

B.C. SKILLS COMPETITION 2021

SCOPE DOCUMENT	
Competition date	April 17 th , 2021
Competition Location	Virtual/Offsite
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Post-Secondary

BAKING: POST-SECONDARY

REGISTRATION	7:00 – 7:15AM
SET-UP	7:15 - 7:45AM
VALIDATE BY PROXY JUDGE	7:45 – 8:00AM
CONTEST TIME	8:00AM – 1:00PM
CLEAN UP TIME:	1:00PM – 1:30PM

Purpose of the challenge: To measure contestants job readiness and highlight excellence in the field of Baking and Pastry production.

Duration of Contest:

One-Day Contest: 5 hour competition time, 30 minutes set-up, 30 minutes cleaning. Competition area must be emptied, cleaned and sanitized by 1:30pm.

Skills & Knowledge to be Tested:
(All recipes provided by contestants)

**Piped Chocolate Bonbon Hand Dipped
Chocolate Box**

Timetable:

Set-up	Validate	Competition length	Presentation of Chocolate Bonbon	Presentation of Chocolate Box	Clean-up
7:15-7:45AM	7:45-8:00AM	8:00AM-1:00PM	12:00PM	1:00PM	1:00PM-1:30PM

Virtual Contest Protocol

- Each competitor will be hosted by their school in a professional kitchen (no home kitchens permitted)
- Tools & equipment including serving platters will be provided by competitor and host venue, competitor please arrange that you have everything you need with host
- Host venue will provide ingredients required for competition
- Host venue will arrange for competitor to have set-up time either day before or morning of competition
- Host venue will provide an appropriate proxy judge who will be onsite for entire competition time

Proxy Judge Responsibilities

- Judge safety & Sanitation throughout competition
- Judge all objective marks, this includes presentation times, product quantity, product weight, product sizing.
- Take multiple close-up pictures of each product and submit to Virtual judging panel promptly after competitor has presented. Please follow these guidelines for the pictures:
 - Top view of products on the platter
 - Side view of products on the platter
 - **Bonbons:** cut 2 random pieces in half to show the internal of the product; please make sure to take a picture of the full platter before cutting; **minimum of 3 different pictures**
 - **Chocolate Box:** in addition to the close-up side view and top view, please take a picture of the box with the lid off and set aside showing the 10 bonbons inside the box from the top view and side view; can include other angles needed to be seen by the virtual judge for the best view; **minimum of 6 pictures**
- Check tools, equipment and ingredients 15 minutes before competition start time

(7:45AM)

- Check that station has been cleaned and sanitized 30 minutes after competition end time (1:30PM)

Skills and Knowledge to be tested

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. Competitors are tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking and presentation.

The confectioner/pastry competitor will be tested on their work efficiencies as they have to present products at specified times. During the competition, the proxy judge will be evaluating their workplace safety, sanitation, hygiene and organization.

Competitors are evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities
- Do they have significant quantity of extra product
- Did they have to re-make a product a second time

All food waste must be placed into a plastic bag, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the proxy judge at the end of competition day.

Workstation

During set up competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores or do any scaling of ingredients. **The proxy judge will be validating their ingredients, small wares, and equipment 15 minutes before competition start time at 7:45AM.**

The competitor is responsible for emptying fridge & freezer, and cleaning & sanitizing their workstation 30 minutes after the end time or by 1:30PM.

Competitors are required to maintain a clean floor and keep their workstation clean and sanitized throughout the competition. Competitors will wash their own dishes.

Competitors Portfolio

A digital copy in word or pdf format must be emailed to Kimberly Tada by midnight April 16th 2021 (the day before competition) at ktada@vcc.ca this will be shared with Virtual industry judging panel.

The portfolio is to include:

- Title page
- Competitor introduction/bio
- Formulas/recipes, including methods, for all products the Competitor is planning to make. Formulas must be in grams/kilograms.
- Timeline/production schedule
- Competitors will have a picture in their booklets of each of the finished products they are making; pictures to be placed with the correct formula/method in their portfolio.

Organization

- Competitors have 5 hours to produce the products described below. They are free to organize their work as they wish, but they must respect the presentation times of products as seen in modules scheduled below.
- The theme “Enchanted Forest” should be represented as appropriate throughout the modules
- In Module C: CHOCOLATE BOX, the theme: Enchanted Forest must be VISUALLY apparent in the design and decoration of the box.

Presentation Timing

Competitors have a 10-minute window prior to the presentation time indicated in each module to present their products. 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 products are presented on the judge’s presentation table no alterations can be made.

Specific Requirements:

- Contestants arriving late (after competition start time) will not be allowed to compete.

- ***Cell phones are not allowed.***

Safety Requirements:

- Safety awareness/requirements will be maintained at industry standards (Workers Compensation Board or equivalent) at all times.
- Closed toe black shoes with a slip resistant sole (no heels, backless clogs, high heeled sandals or running shoes, no canvas or cloth material).
- Long Chef's pants (black, white or checkered), chefs coat, apron and hat (hair net optional)
- Contestants will not be allowed to participate without proper uniform including safety shoes.

COVID-19 Protocol

The COVID guidelines already in place within the participants host venue would take precedence to the below protocol. The following are suggested COVID-19 protocols that might be in place for the duration of the competition. It is the responsibility of the participants (Competitor, Proctors and anyone onsite during the competition) to ensure that the COVID guidelines are respected.

- Participants to complete and sign electronically a self-screening form at the beginning of the competition day. If a competitor is showing any symptoms, they will not be allowed to compete.
- Participants will be assigned a workspace in which they must remain at for the duration of the competition.
- Participants to ensure a minimum of 2m physical distancing from others at all times.
- Participants will be diligent in hand washing and sanitation, using hand sanitizer and hand wash sinks as required before, during and after competition.
- Participants to wipe down and sanitize work surfaces before and after use.
- Face covering required for the duration of the competition.

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed on the following criteria:

- Correct uniform, no jewelry
- Portfolio – digital file submitted

- Workstation emptied & sanitized 30 minutes after end time
- Organization of tools and equipment
- Food Sanitation – of raw materials, ingredients and mise en place
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety
- Covid 19 Protocol including face coverings, social distancing, hand sanitation and workbench sanitation.

Judging Criteria:

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, volunteers and proxy judge.
- In case of a tie, (ties are not permitted) the judges will refer back to the marks for chocolate box and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

MODULE B – PIPED CHOCOLATE BONBON HAND DIPPED **Must be presented by 12:00PM**

Make and present the following chocolates: 20 identical chocolate bonbons.

- Bonbons should be in a weight range of 8-14 g grams each including decorations.
- Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.
- No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
- Make bonbons individually piped (not piped in a length and cut)
- The bonbons must contain two layers of your choice. One layer should have a crunchy texture.
- Hand dip the bonbons in tempered couverture chocolate.

- The bonbons should be identical in structure, size, weight and decoration.
- Temper needs to be visible.
- Ten (10) Piped Chocolate Bonbons hand dipped will be presented on a platter and placed on the presentation table. Ten (10) Piped Chocolate Bonbons will be reserved and placed into the chocolate box before the chocolate box is presented.

MODULE C – CHOCOLATE BOX

Must be presented by 1:00 pm (competition end time)

- The theme: “Enchanted Forest” must be visually apparent in the design and decoration of the chocolate box.
- Competitors are to produce a chocolate box using chocolate and chocolate products.
- The design of the chocolate box will include the space to hold ten (10) bonbons

Permitted techniques may include:

- Pouring
- Molding/Casting
- Brushing
- Polishing
- Sculpting
- Modeling Chocolate
- Carving
- Piping
- Cutting
- A use of cocoa butter colors and spraying is permitted.
- A minimum of 50% of the box must show visibly tempered chocolate.
- No internal supports are allowed.
- Tempered dark, milk, white chocolate, modelling chocolate and robo coupe chocolate may be used. (modelling chocolate and robo coupe chocolate are made on site by competitor)

Marking Scheme:

Safety, Sanitation and Organization	/20
Piped & Dipped bon bon	/30
Chocolate Box	/50
Total Marks	/100

Technical Chair: Kimberly Tada

If you have any questions, please contact Kimberly Tada at Ktada@vcc.ca

Gold medal winners at the BC Skills Competition may be eligible to compete in the 2021 National Virtual Skills Competition.

Skills BC reserves the right to alter and update contest information. Please check the website often for changes.