

B.C. SKILLS COMPETITION 2025 – BAKING: SECONDARY

SCOPE DOCUMENT	
Competition Date	April 16, 2025
Competition Location	Tradex, Abbotsford
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Secondary

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 – 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.

TEST PROJECT

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 workstation
- Hygiene/ Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – FRENCH MACARONS

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



This picture is used for visual reference purposes only taken from VCC Baking pictures. 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:

- Twenty (20) filled macaron cookies
- Filling of choice
- Should be identical in size and weight.
- Baked & filled weight between 25g to 30g
- This product must be baked between 8:30am-10:00am. Two (2) ovens will be dedicated to this product due to its delicate nature. This oven is shared with other competitors.

- Ten (10) macarons must 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.
- Macarons must be presented on a platter on the presentation table.
- Competitor must provide their own platters for presentation.

MODULE C - BREAD OF THE WORLD:CHALLAH

Must be presented at 1:20-1:30PM

<https://www.youtube.com/watch?v=SINOCYiKV6I&t=192s>

This video is used only for visual reference purposes and respects the source for its copyright. This serves only as a learning resource regarding this product.

Competitors are required to produce the following:

- Two Identical Braided Challah Loaves
- Loaves must be egg washed.
- 400 – 450g baked
- Braided using four (4) strands
- Must use a rich dough formula. Refer to the formula on page 12 of this document.
- Two loaves 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.
- Competitor must provide their own platters/bread basket or bread board for presentation.

MODULE D - DECORATED CAKE

Must be presented at 2:20-2:30PM

Theme of Cake: BOUNTY OF THE HARVEST

- Competitor must make 2x8" (21cm) round sponge cakes; each cake will be cut into 2, 1-inch thickness layers to create a final cake with a total of 4, 1-inch even layers.
- Filling must have a pastry cream base.
- Cake must be iced with Swiss or Italian buttercream.
- Each layer must be appropriately soaked with simple syrup.
- Iced cake must not exceed 6.5" (16.5cm) tall; decorations may exceed height.
- 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.
- Inscription on cake to read: "**Skills Canada**"
- Inscription to be done using chocolate only.
- Cake is required to be decorated; competitors may choose style of decoration to demonstrate their skills, respecting the **Theme: BOUNTY OF THE HARVEST**

- Decorated cake with inscription must be presented to the judges first before cutting a slice of the cake for presentation.
- A slice of cake, 1/8th of the cake, will be presented on a round dinner plate on the presentation table. The remaining cake will be presented on a 10” cake board. The plate and cake board will be supplied by Skills BC.

CONTEST DESCRIPTION

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, 6.5 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. Skills & Knowledge to be Tested

3.1. Products

- French Macarons
- Bread of the World: Challah (recipe provided by Skills BC on page 12)
- Themed decorated cake - “Bounty of the Harvest”

3.2. Timetable

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

3.3. Description

The theme “**Bounty of the Harvest**” needs to be represented and be VISUALLY apparent in Module D.

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 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.

4. 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.

Toolboxes 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 workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workspace is deemed to be too cluttered, toolboxes 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.

5. Competitors' Portfolio

Competitors will provide 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's 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
- Competitor 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.
- Competitor must provide name cards for their products on the presentation table.

6. Organization

- Competitors have 6.5 hours to produce all 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 in each module.
- 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.

7. 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.

8. 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.**

9. 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.

10. 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. 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.

11.Point Breakdown

POINT BREAKDOWN	
Safety, Sanitation & Organization	25
Filled French Macarons	25
Bread of the World: Challah	25
Decorated Cake	25
Total	100

12. Marking Scheme

Judgement Marks	
Not presented does not meet industry standards.	0
Acceptable and meets industry standards.	1
Meets industry standards and exceeds it in some respects.	2
Is excellent relative to the industry standard.	3

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio -Elements Required	M
Uniform	M
Shoes	M
Toolbox Size	M
Workstation Clean and Vacated on Time	M
Effective Use of Ingredients - waste	J
Organization of Tools and Equipment	J
Organization of Workspace	J
Food Handling	J
Hygiene and Cleanliness of Workstation	J
Hygiene Personal	J
Workplace Set Up - efficiency	J
Workplace Safety - hazards	J
Workstation- fridge & sink empty clean & sanitized	J

B - French Macarons	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Plain Tip	M
Required Baked and Filled Weight	M
Bake Doneness	J
Cookie Texture	J
Filling Texture	J
Overall Flavour/Taste	J
Overall Impression	J

C - Bread of the World	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Weight	M
Braided: 4-strand	M
Rich Dough Formula	M
Egg washed	M
Correct Proofing	J
Uniformity of Shape	J
Bake Quality/ Doneness	J
Flavour/Taste	J
Texture/Gluten Structure	J
Overall Impression	J

D- Decorated Cake	Measurement/Judgement
Presentation Time	M
2 x 8" Sponge Cakes Baked On site	M
There are 4x1 inch thick layers	M
Correct Height of Iced Cake	M
Icing - Swiss/Italian Buttercream	M
Filling Made on Site	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Plated Slice	M
Chocolate Inscription	M
Theme	M
Cake Taste	J
Cake Texture	J

Cake Layering/Evenness	J
Buttercream Icing Application Skill	J
Buttercream Taste/Flavour	J
Buttercream Texture and Consistency	J
Filling Application Skill	J
Filling Taste	J
Filling Texture and Consistency	J
Quality of Decoration	J
Quality of Chocolate Inscription	J
Use of Theme	J
Level of Difficulty	J
Overall Impression	J

13. Supplied by Competitor

- Apron, towels & oven mitts.
- **No jewellery 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 in by the competitor.

For a list of equipment provided by Skills BC please refer to the document Equipment List 2025.

For a list of ingredients provided by Skills BC, please refer to the document, Ingredient List of 2025.

TECHNICAL COMMITTEE:

Chair: Kimberly Tada - ktada@vcc.ca

Post- Secondary Representatives:

1. Aron Weber - aron.weber@viu.ca
2. Diego Do Livramento - diego@picachef.com

Logistics and Ingredients: Jennifer Quan – jquan@vcc.ca

Secondary Representative: Judy Chan - dragonboatmama@gmail.com

Skills Alumni Baking Volunteer: Ethan Jireh Dunol - ethanjireh@outlook.com

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 2025 National Skills Competition on May 29-30, 2025, in Regina, Saskatchewan at the Regina Exhibition Association Limited (REAL) District.

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

Braided Bread II (*Challah*): Sponge Method

Yield: 2 braided breads

Ingredients	Baker's %	Grams
Sponge		
Bread flour	100	136
Water (30°C)	63	86
Yeast, instant Osmotolerant	4	6
Final Dough		
Bread flour	100	407
Sugar	15	62
Salt	2	8
Honey	8	33
Water (25°C)	6	24
Eggs	29	118
Egg yolks	10	40
Vegetable oil	12	48
Total Weight		968 g

Method of Preparation:

Sponge Method:

Prepare sponge and allow sponge to double in size. Then proceed with straight dough method below.

Straight Dough method with Intensive Mixing Technique

1. Place all ingredients, including sponge, in a mixer bowl fitted with the dough attachment and mix until full gluten development.
2. Remove dough from mixer and bulk fermentation for 45 minutes. Cover dough well with plastic cover.
3. Divide into 2 units and divide each of these further into the weights according to the number of strands.
4. Round and rest for 15 minutes on table. Cover well with plastic cover.
5. Then roll each piece of dough to ~14"-16" with the ends tapered.
6. Braid according to 4 strands. Research how to braid a 4-strand.
7. Proof and then bake at 175°C until golden brown. Be careful not to bake it too dark. Approximately 30-40 minutes.