

2021 PROVINCIAL SKILLS CANADA COMPETITION



CONTEST DESCRIPTION

CONTEST AREA: BAKING			LEVEL: Post-Secondary
COMPETITION DATE AND TIMES:			LOCATION: Competitors will compete individually from their local Post-Secondary Institution
Orientation	Saturday, May 1	8:30-9:00AM	
Competition Day 1	Saturday, May 1	9:00AM- 2:00PM	
Competition Day 2	Sunday, May 2	9:00AM- 2:00PM	
DURATION: 10 HOURS (INCLUDES BREAKS AND CLEAN UP)			WorldSkills Trade #: 32
<p>COMPETITION FORMAT: (VIRTUAL, AT A POST-SECONDARY INSTITUTION) Competitors will compete individually, in person, from their local Post-Secondary Institution. Location specific COVID-19 protocols must be followed. Post-Secondary Institutions and competitors will need to work together to ensure the competitor is ready for success on their competition day. They will need to prepare their competition space with all of the required tools, equipment, materials, and technology that will be needed to complete the competition. This competition will be closed to the public. Only registered competitors and assigned Provincial Technical Committee/ Competition Facilitators will be allowed to attend.</p> <p>COMPETITION ORIENTATION: The competition will begin with a virtual orientation. Competitors will join the assigned videoconference link that will be emailed to all registered competitors for the competition orientation. Camera's MUST be on and competitors visible on the camera during the orientation.</p> <p>LIVESTREAMED COMPETITION: Competitors must film their competition throughout the entire day. Camera's MUST be on and competitors visible on the camera, as well as mics working. Competitors must consider their camera angle and lighting in advance of the competition. It is the competitors responsibility to ensure they are prepared for a day long livestream. Competitors will be required to make their presentations on the livestream. Competition Facilitators may assist with presentations.</p>			
<p>PROJECT SUBMISSION LINK:</p> <ul style="list-style-type: none"> • https://form.jotform.com/SkillsAB/2021PSCC • Multiple files can be uploaded at once, each file has a maximum size of 1G. If file sizes are larger than 1G, please follow alternate instructions through the submission link. <p>ACCEPTED FILE TYPE: pdf, doc, docx, xls, xlsx, csv, txt, rtf, html, zip, mp3, wma, mpg, flv, avi, jpg, jpeg, png, gif. If you would like to submit a different type of file, please place it in a zip folder.</p>			

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To create a zip folder – Select all the files that you would like to submit and right-click your mouse, a menu will open, select Send To, and then click on Compressed (zipped) folder. A zip file will then be created containing your submission documents.

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.

Safety Checklist: It is the responsibility of each competitor and teacher to review the Safety Checklist (<https://skillsalberta.com/additional-2021-competition-resources/>) in advance of the competition and ensure they are able to meet all safety requirements. During the orientation, the safety checklist will be formally reviewed.

AWARDS CEREMONY INFORMATION: Please join us for a live virtual awards ceremony on May 13th at 6:30PM.

Please note: This document is subject to change as competition information is updated. Competitors are responsible for staying up to date with the most recent information. Check the footer for last updated date. Changes will be highlighted in yellow

Workstation

- **Set Up**
 - Competitors may organize all their equipment and small wares at their workstation prior to the start of the competition. Competitors cannot pre scale any ingredients. Facilitator will be validating their ingredients, small wares, and equipment 15 minutes prior to the competition time.
 - Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation empty, clean and sanitized or 30 minutes after their competition end time of 2:00pm.
- **Competitors Portfolio**
 - Due May 1st after the orientation (by 9:00AM)
 - Competitor portfolio will be submitted through jotform link through the link provided above.
 - Each competitor will upload (1) one Portfolios, which includes:
 - Title page
 - Competitor introduction

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- Description of use of theme in required product.
- Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in grams/kilograms.
- Product pictures must be in color on the corresponding formula page.

Organization

Competitors have 10 hours over 2 days to produce all of the products described below. They are free to organize all of their work day as they wish, but they must respect the presentation times of each product as described in the Contest Description.

Presentation Timing

Competitors have a 10-minute window to present their products as indicated in each Module. 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 not be judged and will receive a zero. Once the products are presented on the judge's presentation table no alterations can be made, with the exception of the Chocolate Box which may be assembled on the presentation table at the competitor's discretion.

MODULES

MODULE A - SAFETY, SANITATION AND ORGANIZATION

- Competitors will be assessed based on the following criteria's:
 - Correct uniform, no jewelry
 - Presentation Booklet
 - Workstation emptied, sanitized at lunch and end time
 - Organization of tools and equipment
 - Personal Protective Equipment (PPE)
 - Food Sanitation – of raw material and ingredients
 - Hygiene / Cleanliness work station
 - Hygiene / Personal
 - Effective Use of Ingredients
 - Workplace Safety
 - COVID-19 Protocols

MODULE B – PIPED CHOCOLATE BONBON HAND DIPPED

- **Must be presented between 1:20 -1:30 pm on competition day 1.**
- Make and present the following chocolates:

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- 20 identical chocolate bonbons.
 - Bonbon should be in a weight range of 8-14 g grams each including decorations.
 - Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.
 - No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
 - Make bonbons individually piped (not piped in a length and cut)
 - The bonbons must contain two layers of your choice. One layer should have a crunchy texture.
 - Hand dip the bonbons in tempered couverture chocolate.
 - The bonbons should be identical in structure, size, weight and decoration.
 - Temper needs to be visible.
- Ten (10) Piped Chocolate Bonbons hand dipped will be presented on a plate. Ten (10) Piped Chocolate Bonbons will be integrated and placed into the chocolate box when the chocolate box is presented.

THEME: Enchanted Forest

The theme “Enchanted Forest” needs to be in Modules C & D with respect to the TIERED CELEBRATION CAKE & CHOCOLATE BOX, the theme needs to be VISUALLY apparent in the decoration and the chocolate box.

MODULE C – TWO TIERED CELEBRATION CAKE

- **Must be presented between 1:20 - 1:30 pm on competition day 2.**
- The Theme of Competition must be represented in the overall decoration of the cake. The theme “Enchanted Forest” must be visually apparent.
- The minimum components are:
 - Sponge/Genoise cake
 - Buttercream – French, Swiss or Italian
 - Fruit cream
- Competitors are to make 1 x 8” and 1 x 4” Sponge Cakes
- Flavours are of free choice.
- The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. Decoration is to be in alignment with the theme.

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- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame or tin.
- Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.
- The 8" and one 4" cake will be used for the two tier cake which is to be iced and decorated.
- Competitor will provide a 10" (25.4cm) drum (cake) board. Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.

MODULE D – CHOCOLATE BOX WITH INTEGRATED BONBON'S

Must be presented between 1:20 - 1:30 pm competition day 2.

- Theme of Competition must be represented in the overall design of the Chocolate Box. The theme: "Enchanted Forest". The theme will be reflected in the decoration and design of the chocolate box and removable lid.
- Competitor are to produce a chocolate box using chocolate and chocolate products.
- The chocolate box shape is free form.
- The design of the chocolate box will integrate an appropriate space for the 10 bonbon's-
- Permitted techniques may include:
 - Pouring
 - Molding/Casting
 - Brushing
 - Polishing
 - Sculpting
 - Modeling Chocolate
 - Carving
 - Piping
 - Cutting
- A use of cocoa butter colors and spraying is permitted.
- A minimum of 50% of the box must have visible tempered chocolate.
- Tempered dark, milk, white chocolate, modelling chocolate and robo coupe chocolate may be used. (modelling chocolate and robo coupe chocolate are made on site by competitor)
- Showpiece will be presented on a base supplied by the competitor.
- **Toolboxes**

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- Competitors are able to bring in small wares and small equipment as they require to produce their products

EQUIPMENT & MATERIALS

Institute Provided Tools, Materials, and Equipment

- Competitors may utilize any tools provided by the institute to complete their projects.

Competitor Provided Tools, Materials, and Equipment

- Competitors may provide for themselves any tools, equipment, materials, or ingredients they will need to complete their projects.

JUDGING CRITERIA

POINT BREAKDOWN	/100
Safety, Sanitation and Organization	10
Piped and Hand-Dipped Chocolates	25
Two-Tiered Buttercream Cake	35
Chocolate Presentation Box	30

TIE BREAKING PROCESS

- Tiebreaker #1: The competitor with the highest score in the Two-Tiered Buttercream Cake criteria will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in Chocolate Box will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Piped and Hand Dipped Chocolates criteria will be declared the winner.

CLOTHING REQUIREMENT

Appropriate work clothing must be worn to compete. All clothing must be neat and clean, and free of rips and tears. Casual wear such as shorts and open toed shoes/sandals will not be permitted. No loose-fitting clothes or jewelry.

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ADDITIONAL INFORMATION

Skills Canada Alberta Regional and Provincial Rules and Regulations
[Regional and Provincial Rules and Regulations](#)

Post-Secondary Competitor Information is [available here](#).

Lunch

Lunch will be provided by Skills Canada Alberta

Team Alberta Information

Team Alberta will be selected from competition Gold medalists who will then be eligible to participate at the Skills Canada National Competition (SCNC) in a virtual format May 25-30, 2021. It is recommended that competitors review the SCNC contest description to be familiar with the national contest description and project at <http://www.skillsCanada.com/>.

Ethical Conduct

We recognize that participants will be competing individually in their own unique environments. We expect all competitors to compete fairly, respecting and abiding by the established rules in the true spirit of Skills Canada Alberta.

Letter of Participation

Competitors who participate in the 2021 Provincial Skills Canada Competition are eligible for a Letter of Participation by request by contacting katherinek@skillsalberta.com.

COMMITTEE MEMBERS

Art Bergevin	Alan Dumonceaux	Aria Harris
Kim Vanden Broek	Joerg John	Priya Winsor
Tristan Chitrina	Enrico Caparas	Manmohan Kumar
Marlon Bolante	Wanita Voytechek	Rolf Runkel