

SKILLS BC COMPETITION 2026 – BAKING: POST-SECONDARY

SCOPE DOCUMENT	
Competition Date	April 15, 2026
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 - 12:00PM
CONTEST TIME	12:00PM - 3:00PM
CLEAN UP TIME	3:00PM – 3:30PM

- One-Day Contest: 30-minute set-up, 7 hours contest, 30 minutes lunch, 30 minutes cleaning.
- 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 3:30PM.

TEST PROJECT

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria:

- Correct uniform, refer to p.8, Safety Requirements
- Portfolio – 3 copies, refer to p.7 for detailed requirements
- Workstation emptied, sanitized at end of competition
- Organization of tools and equipment
- Food Sanitation – of raw materials, ingredients and mise en place
- Cleanliness and organization of workstation at lunch time

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

MODULE B – GATEAU ST. HONORE

Must be presented between 12:50 – 1:00 pm

- Competitors will produce 2 (two) 8” Gateau St. Honore
- The Theme of the Competition must be reflected through the presentation of the Gateau St. Honore. The theme “NIAGARA FLORA” must be visually apparent
- Components of the Gateau St. Honore are to include:
 - Puff Pastry (unbaked sheets provided)
 - Choux Paste – Dipped in caramel Sugar
 - Diplomat Cream
- Two 8” cakes will be placed on the competitor’s presentation table. Garnish is Free choice - (No height maximum)
- Premade Transfer Sheets are not permitted
- Skills BC will provide 2x9” cake boards

MODULE C – CHOCOLATE BAR

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

Make and present the following chocolate bars:

- Present 12 pieces 1”-1.5” by 3” - 5” hand cut chocolate bars
- The theme of the competition must be reflected in the presentation of the chocolate bar. The theme “NIAGARA FLORA” must be visually apparent.
- Must be hand dipped
- Must be hand cut
- Choice of Milk, Dark or White chocolate
- Premade transfer sheets are not permitted.
- Minimum of 2 filling textures
- Garnish is free choice (No height maximum)
- Temper must be visible

- The competitor must present two platters, each containing six bars, on their presentation table. One bar must be cut in half to display the filling; the remaining bars should be left whole. Six bars will be provided to the judges for tasting.
- Competitor must provide their own platters.

MODULE D – THREE TIER WEDDING CAKE

Must be presented at 2:50 -3:00 pm

- The Theme of the Competition must be represented in the overall decoration of the cake. The theme “NIAGARA FLORA” must be visually Apparent.
- The cake must contain 3 tiers. The competitor will be provided with a Diameter of 10” D x 2.75” H and 8” Dx 2.85” H Styrofoam cake or equivalent
- Competitor must bake a minimum of 3- 2”Hx 6”D round cakes onsite. Skills BC will provide 1x 6” cake board for presentation of the cake for judging.
 - Use minimum of two (2) x 6inch cakes are for the top tier
 - One (1) is for judging
 - Type of cake is free choice
 - Type of filling is free choice
 - Minimum 3 layers of cake with 2 layers of filling.
- The single 6-inch cake for judging should be filled and iced to match the top tier, using the same filling and icing. Skills BC will supply 1x8” (inch) cake board for its presentation.
- This judging cake should have a smooth buttercream finish on the outside only. No additional piping, decoration or topping are required.
- Buttercream or Fondant may be used to finish the cakes, but straight sides must be evident.
- Wedding cake decoration must use the following techniques:
 - Piping and/or Scroll Work
 - Gum paste or marzipan or fondant
 - Minimum one of the two: isomalt or pastillage
- Wedding cake decoration may include but not limited to:
 - Stencils
 - Air brush
 - Blown Sugar
 - Figurines made on site
 - Flower decorations made on site
- Flavor is to be free choice
- Competitor must provide one 14” drum board for the base of the wedding cake.

- Competitors may assemble their cake on their presentation table.
- Petal dusts, floral wire, floral tape and commercially made flower stamens will be permitted to prepare gum paste flowers onsite.
- Premade transfer sheets are not permitted.
- Premade flowers or floral sprays are not permitted.

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)

- **Gateau St. Honore**
- **Chocolate Bar**
- **3 Tier Wedding Cake**

3.2. Timetable

Set-up	Competition length	Contest Time	Lunch	Gateau St. Honoré	Chocolate Bar	3-Tier Wedding Cake	Clean-up
7:00AM 7:30AM	7:30AM- 3:30PM	7:30- 11:30AM	11:30AM- 12:00PM	12:50- 1:00PM	1:50- 2:00PM	2:50PM- 3:00PM	3:00- 3:30PM

3.3. Description

The theme “**NIAGARA FLORA**” needs to be represented and be VISUALLY apparent in Modules B, C and D.

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 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.

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.
- Description of use of the theme in the required products.
- 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 coloured 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 3-tier wedding cake**, 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, non-porous, wipeable material (no backless clogs, no running shoes, no canvas or cloth material shoes).
- Uniform: Long Chef's pants (black, white or checkered), no cuffed pants, white chefs coat, white apron, hat and hair net and beard net if applicable.
- No jewelry, no false eye lashes, no false nails or nail polish, must be short and clean nails.
- No facial piercing ornaments.
- 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	25
Chocolate Bar	25
Gateau St. Honore	25
Three Tier Wedding Cake	25
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

12. Marking Scheme:

A-Safety, Sanitation, and Organization	Measurement/Judgement	C- Chocolate Bar	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Required Quantity	M
Portfolio - Elements Required	M	Required Dimensions	M
Uniform	M	Couverture Exterior	M
Tool Box Size	M	Hand Dipped	M
Workstation Clean and Vacated on Time	M	Temper is Visible	M
Workplace Set-up and Efficiency	J	Hand Cut	M
Cleanliness and Organization of Workstation at Lunch	J	Required Fillings: 2 Textures	M
Effective Use of Ingredients - Waste	J	Theme is Present	M
Correct Sanitation Displayed	J	Consistency of Layering Throughout	J
Correct Food Handling	J	Cleanliness of Dipped Chocolate/ Foot	J
Hygiene and Cleanliness of Workstation	J	Overall Harmony of Textures	J
Cleanliness of Uniform Throughout Competition	J	Overall Harmony and Quality of Flavour	J
Workplace Safety Hazards	J	Quality of Temper	J
		Product Produced Matches Portfolio in Appearance	J
		Product Produced Matches Portfolio in Formula	J
		Proper Thickness of Encasement	J
		Creativity of Theme	J
B- Gateau St. Honore	Measurement/Judgement	D- 3 Tier Wedding Cake	Measurement/Judgement
Presentation Time	M	Presentation Time	M
Correct Dimensions	M	Required Quantity of Tiers	M
Contains Puff Pastry	M	Masked 6" Round Cake - Undecorated	M
Contains Diplomat Cream	M	Contains 3 Layers of Cake and 2 Layers of Filling	M
Choux Paste dipped in Sugar	M	Decoration Includes Piping/Scroll Work	M
Theme is Present	M	Decoration Includes Gum Paste, Marzipan or Fondant	M
Quantity- 2	M	Decoration Includes Isomalt or Pastillage	M
Quality of Puff Pastry Bake	J	Theme is Present	M
Uniformity of Choux Buns	J	Quality of Cake Texture	J
Bake Quality of Choux Buns	J	Quality of Cake Flavour	J
Quality of Diplomat Cream Texture	J	Quality of Filling Texture	J
Uniform Piping of Diplomat Cream	J	Quality of Filling Flavour	J
Flavour of Diplomat Cream	J	Overall Harmony of Taste	J
Choux Buns Properly Filled	J	Quality of Piping/Scroll Work	J
Caramel Sugar Correct Texture and Colour	J	Quality of Gum Paste, Marzipan or Fondant Décor	J
Product Produced Matches Portfolio in Appearance	J	Quality of Isomalt or Pastillage	J
Product Produced Matches Portfolio in Formula	J	Use of Theme in Decoration	J
Quality of Garnish	J	Product Produced Matches Portfolio in Appearance	J
Creativity of Theme	J	Product Produced Matches Portfolio in Formula	J
		Quality in Masking/Straight Sides of Cake	J
		Finesse of Decoration	J
		Flow of Decoration	J
		Level of Difficulty of Overall Decoration	J

13. 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.

14. Toolboxes

Rolling Toolboxes

- Competitors can bring in small wares and small equipment as they require to produce their products.
- 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 toolbox size is a maximum of 0.8 cubic meters by volume. Multiple toolboxes are allowed as long as they do not exceed the total maximum volume of 0.8 cubic meters. They are best 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 toolboxes.
- **NOTE: Skills Canada has reduced the toolbox size to 0.6 cubic meters for Nationals.**

These are examples of toolboxes:

<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 2026.

For a list of ingredients provided by Skills BC, please refer to the document, Ingredient List of 2026. Please order your ingredients by March 16, 2026. Please follow this for naming your document: First Name Last Name School

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 2026 National Skills Competition on May 28 and 29, 2026 at Enercare Centre, Toronto, Ontario

[Skills Canada National Competition 2026 - Skills Competences Canada](#)

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