



**Contest Description**  
**Edmonton Expo Centre, Edmonton**  
**May 3 & May 4, 2023**

<b>EVENT:</b> Baking	<b>LEVEL:</b> Post-Secondary								
<b>WORLDSKILLS TRADE #:</b> 32	<b>LOCATION:</b> HALL B, Edmonton Expo Centre, Edmonton								
<b>ORIENTATION SCHEDULE:</b> <b>Competition Site</b> <b>MAY 2: 4:30 – 5:30 P.M.</b>	<b>DURATION:</b> 7 hour Competition Mandatory 1 hour Orientation Mandatory 1 hour Lunch								
<b>May 4: COMPETITION SCHEDULE: 1 DAY</b>	<b>Submit your ingredients list via this link by April 26, 2023:</b> <a href="https://form.jotform.com/230027782950254">https://form.jotform.com/230027782950254</a>								
<table border="1"> <tr> <td>ARRIVAL</td> <td>7:30AM</td> </tr> <tr> <td>SET UP</td> <td>7:45AM-8:30AM</td> </tr> <tr> <td>COMPETITION</td> <td>8:30AM-4:30PM</td> </tr> <tr> <td>CLEANUP</td> <td>4:30PM-5:00PM</td> </tr> </table>	ARRIVAL	7:30AM	SET UP	7:45AM-8:30AM	COMPETITION	8:30AM-4:30PM	CLEANUP	4:30PM-5:00PM	
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**Purpose of the Challenge**

To measure the competitor’s job readiness and highlight the excellence and professionalism in the area of baking, confectionary and pastry work.

**Duration of contest**

**Mandatory Orientation – May 2 from 4:30-5:30 in competition area.**

One-Day Contest: 45-minute set-up, 7-hour contest, 1-hour lunch, 30 minutes cleaning.

Arriving at 7:30 a.m., and set up from 7:45 a.m. – 8:30 a.m. Between 8:00 am – 8:30am Judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.



Start time at 8:30 a.m. Competition is 8:30 am to 11:30 a.m. and 12:30 p.m. to 4:30 p.m., with lunch from 11:30 a.m. to 12:30 p.m. Clean-up is 4:30 p.m. to 5:00 p.m. Competition area must be emptied and sanitized by 5:00 pm.

### Timetable

Competition Day	Competition Time	Lunch	Presentation of Vegan Travel Cake	Presentation of Plated Desserts	Presentation of Chocolate Showpiece	Clean-Up
Day 1	8:00 a.m. - 4:30 p.m.	11:30 a.m. - 12:30 p.m.	1:50 - 2:00 p.m.	2:50 – 3:00 p.m.	4:20 - 4:30 p.m.	4:30 –5:00 p.m.

### Skills and Knowledge to be Tested

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking and presentation. The confectioner/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

### EQUIPMENT, MATERIAL, CLOTHING

#### Equipment and material provided by Skills Alberta

- Please refer to Equipment List and Ingredient List on the Skills Alberta website.
- Only the ingredients listed on the Ingredient List posted on Skills Alberta website can be used in the competition.

Competitors are required to order the ingredients required for all the various project modules. A JotForm link is provided below for students to provide the amount of ingredients needed for the Skills Canada Provincial Competition. **Ingredients list must be submitted by April 26, 2023.**

Submit your ingredients list via this link: <https://form.jotform.com/230027782950254>

\*No other forms of submission will be accepted.

All ingredients are subject to availability. Only ingredients ordered will be available to the competitor.



### **Equipment and material provided by the competitor**

Competitors can bring in small wares and small equipment as they require to produce their products providing they fit within the toolbox dimensions listed below.

### **Additional Important Notes:**

Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, 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.

NO GOLD LEAF, NO SILVER LEAF

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.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY

### **Permitted Additional Ingredients Not Supplied by Skills Alberta**

- Food colors
- Pectin
- Agar
- Tartaric Acid
- Citric Acid
- Vanilla Beans
- Luster Dust/Metallic Powders
- Tapioca
- Maltodextrin
- Xanthum Gum
- Soy Lecithin
- Tonka Bean
- Yuzu Juice

### **Toolboxes Guidelines**

One of the objectives of SCA is the sustainability of the Competition. As a result, the toolboxes brought by Competitors will be restricted to the following maximum specifications.



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The Competitor toolbox must not exceed 0.8 meters 3 in volume. It can be multiple toolboxes, but the total of all toolboxes must not exceed the maximum volume indicated. There is no exception to this rule. If the Competitor toolbox is larger than what is indicated, the Competitor with the guidance of the PTC, will need to remove items from the toolbox and those items will not be used during the competition. All tools must fit inside one or more toolboxes. Tools outside of a toolbox will not be permitted.

These are examples; the toolboxes can look different but the maximum size of **0.8 m<sup>3</sup>** must be adhered to.

<p>Tool Box</p>  <p>1</p>	<p>Length - 0.85 m Depth - wide 0.7 m Height – 0.1 m</p> <p><b>Total 0.6 m<sup>3</sup></b> <b>The size is including the wheels</b></p>
<p>Tool Box</p>  <p>2</p>	<p>Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m</p> <p><b>Total 0.32 m<sup>3</sup></b> <b>The size is including the wheels</b></p>
<p>Tool Box</p>  <p>3</p>	<p>Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m</p> <p><b>Total 0.36 m<sup>3</sup></b> <b>The size is including the wheels</b></p>

## Required clothing provided by the competitor

- White Chefs’ coat.
- Black, white or herringbone bakers/chef pants.
- Chef’s Hat, (hair must be restrained by hair net if it is past collar length)
- Closed black shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- White aprons only, towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc.)



## HEALTH AND SAFETY

### Safety program

SCC has implemented a comprehensive safety program as health and safety is an integral part of our competitions. Our safety program includes guidelines and procedures to make the work environment in each skill area safer.

### Safety manual

As part of our program a safety manual has been created to monitor and document health and safety within each skill area. It includes a definite plan of action designed to prevent accidents. The safety manual will be provided for every skill and these instructions must be followed and respected by all participants and officials at the SCNC.

### Safety workshop

During orientation, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition. Any Competitor breaking any health, safety, and environmental rules, may be required to undertake a second safety workshop, this will not affect the Competitor's competition time.

## ASSESSMENT

### Point breakdown

**Note:** This list is subject to change.

TASKS	/100
Safety, Sanitation and Organization	20
Vegan Travel Cake	25
Plated Desserts	25
Chocolate Showpiece	30
Total	100

### Ties

Tiebreaker #1: The competitor with the highest score in the Safety, Sanitation and Organization criteria will be declared the winner.

Tiebreaker #2: The competitor with the highest score in the Plated Desserts criteria will be declared the winner.



Tiebreaker #3: The competitor with the highest score in the Chocolate Showpiece criteria will be declared the winner.

### **Test Project change at the Competition**

Where the Test Project has been circulated to Competitors in advance, PTC shall change a maximum of 30% of the work content. Please refer to the Competition Rules.

### **Competition rules**

Refer to the competition rules of the Skills Alberta Provincial Competition which can be found on our website.

### **CONTEST SPECIFIC RULES**

Contest specific rules cannot contradict or take priority over the Competition Rules. They do provide specific details and clarity in areas that may vary from contest to contest. Any additional contest rules will be reviewed during the competitor orientation.

### **ADDITIONAL INFORMATION**

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

#### **Lunch**

Lunch for competitors will be provided by Skills Canada Alberta.

#### **Parking & Venue Maps**

<http://edmontonexpocentre.com/attend/parking/>

#### **Opening Ceremonies / On-site Provincial Competitor Registration**

Opening Ceremonies for the PSCC will take place on Tuesday May 2, 2023 at 6:00 pm in Hall D of the Edmonton EXPO Centre. Admission is free, and everyone is welcome to attend. It is important to note that competitor registration will open immediately following the Opening Ceremony.

#### **Awards Ceremony**

The Awards Ceremony will take place on Thursday May 4, 2023 at 6:30 pm in Hall D of the Edmonton EXPO Centre. Admission is free and everyone is welcome to attend. The Awards Ceremony will be shown live at <http://skillsalberta.com/>



### Team Alberta Information

Team Alberta will be selected at the PSCC Awards Ceremony. Gold medalists will then be eligible to participate at the Skills Canada National Competition (SCNC) on May 24- 27, 2023 in Winnipeg MB. 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/>.

During the PSCC Awards Ceremony on Thursday May 4, 2023 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. If a student is not able to attend the Awards Ceremony a letter confirming the student’s interest in Team Alberta participation must be emailed to [javierad@skillsalberta.com](mailto:javierad@skillsalberta.com) prior to the start of competition on May 3, 2023.

**Please prepare your students in advance to accept a position on Team Alberta and outline how your school will support their participation.**

### Questions?

Please contact Kennedy Mayer at [kennedym@skillsalberta.com](mailto:kennedym@skillsalberta.com) if you have any questions regarding the Contest Description.

### COMMITTEE MEMBERS

Abhijit Guha	Alan Dumonceaux	Aria Harris
Joerg John	Hizaarah Rossenally	Priya Winsor
Rolf Runkel	Enrico Caparas	Manmohan Kumar
Aaron Van Sloten	Amanda Kawchuk	