

DATE		LOCATION	
MARCH 28, 2025		NSCC AKERLEY CAMPUS	
TIME	TASK		
7:15 am – 7:30	Arrival, Orientation		
7:30 am – 8:00 am	Set up		
8:00 am – 11:00 am	Competition Time		
11:00 am -12:00 pm	Lunch		
12:00 pm – 4:00 pm	Competition Time		
12:50 pm to 1:00 pm	Presentation French Pastries – Free Choice		
1:50 pm – 2:00 pm	Presentation of Chocolate Bonbons		
2:50 pm – 3:00 pm	Presentation of Entremet Cake		
3:50 pm – 4:00 pm	Presentation of Chocolate Showpiece		
4:00 pm – 4:30 pm	Clean up		

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

2. Purpose of the Contest

To measure the contestant’s job readiness and highlight the excellence and professionalism around 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

1. 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.**
2. Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking, and presentation.
3. 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.
4. Competitors will also be evaluated on effective use of ingredients. Some examples are:
 - Are they producing only the required quantities?
 - Do they have a significant quantity of extra products?
 - 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.
5. Their ability to work on their own and adapt to changing equipment and environment is essential.

5. 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 Labor and Advanced Education (Apprenticeship Agency).
- Be registered as a competitor with Skills Canada – Nova Scotia
- The competitor cannot be a certified journeyman.
- 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 station
- Dishwashing station (shared)
- 5 per competitor – Full-size baking trays 40*60cm (18x26")
- 4 per competitor – half-size baking trays 20x30cm (9x13").
- Extension cord with 3 receptables

Shared Equipment

- Ovens – space, temperature & oven times will be assigned & posted by the Provincial Technical Committee
- Walk in fridge, freezer space
- Microwaves
- Central stores area for ingredients
- 1 spray station, compressor and gun

Ingredients

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

Required Clothing (To be supplied by the competitor):

- White Chefs’ Coat
- Black and white or herringbones baker’s/chef pants
- Chefs’ hat (Hair must be restrained by hair net if it is past collar length.
- Closed black shoes with slip resistant sole (No high heels, sandals or running shoes, no canvas/mesh material)
- Chefs’ Apron, towels and oven mitt
- No Jewelry Allowed (Rings, earrings, bracelet, stud, watches, etc.)

7. Evaluation & Judging Criteria

POINT BREAKDOWN	
Safety, sanitation and Organization	20
Molded Bonbon	20
French Pastry	20
Entremet Cake	20
Chocolate Showpiece	20
TOTAL	100

No ties are permitted.

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 "Entremets Cake" will be declared the winner.

9. PTC Contact Information

Name	Employer	Email
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