

SKILLS BC COMPETITION 2024

SCOPE DOCUMENT	
Competition date	April 17 th , 2024
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, 7.5-hour competition time, 30 minutes 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 - 12:00PM
CONTEST TIME	12:00PM - 3:30PM
CLEAN UP TIME	3:30PM – 4:00PM

- Judges will validate the use of all tools, materials, ingredients, recipes, 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

- **Petit Fours**
- **Plated Dessert**
- **Sugar Showpiece**

4.2. Timetable

Set-up	Competition length	Lunch	Petit Fours	Plated Dessert	Sugar Showpiece	Clean-up
7:00AM-7:30AM	7:30AM-3:30PM	11:30AM-12:00PM	12:50-1:00PM	1:30-1:40PM	3:20-3:30PM	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 Skills BC 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 7.5 hours to produce all of the products described below. They are free to organize their workday 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 “**CIRQUE DU SOLEIL**” 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.** All products are presented on the judge’s presentation table with the **exception of the sugar showpiece**, which may be assembled on the presentation table or at the competitor’s workstation. No alterations can be made once the product is presented to the judges.

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 always maintained at industry standards (Workers Compensation Board or equivalent).
- A Safety Manual has been created by Skills BC to monitor and document health and safety within each skill area. It includes a definite plan of action designed to prevent accidents. It is provided for every skill and these instructions must be followed and respected by all participants and officials at Skills BC Provincials.
- Footwear: Closed toe black shoes with a slip resistant sole (no heels,

backless clogs, high heeled sandals or running shoes, no canvas or cloth material shoes).

- Uniform: Long Chef's pants (black, white or checkered), chefs coat, apron, hat and hair net and beard net if applicable.
- 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.
- Skills in the preparation of products (including written plan or timetable/production schedule)
- In case of a tie, (ties are not permitted) the committee will refer to the safety & sanitation mark. The competitor with the highest mark in that category shall be declared the winner. If 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.

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 at end time
- Organization of tools and equipment
- Food Sanitation – of raw materials, ingredients and mise en place
- Hygiene / Cleanliness o work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

12.2 MODULE B – Petit Fours

Must be presented between 12:50-1:00 PM

Make and present the following Petit Fours:

- 12 identical petit fours

- Any shape under 2" (5.08cm) in diameter – garnish can exceed maximum height
- Shape is free style
- Minimum of three textures
- Decoration must represent the theme **CIRQUE DU SOLEIL**
- Petit fours must be glazed using any of the following: shiny glaze, ganache, icing fondant, apricot glaze.
- Six (6) Petit Fours will be presented on a platter and placed on the judges tasting table. Six (6) Petit Fours 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 – PLATED DESSERTS

Must be presented at 1:30-1:40 pm

- The **Theme of Competition, CIRQUE DU SOLEIL**, must be represented in the overall decoration of the plated dessert.
- Make 6 identical plated desserts, 2 for presentation, 4 for the judge's tasting table.
- A minimum of 6 elements on the plate must be presented. Examples are: a sauce, a crunchy and creamy element, hot or cold and a soft element are options but not limited to these. One of the elements must be a tempered chocolate decoration, the temper must be visible to the judges.
- A maple flavour must be included in the plated dessert.
- At orientation, competitors will be given two (2) mystery ingredients. The competitor must select one mystery ingredient to incorporate into their plated dessert. A form will be provided at orientation to each competitor. This form must be returned and placed on their presentation table during set-up, describing how the mystery ingredient will be incorporated into the plated dessert.
- Chocolate garnish theme: **CIRQUE DU SOLEIL**
- All 6 plated desserts will be presented on six (6) round plates. 4 plated desserts will be presented at the judges tasting table. Two plated desserts to remain at the competitor's presentation table. The round plates will be supplied by the competitors.

12.4.MODULE D – SUGAR SHOWPIECE

Must be presented at 3:20-3:30 PM

- Theme of Competition must be represented in the overall design of the Sugar Showpiece. The theme: **CIRQUE DU SOLEIL**
- Competitors are to produce a presentation piece using Isomalt Sugar or Sugar.
- A maximum height of 75 cm or 29.5" and a maximum width of 37cm or 14.5".

The competitor must demonstrate at minimum the following skills:

- Casting
- Pulling/ Pulled Sugar
- Blown Sugar
- The use of an airbrush, luster dust or metallic powders are allowed as an accent.
- Pastillage may be used as an accent but must not exceed 40% of the overall sugar showpiece.
- A maximum of 3kg of Isomalt will be provided to each competitor.
- The Showpiece will be presented on a base supplied by the competitor. Competitors may use cake boards sturdy enough to hold the showpiece.
- Competitors may assemble their showpiece on their presentation table or workstation.

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 and small wares (please mark all your belongings) including but not limited to: stand mixer (**eg: Kitchen Aid etc.**), hand blender, turntable, wooden spoons, spatulas, bench scraper, knives, cutting boards, portable induction burners and pots, heat lamp, sugar blowing pump, butane/propane torch, air brush compressor and gun, etc. and all plates and platters required to present your products. Additional trays/cookie sheets may also be brought it by the competitor.

14. Point Breakdown:

Module Task	Points
Safety, Sanitation & Organization	25
Petit Fours	25
Plated Desserts	25
Sugar Showpiece	25
Total	100

The following marking scheme is followed:

2024 Post-Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement	C - Plated Desserts	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Quantity	M
Portfolio - Elements Required	M	Theme	M
Uniform	M	Tempered Chocolate Garnish	M
Tool Box Size	M	Six Textures	M
Workstation Clean and Vacated on Time	M	Maple Flavour Present	M
Workplace set up & efficiency	J	Mystery Ingredient Used	M
Cleanliness and organization of workstation	J	Clean Plates	J
Workstation fridge and sink clean at end time	J	Overall Taste	J
Effective use of ingredients-waste	J	Mystery Ingredient Taste	J
Organization of tools and equipment	J	Decoration Complexity	J
Correct sanitation displayed	J	Proportion & Consistency of Desserts	J
Correct food handling	J	Creativity	J
Hygiene and cleanliness of workstation	J	Quality of Chocolate Temper	J
Cleanliness of uniform throughout	J	Level of Difficulty/Complexity of Dessert	J
Workplace safety hazards	J	Overall Impression	J

Petit Fours	Measurement/Judgement	D- Sugar Show Piece	Measurement/Judgement
Presentation Time	M	Presentation Time	M
Required Quantity	M	Correct Dimensions	M
Dimensions	M	Maximum 40% Pastillage Present	M
Glazed	M	Minimum of 3 Techniques	M
Minimum Three Textures	M	Theme	M
Theme	M	Overall Shine of Components	J
Quality of Glaze	J	Clean Connection Points and Sugar Hair	J
Overall Taste Balance	J	Showpiece Finesse/Flow	J
Balance in Three Texture	J	Degree of Difficulty	J
Bake/Doneness	J	Use of Theme	J
Glazing	J	Overall Impression	J
Uniformity	J		
Degree of Creativity in the Theme	J		
Creativity of Petit Fours	J		
Overall Impression	J		

15. For a list of equipment provided by Skills BC please refer to the document Equipment List 2024.

16. For a list of ingredients provided by Skills BC, please refer to the document, Ingredient List of 2024.

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 2024 National Skills Competition on May 30-31, 2024 in Quebec City at *ExpoCité*.

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