

B.C. SKILLS COMPETITION 2023

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

BAKING: 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, 6-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 – 11:00AM
LUNCH	11:00AM - 12:00PM
CONTEST TIME	12:00PM - 2:30PM
CLEAN UP TIME	2:30PM – 3:00PM

- 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 3:00PM.

4. Skills & Knowledge to be Tested

(All recipes provided by contestants)

4.1. Products

- Piped shortbread cookies
- Bread of the world: Concha buns
- Themed decorated cake

4.2. Timetable

Set-up	Competition length: 6hrs	Cookie presentation	Lunch	Bread Presentation	Cake Presentation	Clean-up
7:00-7:30AM	7:30AM-2:30PM	11:00AM	11:00AM-12:00PM	1:30PM	2:30PM	2:30-3:00PM

4.3. Description

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.

5. Workstation and Set-up

During the 30-minute set up time, competitors may organize all their equipment and

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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 3:00PM.

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

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, 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.
- 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:

- Correct uniform, no jewellery
- Portfolio – 3 copies
- Workstation emptied, sanitized by 30 minutes after end time
- Organization of tools and equipment
- Food sanitation and handling of raw materials, ingredients and mise en place
- Hygiene and cleanliness work station
- Hygiene (Personal)
- Effective Use of Ingredients
- **Workplace Safety**

12. 2 MODULE B – PIPED SHORTBREAD COOKIES:

Must be presented at: 11:00AM

Competitors are required to produce 16 cookies to the following standards:

- Competitor must make **16 identical piped shortbread cookies**
- Cookies must be 1.5-2 inches (3.8-5.08 cm) diameter baked.
- Cookies must be round in shape and piped with a star tip
- Cookies must be identical in size, shape and appearance.
- Decoration or garnish reflects the theme: The Four Seasons
- Must be presented on a white platter of choice; 8 cookies will be presented on each platter. One platter will be presented on the competitor presentation table and the second platter on the judges' tasting table. Competitor must provide their own platters for presentation.

12.3 MODULE C - BREAD OF THE WORLD: CONCHA BUNS

Must be presented at: 1:30PM

Competitors are required to produce the following:

- 24 Mexican Concha buns
- Buns must weigh 65-75 g each after baking
- All buns must be made from the same dough.
- All buns must be hand shaped in a round form.



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- Buns are to be identical in size, shape, and design.
- Preferment's are permitted but not required. If using they must be brought into the competition and presented to the judges during set up. Examples of preferment's: Poolish, sponge, biga, levain.
- All buns are required to have a traditional conchas cookie topping using either a lemon or chocolate cookie topping that is stamped with a traditional concha stamp
- Must be presented on a white platter, bread basket or bread board of choice: 12 buns will be presented on each platter, basket or board. One will be presented on the competitor presentation table and the second on the judges tasting table. Competitor must provide their own platters for presentation.

12.4 MODULE D- DECORATED THEME CAKE

Must be presented at 2:30pm

Theme of Cake: "The Four Seasons"

Each competitor is required to produce the following:

- Competitors will be required to design the decoration of the cake to visibly reflect the theme.
- Competitors will **bring their own baked 1x 8-inch (20cm) round chocolate sponge cake**. The **cake must be whole** and can only be cut into 3 layers after the judges have weighed the baked cake to confirm its weight. Maximum weight of the cake is 500g.
- Make your own Swiss or Italian Buttercream (flavour optional).
- Exterior is to be iced with Swiss or Italian Buttercream and left straight sided without decorations.
- Cake is to be filled with Swiss or Italian Buttercream
- Iced cake height must not exceed 4.25 inches (10.8 cm). Other decorations must be added above and beyond this height.
- Simple syrup for spraying or soaking cut layers is required.
- Cake is required to be decorated respecting the theme: **The Four Seasons**
- A piped chocolate script representing the competitor's theme is required.
- The decorated whole cake must be presented on a 10" round cake board provided by Skills BC and will be presented to the judges first.
- A slice of cake, 1/8th of the cake will then be cut by the competitor and placed on a 8" -10" white plate for judging. The remaining cake will be returned to the judging table.
- The competitor must bring their own 8" -10" white plate for presentation.

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, silicone mats, 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:

POINT BREAKDOWN	
Safety, Sanitation & Organization	25
Piped Shortbread Cookie	20
Bread of the World: Concha Buns	25
Decorated Bar Cake	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.

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