

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	Secondary

BAKING: SECONDARY

REGISTRATION	7:00 – 7:15AM
SET-UP	7:15 - 7:45AM
VALIDATE BY PROXY JUDGE	7:45 – 8:00AM
CONTEST TIME	8:00AM - 12:00PM
CLEAN UP TIME	12:00PM - 12:30PM

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: 4 hours competition time, 30 minutes set-up, 30 minutes cleaning. Competition area must be emptied, cleaned and sanitized by 12:30pm.

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

French Macaron Filled Cookie Production Decorated Bar Cake

Timetable:

Set-up	Validate	Competition length	Macaron presentation	Bar Cake Presentation	Clean-up
7:15-7:45AM	7:45-8:00AM	8:00AM-12:00PM	11:00AM	12:00PM	12:00-12:30PM

Virtual Contest Protocol

- Each competitor will be hosted by their school in a professional kitchen (no home kitchens permitted)
- Tools & equipment 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
 - Macarons: cut 2 random pieces in half; please make sure to take a picture of the full platter **before cutting; submit minimum of 3 pictures**
 - Bar Cake: competitor will cut a 1" slice to show layering/build. **please make sure to take a picture of the full size cake before cutting; please take picture of all 4 sides of the cake; can include more pictures to capture different angles of the cake; submit 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 (12:30PM)

Skills and Knowledge to be tested:

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods. A degree of specialist knowledge and skill is required.

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

The baker/pastry competitor will 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.

Competitors will be 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 the set-up time, competitors may organize all their equipment and small wares at their workstation. **During 30 minute set-up, competitors can scale all ingredients required to produce their formulas. Scaled ingredients must be in individual containers and properly labelled. The proxy judge will be validating their ingredients,** small wares, and equipment 15 minutes before start time (7:45AM-8:00AM).

The competitor is responsible for emptying fridge & freezer, and having workstation cleaned & sanitized 30 minutes after the competition end time (12:30PM).

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 of competitors portfolio in word or pdf format must be emailed to Kimberly Tada at ktada@vcc.ca by midnight April 16th, 2021 (the night prior to the competition) this will be shared with the industry judging panel. The portfolio is to include:

- Title page

- Competitor introduction/bio
- Formulas/recipes, including methods, from all the 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 4 hours to produce the products described below. They are free to organize their workday as they wish, but they must respect the presentation times of the products as seen in modules scheduled below.
- In Module C the theme “Enchanted Forest” needs to be VISUALLY apparent in the cake design & decoration.

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 the products are presented on the judge’s presentation table no alterations can be made.

Specific Requirements:

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

Safety Requirements:

- Safety awareness/requirements must be maintained at industry standards (Workers Compensation Board or equivalent) at all times.
- Closed toe black shoes with a slip resistant sole (no heels, no backless

clogs, no high heeled sandals or running shoes, no canvas or cloth material).

- Long Chef's pants (black, white or checkered), chefs coat, apron, hat and hair net (required only if hair is past collar length).
- Contestants are not 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 are assessed on the following criteria's:

- Correct uniform, no jewellery
- Portfolio – 2 copies
- Workstation emptied, sanitized by 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 committee will refer back to the marks for Module C: decorated bar cake and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

MODULE B – FRENCH MACARON FILLED COOKIE PRODUCTION

Must be presented by 11:00AM

- Competitors are required to produce the following:
 - 16 filled French macaron cookies, cookies should be identical in size and weight
 - Cookies must be filled with a ganache type filling
 - Baked & filled weight between 15 – 25g
 - 16 cookies will be presented on a platter on the presentation table.

MODULE C – DECORATED BAR CAKE

Must be presented by 12:00PM (competition end time)

- Theme of Cake: Enchanted Forest
- Competitors are required to design the decoration of the cake to visibly reflect the theme.
- Cake must be made from a chiffon formula which is made on site and baked in a 12" x 16" (30.5cm x 40.6cm) ½ sheet pan.
- The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
- Make your own Swiss Buttercream.
- Filling of choice made on site.

- Exterior is to be iced with Swiss buttercream
- The maximum dimensions of the finished bar cake are 5" x 11" (12.7cm x 28cm) excluding decorations.
- Inscription to read: Skills Canada 2021, using chocolate only.
- Simple syrup spraying or soaking of cut layers is required.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Enchanted Forest**. Decorations are freestyle and should be reflective of the theme.
- After proxy judge has taken required pictures of whole cake, competitor will cut a 1" slice to show layering/build.

Marking Scheme:

Safety, Sanitation and Organization	/20
French Macaron Filled Cookies	/30
Decorated Bar Cake	/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.