2023 Edmonton Regional Skills Canada Competition

Contest Description (Scope Document)

NAIT Main Campus

April 15, 2023

<table>
<tr><td>EVENT: Baking</td><td>LEVEL: Secondary</td></tr>
<tr><td>DURATION OF CONTEST: 4 HOURS</td><td>LOCATION: NAIT Bakery O009</td></tr>
<tr><td>COMPETITION SCHEDULE:
<table><tr><td>ORIENTATION AND SET UP</td><td>9:00AM – 10:00AM</td></tr><tr><td>COMPETITION</td><td>10:00AM-2:00PM</td></tr><tr><td>CLEAN UP</td><td>2:00PM – 2:30PM</td></tr></table></td><td>REGIONALIZED: YES
If YES, To compete at the Provincial Skills Canada Competition students must qualify at their Regional Skills Canada Competition.</td></tr>
<tr><td colspan="2">AWARDS CEREMONY INFORMATION: Awards Ceremony to follow at the NAIT Main Campus. Location to be confirmed at competitor registration on the day of the event.</td></tr>
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CONTEST INTRODUCTION

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 supplied container, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the judges at the end of the competition day.

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

ORGANIZATION

Competitors have 4 hours to produce all of the products described below. They are free to organize all of their work day as they wish, ensuring all products are presented at the end of the competition.

PRESENTATION TIMING

Competitors have a 10-minute window to present their products (either 12:50 – 1:00, or 1:50 – 2:00pm). Products can be presented up to 10 minutes after their allotted time with a (10%) ten percent point reduction (2:00 – 2:10). 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.

ORIENTATION

At the commencement of the orientation, the competitor's supporters can help them bring their toolboxes into the bakery. Once the competitors are at their location, the supporters are to leave and cannot assist in unpacking or setting up the workstation.

SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewelry
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness workstation
- Hygiene / Personal
- Workplace Safety

PROJECT DESCRIPTION

PIPED SHORTBREAD COOKIE PRODUCTION

Must be presented between 12:50-1:00 p.m.

Competitors are required to produce the following:

- 16 identical shortbread cookies
- Cookies must be 1.5-2 inches (3.8-5.08 cm) diameter baked.
- Cookies must be identical in size, shape and appearance.
- Decoration or garnish reflects the theme: **The Four Seasons**

Piped Shortbread will be placed on a sheet pan as directed for judging and placed in the identified area, by the presentation time of 1:00 p.m.

BREAD OF THE WORLD PRODUCTION – Concha Buns

Must be presented between 1:50-2:00 p.m.
Each Competitor is required to produce the following:

- 12 Mexican Concha buns
- Buns must weigh 65-75 g each after baking

- All buns must be made from the same dough.
- All buns must be hand shaped in a round form.
- Buns are to be identical in size, shape, and design.
- Preferment's are permitted but not required. If using they must be brought into the competition and presented to the judges during set up. Examples of preferment's: Poolish, sponge, biga, levain.
- All buns are required to have a traditional conchas cookie topping using either a lemon or chocolate cookie topping that is stamped with a traditional concha stamp

Concha Buns will be placed on a sheet pan as directed for judging and placed in the identified area, by the end time of the competition.

THEMED DECORATED CAKE

Each competitor is required to produce the following:

- Competitors will be required to design the decoration of the cake to visibly reflect the theme.
- Competitors will bring in 1x 8-inch (20cm) round baked chocolate sponge cake. The cake must be whole and can only be cut into 3 layers after the judges have weighed the baked cake to confirm its weight. Competitors will have the cake on the workstation during the set up for the judges to weigh. Maximum weight of the baked cake is 500g.
- Make your own Swiss of Italian Buttercream (flavour optional).
- Exterior is to be iced with Swiss or Italian Buttercream and left straight sided without decorations.
- Cake is to be filled with Swiss or Italian Buttercream
- Iced cake height must not exceed 4.25 inches (10.8 cm). Other decorations must be added above and beyond this height.
- Simple syrup for spraying or soaking cut layers is required.
- Cake is required to be decorated respecting the theme: **The Four Seasons**

- A piped chocolate script representing the competitor's theme is required.
- A slice of cake, 1/8th of the cake will be presented on a 10" round plate provided by Skills Alberta.

Themed cake and cut slice will be placed on a sheet pan as directed for judging and placed in the identified area, by the end time of the competition

At the conclusion of the competition, students can take all their baking and decorated products home, please bring appropriate containers and bags to transport your products home with you.

UNIFORM

Professional uniform is required to enter the competition area.

- A white chef's coat is required, and it must be completely free of any names.
- White, checkered or black pants are required.
- Closed toe black or white shoes with a slip resistant sole. (no other shoes permitted).
- Apron, side towel and oven mitts.
- No jewelry is allowed, which includes all earrings, bracelets, studs, watches etc.
- Long hair must be restrained. (long hair is any hair below the chef's coat collar).
- No nail polishes or acrylic nails.

Rolling Tool Box

Competitors can bring in small wares and small equipment as they require to produce their products
Each competitor can bring two toolboxes provided they meet the .8m^3.
At the end of the competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area and stored in the designated area or removed by the competitor.
Competitors are not allowed to bring more than can fit in to the toolboxes.

When you arrive, there should be nothing on top of or attached to the toolboxes.

- During orientation, tool box dimensions will be measured to ensure they coincide with the requirements.
- A point deduction will occur if a competitor brings in the wrong size tool box. Competitors will also be required to repack and or remove tools and small wares to conform to the dimensions specified below.

These are examples; the toolboxes can look different but the maximum size of**.**
8 m^3 must be adhered to.

Tool Box	**1**	Length - 0.85 m Depth - wide 0.7 m Height – 0.1 m **Total 0.6 m^3** **The size is including the wheels**
Tool Box	**2**	Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m **Total 0.32 m^3** **The size is including the wheels**
Tool Box	**3**	Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m **Total 0.36 m^3** **The size is including the wheels**

EQUIPMENT AND MATERIALS COMPETITORS MUST SUPPLY :

- Bring everything you need for your competition with the exception of the major equipment listed below. Providing it fits within the tool box guidelines listed above.

EQUIPMENT AND MATERIALS SUPPLIED BY THE COMMITTEE:

All major equipment:

- Oven, tabletop mixer with bowl and attachments, proofer, fridge, and freezer space and cooling racks, work bench, wash basins, baking sheets (16x24 inches 40 x 60cm)
- All food ingredients (only ingredients provided by the committee are allowed)

JUDGING CRITERIA

The criteria will include the judging of safety and sanitary practices**,** organization, handling of ingredients, hand tool manipulation, and the final product. Students may converse with the judges but are not allowed outside assistance during the competition hours.

Piped Shortbread Cookie	**Themed Decorated Cake**
Presentation Time	Presentation Time
Consistency	1 Cake Brought in and Cut in 3
Size	Weight of Baked Cake
Quantity	Filling
Bake	Taste
Taste	Decoration Skills
Effective Use of Ingredients	Theme and Overall Impression
	Effective Use of Ingredients
Bread of the World – Concha Buns	
Presentation Time	**Safety Sanitation and Organization**
Weight	Organization and Work Process
Quantity	Hygiene
Bake	Appearance/Uniform
Uniformity	Sanitation
Taste	Work Safe
Effective Use of Ingredients	Cleaned Up and Emptied Workstation On Time

RELATED CAREER AND TECHNOLOGY STUDIES COURSES

Descriptions of all modules are located at the following website:
https://education.alberta.ca/media/160519/fod_sum.pdf

FOD1010: FOOD BASICS
FOD1020: CONTEMPORARY BAKING
FOD:2040: CAKE & PASTRY
CKA3400: KITCHEN ORIENTATION
CKA3410: CULINARY FUNDIMENTALS
FOD2050: BREAD PRODUCTS
FOD3030: CREATIVE BAKING
FOD3040: YEAST PRODUCTS
CKA3450: BAKESHOP 1
CKA3470: YEAST PRODUCTS

CLOTHING REQUIREMENT

It is important that competitors present a professional image and appearance. 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 will not be permitted. No loose-fitting clothes or jewelry.

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.

ADDITIONAL INFORMATION

Lunch will be provided for all competitors. Unfortunately, all allergies may not be able to be accommodated for. Please connect with the local Regional Coordinator for more information.
Parking information & venue maps: https://www.nait.ca/docs/NAIT_Main_campus_map_Sep2018.pdf
Regulations & Policies: A copy of the Skills Canada Alberta Regional Regulations & Policies can be found at the following link: https://skillsalberta.com/policies-and-procedures

COMMITTEE MEMBERS

Priya Winsor	Hizaarah Rossenally
Aria Harris	Alan Dumonceaux
Tristan Chitrina	Enrico Caparas

PORTIONING OF ALCOHOL

Important Note: Secondary Competitors/Minors
If competitors are wanting to use the listed Liquor/Alcohol within their formula, competitors must consult with a Judge member for assistance. Secondary competitors/minors are not to handle any alcohol. A Judge or PTC member will dispense the desired amount within the formula for the competitor.

Ingredient List: *these ingredients can be subject to change based on availability.

INGREDIENT LIST	
ALCOHOL	**FRUIT/HERBS**
Baileys	Fresh Lemons/Oranges
DAIRY & FAT	Fresh Mint
Whipping Cream	Fresh Raspberries
Butter, unsalted	**LEAVENING AGENTS/STARCH**
Whole Milk	Instant Yeast
Eggs, large	Fresh Yeast
Vegetable Oil	Baking powder / Baking Soda
Vegetable Shortening	Cornstarch
Decorating Ingredients	**NUTS & SEEDS**
Rolled Fondant	Ground Almonds
Marzipan	Sliced Almonds
FRUIT PUREE	Ground Hazelnuts
Raspberry/Mango/Passion Fruit	Sliced Hazelnuts
Chocolate	**SWEETENING AGENTS**
Coating Chocolate	Sugar, granulated
Cocoa Powder	Sugar, icing powder
FLAVOURING	Sugar, brown
Lemon Extract	Honey
Almond Extract	Glucose Syrup
Vanilla Extract	**STAPLES**
Salt	Silicon Paper
Instant Coffee	Cling Film
Vanilla Bean Paste	Aluminum Foil
FLOUR	Paper Towels
Bread Flour	
All-Purpose Flour	
Pastry Flour	
Only the ingredients listed may be used during the competition, no others will be allowed other than those listed above.	