# REGIONAL B.C. SKILLS COMPETITION 2026 – BAKING: SECONDARY

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| **SCOPE DOCUMENT** | |
| **Competition Date** | **Jan. 27, 2026** |
| **Competition Location** | **Eric Hamber Secondary Room**  **960 West 33rd Ave. Room 1322**  **Vancouver, B.C.** |
| **Trade Number** | **32** |
| **Trade Name** | **Baking / Pâtisserie** |
| **Level** | **Secondary** |

**DURATION OF CONTEST**

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| **REGISTRATION** |  |
| **BRIEFING** | **8:30AM – 8:40AM** |
| **SET UP TIME** | **8:40AM – 9:00AM** |
| **CONTEST TIME** | **9:00AM - 130AM** |
| **LUNCH** | **11:30AM - 12:00PM** |
| **CONTEST TIME** | **12:00PM – 1:30PM** |
| **CLEAN UP TIME** | **1:30PM - 2:00PM** |

* One-Day Contest: 30-minute briefing & set-up**,** 4 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 2:00PM.

**TEST PROJECT**

**MODULE A - SAFETY, SANITATION AND ORGANIZATION**

Competitors will be assessed based on the following criteria:

* Correct uniform, no jewellery, refer to p. 8 for 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 work station at lunch time
* Hygiene / Cleanliness of workstation
* Hygiene / Personal
* Effective Use of Ingredients
* Workplace Safety

# MODULE B - BREAD OF THE WORLD: NUTELLA TWIST LOAVES

# Must be presented at 12:20PM - 12:30PM

# 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.

# A close up of a pastry AI-generated content may be incorrect.

Image taken from: [chocolate babka - Search Images](https://www.bing.com/images/search?view=detailV2&ccid=qDEzNh%2f0&id=6DA3EB8012116BDDD2A72F4197D4377E47067BB6&thid=OIP.qDEzNh_0Pxt6MAfq28m7WwAAAA&mediaurl=https%3a%2f%2fbromabakery.com%2fwp-content%2fuploads%2f2014%2f10%2fChocolate-Babka-4.jpg&cdnurl=https%3a%2f%2fth.bing.com%2fth%2fid%2fR.a83133361ff43f1b7a3007eadbc9bb5b%3frik%3dtnsGR3431JdBLw%26pid%3dImgRaw%26r%3d0&exph=315&expw=474&q=chocolate+babka&FORM=IRPRST&ck=6E8E091C81F035705C6112C36FBD3AFF&selectedIndex=0&itb=0&idpp=overlayview&ajaxhist=0&ajaxserp=0)

Competitors are required to produce the following:

* Two Identical NUTELLA TWISTED Loaves
* 500g- 650g baked weight
* Competitors have the option to use the provided sweet 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 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 Nutella Twisted loaves:

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| --- | --- | --- |
| **Ingredients** | **Quantity** | **Method for 2 Nutella Twisted Loaves: Dough temperature 26°C** |
| **Sponge**  Bread Flour  Water(24°C)   Instant Yeast | 300 g  250 g  12 g | 1. Prepare sponge by combining these 3 ingredients together and ferment in proofer or at room temperature until double in size. **This can be brought to the competition as a pre-made preferment.** |
| **Final Dough**  Yellow sugar  Salt  Butter, room temp.  Skim milk powder  Eggs  Water    Bread Flour  Pastry flour | 100 g  8 g  68 g  43 g    85 g  85 g  278 g  68 g | 2. In a mixer bowl fitted with the paddle attachment, combine the yellow sugar, salt, butter, and skim milk powder and mix on 1st speed until well combined. Do not aerate.  3. Gradually add eggs to the mixture in 2-3 stages. Scrape down bowl to ensure even mixing.  4. Once combined, add the sponge and remaining ingredients.  5. Switch to a dough hook attachment and mix on 1st speed for 3-4 minutes and then 2nd speed until full gluten has been developed. Perform “window” test to ensure gluten is developed.  6. Bulk ferment for 20-30 minutes.  7. Portion the dough into desired weights, round, and intermediate proof for 10-20 minutes.  OPTIONAL: portion the young dough into desired weights, round them and place into fridge to prevent dough from getting old.  8. Make up and baking: refer to Assembly Section of Recipe. |
| Nutella | 300 g | **Assembly**: also refer to drawing below the recipe.  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.  11. Bake in a 180°C (350°F) oven 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** | 1297 g |  |

A drawing of a roll of paper

AI-generated content may be incorrect.

**MODULE C - DECORATED CAKE**

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

**Theme of Cake: NIAGARA FLORA**

* Competitor will make 2 x 8” (21cm) round sponge cakes and bring to competition site. At the site, the 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 is 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 . Do not be late. The competition consists of aone-day contest: 30 minute set-up, 4.0 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**

* **Bread of the World: Nutella Twisted Loaves (recipe provided)**
* **Themed Decorated Cake - “Niagara Flora”**

**3.2. Timetable**

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| --- | --- | --- | --- | --- | --- |
| **Set-up** | **Competition length:** | **Lunch** | **Bread** | **Cake** | **Clean-up** |
| **8:30AM- 9:00AM** | **9:00AM-**  **2:00PM** | **11:30AM12:00PM** | **12:20-**  **12:30PM** | **1:20- 1:30 PM** | **1:30- 2:00PM** |

# 3.3 Description

The theme **“NIAGARA FLORA”** needs to be represented and be VISUALLY apparent in Module C.

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 2:00PM.

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
* 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 4 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.

**11a.Point Breakdown**

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| --- | --- |
| **Module Tasks** | **Total** |
| Safety, Sanitation & Organization | 35 |
| Bread of the World: Nutella Twisted Loaves | 30 |
| Decorated Cake: Buttercream Cake | 35 |
| Total | 100 |

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| **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 |

**11b. Marking Scheme**

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| **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 - 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 |

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| **C - 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 |

## 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 Toolbox (wheels recommended but not required for Regional competition)**

* 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.

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| Image result for plastic storage bins**Toolbox Example** | 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 January 17, 2026. Please follow this for naming your document: First Name Last Name School. Thank you!**

**BC SKILLS TECHNICAL COMMITTEE:**

Chair: Kimberly Tada - [ktada@vcc.ca](mailto:ktada@vcc.ca)

Post- Secondary Representatives:

* 1. Aron Weber - [aron.weber@viu.ca](mailto:aron.weber@viu.ca)
  2. Diego Do Livramento - [diego@picachef.com](mailto:diego@picachef.com)

Logistics and Ingredients: Jennifer Quan – [jquan@vcc.ca](mailto:jquan@vcc.ca)

Secondary Representative: Judy Chan – [jchan@vsb.bc.ca](mailto:jchan@vsb.bc.ca) or [dragonboatmama@gmail.com](mailto:dragonboatmama@gmail.com)

Skills Alumni Baking Volunteer: Ethan Jireh Dunol - [ethanjireh@outlook.com](mailto:ethanjireh@outlook.com)

## If you have any questions, please contact Kimberly Tada at [ktada@vcc.ca](mailto:ktada@vcc.ca)

**Gold medal winners at the Skills BC Regionals Competition may be eligible to compete in the 2026 Skills BC Provincials Competition on April 15, 2026 at Tradex, Abbotsford. Skills Canada Nationals Competition is on May 28 and 29, 2026 at Enercare Centre, Toronto, Ontario**

[**Skills Canada National Competition 2026 - Skills Competences Canada**](https://www.skillscompetencescanada.com/en/event/skills-canada-national-competition-2026/)

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