

NORTHWEST LOWER MAINLAND

REGIONAL SKILLS COMPETITION 2018

| SCOPE DOCUMENT | |
|----------------------|----------------------------------|
| Competition date | February 24 th , 2018 |
| Competition Location | Eric Hamber Secondary |
| Trade Number | 32 |
| Trade Name | Baking / Pâtisserie |
| Level | Secondary |

BAKING: SECONDARY

Please arrive in advance of the contest start time for check in, briefings and to set-up your workstation. Do not be late.

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|-----------------------------|-----------------------|
| Check in / Briefing: | 7:45 – 8:00 AM |
| Set up time: | 8:00 – 8:29 AM |
| Contest time: | 8:00 – 2:00PM |
| Clean up: | 2:00 – 2:20PM |

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: 1/2 hour set-up; 5.5 hour contest; 20 minutes cleaning.

Arrive before 7:45am; set up from 8:00am – 8:29am. At 8:20am, judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time is 8:30am. Competition is 8:30am to 2:00pm. Clean-up is 2:00 to 2:20pm. Competition area must be emptied, cleaned and sanitized by 2:20pm.

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

Cookie, piped
Small Production Bread Making
French Pastries- Eclair
French Pastries-Fruit Tartlet

Timetable:

| Check in and briefing | Set-up | Competition length | Cookie presentation | French Pastries Presentation | Bread Presentation | Clean-up |
|------------------------------|-------------------------|---------------------------|----------------------------|-------------------------------------|---------------------------|-------------------------|
| 7:45 8:00 | 8:00- 8:29AM | 8:30AM- 2:00PM | 10:00AM | 1:00PM | 2:00PM | 2:00- 2:20PM |

Practical Exam (100%)

Skills and Knowledge to be tested

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

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

The baker/pastry competitor will also 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 also 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 judges at the end of competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

Workstation

During the ½ hour set up time, 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. Judges will be validating their ingredients, small wares, and equipment in the last ten (10) minutes of the ½ hour set up time.

Tool boxes may be stored under tables if space permits, or they will be stored in a designated common area within the competition site.

A determination by judges on site will be made if the work space is too cluttered and unsafe with additional tool boxes in the competitor's area. If the workspace is deemed to be too cluttered, tool boxes may have to be moved to a designated common area within the competition site.

The competitor is responsible for emptying fridge & freezer, and cleaning & sanitizing their workstation 20 minutes after the end time or by 2:20PM.

Competitors are required to maintain a clean floor and keep their workstation clean and sanitized throughout the competition as required. Volunteers will help with the washing of dishes.

Competitors will provide a written plan or timetable/production schedule. This plan must be accessible for the judges at all times.

Organization

Competitors have 4.5 hours to produce all of the products described below. They are free to organize all of their work day 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 that will be stored in the common fridges and freezers.

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:

- Contestants arriving late or failing to attend the orientation meeting will not be allowed to compete.
- Communication between contestants and their advisors will not be permitted during the competition.
- Contestants must produce a written plan timetable/production schedule at the start of the competition.
- ***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 safety equipment.

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewellery
- Workstation emptied, sanitized by 30 minutes after end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- **Workplace Safety**

Judging Criteria:

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers and judges.
- In case of a tie, (ties are not permitted) the committee will refer back to the safety & sanitation mark. The competitor with the highest mark in that category shall be declared the winner. In the event that the safety and sanitation mark is also a tie, judges will refer to the bread making and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

MODULE B – PIPED COOKIE:

Must be presented at: 11:00AM

Competitors are required to produce cookies to the following standards:

- Cookie must be piped.
- Competitor must make **16 cookies**
- Baked weight must be between **20-30g each**
- Must be presented on a platter of choice; provided by the competitor, size should be in proportion to the products being presented

MODULE D - BREAD MAKING:

Must be presented at: 2:00PM

One – braided egg bread (baked weight of 400-500g)

- Competitors choice of 4 or 5 strand braid.

Six - hand rounded dinner buns (baked weight of 50-60g)

Identical in size, shape and weight.

- All breads and buns are to be made from the same dough. However, inclusions can be added after the dough is developed.
- Preferment's are permitted but not required to be brought into the competition, and will presented to the judges during set up.
Examples of preferment's: Poolish, sponge, biga, levain
- 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
- All products to be egg washed before baking.
- Must be presented on a platter, board or basket of choice provided by the competitor; size should be in proportion to the products being presented

MODULE C - FRENCH PASTRIES:

Must be presented at 1:00pm

Two (2) varieties: ten (10) identical of each, of equal proportions.

1st variety: Filled Eclair.

Baked dimensions are: 4" - 5" length (10.1 cm - 12.7 cm) with a maximum width of 1 ½" (3.8 cm) Topped with a soft fondant which is provided. At least 50% of the fondant must be visible on the finished product. Fill the eclairs with a pastry cream to be cooked by the competitor. Garnish is freestyle.

2nd variety: Fruit Tartlets. 3" – 3 ½" diameter (7.6 cm – 8.9 cm). The tart dough needs to be baked in a ring mold. The dough must be a sweet dough. The tartlets must be filled with pastry cream and topped with fresh fruit as provided and then glazed. Pastry cream to be cooked by the competitor.

Must be presented on a platter of choice, provided by competitor; 1 platter per product-type; size should be in proportion to the products being presented

Supplied by Committee:

- Work table, presentation table, fridge/freezer (single unit), sinks, stove with oven, dish rack and drain tray
- All baking ingredients & materials
- No ingredients except those supplied or those listed on the approved 'to bring' list will be accepted. (i.e. food colours) Judges will inspect ingredients before competition begins.

Supplied by Competitor:

- Apron, towels & oven mitts.
- **No jewelry allowed (rings, studs, bracelet, earrings, watches, etc)**
- Professional uniform and work safe shoes as outlined in safety requirements
- Any and all hand tools (please mark all your belongings), including but not limited to: **mixing machine (eg: Kitchen Aid etc.)** scale, bench scraper/ dough divider, mixing bowls and pots, bowl scraper, decorating tips, docker, dough thermometer, calculator, hand wire whisk, knives (French, paring, palette, serrated), pastry brushes, pastry wheel, piping bags, piping tips, rolling pin, silpats, ruler, scissors, spatulas, turntable, wooden spoons, and cutting board. Additional trays/cookie sheets, portable propane burners (**propane canisters**) and / or induction burners with pots. All plates and platters required to present your products.

Point Breakdown:

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|-----------------------------------|-----|
| POINT BREAKDOWN | |
| Safety, Sanitation & Organization | 23 |
| Cookie | 14 |
| Choux paste - éclair | 20 |
| Fruit Tartlet | 20 |
| Bread Production | 23 |
| Total | 100 |

TECHNICAL COMMITTEE:

Chair: Judy Chan jchan@vsb.bc.ca

If you have any questions, please contact Judy Chan jchan@vsb.bc.ca

Gold medal winners at the BC Skills Competition may be eligible to compete in the 2018 Provincial Competition at the Tradex, Abbotsford, April 18, 2018

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

