

# 2021 PROVINCIAL SKILLS CANADA COMPETITION



## CONTEST DESCRIPTION

<b>CONTEST AREA: BAKING</b>			<b>LEVEL:</b> Secondary
<b>COMPETITION SCHEDULE:</b>			<b>LOCATION:</b> COMPETITOR'S SCHOOL. SEE COMPETITION FORMAT INFORMATION BELOW
Registration	Wednesday, April 21	8:15-8:30AM	
Orientation	April 21	8:30-9:00AM	
Competition	Wednesday, April 21	9:00AM- 3:00PM	
<b>DURATION:</b> 6 HOURS			<b>REGIONALIZED:</b> YES Students must qualify through a Regional Skills Canada Competition (RSCC) to earn a position in the Baking Secondary competition at the Provincial Skills Canada Competition (PSCC).
<b>COMPETITION FORMAT: (VIRTUAL/ IN SCHOOL)</b> All secondary competitors will be competing with in their school environment and must arrange in advance with a teacher for a safe competition location, according to their school's Covid-19 safety policies. They will need to prepare their competition space with all of the required tools, equipment, materials, and technology (as listed below) that will be needed to complete the competition. Teachers and competitors will need to work together to ensure the competitor is ready for success on their competition day.  Each competitor must have a teacher/ supervisor available throughout the day, in case of incident. (Teacher/Supervisor must be present at the competition orientation.)  Competitors and Teachers should be prepared to receive additional information about the competition projects, livestreams, shipping, etc. prior to the competition. Please ensure you are double checking for emails from Skills, including checking junk mail.			
<b>WEBEX LIVESTREAMS:</b> <b>Competition Orientation:</b> 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 <b>MUST</b> be on and competitors visible on the camera during the orientation. <b>An email with the WebEx link will be sent out in advance of the competition.</b>  <b>Live Streamed Competition:</b> Competitors must film their competition through out the entire day. Camera's <b>MUST</b> 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.			

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## PROJECT SUBMISSION LINK:

- <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.

**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.

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.

**VIRTUAL COMPETITION RESOURCE SUPPORT FORM :** A \$40 competition resource subsidy is available to all competitors. It is intended for items that were purchased to support competitors (e.g. food supplies, materials, technical equipment, tools, etc.). The form can be accessed at the following link: <https://skillsalberta.com/additional-2021-competition-resources/>

**AWARDS CEREMONY INFORMATION:** Please join us for a live virtual awards ceremony on May 13<sup>th</sup> 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.

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## Workstation

- **Set Up**

Competitors may organize all their equipment and small wares at their workstation. Proctor 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 ½ hour or 30 minutes after their competition end time of 2:00 pm.

- **Competitors Portfolio**

Competitors will be equipped with a simple portfolio in the language of their choice to be uploaded to OneDrive by the competitor -by the end of the orientation. Each competitor will -upload(1) one Portfolio, which includes:

- Title page
- Competitor introduction
- 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 and be on the same page as the formula.

## Organization

Competitors have 6 hours 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.

Competitors can pre scale all of the formulas in advance of the competition. Ingredients must be individually scaled and labeled.

## 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 receive a zero. Once the products are presented on the judge's presentation table no alterations can be made.

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## MODULES

### 1. **MODULE A - SAFETY, SANITATION AND ORGANIZATION**

- Competitors will be assessed based on the following criteria's:
  - Correct uniform, no jewelry
  - Presentation Booklet (**Submission due Tuesday, April 20 by 4:00pm**)
  - Workstation emptied, sanitized at end time
  - Organization of tools and equipment
  - Food Sanitation – of raw material and ingredients
  - Hygiene / Cleanliness workstation
  - Hygiene / Personal
  - Effective Use of Ingredients
  - Workplace Safety
  - COVID-19 Protocols

### 2. **MODULE B – FRENCH MACARON FILLED COOKIE PRODUCTION**

- **Must be presented between 11:20 -11:30 AM**
- Competitors are required to produce the following:
  - 16 cookies
  - Cookies must be filled with a ganache type filling
  - Baked and filled weight between 15 – 25g Finished cookies should be identical in weight.
- Sixteen (16) cookies will be presented on one plate.

### 3. **MODULE C– BREAD OF THE WORLD PRODUCTION**

- **Must be presented between 1:20 – 1:30 p.m.**
- Each Competitor is required to make:
  - Two Identical Povitica
    - Loaves must egg washed
    - 500-600g baked
  - Preferment's are permitted but not required to be brought into the competition and will presented to the proctor the beginning of the competition. Examples of preferment's: Polish, sponge, biga, levain.
    - Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
  - Must be baked in a pan.
  - The dough must be pinned with a rolling pin.
  - The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling
- All products to be egg washed.

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Loaves will be presented on plate.

## 4. MODULE D – DECORATED BAR CAKE

### THEME: ENCHANTED FOREST

The theme “**Enchanted Forest**” needs to be represented in Module D with respect to the Decorated Cake, the theme needs to be VISUALLY apparent in the cake decoration.

- **Must be presented at 14:20 – 14:30 p.m.**
  - Competitors are required to design the decoration of the cake to visibly reflect the theme.
  - Cake must be made from a chiffon formula which is made on site and baked in a 12” x 16” (30.5cm x 40.6cm) ½ sheet pan.
  - The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
  - Make your own Swiss Buttercream.
  - Filling of choice to be made on site.
  - Exterior is to be iced with Swiss buttercream
  - The maximum dimensions of the finished bar cake are 5” x 11” (12.7cm x 28cm) excluding decorations.
  - Inscription to read: Skills Canada 2021
  - Inscription to be done using chocolate only.
  - Simple syrup spraying or soaking of cut layers is required.
  - Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Enchanted Forest** Decorations can be freestyle and be reflective of the theme.
    - A 1” slice of the cake will be presented on a plate
    - The bar cake will be presented on a rectangular cake board.
- The cake board and plate will be supplied by competitor.

## 5. Toolbox

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

School / Competitor Provided Tools, Materials, and Equipment\*

**Competitors may use any ingredients, tools, and equipment as required to complete their projects.**

\*Competitors and schools will need to work together to arrange for the tools, equipment, and materials provided by the competitor. If a competitor and/or school is not able to procure a certain item, please contact [mikes@skillsalberta.com](mailto:mikes@skillsalberta.com) to inquire if additional arrangements can be made.

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## JUDGING CRITERIA

POINT BREAKDOWN	/100
Safety, Sanitation, and Organization	10
Bread of the World	25
Filled Macaron Cookies	25
Decorated Bar Cake	40

## TIE BREAKING PROCESS

- Tiebreaker #1: The competitor with the highest score in the Decorated Bar Cake criteria will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in the French Macaron criteria will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Bread of the World 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.

## ADDITIONAL INFORMATION

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

### Competitor Registration

Competition Registration will open online at <https://portal.skillsalberta.com/> on January 12, 2021 at 8:30AM for the Regional Skills Canada Competition and on January 14, 2021 at 8:30 AM for the Provincial Skills Canada Competition (PSCC)

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## Lunch

Lunch will be provided by Skills Canada Alberta

## Virtual Awards Ceremony

The Virtual Awards Ceremony will take place **Thursday, May 13<sup>th</sup> at 6:30PM**. A link will be made available on the website with additional information.

## 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 that can be downloaded on the Registration Portal after the competition ends.

## COMMITTEE MEMBERS

Art Bergevin	Alan Dumonceaux	Aria Harris
Kim Vanden Broek	Joerg John	Priya Winsor
Tristan Chitrina	Enrico Caparas	Manmohan Kumar