

B.C. SKILLS COMPETITION 2026 – BAKING: SECONDARY

SCOPE DOCUMENT	
Competition Date	April 15, 2026
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 – 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, 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, no jewellery, refer to p.9, Safety Requirements
- Portfolio – 3 copies, refer to p.8 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 work station at lunch time
- Hygiene / Cleanliness of workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – NAPOLEON SLICES

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

This picture is used for visual reference purposes only. This serves only as a learning resource regarding this product. Students must do their own research to create this product.



Image taken from: [napoleon slice recipe - Search Images](#)

Competitors are required to produce the following:

- Eight (8) NAPOLEON SLICES; unbaked puff dough provided
- The puff dough needs to be docked and baked.
- 3 layers of puff dough
- 2 layers of filling
- Filled with diplomat cream
- Glaze with white fondant icing and apply feather technique using contrasting colors of your choice.
- Each piece must be identical in size: 3 inches x 1.5 inches, cut evenly
- Eight (8) pieces of Napoleon Slices must be presented, 4 on each platter. Both platters will be presented on the competitor's presentation table.
- Must be presented on a platter on the presentation table.
- Competitor must provide their own platters for presentation.

MODULE C - BREAD OF THE WORLD:CHOCOLATE BABKA

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

This picture is used for visual reference purposes only. This serves only as a learning resource regarding this product. Students must do their own research to create this product.



Image taken from: [chocolate babka - Search Images](#)

Competitors are required to produce the following:

- Two Identical CHOCOLATE BABKA Loaves
- 500g- 650g baked weight
- Competitors have the option to use the provided rich dough formula or use their own rich dough formula. Please refer to attached formula on page 4, if you choose to use it.
- 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
- Baked in a loaf pan or baked free form.
- Must apply apricot glaze after baking.
- Two loaves will be presented on each of the two platters. They will be presented on the competitor's presentation table
- Two platters will be supplied by the competitor
- The following recipes make 2 babka loaves:

Ingredients	Quantity	Method
Sponge Bread Flour Butter, cold Milk (35°C) Instant Yeast	200 g 63 g 150 g 3 g	1. Combine ingredients for the sponge using a dough hook for 4 minutes at 1 st speed. 2. Cover & ferment for 30 minutes to 1 hour depending upon your production plan.
Brioche Dough Bread Flour Butter, cold Eggs Instant Yeast Salt Sugar	215 g 155 g 165 g 7 g 8 g 63 g	1. Combine eggs, yeast, salt & half the sugar with the sponge & mix to break up with a dough hook for 1 minute. 2. Add flour and mix on slow speed for 5 minutes. 3. Increase to medium speed for 8 minutes until gluten development is formed. 4. Add the remaining half of the sugar and continue to mix at medium speed for 3 minutes until fully incorporated. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the sugar. 5. Add cold butter in 3 additions. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the butter. 6. Wrap dough and bulk ferment for 1 hour. 7. Retard the dough for an additional hour before shaping for ease of handling.
Nutella	300 g	Assembly: 1. Prepare 2x 8" cake rings with pan spray and place a 3" ring mold in the center on a parchment lined sheet pan or use 2 x loaf pans with pan spray that fit the size of each dough. This dough can also be baked as free form loaves. 2. Divide the dough in half and work with one piece while the other remains in the fridge. 3. Roll the dough into an 8" x 20" rectangle. 4. Spread half of the Nutella evenly over the dough and roll into a log. 5. Freeze the dough for 10 minutes while you assemble your second dough and freeze. 6. Cut the semi frozen log lengthwise down the center. 7. Twist the 2 pieces of dough with the layers of the inside showing. 8. Place in prepared 8" cake ring and seal the ends. 9. Repeat with second semi frozen log. 10. Proof until almost doubled in size for approximately 2 hours at 27°C -28°C (81°F- 82°F). Do not proof above 30°C (86°F) as it may start melting the butter in the brioche dough. 11. Bake in a 180°C (350°F) oven until internal temperature reaches 87.78°C or 88°C (190°F). Tent/Cover with foil if the bread is turning too dark. 12. Brush with Apricot Glaze directly out of the oven.
Total Weight of the Dough	1329g	

MODULE D - DECORATED CAKE

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

Theme of Cake: NIAGARA FLORA

- Competitor will make 2 x 8" (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.
- Swiss or Italian buttercream to be made on site
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 6.5" (16.5cm); other decoration may exceed.
- The sides must be iced smooth with buttercream, decorations can be added to the sides covering no more than 50% of the sides of the cake
- Each layer must be soaked with simple syrup
- Inscription 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: NIAGARA FLORA**
- The decorated cake will be presented on a 10" cake board on the presentation table. 10" cake board will be supplied by Skills BC
- Competitor will cut a slice of cake for evaluation. Plate for cut-piece will be provided 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 Pastry: Napoleon Slices
- Bread of the World: Chocolate Babka (recipe provided but may use your own recipe)
- Themed Decorated Cake - “Niagara Flora”

3.2. Timetable

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

3.3 Description

The theme “**NIAGARA FLORA**” 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 3:30PM.

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 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 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, 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 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

Module Tasks	Total
Safety, Sanitation & Organization	25
French Pastry: Napoleon Slice	25
Bread of the World: Chocolate Babka	25
Decorated Cake: Buttercream 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- Bread of the World	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Required Quantity	M
Portfolio - Elements Required	M	Required Weight	M
Uniform	M	Rich Dough Formula	M
Tool Box Size	M	Glazed with Apricot Glaze	M
Workstation Clean and Vacated on Time	M	Correct Proofing	J
Workplace Set-up and Efficiency	J	Uniformity of Shape	J
Cleanliness and Organization of Workstation at Lunch	J	Bake Quality/Doneness	J
Effective Use of Ingredients - Waste	J	Overall Harmony and Quality of Flavour	J
Correct Sanitation Displayed	J	Product Produced Matches Portfolio in Appearance	J
Correct Food Handling	J	Product Produced Matches Portfolio in Formula	J
Hygiene and Cleanliness of Workstation	J	Texture/Gluten Structure	J
Cleanliness of Uniform Throughout Competition	J		
Workplace Safety Hazards	J		
B- Napoleon slice	Measurement/Judgement	D- Decorate Cake	Measurement/Judgement
Presentation Time	M	Presentation Time	M
Correct Dimensions	M	2 *8" Sponge Cakes Baked on Site	M
Required Quantity	M	4x1" Thick Layers	M
Contains 3 Layers of Puff Pastry	M	Correct Height of Iced Cake	M
Filled with Diplomat Cream	M	Swiss or Italian Buttercream	M
Contains 2 Layers of Diplomat Cream	M	Filling Made on Site	M
Contains White Fondant with Feathering	M	Simple Syrup Soaking on Layers	M
Quality of Puff Pastry Bake	J	Straight Sides Only	M
Quality of Diplomat Cream Texture	J	Chocolate Inscription	M
Quality of Flavour of Diplomat Cream	J	Theme is Represented	M
Uniformity of Size	J	Quality of Taste Of Cake	J
Quality of Layering	J	Quality of Cake Texture	J
Quality of Overall Finish	J	Evenness of Cake Layers	J
Quality of Fondant and Feathering Application	J	Quality of Buttercream Application	J
Product Produced Patches Portfolio in Appearance	J	Quality of Buttercream Flavor	J
Product Produced Matches Portfolio in Formula	J	Quality of Buttercream Texture	J
Overall Taste	J	Quality of Filling Application	J
		Filling Taste	J
		Filling Texture and Consistency	J
		Quality of Decoration	J
		Quality of Chocolate Inscription	J
		Use of Theme	J
		Product Produced Matches Portfolio in Appearance	J
		Product Produced Matches Portfolio in Formula	J
		Level Of Difficulty	J
		Overall Impression	J


12. 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.

13. 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.**

<p>Toolbox Example</p> 	<p>Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m</p> <p>Total 0.36 m³ The size is including the wheels</p>
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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. Thank you!

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.