

B.C. SKILLS COMPETITION 2020

SCOPE DOCUMENT	
Competition date	April 15 th 2020
Competition Location	Tradex, Abbotsford
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Secondary

BAKING: SECONDARY

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

REGISTRATION:	6:00AM
BRIEFING:	6:30AM - 6:45AM
SET UP TIME:	6:45AM - 7:30 AM
CONTEST TIME:	7:30AM – 11:30AM
LUNCH:	11:30AM - 12:30PM
CONTEST TIME:	12:30PM – 4:00PM
CLEAN UP TIME:	4:00PM - 4:30PM

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: 45 minute set-up, 7-hour & 30 minute contest, 1 hour lunch, 30 minutes cleaning.

Arriving at 6:00am for registration, with briefing at 6:30am, and set up from 6:45am – 7:30am. At 7:15am – 7:30am 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 7:30am. Competition is 7:30am to 11:30am and 12:30pm to 4:00pm, with lunch from 11:30am to 12:30pm. Clean-up is 4:00pm to 4:30pm. Competition area must be emptied, cleaned and sanitized by 4:30pm.

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

French Macaron Filled Cookie Production
Bread of the World Production
French Pastry Production
Decorated Bar Cake

Timetable:

Set-up	Competition length	Macaron presentation	Lunch	Bread of the World Presentation	French Pastry Presentation	Bar Cake Presentation	Clean-up
6:45-7:30AM	7:30AM-4:00PM	11:30AM	11:30AM-12:30PM	2:00PM	3:15PM	4:00PM	4:00-4:30PM

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 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 judges at the end of competition day.

The competitors' ability to work on their own and adapt to changing equipment and environment is essential.

Workstation

During the 45-minute 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 fifteen (15) minutes of set-up.

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 30 minutes after the end time or by 4:30PM.

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 Portfolio

Competitors will be equipped with a simple portfolio (in English) to be presented on their bench at the start of their competition. Each competitor will bring (3) Portfolios, two for the judges and one for themselves, portfolio 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 will be making. Pictures must be placed with the correct formula/method in their portfolio.

Organization

Competitors have 7 hours & 30 minutes to produce all of the products described below. They are free to organize their work day as they wish, but they must respect the presentation times of products as seen in modules scheduled below.

Careful attention to properly label their mise en place, and/or products that will be stored in the common fridges and freezers is required.

The theme “INDIGENOUS CANADIAN ART” needs to be represented in Module E with respect to the Decorated Cake, the theme must 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:

- 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 present portfolios at the start of the competition.
- ***Cell phones are not allowed.***

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 will not be allowed to participate without proper safety equipment.

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 occasion cake and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

MODULE A - SAFETY, SANITATION AND ORGANIZATION

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

- Correct uniform, no jewellery
- Portfolio – 3 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**

MODULE B – FRENCH MACARON FILLED COOKIE PRODUCTION

• **Must be presented by 11:30AM**

- Competitors are required to produce the following:
 - 16 filled French macaron cookies
 - 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. Platter provided by contestant.

MODULE C– BREAD OF THE WORLD PRODUCTION

• Must be presented by 2:00PM

- Competitors are required to make:
- Two Identical Povitica loaves
- Loaves must be egg washed before baking
- Baked weight must be between 500-600g each
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferment's: Poolish, sponge, biga, levain.
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan.
- The dough must be pinned with a rolling pin.
- The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling.
- Loaves will be presented on Platter, board or basket on the presentation table. Presentation platter will be provided by contestant.

MODULE D – FRENCH PASTRIES

Must be presented by 3:15PM

- One (1) variety
- Ten (10) identical portions

Paris Brest Pastry

- Choux paste is to be piped and round in shape.
- Finished baked and filled weight is 115 - 140g
- Pastry cream-based filling made on site.
- Garnish is freestyle.

10 pieces of Paris Brest will be presented on one to two platters on the presentation table. Platters provided by contestant.

MODULE E – DECORATED BAR CAKE

Must be presented by 4:00PM

- Theme of Cake: INDIGENOUS CANADIAN ART
- 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 to be 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 2020
 - Inscription to be done 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: **Indigenous Canadian Art**. Decorations are freestyle and should be reflective of the theme.
 - A 1" slice of the cake will be presented on a plate
 - The remaining bar cake will be presented on a rectangular cake board. The remaining bar cake will be placed on the competitor's presentation table.
 - The cake board will be provided by Skills BC

Marking Scheme:

Safety, Sanitation and Organization 22
Bread of the World 17
French Macaron Filled Cookies 16
Pastries – Choux Paste Paris Brest 20
Decorated Bar Cake 25

Total Marks 100

Technical Chair: Leanne Bentley lbentley@vcc.ca

If you have any questions, please contact Leanne Bentley at lbentley@vcc.ca

Gold medal winners at the BC Skills Competition may be eligible to compete in the 2020 National Skills Competition at the Vancouver Convention Centre in Vancouver, BC May 28th & 29th, 2020.

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