

2022 SECONDARY SKILLS CANADA ALBERTA VIRTUAL COMPETITION

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CONTEST DESCRIPTION

<p>CONTEST AREA: BAKING</p>	<p>LEVEL: Secondary</p>
<p>COMPETITION SCHEDULE: Competitor Portfolio Due: No later than April 12 at 4:30PM COMPETITION DATE: THURSDAY, APRIL 14 Duration: 6 Hours Mandatory Registration – 7:30AM Judges Review 7:45-8:00AM Start 8:00AM Lunch 12:00-12:30PM Ends – 3:30PM Clean-up 3:30-4:00PM Photo Submission due by end of Competition Day (April 14)</p>	<p>LOCATION: COMPETITOR’S SCHOOL. SEE COMPETITION FORMAT INFORMATION BELOW</p> <p>LIVESTREAMED: YES – COMPETITORS WILL BE REQUIRED TO BE ON CAMERA THROUGH THE ENTIRE COMPETITION</p>
<p>COMPETITION FORMAT: (VIRTUAL/ IN SCHOOL) 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.</p> <p>Each competitor must have a teacher/supervisor available throughout the day, in case of incident. (Teacher/Supervisor must be present at the competition orientation.)</p> <p>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.</p> <p>WEBEX LIVESTREAMS: Competition Registration and Orientation: The competition will begin with a mandatory virtual registration. Competitors will join the assigned link that will be emailed to all registered competitors and registering teachers in advance. This will be the time that competitors are able to check in and ensure sound, cameras, and tech are working appropriately. The registration will be followed by competition orientation. Camera’s MUST be on and competitors visible on the camera during the orientation.</p> <p>Competition Livestream: Competitors must remain on camera through their entire competition. 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. The preferred angle is from head height looking slightly down at the competitor and to have the full view of what the</p>	

competitor is doing. It is the competitor’s responsibility to ensure they are prepared for the competition livestream.

PORTFOLIO & PHOTO SUBMISSION LINK:

- <https://form.jotform.com/SkillsAB/2022SCAVC>
- 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 file – 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.

Photo submissions will be due within 15 minutes of the end of competition time. Please note: Late submissions sent after the date and time specified above will not be accepted.

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 in advance of the competition to ensure all safety requirements are met prior to the competition. During the official competition orientation, the Safety Checklist will be formally reviewed with competitors. The Safety Checklist is posted as a separate document with the Contest Description.

Submission Link for Portfolio & Pictures: <https://form.jotform.com/SkillsAB/2022SCAVC>

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.

Timetable

Competition Day	Virtual Judges Check in	Competition Time	Presentation of Sugar Cookies	Lunch
A.M.	7:45 – 8:00	8:00 – 12:00	11:50 – 12:00	12:00 – 12:30
Competition Day	Competition Time	Presentation of Bread of the World	Presentation of Special Occasion Cake	Clean-Up
P.M.	12:30 – 3:30	2:20 - 2:30	3:20 - 3:30	3:30 – 4:00

Skills and Knowledge to be tested

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods including yeasted and non-yeasted products. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiencies as they have to present products at specified times. During the competition the judges will be evaluating their workplace safety, sanitation, hygiene and organization. Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities
- Do they have significant quantity of extra product
- Did they have to remake a product a second time

All food waste must be placed into a container. Disposing of the food waste cannot be done until competitors have received notice from the PTC at the end of each competition day. The food waste must be in camera view at all times.

Their ability to work on their own and adapt to changing equipment and environment is essential.

Workstation

1.1 Set Up

Competitors may organize all their equipment and smallwares at their workstation prior to the start of the competition. Competitors cannot pre scale any ingredients. PTC judges 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.

2 Competitors Portfolio – DUE by 4:30PM on Tuesday, April 12th, 2022. Portfolio can be uploaded to the above submission link.

Competitors will be equipped with a simple portfolio in the language of their choice. Each competitor will submit a Portfolio online at the above noted Jotform link, 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.
- The design and development of the Modules must be represented in the portfolio with illustrations will be uploaded to Skills Canada in advance of the competition.

3 Organization

Competitors have 7 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.

The theme “**Roaring 20’s**” needs to be represented in Module D with respect to the Decorated Cake, the theme needs to be VISUALLY apparent in the cake decoration.

4 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.

5 MODULES

5.1 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 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

5.2 MODULE B – SUGAR COOKIES WITH PIPED ROYAL ICING

- Must be presented between 11:50 - 12:00PM
- Competitors are required to produce the following:
- 10 identical sugar cookies
 - Cookies must be 3-4" in diameter (any shape)
 - Cookies are to have a decoration on top of the sugar cookie using run royal icing. Decoration must be identical on all 10 cookies.

- The 10 cookies are to be presented on a bake sheet all together.

5.3 MODULE C– BREAD OF THE WORLD PRODUCTION

- Must be presented between 2:20 – 2:30PM
Each Competitor is required to make:
Two Identical Tangzhong Breads (Japanese Milk Bread)
 - Loaves must egg washed
 - 500-600g baked
- Preferment's are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferment's: Polish, sponge, biga, levain.
- Must be baked in a loaf pan.
- Loaves are to be egg washed.
- Loaves will be presented beside each other for virtual judging.

5.4 MODULE D – DECORATED BAR CAKE

- Must be presented at 3:20 – 3:30PM
- Theme of Cake: **ROARING 20'S**
- 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 during the competition time 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 during the competition time
- 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 Alberta 2022
- 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: **ROARING 20'S** 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 remaining bar cake will be presented for the judges.

Photo submission is required by all competitors and is due to be uploaded at the above Jotform link by end of day on April 14th. Below is a schedule of the required photos:

Sugar Cookies	
Sugar Cookies Final Pictures	
1. Picture from the top with all cookies in view.	3. Picture of a close up cookie from the top showing the decoration.
2. Picture of all cookies on a weigh scale with the total weight visible, ensuring the presentation tray is tared to zero.	
Bread of the World	
Required Pictures of Loaves	
1. Picture from above of showing both loaves in camera view	3. Picture of each loaf on weigh scale displaying the weights prior to cutting loaf.
2. Picture from each side of each loaf	4. Picture of one loaf cut in half
Decorated Bar Cake	
Required Pictures of Finished Bar Cake	
1. Picture from above	3. Proctor will take a picture showing the cut section of the slice and a second picture showing the thickness of the slice with a ruler from above.
2. Picture from each side of each bar cake	4. Proctor to place a ruler beside bar cake and take an overhead picture showing the entire cake and ruler.

5.5 Marking Scheme

Module Task	Total Marks
Safety, Sanitation and Organization	20
Sugar Cookies with Piped Royal Icing	20
Bread of the World	25
Decorated Bar Cake	35
Total Marks	100
Judgement Marks	
Not presented does not meet industry standards.	0
Acceptable and meets industry standards.	1
Meets industry standards and exceeds it in some respects.	2
Is excellent relative to the industry standard.	3

5.6 Marking Scheme

2022 Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement	C - "Bread of the World" - Tangzhong	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Required Weight	M
Portfolio -Elements Required	M	Required Quantity	M
Uniform	M	Bread Baked in a Pan	M
Workstation Clean and Vacated on Time	M	Egg Wash	M
Effective Use of Ingredients - waste	J	Uniformity of Shape	J
Organization of Tools and Equipment	J	Egg Wash Quality	J
Organization and Cleanliness of Workspace	J	Correct Proofing	J
Food Handling	J	Baking/Doneness	J
Hygiene and Cleanliness of Workstation	J	Loaves Identical	J
Hygiene Personal	J	Overall Impression	J
B - Sugar Cookie with Piped Royal Icing	Measurement/Judgement	D- Decorated Bar Cake	Measurement/Judgement
Presentation Time	M	Presentation Time	M
Required Quantity	M	Correct Dimensions/Size	M
Run Royal Icing Used	M	Correct Formulation (Chiffon)	M
Required Dimension	M	Required Cake Layers	M
Uniformity	J	Filling Made During Competition	M
Cookie Bake Doneness	J	Icing - Swiss Buttercream	M
Consistency of Piped Decoration	J	Plated Slice 1" inch	M
Creativity in Design	J	Theme Represented	M
Level of Difficulty in Piping	J	Script - Chocoate	M
Overall Impression	J	Script - Skills Canada 2022	M
		Cake Texture	J
		Cake Layering/Evenness	J
		Icing Application Skills	J
		Icing Texture	J
		Decoration - Proportionate	J
		Decoration - Quality	J
		Creativity	J
		Quality of Script	J
		Use of Theme	J
		Overall Impression	J

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 Sugar Cookie with Piped Royal Icing 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.

INGREDIENT LIST

Competitors are free to use any ingredients.

EQUIPMENT LIST

Competitors are free to use any equipment they feel is required.

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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.

VIRTUAL COMPETITION RESOURCE SUPPORT FORM

A competition resource subsidy of \$80 is available to all Baking competitors. It is intended for items that were purchased to support competitors (e.g. competition ingredients, materials, technical equipment, tools, etc.). **The form can be accessed at the following**

link: <https://form.jotform.com/SkillsAB/2022SCAVCSubsidy>

Skills Canada Alberta Regional and Provincial Rules and Regulations

[Regional and Provincial Rules and Regulations](#)

Competitor Registration

Registration for Secondary Skills Canada Alberta Virtual Competition will open online at <https://portal.skillsalberta.com/> on January 26, 2022 at 8:30 AM. There will be no registration fee for competitors to compete. Late cancellation or drop-spots fees may apply.

Lunch

Lunch will NOT be provided.

Virtual Awards Ceremony

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

Team Alberta Information

Top eligible medalists will compete virtually in the Skills Canada National Competition (SCNC) May 16-27, 2022. 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/>.

If a competitor is not able to attend the SCNC, competitors **MUST** notify Katherine Kupchenko katherinek@skillsalberta.com prior to the start of competition. If a gold medalist is not able to attend the SCNC, the next top-ranking individual will be asked to participate.

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 2022 Provincial Skills Canada Competition are eligible for a Letter of Participation that can be downloaded on the Registration Portal after the competition ends.

Questions?

Please contact Whitney Koop whitneyk@skillsalberta.com if you have any questions regarding the Contest Description.

COMMITTEE MEMBERS

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