

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 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 4:00 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 **'BOUNTY OF THE HARVEST'** needs to be represented in Modules E, with respect to the Decorated 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.

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 – Cookie Productions: French Macaron

Must be presented between 12:50 pm and 1:00 pm.

Competitors are required to produce the following:

- Twenty (20) filled macarons cookies
- Filling of choice
- Should be identical in size and weight
- Baked and filled weight between 25g to 30 g
- Macarons must be presented on a platter on the presentation table.

Ten (10) macarons must be present on each of the two (2) platters; one will be present on the competitor's presentation table and second on the judges tasting table. Two (2) platters will be supplied by Skills Nova Scotia

MODULE C– Bread of the World – Braided Challah

Must be presented between 1:50 pm-2:00 pm

Competitors are required to produce the following:

- Two (2) Identical braided Challah Loaves
- Loaves must be egg washed

- 400-450 g baked
- Four (4) Strands
- Must use a rich dough formula. Refer to attached Formula

Two (2) loaves will be presented on each of the two platters; one will be present on the competitor's presentation table and second on the judges tasting table. Two platters will be supplied by Skills Nova Scotia

MODULE D – Fruit Tartlets

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

Competitors are required to produce the following:

- Twelve (12) identical tartlets
- 3-3.5" diameter (7.6 – 8.9 cm)
- The tart dough needs to be baked in a ring mold. (Fluted or non-fluted)
- The dough must be sweet dough
- The tartlets must be filled with a pastry cream filling topped with an assortment of fresh fruits and then glazed.

Six (6) tartlets must be presented on each of the two platters: one will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by Skills Nova Scotia

MODULE E – THEMED DECORATED CAKE

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

Theme of Cake: **Bounty of the Harvest**

- Competitor will make 2x8" (21 cm) round sponge cakes, each cake will be cut into 2, 1 inch thickness layers to create a final cake with a total of 4, 1-inch even layers.
- Swiss or Italian buttercream to be made on site
- Competitor must make a filling of their choice and cake must be iced with their buttercream.
- Iced cake height must not exceed 6.5" (16.5 cm); other decoration may exceed.
- The sides must be iced smooth with buttercream, decorations can be added to the sides covering no more than 50% of the sides of the cake.
- Each layer must be soaked with simple syrup
- Cake is required to be decorated; competitors may choose style of decoration to demonstrate their skills, respecting the Theme: **Bounty of the Harvest**
- A slice of cake, 1/8th of the cake will be presented on a round dinner plate provided by the competitor on the presentation table. The remaining cake will be presented on a 10" cake board, the cake board will be supplied by Skills Nova Scotia

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.

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
6" Gold Round Cake Board

Dairy

Whipping cream
Whole milk 3.25%
Sour Cream
Cream cheese

Fat

Butter, unsalted
Canola oil
Coconut Oil
Shortening

Eggs

Eggs, large

Leavening Agents

Instant Yeast
Baking powder (double acting)
Baking soda

Flour

All Purpose Flour
Cake/Pastry flour
Bread Flour

Starch

Cornstarch

Chocolate Products

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

Nut Products

Almonds blanched, ground
Almonds, sliced
Hazelnuts, ground
Hazelnuts, whole
Hazelnut Paste 100%
Walnut Pieces
Pistachios, Whole
Pistachio Paste
Sunflower Seeds

Sweetening Agents

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

Flavourings

Vanilla extract
Instant Coffee
Bourbon Vanilla Bean Paste
Chamomile Tea
Fresh Ginger

Gelatin

Gelatin leaves
Miroir Glaze
Pectin NH
Gelatin Powder

Dried Fruit

Dried Cranberries
Dried Cherries
Dried Blueberries

Frozen Fruit Purées

Raspberry
Passionfruit
White Peach
Strawberry

Frozen Fruit

Frozen Rhubarb
Frozen blueberries

Fresh Fruit

Kiwi
Pineapple
Mango
Blackberry
Lemon
Strawberries
Oranges
Raspberries

Fresh Herbs

Thyme
Rosemary

Spices

Nutmeg
Cinnamon, ground
Cloves
Salt
Sea Salt
Allspice

Liquors

Triple Sec
Bourbon

Baileys
Rum, Dark

Other Ingredients

Feuilletine Crunchy Flakes
Ice cubes
Rolled Oats

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.