

2012 Provincial Skills Canada Competition

Scope Document

Edmonton Expo Centre, Edmonton

May 10 & 11, 2012

EVENT: Baking	LEVEL: Post-Secondary
START TIME May 10 th : Orientation (Mandatory) 7:00 a.m. - Competition 8:00am May 11 th : 7:00 am	LOCATION: HALL B, Edmonton Expo Centre, Edmonton
DURATION: 12 hrs. (Two Days)	
WORLDSKILLS TRADE # 32	

GENERAL DESCRIPTION

Purpose of the Challenge:

To evaluate each contestant's preparation for employment and recognize outstanding students for excellence in the professional baking industry. In addition, a Safety Award will be given to the participating student who maintained and worked in a safe environment.

Skills and Knowledge to be Tested:

1) French Pastries:

Make and present the following French pastries, (size must be between 1 1/2 - 2" 4-5cm)

- a.) 6 French Pastries using **Choux Paste**
- b.) 6 French Pastries of **Your Choice**
- c.) 6 French Pastries using **Sweet/Paste**

**** To be presented on Day 1 (First Day)**

2) Marzipan Figurines :

Make four (4) figurines: two (2) identical pairs (for example: 2 cats and 2 dogs) using a total of 240g of marzipan – 60g per figurine.

****To be presented at 9:00 a.m. on Day 2 (Second Day)**

SKILLS20

3) Entremets Mystery Box (Mousse style cake) including one plated presentation:

- a.) Must be made using mystery box ingredients
- b.) Cake must be 9" (24 cm) round
- c.) Cake must be cut into 12 equal portions.
- d.) Present one portion plated, must include a sugar decoration.

MYSTERY BOX: At the start of Day One the competitors will receive a list of five (5) ingredients that are NOT on the ingredient list. Three (3) of the five (5) ingredients must be used in the production of the entremets. Each competitor is required to inform the judges of their ingredient selection and how each will be used by 11:00 a.m. on day one.

****To be presented at 2:00 p.m. on Day 2 (Second Day)**

4.) Assorted Chocolates and Chocolate Presentation Piece:

Each competitor will be provided with 5 kg dark couverture, 2.5 kg milk couverture and 2.5 kg white couverture for use in all products requiring couverture (including pastries and cakes)

Each competitor must prepare two styles of chocolates, 10g-15g each, fifteen (15) identical pieces of each.

- a.) Molded chocolates
- b.) Freestyle chocolates: cut or piped and completely dipped using a dipping fork

Note: one type of couverture must be used for the exterior of the molded chocolates and a different type of couverture for the exterior of the freestyle chocolates.

Present five (5) of each style on a plate.

****To be presented at 1:00 p.m. on Day 2 (Second Day)**

5) Chocolate Presentation Piece

- Each competitor must prepare a chocolate presentation piece
- Piece must be made using at least two (2) types of couverture.
- The quality of the temper and the two types of couverture must be visibly noticeable; a maximum of 50% of the couverture in the piece may be covered (with spray or colour).
- Piece must not exceed 50 x 50 x 75cm (18 x 18 x 30 inches).
- Ten (10) of each style of the prepared chocolates must be presented as part of the presentation piece.

Presentation piece with chocolates.

****To be presented by 2:00 p.m. on Day 2 (Second Day)**

SKILLS20

UNIFORM

Professional uniform is required to enter the competition area.

- A white chef's coat is required and it must be completely free of any names.
- White, checkered or black pants are required.
- Closed toe black shoes with a slip resistant sole. (no other shoes permitted)
- Apron, side towel and oven mitts
- No jewelry is allowed, which includes all earrings, bracelets, studs, watches etc.
- Long hair must be restrained. (long hair is any hair blow the chefs coat collar)
- No nail polish

Note: Professional Chef Uniform's with the Skills Canada 25th Year Logo is available at your cost through Chef's Hat Inc. which can be worn during the competition. Please contact lisa@chef-hat.com to order. The uniform will be available for pick up at orientation.

EQUIPMENT & MATERIALS

Equipment and Materials Competitors Must Supply:

- Bring everything you need for your competition with the exception of the major equipment listed below.

Equipment and Materials supplied by the Committee:

All major equipment:

- oven, tabletop mixer with bowl and attachments, proofer, fridge, freezer space, hot plate, cooling racks, work bench, wash basins, baking sheets (16x24 inches 40 x 60cm)
- All food ingredients (only ingredients provided by the committee are allowed)

SAFETY

The health, safety and welfare of all individuals involved with Skills Canada Alberta are of vital importance. Safety is a condition of participation with Skills Canada Alberta and shall not be sacrificed for the sake of expediency. At the discretion of the judges and technical committees, any competitor can be denied the right to participate should they not have the required proper safety equipment and/or uniform.

JUDGING CRITERIA

The criteria will include the judging of safety and sanitary practices, organization, handling of ingredients, hand tool manipulation, and the final product. Students may converse with the judges but are not allowed outside assistance during the competition hours.

See all the judging topics below by product.

SKILLS20

MARZIPAN FIGURINES	MOLDED CHOCOLATES
COLOR	QUALITY OF TEMPER
DESIGN	CORRECT APPLICATION OF INTERIORS
OVERALL APPEARANCE	TASTE
PROPORTION	EFFECTIVE USE OF INGREDIENTS
EFFECTIVE USE OF INGREDIENTS	
BLACK BOX MOUSSE CAKE	FREE STYLE CHOCOLATES
OVERALL APPEARANCE	OVERALL APPEARANCE AND CONSISTENCY
DECORATION	CORRECT APPLICATION OF INTERIORS
PLATE PRESENTATION	TASTE
TASTE	EFFECTIVE USE OF INGREDIENTS
EFFECTIVE USE OF INGREDIENTS	
FRENCH PASTRIES	CHOCOLATE SHOWPIECE
CONSISTENCY	QUALITY OF TEMPER
COATING / ICING	ORIGINALITY OF DESIGN
OVERALL APPEARANCE	PROPER SIZE
TASTE	EFFECTIVE USE OF INGREDIENTS
EFFECTIVE USE OF INGREDIENTS	
CHOUX PASTE	WORK SMART AND SAFE
CONSISTENCY	Organization and Work Process Day 1
COATING / ICING	Organization and Work Process Day 2
OVERALL APPEARANCE	Appearance
TASTE	Sanitation
EFFECTIVE USE OF INGREDIENTS	Work Smart and Safe

ADDITIONAL INFORMATION

Schedule

Day 1 (May 10th)

Shift 1: 7:00 AM - 7:45 AM - MANDATORY ORIENTATION

8:00 AM - 3:00 PM - (Mandatory 60 minute break from 11:30 AM - 12:30 PM and 30 minute clean-up time after 3:00 PM)

Day 2 (May 11th)

Shift 1: 7:00 AM – 2:00 PM (Mandatory break 11:30 AM – 12:30 AM and 30 minute clean-up time after 2:00 PM)



Lunch

Lunch for accredited competitors only will be provided by Skills Canada Alberta.

Parking & Venue Maps

<http://www.edmontonexpocentre.com/attend/parking/>

Awards Ceremony

The awards ceremony will take place on Friday May 11, 2012 at 5:30pm in Hall D of the Edmonton Expo Center. Admission is free and everyone is welcome to attend. The awards ceremony will be shown live at www.skillsalberta.com.

Team Alberta Information

Team Alberta will be selected at the Provincial Skills Canada Competition (PSCC) on May 10-11, 2012. Then two days later the gold medalists from PSCC will compete at the Skills Canada National Competition (SCNC) in Edmonton, Alberta. It is recommended that competitors review the SCNC scope documents to be familiar with the national scope and project. <http://www.skillscanada.com>.

During the PSCC Awards Ceremony on May 11 all students who earn a medal will be escorted backstage after we photograph their onstage moments of success. Gold medalists will be given their Team Alberta information package and will confirm their participation in the SCNC.

Students must be present at the Awards Ceremony to claim their position on Team Alberta. If the Gold medalist is not able to attend SCNC, the next top ranking individuals will be asked to participate.

COMMITTEE MEMBERS

Volker Baumann	Calgary
Tristan Chitrina	WOW FACTOR DESSERTS
Alan Dumonceaux (Chair)	NAIT
Clayton Folkers	NAIT
Leopold Newsimal	SAIT
Joy McKenzie	NAIT
Clayton Robinson	NAIT