

B.C. SKILLS COMPETITION 2024

SCOPE DOCUMENT	
Competition date	April 17 th , 2024
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, 7-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 - 3:00PM
CLEAN UP TIME	3:00PM - 3:30PM

- 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 3:30PM.

4. Skills & Knowledge to be Tested

(All recipes provided by contestants)

4.1. Products

- Piped Amaretti Cookies
- Bread of the world: Kugelhopf
- Religieuse – Choux Paste
- Themed decorated cake

4.2. Timetable

Set-up	Competition length:	Cookie	Lunch	Bread	Religieuse	Cake	Clean-up
7:00-7:30AM	7:30AM-3:00PM	11:20-11:30AM	11:30AM-12:00PM	12:50-1:00PM	1:50-2:00PM	2:50-3:00PM	3:00-3:30PM

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 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 3:30PM.

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 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, D and E.

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 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 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.

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 of work station
- Hygiene/ Personal
- Effective Use of Ingredients
- Workplace Safety

12.2 MODULE B – PIPED AMARETTI COOKIES:

Must be presented at 11:20-11:30AM



picture taken from : <https://www.loveandoliveoil.com/2018/12/soft-amaretti-cookies.html>

This picture is used for visual reference purposes only and respects the source for it's copyright.

This serves only as a learning resource regarding this product. Students must do their own research to create this product.

Competitors are required to produce the following:

- 24 identical piped amaretti cookies
- Maximum 1" inch (2.54 cm) diameter baked.
- Cookies must be round in shape and piped with a round tip
- Cookies must be identical in size, shape and appearance.
- Must be presented on a white platter of choice: 12 cookies will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.
- Competitor must provide their own platters for presentation.

12.3 MODULE C - BREAD OF THE WORLD: KUGELHOPF

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



Food Network Canada

Best Double Glazed Kugelopf Recipe...

Taken from: <https://www.foodnetwork.ca/recipe/double-glazed-kugelopf/>

This picture is used only for visual reference purposes and respects the source for it's copyright. It has been watermarked by Food Network Canada. This serves only as a learning resource regarding this product. 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.

12.4 MODULE D– RELIGIEUSE – CHOUX PASTE

Must be presented at 1:50-2:00pm

<https://en.wikipedia.org/wiki/Religieuse> - this link to Wikipedia describes a Religieuse choux pastry. This serves only as a learning resource regarding this pastry. Students must do their own research to create this pastry.

Competitors are required to produce ten (10) identical of each, of equal proportions.

- Round in shape.
- Finished base dimensions: 2 - 2 ½" Baked base layer
- Must have two stacked layers of choux paste
- Filling must be a pastry cream based filling
- Bottom and top choux should be connected with an icing of choice
- Garnish is in line with the theme: **CIRQUE DU SOLEIL**
- Five (5) will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second on the judges tasting table. **A total of 10 religieuse pastries are to be produced.**
- Competitor must provide their own platters.

12.5 MODULE E: 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.**

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

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:

POINT BREAKDOWN	
Safety, Sanitation & Organization	20
Piped Amaretti Cookies	20
Bread of the World: Kugelhopf	20
Religieuse – Choux Paste	20
Decorated Cake	20
Total	100

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.