

SKILLS BC COMPETITION 2025 – BAKING: POST-SECONDARY

| SCOPE DOCUMENT | |
|----------------------|---------------------|
| Competition Date | April 16, 2025 |
| Competition Location | Tradex, Abbotsford |
| Trade Number | 32 |
| Trade Name | Baking / Pâtisserie |
| Level | Post-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 - 12:30PM |
| CONTEST TIME | 12:30PM - 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.

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

MODULE B – FRENCH PASTRIES

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

Make and present the following French Pastries:

- 12 identical French Pastries
- 80 - 120g
- Shape is free style
- Minimum of three textures
- Must include stirred custard, eg: curd, cremeux, pastry cream
- Must include pastry component, eg: tart dough, choux paste, sable dough
- Must include either a Swiss or Italian Meringue
- Six (6) French Pastries will be presented on a platter and placed on the judges tasting table. Six (6) French Pastries will be placed on a second platter and placed on the presentation table. The platters will be supplied by the competitor.

MODULE C – MOLDED CHOCOLATES

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

The Theme “**BOUNTY OF THE HARVEST**” must be represented in the decoration of the bonbons.

Make and present the following Molded Chocolates:

- 20 identical chocolate bonbons
- A minimum of 2 filling textures are required
- Bonbons must be identical in weight between 10-20g
- Mold is free choice
- Tempered dark, milk or white chocolate for the shell and base is required.
- The competitor is to present ten (10) bonbons for tasting to be presented at the judges tasting table. Ten (10) bonbons on a presentation plate to remain on the competitors' presentation table. The presentation plates will be supplied by the competitor.

MODULE D – ENTREMET/MOUSSE STYLE CAKE

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

The theme, “**BOUNTY OF THE HARVEST**”, must be visually apparent and must be represented in the overall decoration of the cake.

Make and present the following:

- Two (2) - 6” diameter Entremet/Mousse Style Cakes
- The glazed cake cannot exceed 7.6 cm or 3“(three inches) in height; decoration may exceed the height.
- Both cakes must be identical in structure and glazing
- Only one (1) cake requires decoration
- The cakes must be glazed with a shiny mirror glaze
- A minimum of three textures must be included
- Must use either carrots, beets, or parsnips in one texture
- Garnish and decoration are free choice providing the theme is visually apparent
- The flavour profile must be in alignment with the theme
- The cake to be judged must be cut in half and does not have to be decorated
- The cakes will be presented on 8” cake boards
- The decorated cake will remain at the competitor’s presentation table
- The undecorated cake will be cut in half by the competitor. From the cake cut in $\frac{1}{2}$, one portion will remain on the competitor’s presentation table and the other portion will be placed on the judges tasting table
- Three (3) - 8” cake boards will be supplied by Skills BC

MODULE E – CHOCOLATE SHOWPIECE

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

The theme, “**BOUNTY OF THE HARVEST**”, must be represented in the overall design of the Chocolate Showpiece.

Must produce a presentation showpiece using chocolate and chocolate products.

- Height between 10” to 20” (25.4 to 50.8 cm) and a maximum width of 14.5” (37cm)
- A minimum of four (4) techniques must be represented in the showpiece.
- They may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting
 - Modeling Chocolate
 - Carving
 - Piping
 - Cutting
- The showpiece must reflect the theme.
- A use of cocoa butter colors and spraying is permitted.
- A minimum of 50% of the showpiece must have all three visible tempered chocolates: white chocolate, milk chocolate and dark chocolate.
- No internal supports are allowed.
- Each competitor will be provided with 3kg Dark Chocolate, 2 kg Milk Chocolate and 1.5 kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a base supplied by the competitor.
- Competitors may assemble their showpiece on the presentation table or at the competitor’s workstation.

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, 7 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. Skills & Knowledge to be Tested

3.1. Products

(All recipes provided by contestants)

- **Molded Chocolates**
- **French Pastries**
- **Entremet Cake**
- **Chocolate Showpiece**

3.2. Timetable

| Set-up | Competition length | French Pastries | Lunch | Molded Chocolates | Entremet Cake | Chocolate Showpiece | Clean-up |
|------------------|--------------------|---------------------|-------------------|-------------------|-----------------|---------------------|-----------------|
| 7:00AM 7:30AM | 7:30AM- 3:30PM | 11:20AM- 11:30AM | 11:30- 12:30PM | 12:50- 1:00PM | 1:50- 2:00PM | 3:20PM- 3:30PM | 3:30- 4:00PM |

3.3. Description

The theme “**Bounty of the Harvest**” needs to be represented and be VISUALLY apparent in Modules C, D and E.

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 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 Skills BC committee members 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 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.

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 7 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 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.

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.** All products are presented on the judge's presentation table except for **the chocolate 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.

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 a 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/entremet cake and the highest score in this category will be declared the winner.

11. Point Breakdown:

| Module Task | Points |
|-----------------------------------|--------|
| Safety, Sanitation & Organization | 20 |
| French Pastries | 20 |
| Molded Chocolates/ Bonbons | 20 |
| Entremet/Mousse Style Cake | 20 |
| Chocolate Showpiece | 20 |
| Total | 100 |

| 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 |

The following marking scheme is followed: Post – Secondary

| A. Safety, Sanitation and Organization | Measurement/Judgement |
|--|-----------------------|
| Portfolio- Competitor Provided | M |
| Portfolio - quantity | M |
| Portfolio - elements required | M |
| Uniform | M |
| Toolbox size | M |
| Workstation Clean and Vacated on Time | M |
| Workplace set up and efficiency | J |
| Cleanliness and Organization of workstation at Lunch | J |
| Effective Use of ingredients - Waste | J |
| Correct Sanitation Displayed | J |
| Correct Food Handling | J |
| Hygiene and cleanliness of workstation | J |
| Cleanliness of Uniform throughout | J |
| Workplace Safety Hazards | J |

| B. French Pastries | Measurement/Judgement |
|--------------------------------------|------------------------------|
| Presentation Time | M |
| Required Quantity | M |
| Required Weight | M |
| Stirred Custard Used | M |
| Minimum three textures | M |
| Includes a pastry component | M |
| Includes a Swiss or Italian Meringue | M |
| Theme | M |
| Quality of Texture 1 | J |
| Taste of Texture 1 | J |
| Quality of Texture 2 | J |
| Taste of Texture 2 | J |
| Quality of Texture 3 | J |
| Taste of Texture 3 | J |
| Overall Taste Balance | J |
| Overall Texture Balance | J |
| Creativity of Components | J |
| French Pastry Bake Quality | J |
| Degree of creativity in the Theme | J |
| Overall impression | J |

| C. Molded Chocolate/Bonbons | Measurement/Judgement |
|------------------------------------|------------------------------|
| Presentation Time | M |
| Required Quantity | M |
| Weight | M |
| Tempered Exterior shell | M |
| Required 2 filling textures | M |
| Chocolate is tempered/visible | M |
| Theme | M |
| Filling Texture 1 | J |
| Filling Flavour/Taste 1 | J |
| Filling Texture 2 | J |
| Filling Flavour/Taste 2 | J |
| Correct application of interior | J |
| Harmony of Taste and Texture | J |
| Quality of Temper | J |
| Quality of encasement of filling | J |
| Overall Flavour/Taste | J |
| Degree of creativity in theme | J |
| Overall Impression | J |

| D. Entremet | Measurement/Judgement |
|--------------------------------------|------------------------------|
| Presentation Time | M |
| Required quantity | M |
| Correct dimensions/size | M |
| Glazed exterior | M |
| Undecorated Cake cut in Half | M |
| Used either Carrot, Beets or Parsnip | M |
| Theme | M |
| One Decorated Cake | M |
| Overall Texture | J |
| Entremet Layering/Evenness | J |
| Glazing- Quality/Finish | J |
| Quality of Texture 1 | J |
| Taste of Texture 1 | J |
| Quality of Texture 2 | J |
| Taste of Texture 2 | J |
| Quality of Texture 3 | J |
| Taste of Texture 3 | J |
| Decoration- proportional | J |
| Decoration - Degree of difficulty | J |
| Creativity | J |
| Use of Theme | J |
| Overall Flavour/Taste | J |
| Overall Impression | J |

| E. Chocolate Showpiece | Measurement/Judgement |
|--|------------------------------|
| Presentation Time | M |
| Correct Dimensions | M |
| Greater than 50% exposed tempered | M |
| 4 Techniques | M |
| Theme | M |
| Only Chocolate Used | M |
| White, Milk, and Dark Chocolate Tempered | M |
| Quality of Overall Temper | J |
| Quality of Overall Finish | J |
| Quality of Joints/Adhering pieces | J |
| Cleanliness of Showpiece | J |
| Showpiece Finesse/flow | J |
| Level of difficulty | J |
| Use of theme | J |
| Overall Impression | J |

12. Supplied by Competitor


- Apron, towels & oven mitts.
- Professional uniform and work safe shoes as outlined in safety requirements
No jewellery allowed (rings, studs, bracelet, earrings, watches, etc).
- 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.

13. Toolboxes

Rolling Toolboxes

- Competitors can bring in small wares and small equipment as they require to produce their products.
- Each competitor can bring two toolboxes.
- At the end of competition, the workstation must be cleaned and all tools need to be ready to wheel out of the workstation area to be stored in the designated area or removed completely by the competitor.
- The toolboxes need to be on wheels to ensure swift and efficient removal from the site.
- Competitors are not allowed to bring more than what can fit into the two toolboxes.
- When you arrive, there should be nothing on top of or attached to the toolbox.

These are examples of toolboxes; they can look different but the maximum size of **1.2 m³** must be adhered to.

| | |
|---|--|
| <p>Toolbox 1</p>  | <p>Length - 0.85 m Depth - wide 0.7 m Height – 0.1 m</p> <p>Total 0.6 m³ The size is including the wheels</p> |
|---|--|

| | |
|--|--|
| Toolbox 2  | Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m Total 0.32 m³ The size is including the wheels |
| Toolbox 3  | Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m Total 0.36 m³ The size is including the wheels |

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.