

2020 PROVINCIAL SKILLS CANADA COMPETITION



Baking Ingredient List	
CHOCOLATE PRODUCTS	FRESH FRUIT/SPICES
Couverture/dark	Fresh Basil
Couverture/milk	Strawberry
Couverture/white	Raspberry
Cocoa Powder	Mango
Coating Chocolate/dark	GELATIN
DAIRY & FAT	Gelatin Powder
Whipping Cream	Gelatin Sheets
Butter, unsalted	JAMS/GLAZES/FILLINGS
Whole Milk	Apricot Glaze
Eggs, large	Raspberry Jam
Vegetable Oil	Mirror Glaze
Olive Oil	LEAVENING AGENTS
Buttermilk Powder	Instant Dry Yeast
DECORATING INGREDIENTS	Fresh Yeast
Rolled Fondant white	Baking Powder/double acting
FLAVOURING	Baking Soda
Lemon Extract	LIQUORS
Orange Blossom Water	Captain Morgan Spiced Rum
Vanilla Extract	Baileys
FLOUR & STARCH	NUTS & SEEDS
Bread Flour	Almonds/blanched and ground
All-Purpose Flour	Almonds/sliced
Pastry Flour	Almond Paste 66%
Cake Flour	Hazelnut Paste
Cornstarch	Hazelnuts, Ground
FRESH FRUIT/SPICES	Walnuts, Ground
Oranges	
Lemons	
Limes	

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Sugars/Sweet	PROCESSED FRUIT
Sugar, granulated	Raisins, sultans
Sugar, icing powder	Papaya, dried
Sugar, brown	Fruit Purees/ Peach, Apricot
Honey	STAPLES
Glucose	Silicon Paper
Isomalt	Cling Film
Dried Spices	Aluminum Foil
Star Anise	Cardboard Cake Circles Drums (10")
Cardamom, ground	Paper Towels
Fresh Mint	OTHER INGREDIENTS
Salt	Cream of Tartar
	Puff Pastry Sheets
Competitors may bring the following items that are not being provided:	
Food Colors	Vanilla Beans
Cocoa Butter	Fleur de sel
Edible Dusting Colors	Agar
Pectin	

NO GOLD LEAF, NO SILVER LEAF

Important Note: Post-Secondary Competitors

Post-Secondary competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the last 15 minutes of set up on day one, while the judges are inspecting the workstation, tools and permitted additional ingredients. Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site.

Important Note: Secondary Competitors/Minors

If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a Provincial Technical Committee (PTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A PTC member will dispense the desired amount within the recipe for the competitor.