

Regional Baking Scope

adapted from BC Provincial Scope

Competition Date: February 20th, 2026

North Island College Campbell River: 685 S Dogwood St, Campbell River, BC V9W 8H3

1. Duration of the contest

Registration	8:00am – 8:15am
Briefing	8:15am-8:30am
Set Up Time	8:30am-9:00am
Contest Time	9:00am-11:15am
Break	11:15am-11:45pm
Contest Time	11:45am-1:45pm
Clean Up Time	1:45pm-2:30pm

2. Contestant will need to bring all of their own equipment, clearly labelled. Students will have access to the NIC dishwasher but will be responsible for their own dishes.
3. A Competitor Grocery List, including amounts will need to be emailed to Kelly Hobbs Buzzese by **February 10th 2026**. The Skills Ingredient List document has been provided to competitors as a guideline to support the Competitor Grocery List. Please email the Competitor Grocery List to Kelly.HobbsBuzzese@sd72.bc.ca

Contest Overview

Module A: Safety, Sanitation & Organization

Module B: Bread of the World – Babka

Module C: Decorated Cake – Floral of British Columbia

Bread Presentation	Cake Presentation	Clean up
1:00pm	1:45pm	1:45pm-2:30pm

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 - BREAD OF THE WORLD:CHOCOLATE BABKA

Must be presented at 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.



adapted from BC Provincial Scope

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 2, 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:

Babka	
Sponge 200 g Bread Flour 63 g Butter, cold 150 g Milk (35C) 3 g Instant Yeast	<ol style="list-style-type: none"> 1. Combine ingredients for the sponge using a dough hook for 4 minutes at 1st speed. 2. Cover & ferment for 30 minutes to 1 hour depending upon your production plan.
Brioche Dough 215 g Bread Flour 155 g Butter, cold 165 g Eggs 7g Instant Yeast 8 Salt 63 g Granulated Sugar	<ol style="list-style-type: none"> 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.

Babka	
Assembly 300 g Nutella	<ol style="list-style-type: none"> 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. <p>Total Weight of the Dough 1329g</p>

MODULE C - DECORATED CAKE

Must be presented at 1:45 PM

Theme of Cake: British Columbia Flora

- Competitor will make 2 x 8" (20cm) 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: British Columbia 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 North Island College teaching kitchen located at 1685 S Dogwood St, Campbell River, BC V9W 8H3.

Do not be late. The competition consists of a one-day contest: 30 minute set-up, 4.5 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

- **Bread of the World: Chocolate Babka** (recipe provided but may use your own recipe)
- **Themed Decorated Cake - British Columbia Flora**

3.2. Timetable

Registration	8:00am – 8:15am
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3.3 Description

The theme “**British Columbia Flora**” needs to be represented and be VISUALLY apparent in Module C.

The 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 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 2:30PM.

Competitors are required to maintain a clean floor and keep their workstation clean and sanitized throughout the competition, as required.

5. Competitors' Portfolio

Competitors will provide a simple portfolio (in English) to be presented on their table at the start of their competition. Each competitor will bring (2) Portfolios, one 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.

6. Organization

- Competitors have 4.25 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 or black chefs coat, white apron, hat and hair net and beard net if applicable.
- No false nails or nail polish, must be short and clean nails.
- No jewellery allowed (rings, bracelet, watches, etc.) No piercing jewelry that presents a health and safety risk.
- 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

/25 Safety, Sanitation & Organization

/25 Babka

/25 Cake

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
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio - Elements Required	M
Uniform	M
Tool Box Size	M
Workstation Clean and Vacated on Time	M
Workplace Set-up and Efficiency	J
Cleanness 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
Cleanness of Uniform Throughout Competition	J
Workplace Safety Hazards	J

B- Napoleon slice	Measurement/Judgement
Presentation Time	M
Correct Dimensions	M
Required Quantity	M
Contains 3 Layers of Puff Pastry	M
Filled with Diplomat Cream	M
Contains 2 Layers of Diplomat Cream	M
Contains White Fondant with Feathering	M
Quality of Puff Pastry Bake	J
Quality of Diplomat Cream Texture	J
Quality of Flavour of Diplomat Cream	J
Uniformity of Size	J
Quality of Layering	J
Quality of Overall Finish	J
Quality of Fondant and Feathering Application	J
Product Produced Patches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J
Overall Taste	J

C- Bread of the World	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Required Weight	M
Rich Dough Formula	M
Glazed with Apricot Glaze	M
Correct Proofing	J
Uniformity of Shape	J
Bake Quality/Doneness	J
Overall Harmony and Quality of Flavour	J
Product Produced Matches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J
Texture/Gluten Structure	J

D- Decorate Cake	Measurement/Judgement
Presentation Time	M
2 *8" Sponge Cakes Baked on Site	M
4x1" Thick Layers	M
Correct Height of Iced Cake	M
Swiss or Italian Buttercream	M
Filling Made on Site	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Chocolate Inscription	M
Theme is Represented	M
Quality of Taste Of Cake	J
Quality of Cake Texture	J
Evenness of Cake Layers	J
Quality of Buttercream Application	J
Quality of Buttercream Flavor	J
Quality of Buttercream Texture	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.
- 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 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.

Toolbox

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
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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 in quantities of grams/ kilograms by February 10th, 2026 and name the document: First Name Last Name School. Please email to Kelly.HobbsBruzzeze@sd72.bc.ca.

Thank you!

BC Skills Ingredient List 2026
General Supplies Provided

Parchment Paper	Cling Film	Aluminum Foil
10 " Cake Board	Paper Towel	Sanitizing Solution
Dish Soap	Sanitizing Solution in Spray Bottles	Buckets

Common Tables: Access to all the products provided if ordered by competitor

Dairy	Order Quantity in Grams
Whipping Cream	
Whole Milk	
Eggs, Large	

Fat	Order Quantity in Grams
Vegetable Shortening	
Butter - Unsalted	
Olive Oil	

Leavening	Order Quantity in Grams
Baking Powder	
Baking Soda	
Instant Yeast	
Active Dry Yeast	
Fresh Yeast	

Flour	Order Quantity in Grams
All Purpose Flour	
Bread Flour	
Cake Flour	

Chocolate	Order Quantity in Grams
Dark	
Milk	
White	
Cocoa Powder	

Sweetening Agents	Order Quantity in Grams
Sugar, Granulated	
Sugar, Icing	
Sugar, Yellow	
Light Corn Syrup	
Honey	

Nuts	Order Quantity in Grams
Blanched Almonds	
Thin Sliced Almond - Natural	
Whole Hazelnuts	
Walnut Pieces	

Sugar Paste	Order Quantity in Grams
Rolled Fondant	
Gum Paste	

Flavourings	Order Quantity in Grams
Instant Coffee	
Vanilla Extract	
Matcha Tea	

Dried Fruit	Order Quantity in Grams
Dried Cranberries	
Raisins, Thompson	

Fresh Fruit	Order Quantity in Grams
Oranges	
Lemons	
Limes	

Spices	Order Quantity in Grams
Cinnamon	
Nutmeg	
Black Pepper	
Salt	
Sea Salt	

Frozen Fruit	Order Quantity in Grams
Raspberry Puree	
Passionfruit Puree	
Cassis Puree	
White Peach Puree	

Permitted Additional Ingredients Not Supplied by Skills BC

Food Colour	Cocoa Butter Colours	Pectin
Agar	Tartaric Acid	Citric Acid
Vanilla Beans	Modified Starch	Maltodextrin
Yuzu Juice	Soy Lecithin	Ultra Sperse
Fish Gelatin	Gum Tragacanth	Gluten Free Flour Mix

Additional Important Notes:

Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted

additional ingredients. The two additional ingredients cannot be premade or fabricated ingredients or products.

Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site.

NO GOLD LEAF, NO SILVER LEAF

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY