



2012 Provincial Skills Canada Competition

Scope Document

Edmonton Expo Centre, Edmonton

May 10 & 11, 2012

EVENT: Culinary Arts	LEVEL: Post-Secondary
START TIME Please refer to the schedule for details.	LOCATION: Hall B, Edmonton Expo Centre, Edmonton
DURATION: 3.5 hours per day over two days (7 hours total)	
WORLDSKILLS TRADE #: 34	

GENERAL DESCRIPTION

Competitors will prepare two menus (Day 1 and Day 2) as outlined in this scope. The practical test challenges both culinary knowledge and creativity. This scope outlines what is required from each competitor each day and how marks are awarded.

Purpose of the Challenge:

To evaluate each contestant's culinary competencies, and to recognize outstanding students for excellence and professionalism in their field.

PROJECT DESCRIPTION

The competition lasts 7.0 hours, divided over two days.

Day One

Each participant will prepare and present:

- Four (4) Quail Appetizers on room temperature plates.
- Each appetizer will have one chilled component of Quail and one hot component of Quail on the same plate. Each presentation must include a minimum of one farce, one sauce, and one garnish of choice.

Common food items, including dry goods, fine herbs, alcohols, spices and stock bases will be provided. Please see below for a detailed list.

Each course must be presented with **2 copies** of a clearly written or typed descriptive menu. Do not include your name or school on the menus.



Day Two

Each participant will prepare and present:

- Four (4) Portions of Salmon, Scallop, and green Asparagus. (Main Course)
- Each portion of salmon shall include a farce / mousse and be accompanied by green asparagus, scallops, two vegetables, 1 starch, and one or more sauces.

Common food items, including dry goods, fine herbs, spices and stock bases will be provided. Please see below for a detailed list.

Each course must be presented with **2 copies** of a clearly written or typed descriptive menu.

Do not include your name or school on the menus.

PLEASE NOTE: On or before **April 30/2012** competitors must request their specific products (within reasonable expense) for their creations not found on the common stock list. Please submit/email these requests to Ian Campbell iancam@nait.ca on the Requisition Form provided. Please see http://skillsalberta.com/sites/default/files/Culinary_PostSec_Requisition%20Form.pdf for requisition form.

Skills Canada Alberta reserves the right to limit product quantity and incurred expenses.

Instructions:

Food items listed as par stock will be made available to all participants and be held in a common area. All food products are subject to availability and quality. Judges reserve the right to limit quantities. Carefully note the presentation times for all courses. All food will be presented on plates provided.

- The schedule for the two days of competition is to be followed exactly, both for the work schedule and for the service times.
- During the contest, all communications between candidates and persons outside the site are not permitted.
- If a candidate has to leave the site, the Technical Committee must be advised.
- For all questions regarding the contest, only the Technical Committee will answer the candidates.

All competitors are responsible for the cleanup of their work areas, stoves, sinks and refrigerators before they leave the floor at the end of each day's competition. Points will be deducted for competitors who do not comply.

EQUIPMENT & MATERIALS

Equipment and Materials Competitors Must Supply:

- French knife
- Paring knife
- Vegetable peeler
- French whip
- Wooden spoon
- Small sauté pan
- Metal bowls
- Assorted small sauce pans
- Meat mallet
- Hand blender
- Small china cap
- Custard cups
- Cutting board

SKILLS20

Contestants may bring any other tools required.

Contestants may bring one reference text book to assist in preparing their menu.

Clothing:

White double-breasted chef jacket, checkered or dark black pants, apron, and hairnet as required. Skills Canada Alberta will provide a chef's hat, which must be worn at all times. Non-absorbent shoes (solid uppers) with a non-skid sole is required (they need to be oil resistant, no runners or shoes with toes exposed).

A 20th year Skills Logo Uniform package is available for purchase from Chef's Hat Inc. contact lisa@chef-hat.com.

Equipment and Materials Supplied by the Committee:

A small kitchen area that includes fridge and sink access, work tables, and a residential style stove/oven.

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 act in an unsafe manner that can cause harm to themselves or others.

JUDGING CRITERIA

All categories are marked from 1 to 10 and then multiplied with the multiplication factor.

Sanitation: 15% includes:

- Hand washing
- Professionally attired, hats, aprons, no running shoes
- Hair restrained
- No watches, rings, jewellery
- Cleaning / sanitation of work area
- Cutting board sanitation
- Cleanliness of work tools
- Correct food handling and storage
- Personal hygiene

Organization: 20% includes:

- Follows work sheet
- Station maintained in neat and orderly manner
- Follows recipe steps
- Demonstrates good communication skills
- Demonstrates safe working practices
- Correct knife skills /applications
- Follows a production timetable
- Maintains correct temperature controls

SKILLS20

- Tool boxes orderly & correctly stored
- Effective food utilization - wastage
- Effective time management
- Applies appropriate cooking methods

Timing: 10% includes:

- All products presented at noted time (5 minute period of grace), any later results in zero

Temperature: 5% includes:

- Hot food served hot on heated plates
- Cold food served cold on chilled plates

Presentation: 15% includes

- Portion size / balance
- Visual appeal, food placement
- Clean plates, neatness
- Originality
- Technical skills (slicing, dicing, turning etc)

Taste: 30% includes:

- Proper textures of foods, consistency of product /sauces
- Degree of doneness, not overly cooked or under cooked
- Balanced taste and flavours – enhanced natural flavours, not bland, under seasoned, over seasoned
- Not salty, sour, overly sweet, burnt, metallic, aftertaste, excessively hot / spicy

Clean-up: 5% includes:

- Tables and entire work area cleaned and sanitized as instructed
- Adjacent common areas, sinks, cupboard refrigerators cleaned
- Adjacent floors swept
- All extra/unused product identified and stored where indicated
- Garbage's not overfilled, bags tied and moved to doorways
- All competitors to remain until areas are inspected

ADDITIONAL INFORMATION:

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

Ian Campbell (Chair)
Charles Parker (Co- Chair)
Helmut Schoderback (Co-Chair)
Matthew Stinson
Randy Kozak
Desmond Johnson
Jeff Lerouge
Blake Chapman

NAIT
Lethbridge Community College
SAIT Polytechnic
Camrose Composite High School
Paul Kane High School, Edmonton
SAIT Polytechnic
Notre Dame High School (Red Deer)
Calgary

SKILLS20

Day One

- 7:00 AM** Contestant Orientation
- Review of test project
 - Instructions for the day
 - Question period
 - Introduction of the judges
 - Judge's orientation
- 7:30 AM** Set-up work station
- 8:00 AM** Start of Competition

- 11:30 AM** Presentation of Quail

There is a 5-minute window to present your product. For Example, the starter served at 3:30 PM to 3:35 PM is considered on time. Marks will be deducted for both early and late plates.

- 11:30 AM** Clean-up work station
- 12:15 PM** Competitors leave the site

SKILLS20

Module 1 Post-Secondary	Quail Appetizers 3.5 hours kitchen time	#34: Culinary Arts
Description	<p><u>Part one</u></p> <p>Prepare four (4) plated quail appetizers.</p> <p>Each plate must include:</p> <ul style="list-style-type: none"> • Two cooking methods of Quail, one hot, one cold • One farce (forcemeat) /dressing • 1 sauce (minimum) • Portion size 80 grams minimum 	
Service Details	<ul style="list-style-type: none"> • Ready by 11:30 AM • 4 portions of each dish presented on 14 inch square white plates provided. 	
Main Ingredients Required for Starter	<ul style="list-style-type: none"> • 2 whole (135 Grams) per starter – A total of eight quail. 	
Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table. Additional required ingredients (within reason) must be requisitioned to iancam@nait.ca. 	
Special equipment required	<ul style="list-style-type: none"> • No plates etc. permitted other than that provided as per the scope document. 	

- For all plates, the presentation should be modern and clean.
- Do not waste any food items; waste will be marked accordingly.
- Cooking methods and culinary terminology stated in the menu must be respected and used to prepare the required dishes.
- Reference books and recipes may be consulted all day long.
- All four appetizers plates will be presented to the judge's table. After judging plates may be taken to the public display tables.
- All items are subject to changes without notice, depending on availability and quality, but all competitors will have the same conditions.



20th ANNUAL PROVINCIAL SKILLS CANADA COMPETITION

SKILLS20

Day Two

11:15 AM Arrival of competitors and judges
Instructions for the day

11:30 AM Setup

12:00 PM Start of competition

3:30 PM Presentation four (4) Salmon Entrees

There is a 5-minute window to present your product. For example, the starter served at 11:00 to 11:05 is considered on time. Marks will be deducted for both early and late plates

3:30 PM Cleaning-Up and packing

4:15 PM Competitors leave the contest area

SKILLS20

Module 2 Post-Secondary	Four (4) Salmon Entrees 3.5 hours kitchen time	#34: Culinary Arts
Description	Part 1: Prepare Four (4) Salmon , Scallop & Green Asparagus Entrees	
Service Details	Each presentation must include a minimum of : <ul style="list-style-type: none"> • One (1) farce (forcemeat) • One (1) sauce • Two (2 vegetables) • One starch • 4 portions of each dish presented on 12 inch round white plates • Portion size of main course – 180 grams (minimum) • Service temperature 50 C minimum 	
Main ingredients required	<ul style="list-style-type: none"> • Use ingredients provided • Use provided requested ingredients 	
Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table • Use provided requested ingredients 	
Special equipment required	<ul style="list-style-type: none"> • No service equipment permitted other than what is provided in the infrastructure list 	

- For all plates, the presentation should be modern and clean.
- Do not waste any food items; waste will be marked accordingly.
- Cooking methods and culinary terminology stated in the menu must be respected.
- Four (4) plates are to be presented to the judge's table. After tasting, plates may go to public display.
- All items are subject to changes without notice, depending on availability and quality

SKILLS20

COMMON TABLE

DRY GOODS			HERBS - FRESH
Apricot jam	Gelatin Leaves	Soya sauce	Basil
Arborio rice	Glucose	Sugar - Brown	Chervil
Baking powder	Green Lentils	Sugar - Icing	Chives
Beans - White	Honey	Sugar - Isomalt	Cilantro
Bread Crumbs	Nuts - Almonds, sliced	Sugar - White	Dill
Chocolate - Dark	Nuts - Hazelnuts	Tabasco	Mint
Chocolate - Milk	Nuts - Pine	Tomato paste	Oregano
Chocolate - White	Nuts - Pistachio	Tomato paste	Parsley
Cocoa powder	Oil - Cooking	Vanilla - Extract	Rosemary
Cornstarch	Oil - Olive	Vinegar - Balsamic	Sage
Dijon mustard	Orzo	Vinegar - Red wine	Tarragon
English muffins	Pickles - Baby Dill	Vinegar - Rice wine	Thyme
Flour - All Purpose	Red Current Jelly	Vinegar - White wine	PROTEIN & STOCKS
Flour - Bread	Rice - Long	White bread - sliced	Bacon - Canadian Back
Flour - semolina	Rice - Wild	Worcestershire sauce	Bacon - sliced
SPICES - DRY	PRODUCE - VEGETABLES & FRUIT	MISCELLANEOUS	Beef - Ground
Allspice	Apples - Green (sour)	Butcher's twine	Beef - Inside Round - Sliced
Bay leaves	Beans - Green	Cheesecloth	Chicken Bones (backs)
Cinnamon, ground	Broccoli	FROZEN ITEMS	Stock - Beef
Cloves, ground	Cabbage - Green	Blueberries, IQF	DAIRY
Curry powder	Cabbage - Red	Raspberries, IQF	Butter - unsalted
Maldon Sea salt	Carrots	Filo pastry	Cheese - Parmesan
Marjoram	Celery		Cream - 35% - fresh whipping
Nutmeg, ground	Garlic, fresh		Eggs - large
Oregano	Grapes - Green		Milk - 2%
Paprika	Kiwi		
Pepper - Cayenne	Lemon		
Peppercorns - Black	Mango		
Peppercorns - White	Onions - Yellow		
Salt	Orange		
Star anise	Potatoes - Russet - mini		
Thyme	Raspberries		
	Strawberries		
	Tomato - Roma		
	Zucchini		

PLEASE NOTE: On or before **April 30/2012** competitors must request additional specific products (within reasonable expense) for their creations not found on the common stock list. Please submit these requests to Ian Campbell iancam@nait.ca on the Requisition Form provided. *Skills Canada Alberta reserves the right to limit product quantity and incurred expenses.*