

## **CONTEST DESCRIPTION (SCOPE) DOCUMENT**

### **32 - BAKING – Secondary Level**

(NOTE: Scope may change without notice)

#### **PURPOSE OF THE CHALLENGE**

**DURATION 6 HOURS**

To measure the contestants' job readiness and highlight the excellence and professionalism in the area of Baking and Pastry production.

#### **SKILLS AND KNOWLEDGE TO BE TESTED**

The competition will be the preparation of the following items.

**Cookies:** One (1) type of dough; ten (10) 20 - 30g identical cookies of each. Should be shortbread or piped cookie (can be both).

**Decorated Cake:** Using a 9" premade cake, cut, fill, assemble and decorate a three-layer cake using a buttercream frosting, for one of the following occasions – high school graduation, five year old birthday (male or female), Mother's Day, or 1001 Arabian Nights. Decoration should include an inscription and should be themed in keeping with the inscription.

**Small Production Bread making:** Each Competitor is required to do one (1) braiding technique.

- One type of braid (3 to 5 strand) and 6 hand rounded dinner buns. The breads and buns are to be made from the same dough.
- Must use Challah recipe (egg bread) with at least 15% butter in the formula to the weight of the flour. ie. 1000g flour – 150g butter
- Braided loaves must weigh between 400 - 500g after baking.
- Buns must weigh 50 - 60g after baking.
- Edible varieties only

**Presented at 3:00pm.**

#### **Specific Requirements**

Competitors may not bring any food type on the site. Only those ingredients provided by the technical committee will be allowed.

**Competitors will supply their own recipes.**

## Ingredients

Only ingredients supplied by Skills Canada may be used. **\*No other ingredients may be brought to the competition site with the exception of the student's choice of food colourings.**

## Common Table

Students will have unlimited access to all products provided:

### Common Table Ingredients:

- Flours: All purpose, bread
- Sugars: Icing, granulated, brown
- Dairy: milk, butter (salted and unsalted)
- Eggs
- Leavening agents: baking powder, baking soda, active dry yeast
- Oils: Vegetable oil
- Cocoa powder
- Cornstarch
- Nuts and seeds: sesame seeds
- Flavourings: instant coffee, vanilla extract, almond extract
- Fresh fruits: lemons, oranges, strawberries, raspberries
- Fresh herbs: basil, rosemary
- Spices: cinnamon, cardamom, nutmeg, salt
- Food colouring
- Other items: ~~rolled fondant~~, corn starch

### Other supplies

Parchment paper  
Aluminum foil

**\*NOTE: All ingredients are subject to change based on availability. If a specific ingredient is needed that is not listed above please send an email to the Technical Chair prior to the contest.**

## ESSENTIAL SKILLS

Essential skills are used in nearly every job to varying degrees. They provide a foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change. Good Essential Skills will help you understand and remember concepts introduced in technical training. The level of Essential Skills required for most trades is as high or higher that for many office jobs.

Of the nine skills that have been identified and validated as key essential skills for the workplace, this contest involves the following:

- |                                     |                     |                                     |                    |                          |                     |
|-------------------------------------|---------------------|-------------------------------------|--------------------|--------------------------|---------------------|
| <input type="checkbox"/>            | Continuous Learning | <input checked="" type="checkbox"/> | Numeracy           | <input type="checkbox"/> | Thinking            |
| <input type="checkbox"/>            | Digital             | <input type="checkbox"/>            | Oral Communication | <input type="checkbox"/> | Working with Others |
| <input checked="" type="checkbox"/> | Document Use        | <input checked="" type="checkbox"/> | Reading Text       | <input type="checkbox"/> | Writing             |

## EQUIPMENT, TOOLS, SUPPLIES, AND CLOTHING

### To be provided by each contestant

- Personal tool kits containing knives, pastry bag with tips, etc.
- Contestants may bring any tools they find necessary.
- Any equipment deemed necessary may be brought to the competition.
- All equipment must be arranged at the workstation.
- **Uniforms:**
  - *Contestants must wear professional cooking uniforms. Embroidery on the uniforms identifying the contestant, sponsors or territory must be tasteful.*
  - *Shoes with non-skid soles are mandatory.*

### Reference Materials:

- Contestants may bring and consult reference works of their choice, "Professional Baking", Gisslen and "On Cooking", Labensky are recommended.

### Equipment provided by the technical committee to each student:

- 1 Workstation with basic baking/cooking equipment
- 1 electric stove/oven
- 1 Kitchen Aid stand mixer
- 2 Power outlets
- Refrigeration space
- Sinks with hot and cold water
- Soap and disinfectant (sanitizer)
- Bake ware, utensils and dishes required for the competition

### Common equipment and supplies

- baking parchment
- piping bags and tips
- aluminium foil, plastic wrap
- cake boards

## SAFETY REQUIREMENTS

Non slip, closed toed shoes must be worn at all times.

## POINT BREAKDOWN / 100

Hygiene, personal and work cleanliness.....	20%
Economy, work planning and time management.....	20%
Application and use of culinary methods & techniques.....	20%
Presentation of final product.....	20%
Taste of final product.....	20%

### Rating Scale

Perfect .....	10
Very good .....	9
Good .....	8
Rather good .....	7
Sufficient .....	6
Medium .....	5
Weak .....	4
Insufficient .....	3
Bad .....	2
Zero .....	1

## REGIONAL TECHNICAL CHAIR

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