



## 2024 North East Regional Skills Canada Competition

*Contest Description (Scope Document)*

St. Paul Portage Campus (5205 50 Ave, St. Paul, AB)

March 18, 2024

|   |  |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
|---|--|-------------|--------------------|------------------------------|--------------------|--------------------|------------------|-------------------------------|-------------------|-------------------------------|---------|----------------------|--------------------|-------|-------------------|----------|---|
| <b>EVENT:</b> Baking  | <b>LEVEL:</b> Secondary                  |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| <b>DURATION OF CONTEST:</b> 4 HOURS   | <b>LOCATION:</b> St. Paul Portage Campus |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| <b>COMPETITION SCHEDULE:</b> <table border="1"> <tr> <td>8:45 am to 9:00 am</td> <td>Orientation</td> </tr> <tr> <td>9:00 am to 9:15 am</td> <td>Set up/Gathering Ingredients</td> </tr> <tr> <td>9:15 am to 1:15 pm</td> <td>Competition Starts</td> </tr> <tr> <td>12:05pm to 12:15</td> <td>Presentation Amaretti Cookies</td> </tr> <tr> <td>1:05 pm to 1:15pm</td> <td>Presentation Kugelhopf Loaves</td> </tr> <tr> <td>1:15 pm</td> <td>Presentation of Cake</td> </tr> <tr> <td>1:15 pm to 2:00 pm</td> <td>Lunch</td> </tr> <tr> <td>2:00 pm – 2:30 pm</td> <td>Clean up</td> </tr> </table> | 8:45 am to 9:00 am                       | Orientation | 9:00 am to 9:15 am | Set up/Gathering Ingredients | 9:15 am to 1:15 pm | Competition Starts | 12:05pm to 12:15 | Presentation Amaretti Cookies | 1:05 pm to 1:15pm | Presentation Kugelhopf Loaves | 1:15 pm | Presentation of Cake | 1:15 pm to 2:00 pm | Lunch | 2:00 pm – 2:30 pm | Clean up | <b>REGIONALIZED: YES</b><br>If YES, To compete at the Provincial Skills Canada Competition students must qualify at their Regional Skills Canada Competition. |
| 8:45 am to 9:00 am  | Orientation                              |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 9:00 am to 9:15 am  | Set up/Gathering Ingredients             |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 9:15 am to 1:15 pm  | Competition Starts                       |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 12:05pm to 12:15  | Presentation Amaretti Cookies            |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 1:05 pm to 1:15pm   | Presentation Kugelhopf Loaves            |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 1:15 pm   | Presentation of Cake                     |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 1:15 pm to 2:00 pm  | Lunch                                    |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| 2:00 pm – 2:30 pm   | Clean up                                 |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |
| <b>AWARDS CEREMONY INFORMATION: 4:00 p.m. Culinary Arts Dining Room on the 2<sup>nd</sup> floor</b><br>Admission is free and everyone is welcome to attend  |  |             |                    |                              |                    |                    |                  |                               |                   |                               |         |                      |                    |       |                   |          |   |

### 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 12:05-12:15PM.

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 1:00 p.m.



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

Must be presented between 1:05-1:15PM.

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: Poolish, 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.

### **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 (1/8<sup>th</sup> of the cake presented on a 10" round plate provided by Skills Alberta) 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<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.

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



**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.

|                                       |  |
|---------------------------------------|--|
| <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

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: <INFO>

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     |
| Art Bergavin | 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  |                                |
|--|--------------------------------|
| <b>ALCOHOL</b>   | <b>FRUIT/HERBS</b>             |
| Amaretto (Disaronno)   | Fresh Lemons/Oranges           |
| <b>DAIRY &amp; FAT</b>   | Dried Raisins and Currants     |
| Whipping Cream   | Fresh Strawberries             |
| Butter, unsalted   | Lemon and Orange Peel          |
| Whole Milk   | <b>LEAVENING AGENTS/STARCH</b> |
| Eggs, large  | Instant Yeast                  |
| Vegetable Oil  | Fresh Yeast                    |
| Vegetable Shortening   | Baking Powder / Baking Soda    |
|  | Cornstarch                     |
| <b>Decorating Ingredients</b>  | <b>NUTS &amp; SEEDS</b>        |
| Rolled Fondant   | Ground Almonds                 |
| Marzipan   | Sliced Almonds                 |
| <b>FRUIT PUREE</b>   | <b>SWEETENING AGENTS</b>       |
| Strawberry/Cassis  | Sugar, granulated              |
| <b>Chocolate</b>   | Sugar, icing powder            |
| Coating Chocolate  | Sugar, brown                   |
| Cocoa Powder   | Honey                          |
| <b>FLAVOURING</b>  | Glucose Syrup                  |
| Lemon Extract  | <b>STAPLES</b>                 |
| Almond Extract   | Silicone Paper                 |
| Vanilla Extract  | Cling Film (Resinite Wrap)     |
| Salt   | Aluminum Foil                  |
| Instant Coffee   | Paper Towels                   |
| Vanilla Bean Paste   |                                |
| Bitter Almonds   |                                |
| <b>FLOUR</b>   |                                |
| 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. Competitors can bring in their own food colors. |                                |