

B.C. SKILLS COMPETITION 2023

SCOPE DOCUMENT	
Competition date	April 19 th , 2023
Competition Location	Tradex, Abbotsford
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Post-Secondary

BAKING: POST-SECONDARY

1. Contest Introduction: Description of the associated work role(s) or occupation(s).
https://www.skillscompetencescanada.com/en/skill_area/baking/

Please arrive at least 10 minutes before registration time to find your way inside Tradex. Do not be late. The competition consists of a one-day contest: 30 minute set-up, 7-hour competition time, 1 hour lunch, 30 minutes cleaning.

2. Purpose of the challenge: To measure contestants job readiness and highlight excellence and professionalism in the field of baking, confectionary and pastry work.

3. Duration of Contest:

REGISTRATION	6:30AM-6:45AM
BRIEFING	6:45AM - 7:00AM
SET UP TIME	7:00AM - 7:30 AM
CONTEST TIME	7:30AM – 11:30AM
LUNCH	11:30AM - 12:30PM
CONTEST TIME	12:30PM - 3:30PM
CLEAN UP TIME	3:30PM – 4:00PM

- Judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought during the set-up time.
- Competition area must be emptied, cleaned and sanitized by 4:00PM.

4. Skills & Knowledge to be Tested:

(All recipes provided by contestants)

4.1. Products

- **Vegan Travel Cake**
- **Caramel Chocolate Tart**
- **Chocolate showpiece**

4.2. Timetable

Set-up	Competition length	Lunch	Vegan Bar Cake	Caramel Choco Tart	Chocolate Showpiece	Clean-up
7:00AM 7:30AM	7:30AM- 3:30PM	11:30AM- 12:30PM	1:30PM	2:00PM	3:30PM	3:30PM- 4:00PM

4.3. Description

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

The confectioner/pastry competitor will also be tested on their work efficiencies as they have to 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.

5. Workstation and Set-up

During the 30-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 committee members 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 4:00PM.

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.

6. 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 given 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.

7. Organization

- Competitors have 7 hours 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 listed as seen in modules scheduled below.
- 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.
- The theme “**THE FOUR SEASONS**” needs to be represented and be VISUALLY apparent in Modules B, C and D.

8. 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, with the exception of the chocolate showpiece, which may be assembled on the presentation table at the competitor’s discretion.

9. 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.***

10. 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, hat and hair net.
- Contestants will not be allowed to participate without proper safety equipment.

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

12. MODULES

12.1. MODULE A - SAFETY, SANITATION AND ORGANIZATION

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

- Correct uniform, no jewelry
- 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**

12.2 MODULE B – VEGAN TRAVEL CAKE

Must be presented at 1:30 PM

Make and present the following travel cakes:

- 2 identical travel cakes
- Dimensions are to be between 1 ½” – 4” wide x 6 - 9” long.
- Shape is free style
- Only **vegan** ingredients in all formulas, please refer to vegan ingredients available in the ingredient list provided by Skills BC.
- Must include either ground almonds, hazelnuts or pecans in the cake batter
- Additional fruit or other inclusions permitted in the batter
- Decorations in alignment of the theme is required: **The Four Seasons**
- Travel Cakes are to be glazed.

- One (1) Travel Cake will be presented on a platter and placed on the judges tasting table. The other Travel Cake will be placed on a second platter and placed on the presentation table. The platters will be supplied by the competitor.

12.3 MODULE C – CARAMEL CHOCOLATE TART

Must be presented at 2:00 pm

- Competitors will be required to make 8 identical caramel chocolate tarts.
- Size: 2.5"-3.5" or 6.35cm-8.89cm. round tarts.
- A minimum of three textures within the tart must be evident (for example: crunchy, creamy, soft or nutty but not limited to these). One of the elements of decoration must be a tempered chocolate decoration, the temper must be visible to the judges.
- Decoration must be in alignment with the theme: ***The Four Seasons***
- Six (6) tarts will be prepared for presentation, two (2) tarts for tasting. The platters will be supplied by the competitor.

12.4.MODULE D – CHOCOLATE SHOWPIECE

Must be presented at 3:30 PM

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: ***The Four Seasons***
- Competitor are to produce a presentation piece using chocolate and chocolate products.
- A height between 19.1/2" to 29.5" 50 to 75 cm and a maximum width of 14.5" or 37cm.
- A minimum of 4 techniques must be represented in the showpiece. They may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting
 - Modeling Chocolate
 - Carving
 - Piping
 - Cutting
- Pre-made transfer sheets are not permitted
- The showpiece must reflect the theme.
- Use of cocoa butter colors and spraying is permitted.

- Must use dark, milk and white chocolate in the showpiece.
- A minimum of 50% of the showpiece must have visible tempered chocolate.
- No internal supports are allowed.
- Each competitor will be provided with 5kg Dark Chocolate, 2kg Milk Chocolate and 2kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a 10-12” (25.4 cm-30.48cm) round cardboard base supplied by Skills BC. Competitors may assemble their showpiece on their presentation table.

13. 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 induction burners with pots and all plates and platters required to present your products.

14. Point Breakdown:

Module Task	Points
Safety, Sanitation & Organization	20
VeganTravel Cakes	25
Caramel Chocolate Tart	25
Chocolate Showpiece	30
Total	100

15. For a list of equipment provided by Skills BC please refer to the document Equipment List 2023.

16. For a list of ingredients provided by Skills BC, please refer to the document, Ingredient List of 2023.

TECHNICAL COMMITTEE:

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 2023 National Skills Competition on May 25-26, 2023, at the RBC Convention Centre, Winnipeg, Manitoba.

Gold medal winner at the Skills Nationals Competition 2023 may be eligible to compete for a spot in the 2024 Team Canada Skills Worlds Competition in Lyon, France. Please note that competitors must meet age requirements. There will be more information from Skills Worlds website.

<https://www.worldskills-france.org/worldskills-competition-lyon-2024/wsc-lyon-2024-en#:~:text=The%20WorldSkills%20Competition%202024%20will,second%20largest%20city%20in%20France.>

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