



2023 Provincial Skills Canada Competition



Contest Description

Edmonton Expo Centre, Edmonton

May 3 & May 4, 2023

EVENT: Baking	LEVEL: Secondary																
WORLDSKILLS TRADE #: 32	LOCATION: HALL B, Edmonton Expo Centre, Edmonton																
DURATION: 6 hours 30-minute Competition Mandatory 45-minute Orientation Mandatory 1-hour Lunch	REGIONALIZED: 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).																
ORIENTATION SCHEDULE: May 2: Competition Site <table border="1"> <tr> <td>ALL COMPETITORS</td> <td>4:30 - 5:30 PM</td> </tr> </table> COMPETITORS WILL BE ASSIGNED DAY 1 OR DAY 2 DURING THE ORIENTATION	ALL COMPETITORS	4:30 - 5:30 PM	Submit your ingredients list via this link by April 26, 2023: https://form.jotform.com/230027782950254														
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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.

Orientation

During orientation competitor’s will be assigned their competition shift of either Day 1 or Day 2.



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Duration of contest

- One-Day Contest: 30-minute set-up, 6 -hour 30 minute 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. 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 p.m. and 12:30 p.m. to 4:00 p.m., with lunch from 11:30 p.m. to 12:30 p.m. Clean-up is 4:00 p.m. to 4:30 p.m. Competition area must be emptied and sanitized by 4:30 pm.

Timetable

Competition Day 1	Set Up Time	Competition Time	Presentation of Piped Shortbread Cookies	Presentation of Filled Eclairs	Lunch
A.M.	7:45 – 8:30	8:30 11:30	9:50 – 10:00	11:20 – 11:30	11:30 – 12:30
Competition Day 1	Competition Time	Presentation of Bread of the World - Concha Buns	Presentation of Themed Cake	Clean Up	
P.M.	12:30 – 4:00	2:50-3:00	3:50 - 4:00	4:00 - 4:30	

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.



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- 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



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- 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.

The Competitor toolbox must not exceed 0.8 meters³ 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 m³** 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>Total 0.6 m³ The size is including the wheels</p>
<p>Tool Box</p>  <p>2</p>	<p>Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m</p> <p>Total 0.32 m³ The size is including the wheels</p>
<p>Tool Box</p>  <p>3</p>	<p>Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m</p> <p>Total 0.36 m³ The size is including the wheels</p>

Required clothing provided by the competitor

- White Chefs' coat.
- Black, white or herringbone bakers/chef pants.



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- 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 SCA.

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
Piped Shortbread	15
Choux Paste – Filled Éclair	20
Bread of the World – Concha Buns	20
Decorated Themed Cake	25
Total	100

CONTEST SPECIFIC RULES



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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.

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 Decorated Cake 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.

Related Career and Technology Studies COURSES

Descriptions of all modules are located at the following website:

<http://www.education.gov.ab.ca/cts>

FOD1010: FOOD BASICS

FOD2050: BREAD PRODUCTS

FOD1020: CONTEMPORARY BAKING

FOD3030: CREATIVE BAKING

FOD:2040: CAKE & PASTRY

FOD 3040: YEAST PRODUCTS

CKA3401: KITCHEN ORIENTATION

CKA3456: INTRO TO BAKING

CKA3461: BREADS & COOKIES

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.

ADDITIONAL INFORMATION

Skills Canada Alberta Regional and Provincial Rules and Regulations



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[Regional and Provincial Rules and Regulations](#)

Competitor Registration

Registration for regionalized events will open online at on January 11, 2023 @ 8:30 AM. Please refer to this competitions event page for additional registration and competition information:

<https://skillsalberta.com/competition/>

Lunch

Lunch for accredited competitors will be provided by Skills Canada Alberta. Teacher accreditation can be purchased online at: <https://skillsalberta.com/hospitality-access-pass>

Parking & Venue Maps: <http://edmontonexpocentre.com/attend/parking/>

Opening Ceremonies / 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 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. Furthermore, it is very important that all fieldtrip/travel information for potential Team AB members is organized and completed prior to the selection of Team AB.



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Questions?

Please contact Kennedy Mayer at kennedym@skillsalberta.com if you have any questions regarding the Contest Description.

COMMITTEE MEMBERS

Kim Vanden Broek	Alan Dumonceaux	Aria Harris
Emily Westland	Hizaarah Rossenally	Priya Winsor
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