



**Contest Description**  
**Edmonton Expo Centre, Edmonton**  
**May 8 & May 9, 2024**

<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 7: 4:30 – 5:30 P.M.</b>	<b>DURATION:</b> 7 hour Competition Mandatory 1 hour Orientation Mandatory 1 hour Lunch								
<b>May 8: COMPETITION SCHEDULE: 1 DAY</b>	<b>Submit your ingredients list via this link by April 22, 2024:</b>								
<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	<a href="https://form.jotform.com/240145766259260">HTTPS://FORM.JOTFORM.COM/240145766259260</a>
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*Please Note: This document is subject to change as competition information is updated. Competitors are responsible for staying up to date with the most recent information. Check the footer for last updated date. Changes will be highlighted in yellow.*

**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 7 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.

### 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 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 22, 2024.**

Submit your ingredients list via this link: [HTTPS://FORM.JOTFORM.COM/240145766259260](https://form.jotform.com/240145766259260)

\*No other forms of submission will be accepted.

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

### The following equipment will be provided for each competitor by Skills Alberta

#### Workstations

- 2 tables and 1 Presentation Table
- 1 Table Top Mixer, with Paddle, Hook, and Whisk
- 1 Bus Tub for Dishes
- 1 Bus Tub for Food Waste



- Dishwashing Sink with sink stoppers
- 6 per Competitor Full Size Baking Trays 40x60cm (18x26")
- 3 per Competitor Half Size Baking Trays 20x30cm (9x13")
- Extension Cord with 3 Receptacles/Power Bar

#### Shared Equipment

- 4 Ovens
- 2 Microwaves
- 2 Proofers
- 1 Spray Stations with Compressor
- 8 x Butane Torch with Butane
- Cold Spray 2 per competitor (Post-Secondary)
- Fridge/Freezer Combo
- Rack'n Roll Pan Racks

No other equipment, tools or smallwares will be provided by Skills Alberta. Competitors are required to bring their own induction burner and appropriate saucepan that works with the induction burner, or butane burner. Butane cannisters will be available for competitors.

Competitors are free to bring in any appliances and small tools they require, providing they fit within the .8 meters<sup>3</sup> required dimensions of the tool boxes or bins.

#### 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.

The Competitor toolbox must not exceed 0.8 meters<sup>3</sup> 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.

### **SET UP**

During the 45-minute set up time, competitors may organize all of their equipment and smallware's at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, smallware's and equipment during the set-up time.

A determination by PTC members on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workplace is deemed to be too cluttered, toolboxes may have to be moved to a designated common area within the competition site.

The Baking Skills Competition will be carried out with one workstation per competitor. Competitors will always work at the same assigned workstation.

Neither Skills Alberta nor PTC members will be liable for any missing equipment if they are left in the competition area overnight. Competitors may choose to leave their toolboxes at their own discretion.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation emptied, cleaned, and sanitized, ½ hour or 30 minutes after their competition end time.



## COMPETITOR'S PORTFOLIO

Competitors will be equipped with a simple portfolio presented on their bench at the beginning of their competition day. Each competitor will bring (4) four copies of their Portfolios, one available for each PTC member, which includes:

Title page

Competitor introduction

Description of use of theme in required product

Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in metric measurements

Product pictures must be in color and be on the same page as the formula

## ORGANIZATION

Competitors have 7 hours to produce all the products described below. They are free to organize their workday as they wish, but they must respect the presentation times of each product as described in the Contest Description.

## PRESENTATION TIMING

Competitors have a 10-minute window to present their products as indicated in each Module. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will receive a zero.

## THEME: CIRQUE DU SOLEIL

The theme "CIRQUE DU SOLEIL" needs to be represented in Module B,C,D.

## MODULES

### MODULE A - SAFETY, SANITATION AND ORGANIZATION

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

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



- Effective Use of Ingredients
- Workplace Safety

### MODULE B – PETIT FOURS

Must be presented between 1:50 -2:00 pm

Make and present the following Petit Fours:

- 12 identical petit fours
- Any shape under 2” (5.08cm) in diameter- Garnish can exceed height maximum
- Shape is free style
- Minimum of three textures
- Decoration must represent the theme CIRQUE DU SOLEIL
- Petit fours must be glazed

Six (6) Petit Fours will be presented on a platter and placed on the judges tasting table.  
Six (6) Petit Fours will be placed on a second platter and placed on the presentation table. The platters will be supplied by Skills Alberta.

### MODULE C – PLATED DESSERTS

Must be presented between 2:50 - 3:00 pm

The Theme of Competition, CIRQUE DU SOLEIL, must be represented in the overall decoration of the plated dessert.

- Competitors will be required to make 6 identical plated desserts, 2 for presentation, 4 for the judge’s tasting table.
- A minimum of 6 elements on the plate must be presented. Examples are: sauce, a crunchy element, a soft element are additional options but not limited to these. One of the elements must be a tempered chocolate decoration, the temper must be visible to the judges.
- A maple flavour must be included in the plated dessert.
- At orientation, competitors will be given a list of three mystery ingredients. The competitor must select one of the mystery ingredients to incorporate into their plated dessert. A form will be provided at orientation to each competitor. This form must be returned and placed on their presentation table during set-up, describing how the mystery ingredient will be incorporated into the plated dessert.
- Chocolate garnish reflects the theme: **CIRQUE DU SOLEIL**
- All 6 plated desserts will be presented on six (6) 10” round plates. 4 plated desserts will be presented at the judges tasting table. Two plated desserts to remain at the





- competitor's presentation table. The 10" round plates will be supplied by Skills Alberta.
- All transfer sheets must be created on site.

## MODULE D - SUGAR SHOWPIECE

Must be presented at 4:20 – 4:30 pm

Theme of competition must be represented in the overall design of the Sugar Presentation Piece.  
The theme: CIRQUE DU SOLEIL

Each competitor must prepare a Sugar Showpiece with a maximum height of 75 cm 29.5" and a maximum width of 37cm or 14.5".

The competitor must demonstrate, at minimum, the following skills:

- Casting
- Pulling
- Blown

The use of an airbrush, lustre dust or metallic powders are allowed as an accent.  
Pastillage may be used as an accent but must not exceed 40% of the overall sugar showpiece.

A maximum of 3kg of Isomalt will be provided to each competitor.

The Showpiece will be presented on a base supplied by Skills Alberta. Competitors may assemble their showpiece on their presentation table or workstation.



## INGREDIENT ORDER

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by April 22, 2024.** The order sheet will come from the ingredient list provided by Skills Alberta. The competitor must use the actual ingredient list and input their quantities directly on the form. Competitors must list all quantities in metric.

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

[HTTPS://FORM.JOTFORM.COM/240145766259260](https://form.jotform.com/240145766259260)

## ASSESSMENT

### POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	25
Petit Fours	25
Plated Desserts	25
Sugar Showpiece	25
Total Marks	100

Judgement Marks	
Performance below industry standards to any extent, including a non attempt.	0
Performance meets industry standards.	1
Performance meets industry standard and surpasses that standard to some extent	2
Excellent or outstanding performance relative to industry's expectations	3

2024 Post-Secondary Marking Scheme

<b>A - Safety, Sanitation and Organization</b>	<b>Measurement/Judgement</b>	<b>C - Plated Desserts</b>	<b>Measurement/Judgement</b>
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Quantity	M	Quantity	M
Portfolio - Elements Required	M	Theme	M
Uniform	M	Tempered Chocolate Garnish	M
Tool Box Size	M	Six Textures	M
Workstation Clean and Vacated on Time	M	Maple Flavour Present	M
Workplace Set Up & Efficiency	J	Mystery Ingredient Used	M
Cleanliness and Organization of Workstation at Lunch	J	Clean Plates	J
Workstation Fridge and Sink Clean at End Time	J	Overall Taste	J
Effective Use of Ingredients-Waste	J	Mystery Ingredient Taste	J
Organization of Tools and Equipment	J	Decoration Complexity	J
Correct Sanitation Displayed	J	Proportion & Consistency of Desserts	J
Correct Food Handling	J	Creativity	J
Hygiene and Cleanliness of Workstation	J	Quality of Chocolate Temper	J
Cleanliness of Uniform Throughout	J	Level of Difficulty/Complexity of Dessert	J
Workplace Safety Hazards	J	Overall Impression	J
<b>Petit Fours</b>	<b>Measurement/Judgement</b>	<b>D- Sugar Show Piece</b>	<b>Measurement/Judgement</b>
Presentation Time	M	Presentation Time	M
Required Quantity	M	Correct Dimensions	M
Dimensions	M	Maximum 40% Pastillage Present	M
Glazed	M	Minimum of 3 Techniques	M
Minimum Three Textures	M	Theme	M
Theme	M	Overall Shine of Components	J
Overall Taste Balance	J	Clean Connection Points and Sugar Hair	J
Overall Texture Balance	J	Showpiece Finesse/Flow	J
Quality of Glazing	J	Degree of Difficulty	J
Creativity of Petit Fours Components	J	Use of Theme	J
Petit Four Bake Quality	J	Overall Impression	J
Degree of Creativity in the Theme	J		
Overall Impression	J		

### 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.

### 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](#)

### Test Project change at the Competition

Where the Test Project has been circulated to competitors in advance, PTC can change a maximum of 30% of the work content.

### Lunch

Lunch for competitors will be provided by Skills Canada Alberta.

### Parking & Venue Maps

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

Parking is FREE for all attendees.

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

Opening Ceremonies for the PSCC will take place on Tuesday May 7, 2024, 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 Ceremonies.

### Awards Ceremony

The Awards Ceremony will take place on Thursday May 9, 2024, 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 27- June 1, 2024, in Quebec City, QC. 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 9, 2024, 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 8, 2024.

**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 Whitney Koop at [whitneyk@skillsalberta.com](mailto:whitneyk@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
Tristan Chitrina	Enrico Caparas	Elien de Herdt
Aaron Van Sloten	Amanda Kawchuk	Manmohan Kumar
Katherine Yopp	Rolf Runkel	