



## Test Project Baking Secondary

### 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 during the 15-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 4:00 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 to produce all the products described below. They are free to organize 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.

#### Theme

The theme **'CIRQUE DU SOLEIL'** needs to be represented in Modules B and D, with respect to the Choux Paste – Religieuse and Decorated Cake. The theme needs to be VISUALLY apparent in the cake decoration.



## Test Project Baking Secondary

### 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.

### 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 – Choux Paste - Religieuse

Must be presented between 1:50 pm and 2:00 pm.

- Produce ten (10) identical filled and decorated pastries of equal proportions and four (4) unfilled choux bases with four (4) unfilled choux tops to be presented for tasting.
- Choux must be round in dimension.
- Finished & baked base dimensions of the pastry: 2 – 2.5 inches (5.08 - 6.35 cm).
- Must have two (2) stacked layers of choux paste.
- Filling for the choux must be a pastry cream based filling.
- Bottom and top of filled and decorated choux to be connected with an icing of choice.
- Garnish must be in line with the theme: **CIRQUE DU SOLEIL**
- Four (4) unfilled choux bases and four (4) unfilled tops to be presented on one presentation platter and placed on the judges tasting table. Five (5) filled and decorated Religieuse will be presented on each of the two (2) platters; one will be presented on the competitor's presentation table and the second on the judged tasting table. The platters will be supplied by Skills Nova Scotia

### **MODULE C – Bread of the World – Kugelhopf**

Must be presented between 2:50 pm-3:00 pm

- Each Competitor is required to make two (2) identical Kugelhopf.
- Baked in a bundt or Kugelhopf pan.
- Loaves must be egg washed.
- 350-450 g baked.
- Preferments are permitted, but not required, to be brought into the competition and will be presented to the judges during set-up. Examples of preferments: Polish, sponge, biga, levain.
- Must use a yeasted rich dough formula.
- Must contain almonds, raisins/dried fruit.
- Must be glazed with a water/flat icing.
- Two (2) Platters will be supplied by Skills Nova Scotia. One (1) Loaf will be presented on each platter. One platter will be presented on the competitors presentation table and the second on the judges tasting table.

### **MODULE D – THEMED DECORATED CAKE**

Must be presented between 3:50 pm and 4:00 pm

Theme of Cake: **CIRQUE DU SOLEIL**

- Bake two (2) high ratio round cakes. One 4" diameter cake and one 8" diameter. The cakes must be baked in the competition and cut into layers during the competition time.
- First cake, an 8" round diameter - 8-9" in height will be filled, iced and decorated for display.
- A second round, cake 4" diameter x 3-4" in height will be filled and iced to be tasted by the judges, no decoration is required.
- Competitor's choice of buttercream icing.
- Competitor must make a filling of their choice for the cake.
- Iced cake height must not exceed 9" (22.86 cm) (decoration added on top of this can exceed the 9" in height).
- Simple syrup spraying or soaking of cut layers of cake is required.
- The sides must be iced smooth with buttercream, but decorations can be added to the sides covering no more that 50% of the sides of the cake.
- Cake is required to be decorated; competitor may choose decoration to demonstrate their skills, respecting the Theme: Cirque du Soleil. Decorations can be freestyle.
- The decorated cake will be presented on a 10" cake board. The 4" cake will be presents on a 6" cake board. A slice of cake from the non -decorated cake, 1/8th of the cake will be presented on a 6" round dinner plate on the presentation table. The cake boards and dinner plate will be supplied by Skills Nova Scotia



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### Tool Boxes

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



## Test Project Baking Secondary

### Ingredient List

**Common Tables:** Access to all the products provided.

#### Staples

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

Cling Film

Aluminum foil

Paper towels

Sanitizing solution

Dish Soap

Sanitizing solution in spray bottles

10" Gold Round Cake Board (supplied for the Decorated Cake)

6" Gold Round Cake Board (supplied for the Undecorated Cake)

#### Dairy

Whipping cream

Whole milk 3.25%

#### Fat

Butter, unsalted

Canola oil

Olive Oil

Shortening

#### Eggs

Eggs, large

#### Leavening Agents

Instant Yeast

Fresh Yeast

Baking powder (double acting)

Baking soda

#### Flour

All Purpose Flour

Cake/Pastry flour

Bread Flour

#### Starch

Cornstarch



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### **Chocolate Products**

Couverture – dark, white, milk  
Compound Dark Chocolate  
Cocoa Powder- Extra Brute

### **Nut Products**

Almonds blanched, ground  
Almonds, sliced  
Almonds, whole blanched  
Hazelnuts, ground  
Hazelnuts, whole  
Hazelnut Paste 100%  
Walnut Pieces

### **Sweetening Agents**

Sugar, granulated  
Sugar, icing (powder)  
Sugar, brown/yellow  
Honey  
Glucose  
Isomalt  
Corn Syrup  
Rolled Fondant

### **Flavourings**

Vanilla extract  
Instant Coffee  
Almond Extract  
Fresh Ginger

### **Gelatin**

Gelatin leaves  
Miroir Glaze

### **Dried Fruit**

Dried Cranberries  
Dried Apricots  
Sultana Raisins  
Lemon and Orange Peel



## Test Project Baking Secondary

### **Frozen Fruit Purées**

White Peach  
Passionfruit  
Cassis

### **Fresh Fruit**

Oranges  
Lemons  
Strawberries  
Raspberries

### **Fresh Herbs**

Thyme  
Rosemary

### **Spices**

Cinnamon, ground  
Salt  
Sea Salt  
Pink Peppercorn  
Allspice

### **Liquors**

Red and White Wine  
Guinness Beer  
Crème de Cassis  
Disaronno

### **Other Ingredients**

Feuillettine Crunchy Flakes  
Ice cubes  
Rolled Oats



## Test Project Baking Secondary

### **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 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.**