills Canada – Nova Scotia.
- Have completed and submitted a signed release form

6. Equipment & Clothing

a) What Will Be Supplied

Workstations

- 1 worktable 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
- Central stores area for ingredients.
- 1 spray station
 - ***Spray gun & compressor supplied by competitor.***

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

Ingredients

- 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 must bring in small wares and small equipment as they require to produce their products.

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.
- Mask that follows public health guidelines
- **No jewelry allowed** (rings, earrings, bracelet, studs, watches, etc.)

7. Evaluation & Judging Criteria

POINT BREAKDOWN

Item	Point Value
Safety, sanitation, and organization	25
Petit Four	25
Plated Dessert	25
Sugar Showpiece	25
Total	100

8. 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' criteria will be declared the winner.
- If a third tie occurs, the competitor with the highest score in 'Plated Dessert,' will be declared the winner.

9. PTC Contact Information

Name	Employer	Email
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