# Skills Canada Ingredient List 2020

Common Tables: access to all products provided

## Staples

Silicon paper – 40 X 60 cm (16"x 24") Cling Film Aluminum foil Cardboard underlines for cakes – 25 1/2 cm (10") - 20.32 cm (8") Bar Cake Boards Paper towels Sanitizing solution Dish Soap Sanitizing solution in spray bottles

## Dairy

Whipping cream Butter – unsalted Whole milk 3.25% Buttermilk Powder

## Fat

Vegetable oil Olive Oil

## Eggs

Eggs, large

## Leavening Agents

Instant dry yeast Fresh Yeast Baking powder (double acting) Baking soda

## Flour

All Purpose Flour Pastry Flour Bread Flour Cake Flour

## Starch

Cornstarch

## **Chocolate Products**

Couverture – Dark – Milk - White - Ruby Cocoa Butter Coating Chocolate dark Cocoa Powder- Brute - dutched

#### **Nut Products**

Coconut sweetened, fine Hazelnut, whole Almonds blanched, ground Pistachios – shelled, green, no salt Hazelnut paste Hazelnut, whole Hazelnut, ground Walnut, pieces

## **Sweetening Agents**

Birch Syrup Sugar, granulated Sugar, icing (powder) Sugar, brown Maple sugar Honey Glucose Isomalt

## Glazes

Mirroir Neutral Glaze

## Flavourings

Instant coffee Vanilla extract Bourbon Vanilla Bean paste Earl Grey Tea Orange Blossom Water

## **Decorating Ingredients**

Rolled fondant (sugar paste) Marzipan

## Gelatin

Gelatin leaves

## **Dried Fruit**

Dried Cherries

#### Frozen Fruit Purées Apricot

Peach Black Currant

## Frozen Fruit (IQF)

Mango Chunks Raspberries

## Fresh Fruit

Oranges Lemons Limes Raspberries Strawberries

#### Fresh Herbs

Basil Mint

## Spices

Cardamom Cinnamon, ground Salt Star Anise

## Liquors

Baileys Frangelico Prosecco

## **Nutritional Ingredients**

Oat Flour

#### **Other Ingredients**

Feuilletine Crunchy Flakes Ice Cubes

## Permitted Additional Ingredients Not Supplied by Skills BC:

Food colours and colored cocoa butter Chocolate and sponge transfer sheets Sea salt Pectin Agar Tartaric Acid Citric Acid Vanilla Beans Lustre Dust/Metallic Powders Tapioca Maltodextrin Xanthum Gum Soy Lecithin Calcium Carbonate Yuzu Juice

## Important:

Both Secondary and Post-Secondary Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients.

Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site. NO GOLD LEAF, NO SILVER LEAF

**Minors:** If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a chair member or judge for assistance. Secondary

competitors/minors are not to handle any alcohol. A chair member or judge will dispense the amount required for recipe.