

## Regional Baking Scope

**\*adapted from BC Provincial Scope\* - February 23<sup>rd</sup> - NIC Campbell River**

### 1. Duration of the contest

Registration	8:15am – 8:30am
Briefing	8:30am-8:45am
Set Up Time	8:45am-9:15am
Contest Time	9:15am-11:30am
Lunch	11:30am-12:00pm
Contest Time	12:00pm-2:15pm
Clean Up Time	2:00pm-2:30pm

- Contestant will need to bring all of their own equipment, clearly labelled. Students will have access to the NIC dishwasher but will be responsible for their own dishes.
- A grocery list, including amounts will need to be handed in to Tammy Williamson by February 19<sup>th</sup> . tammy.williamson@sd71.bc.ca
- Products  
Bread of the World – Kugelhopf  
Decorated Cake – Cirque De Soleil

Bread Presentation	Cake Presentation	Clean up
1:30pm	2:00pm	2:00pm-2:30pm

- 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.

### 6. 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 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.

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.

## **7. Organization**

Competitors have 4.75 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.

## **8. Presentation Timing**

Competitors have a 10-minute window prior to the presentation time. 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 their workplan, recipes and menu 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 recipes(with correct yield and conversion), menu, written plan or timetable/production schedule)***

### **SAFETY, SANITATION AND ORGANIZATION**

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewellery
  - Written Plan
- 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**

### **BREAD OF THE WORLD: KUGELHOPF**

**Must be presented at 1:30pm**

Students must do their own research to create this product.

Competitors are required to produce the following:

- Two Identical Kugelhopf
  - Baked in a bundt pan
- Loaves must be egg washed.
  - 350 – 450g baked
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferments: Poolish, sponge, biga, levain
  - Must use a yeasted rich dough formula
  - Must contain almonds, raisins and dried fruit.
  - Must be glazed with a water or flat icing.
- Must be presented on a white platter, bread basket or bread board of choice: One will be presented on the competitor presentation table and the second on the judges tasting table. Competitor must provide their own platters/bread basket or bread board for presentation.

## DECORATED CAKE

**Must be presented at 2:50-3:00PM**

**Theme of Cake: CIRQUE DE SOLEIL**

- Competitor's are required to design the decoration of the cake to visibly reflect the theme.
- Competitors will bring their own baked 2 x 8-inch (20cm) and 1x4-inch round cake, choice of chocolate or vanilla High-ratio cake. The cake must be whole and each cake can only be cut into layers after the judges have weighed the baked cake to confirm its weight. Maximum weight of each cake is 500g.
  - First cake - 8" x 9" (max 9" high) will be filled, iced and decorated for display.
  - A Second cake 4" diameter x 4" high will be filled and iced to be tasted by the judges, no decoration is required; must be cut into 3 equal layers.
- Competitor must choose between Swiss or Italian buttercream (no other type of buttercream will be accepted). Buttercream must be made on site. Cake must be iced with buttercream. • Competitor must fill their cake with choice of filling. Filling must be made on site. Each 8 inch cake must be cut into 2 equal layers producing 4 layers in total.
- Iced cake height must not exceed 9" (10.8cm) (other decoration may be added on top of this).
  - Simple syrup spraying or soaking of cut layers is required.
- The sides must be iced smooth with buttercream, but decorations can be added to the sides covering no more than 50% of the sides of the cake.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: Cirque du Soleil. Decorations can be freestyle and be reflective of the theme.
- The decorated cake will be presented on a 10" cake board. The 4" cake will be presented on a 6" cake board. A slice of cake from the non decorated cake, 1/4th of the cake, will be presented on a 6" round plate on the presentation table. The cake boards and plate will be supplied by Skills BC.

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.

Points Breakdown	
Safety, Sanitation and Organization	25
Bread of the World – Kugelhopf	35
Decorated Themed Cake	40
Total	100

## **BC Skills Ingredient List 2023**

**Common Tables:** Access to all the products provided

### **General Supplies**

Parchment Paper  
Cling Film  
Aluminum foil  
Cake boards: 25.5 cm (10") round  
Paper towels  
Sanitizing solution  
Dish Soap  
Sanitizing solution in spray bottles

### **Dairy**

Whipping cream  
Whole milk

### **Fat**

Vegetable Shortening  
Butter – unsalted  
Olive Oil

### **Eggs**

Eggs, large

### **Leavening Agents**

Baking powder  
Baking soda  
Instant Yeast  
Active Dry Yeast

### **Flour**

All Purpose Flour  
Bread Flour  
Cake Flour

### **Starch**

Cornstarch

### **Chocolate Products**

Dark  
Milk  
White  
Cocoa Powder

### **Nut Products**

Blanched Almonds  
Natural Thin Sliced Almonds  
Whole Hazelnuts  
Walnut Pieces

**Sweetening Agents**

Sugar, Granulated  
Sugar, Icing (powder)  
Sugar, Yellow  
Light Corn Syrup  
Honey

**Sugar Paste**

Rolled Fondant

**Flavourings**

Instant Coffee  
Vanilla Extract  
Bourbon Vanilla Bean Paste  
Matcha Tea

**Fresh Fruit**

Oranges  
Lemons  
Limes  
Raspberries

**Dried Fruit**

Dried Apricots  
Dried Cranberries  
Dried Lemon and Orange Peel  
Raisins, Thompson  
Dried Cherries

**Spices**

Cardamom  
Cinnamon, ground  
Black Pepper  
Salt  
Sea Salt

**Vegan**

Raw Sugar  
Coconut Milk

**Permitted Additional Ingredients Not Supplied by Skills BC**

- Food colours and colored cocoa butter
- Pectin
- Agar
- Tartaric Acid
- Citric Acid
- Vanilla Beans
- Lustre Dust/Metallic Powders

- Tapioca
- Maltodextrin
- Xanthum Gum
- Soy Lecithin
- Tonka Bean
- Yuzu Juice

**Important:** 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