



## 2024 Central Regional Skills Canada Competition

### Contest Description (Scope Document)

École Secondaire Notre Dame High School, Red Deer

April 11, 2024

<b>EVENT:</b> Baking		<b>LEVEL:</b> Secondary										
<b>DURATION OF CONTEST:</b> 4 HOURS		<b>LOCATION:</b> École Secondaire Notre Dame High School 50 Lees Street, Red Deer, AB										
<b>COMPETITION SCHEDULE:</b> <table><tr><td><b>ORIENTATION AND SET UP</b></td><td><b>8:30 AM – 9:30 AM</b></td></tr><tr><td><b>COMPETITION</b></td><td><b>9:30 AM – 1:30 PM</b></td></tr><tr><td><b>CLEAN UP</b></td><td><b>1:30 PM – 2:00 PM</b></td></tr><tr><td><b>LUNCH</b></td><td><b>2:00 PM – 2:30 PM</b></td></tr><tr><td><b>AWARDS</b></td><td><b>3:00 PM – 3:15 PM</b></td></tr></table>		<b>ORIENTATION AND SET UP</b>	<b>8:30 AM – 9:30 AM</b>	<b>COMPETITION</b>	<b>9:30 AM – 1:30 PM</b>	<b>CLEAN UP</b>	<b>1:30 PM – 2:00 PM</b>	<b>LUNCH</b>	<b>2:00 PM – 2:30 PM</b>	<b>AWARDS</b>	<b>3:00 PM – 3:15 PM</b>	<b>REGIONALIZED: YES</b> If YES, To compete at the Provincial Skills Canada Competition students must qualify at their Regional Skills Canada Competition.
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<b>AWARDS</b>	<b>3:00 PM – 3:15 PM</b>											
<b>AWARDS CEREMONY INFORMATION:</b> Will be held at École Secondaire Notre Dame High School at 3:00 PM												
<b>INGREDIENT ORDER:</b> In an effort to reduce waste, competitors will be required to submit an order ahead for certain ingredients. Please ensure you email the regional coordinator, Jeff Lerouge at <a href="mailto:jeff.lerouge@rdcrs.ca">jeff.lerouge@rdcrs.ca</a> your ingredient order by 4:00 pm on March 29, 2024. Please see the Ingredient List for details.												

### 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 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 – 2:00). 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**

### **COOKIE PRODUCTION – AMARETTI COOKIES**

Must be presented between **12:20 - 12:30 PM**. Competitors are required to produce the following:

- 24 identical pipe Amaretti cookies.
- Maximum 1" inch (2.54 cm) diameter baked.
- Cookies must be round in shape and piped with a round tip.
- Cookies must be identical in size, shape and appearance.
- Cookie should have a cracked texture appearance.

Amaretti Cookies will be placed on a sheet pan as directed for judging and placed in the identified area, by the presentation time of **12:30 PM**.



### **BREAD OF THE WORLD PRODUCTION – KUGELHOPF LOAVES**

Must be presented between **1:20 – 1:30 PM**.

Each Competitor is required to make:

- Two Identical Kugelhopf.
- Baked in a bundt pan.
- Loaves must be egg washed.
- 350 – 450g baked.
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferments: Polish, sponge, biga, levain.
- Must use a yeasted rich dough formula.
- Must contain almonds, raisins, dried fruit.
- Must be glazed with a water/flat icing.

Kugelhopf Loaves 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 **1:30 PM**.

### **THEMED DECORATED CAKE**

Competitors will be required to design the decoration of the cake to visibly reflect the theme.

#### **Theme of Cake: CIRQUE DE SOLEIL**

- Competitors may bring in as many 8-inch (20cm) round baked sponge cakes as required to meet the height restriction. The cakes must be whole and can only be cut into a minimum of 3 layers while in the competition area.
- Competitor's choice of buttercream icing to be made during the competition.
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 9" (10.8cm) (other decoration may be added on top of this).
- Simple syrup spraying or soaking of cut layers is required.
- The sides must be iced smooth with buttercream, but decorations can be added to the sides covering no more than 50% of the sides of the cake.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: Cirque du Soleil. Decorations can be freestyle and be reflective of the theme.

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 **1:30 PM**.

**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 0.8m<sup>3</sup>. 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<sup>3</sup> must be adhered to.

<b>Tool Box</b>  <b>1</b>	Length - 0.85 m Depth - wide 0.7 m Height – 0.1 m <b>Total 0.8 m<sup>3</sup></b> <b>The size is including the wheels</b>
<b>Tool Box</b>  <b>2</b>	Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m <b>Total 0.32 m<sup>3</sup></b> <b>The size is including the wheels</b>
<b>Tool Box</b>  <b>3</b>	Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m <b>Total 0.8 m<sup>3</sup></b> <b>The size is including the wheels</b>



#### 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:

- Domestic range/oven (ovens have proofing function), tabletop mixer with bowl and attachments, fridge and freezer space, stainless steel worktable, triple compartment sink, and dishwasher/sanitizer.
- All food ingredients (only ingredients provided by the committee are allowed).
- Please ensure you email the regional coordinator, Jeff Lerouge at [jeff.lerouge@rdcrs.ca](mailto:jeff.lerouge@rdcrs.ca) your ingredient order by 4:00 pm on March 29, 2024.

#### 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.

<b>Piped Amaretti Cookie</b>	<b>Themed Decorated Cake</b>
Presentation Time	Presentation Time
Consistency	Maximum Height Restriction Met
Size	8" Unsliced Cakes Brought Into Competition
Quantity	Filling Flavour
Bake	Overall Taste
Taste	Decoration Skills
Effective Use of Ingredients	Theme and Overall Impression
	Effective Use of Ingredients
<b>Bread of the World – Kugelhopf</b>	
Presentation Time	<b>Safety Sanitation and Organization</b>
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](https://education.alberta.ca/media/160519/fod_sum.pdf)

FOD1010: FOOD BASICS  
FOD1020: CONTEMPORARY BAKING  
FOD:2040: CAKE & PASTRY

FOD2050: BREAD PRODUCTS  
FOD3030: CREATIVE BAKING  
FOD3040: YEAST PRODUCTS



CKA3400: KITCHEN ORIENTATION  
CKA3410: CULINARY FUNDIMENTALS

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: **Please park in the main parking lot and register your vehicle license plate when signing in for competition.**

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

Jeff Lerouge	Bronte Finnigan
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### 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: Ingredients can be subject to change based on availability.**

Only the ingredients listed may be used during the competition, no others will be allowed other than those listed above. Competitors can bring in their own food colors.

**INGREDIENT ORDER:**

In an effort to reduce waste, competitors will be required to submit an order ahead for certain ingredients. Please ensure you email the regional coordinator, Jeff Lerouge at [jeff.lerouge@rdcrs.ca](mailto:jeff.lerouge@rdcrs.ca) your ingredient order by 4:00 pm on March 29, 2024. Please see the Ingredient List for details.

Please copy the chart into an email and specify the amount needed. If you do not require the listed ingredient, please leave it blank. Please list quantities in metric or whole items, not in cups, tea spoons etc... Competitors will have access to the ingredients they have requested. Please do not request ingredients you do not plan to use. Ingredient orders that incomplete may result in a competitor not having the ingredient they require. Please contact the regional coordinator if you have questions.

INGREDIENT	AMOUNT NEEDED
<b>ALCOHOL</b>	
Amaretto (Disaronno)	
<b>DAIRY &amp; FAT</b>	
Whipping Cream	
Butter, unsalted	
Whole Milk	
Eggs, large	
Vegetable Oil	
Vegetable Shortening	
<b>Decorating Ingredients</b>	
Rolled Fondant	
Marzipan	
<b>FRUIT PUREE</b>	
Strawberry/Cassis	
<b>Chocolate</b>	
Coating Chocolate	
Cocoa Powder	
<b>FLAVOURING</b>	
Lemon Extract	
Almond Extract	



Vanilla Extract	
Salt	
Instant Coffee	
Vanilla Bean Paste	
Bitter Almonds	
<b>FLOUR</b>	
Bread Flour	
All-Purpose Flour	
Pastry Flour	
<b>FRUIT/HERBS</b>	
Fresh Lemons	
Fresh Oranges	
Dried Raisins	
Fresh Strawberries	
Lemon and Orange Peel	
<b>LEAVENING AGENTS/STARCH</b>	
Instant Yeast	
Fresh Yeast	
Baking Powder	
Baking Soda	
Cornstarch	
<b>NUTS &amp; SEEDS</b>	
Ground Almonds	
Sliced Almonds	
<b>SWEETENING AGENTS</b>	
Sugar, granulated	
Sugar, icing powder	
Sugar, brown	
Honey	
Glucose Syrup	
<b>STAPLES</b>	
Silicone Paper	
Cling Film (Plastic Wrap)	
Aluminum Foil	
Paper Towels	