

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 **“Niagara Flora”** needs to be represented in Module B – **Gateau St. Honore**, Module C – **Chocolate Bar**, and Module D – **3 Tier Wedding Cake**

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 – Gateau St. Honore

Must be presented between 1:20 pm and 1:30 pm.

- Competitors will produce 2 (two) 8" Gateau St. Honore
- The Theme of the Competition must be reflected through the presentation of the Gateau St. Honore. The theme "NIAGARA FLORA" must be visually apparent
- Components of the Gateau St. Honore are to include:
 - Puff Pastry (unbaked sheets provided)
 - Choux Paste – Dipped in caramel Sugar
 - Diplomat Cream
- Two 8" cakes will be placed on the competitor's presentation table. Garnish is Free choice - (No height maximum)
- Premade Transfer Sheets are not permitted
- Skills Nova Scotia will supply 2x10" (inch) cake boards

MODULE C– Dipped Chocolate Bar

Must be presented between 2:20 pm-2:30 pm

Make and present the following chocolate bars:

- Present 12 pieces 1"-1.5" by 3"- 5" hand cut chocolate bars
- The theme of the competition must be reflected in the presentation of the chocolate bar. The theme "NIAGARA FLORA" must be visually apparent.
- Must be hand dipped
- Must be hand cut
- Choice of Milk, Dark or White chocolate
- Premade transfer sheets are not permitted
- Minimum of 2 filling texture
- Garnish is free choice (No maximum height)
- Temper must be visible
- The competitor must present two plates, each containing six bars, on their presentation table. One bar must be cut in half to display the filling; the remaining bars should be left whole. Six bars will be provided for the judges for tasting

MODULE D – Three tier wedding Cake

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

Must be presented at 4:50 - 5:00 pm

- The Theme of the Competition must be represented in the overall decoration of the cake. The theme "NIAGARA FLORA" must be visually Apparent.
- The cake must contain 3 tiers. The competitor will be provided with a 10" D x 4"H, and 8" D X 4"H cake dummy or equivalent
- Competitor must bake a minimum of 3 - 2" H x 6" D round cakes onsite. Skills Canada will supply 1 x 6" (inch) cake board.
- Minimum of two (2) cakes are for the top tier
- One cake (1) is for judging
- Type of cake is free choice
- Type of filling is free choice
- Minimum of 3 layers of cake with 2 layers of filling.
- The single 6-inch cake for judging should be filled and iced to match the top tier, using the same filling and icing. Skills Canada will supply 1x8" (inch) cake board.
- This judging cake should have a smooth buttercream finish on the outside only. No additional piping, decorations, or toppings are required.
- Buttercream or fondant may be used to finish the cakes, but straight sides must be evident.
- Wedding cake decoration must use the following techniques:
- Piping and/or Scroll Work

- Gum paste or marzipan or fondant
- Minimum one of the two: isomalt or pastillage
- Wedding cake decoration may include but not limited to:
 - Stencils
 - Air brush
 - Blown Sugar
 - Figurines made on site
 - Flower decorations made on site
- Flavour is to be free choice
- Skills Canada will provide one 14" drum board or equivalent for the base of the wedding cake.
- Competitors may assemble their cake on their presentation table.
- Petal dust, floral wire, floral tape and commercially made flower stamens will be permitted to prepare gum paste flowers onsite.
- Premade transfer sheets are not permitted.
- Premade flowers or floral sprays are not permitted

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 (supplied for the Decorated Cake)

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

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, Ruby
Compound Dark Chocolate
Cocoa Powder- Extra Brute
Cocoa Butter
Cocoa nibs

Nut Products

Almonds blanched, ground
Almonds, sliced
Nutella
Pecan, whole
Walnuts, ½ and pieces
Marzipan

Sweetening Agents

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

Flavourings

Tonka Bean
Vanilla Extract
Bourbon Vanilla Bean Paste
Instant Coffee
Earl Grey Tea
Apple Cider Vinegar
Lemon Juice

Gelatin

Gelatin leaves
Mirror Glaze
Pectin NH
Gelatin Powder

Dried Fruit

Dried Cherries
Dried Blueberries
Dried Cranberries

Frozen Fruit Purées

Puff Pastry Sheets
Raspberry Puree
Passion Fruit Puree
Cassis Fruit Puree
Peach Fruit Puree

Frozen Fruit

Frozen Rhubarb
Frozen Peaches

Fresh Fruit

Strawberries
Oranges
Raspberries
Lemon

Fresh Herbs

Basil
Tarragon
Mint

Spices

Nutmeg
Star Anise
Cardamom, Ground
Cinnamon, Ground
Salt
Maldon Salt

Liquors

White Ice Wine
Red Ice Wine
Guinness
Prosecco

Other Ingredients

Feuilletine Crunchy Flakes
Ice cubes
Rolled Oats
Rice Paper
Wafer Paper
Apricot Glaze

Sugar Paste

Soft Fondant
Gum paste
Rolled Fondant

Important

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.