

## Contest Description

### Edmonton Expo Centre, Edmonton

### May 8 & May 9, 2024

<b>EVENT:</b> Baking	<b>LEVEL:</b> Secondary																
<b>WORLDSKILLS TRADE #:</b> 32	<b>LOCATION:</b> HALL B, Edmonton Expo Centre, Edmonton																
<b>DURATION:</b> 6 hours 30-minute Competition Mandatory 45-minute Orientation Mandatory 1-hour Lunch	<b>REGIONALIZED:</b> <b>Yes</b> 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).																
<b>ORIENTATION SCHEDULE:</b> <b>May 7: Competition Site</b>  <table border="1" data-bbox="152 984 740 1066"> <tr> <td>ALL COMPETITORS</td> <td>4:30 - 5:30 PM</td> </tr> </table> <b>COMPETITORS WILL BE ASSIGNED DAY 1 OR DAY 2 DURING THE ORIENTATION</b>	ALL COMPETITORS	4:30 - 5:30 PM	<b>Submit your ingredients list via this link by April 22, 2024:</b>  <a href="https://form.jotform.com/240145766259260" style="background-color: yellow;">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.*

## Contest Introduction

### 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**

The competition for your skill will consist of a total of 7 hours.

Arrive	7:30 am
Set Up	7:45 am – 8:30 am
Competition Start	8:30 am
Presentation of Piped Cookies	11:50 am – 12:00 pm
Lunch	12:00 pm – 1:00 pm
Presentation of Religieuse Choux Paste	2:20 pm – 2:30 pm
Presentation of Bread of the World	3:20 pm – 3:30 pm
Presentation of Decorated Modern Cake	4:20 pm – 4:30 pm
Clean up	4:30 pm – 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.<sup>4,7,8</sup>

**CONTEST DESCRIPTION**

Tasks that may be performed during the contest.

Test Project Theme: **CIRQUE DU SOLEIL**

- Piped Amaretti Cookies
- Religieuse – Choux Paste
- Bread of the World – Kugelhoph
- Modern Decorated Theme Cake

**SET UP**

During the 30-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 Skills Alberta 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 empty, clean, and sanitized 30 minutes after their competition end time.

## COMPETITORS PORTFOLIO

Competitors will be equipped with a simple portfolio in the language of their choice to be 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 C, E.

## 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 workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

### MODULE B – PIPED AMARETTI

Must be presented between 11:50 am – 12:00 am

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.
- Two platters will be supplied by Skills Alberta. 12 cookies will be presented on each platter. One platter will be presented on the competitor’s presentation table and the second on the judge’s tasting table.

### MODULE C – RELIGIEUSE – CHOUX PASTE

Must be presented between 2:20 – 2:30 p.m.

Produce ten (10) identical of each, of equal proportions.

- Round in shape.
- Finished base dimensions: 2 - 2 ½” Baked base layer
- Must have two stacked layers of choux paste



- Filling must be a pastry cream based filling
- Four unfilled choux bases and tops need to be presented for tasting
- Bottom and top choux to be connected with an icing of choice
- Garnish is in line with the theme: **CIRQUE DU SOLEIL**

Four (4) unfilled choux bases and tops to be presented on one presentation plate or platter. Five (5) will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second on the judges tasting table. The platters will be supplied by Skills Alberta.

#### **MODULE D – BREAD OF THE WORLD – KUGELHOPF**

Must be presented between 3:20 – 3:30 p.m.

- Each Competitor is required to make:
- Two Identical Kugelhopf.
- Baked in a bundt pan.
- Loaves must 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.

Two platters will be supplied by Skills Alberta. One (1) loaf will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.

#### **MODULE E – THEMED DECORATED CAKE**

Must be presented from 4:20 – 4:30 p.m.

**Theme of Cake: CIRQUE DE SOLEIL**

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

- Bake **8" or 21 cm** round high ratio cakes. The cakes must be baked in the competition and cut into layers during the competition time.



- First cake – 8” round diameter - 8” – 9” high and will be filled, iced and decorated for display.
- A second-round cake 4” diameter x 3 - 4” high will be filled and iced to be tasted by the judges, no decoration is required.
- Competitor’s choice of buttercream icing.
- 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.

The decorated cake will be presented on a 10” cake board. The 4” cake will be presented on a 6” cake board. A slice of cake from the non decorated cake, 1/8<sup>th</sup> of the cake, will be presented on a 6” round dinner plate on the presentation table. The cake boards and dinner plate will be supplied by Skills Alberta.

## EQUIPMENT, MATERIAL, CLOTHING

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

### Ingredient Order Submission

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>



\*No other forms of submission will be accepted.

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

#### 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.

**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 NTC, 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.**

Please see the following requirements:

- White Chefs’ coat.
- Black, white or herringbone bakers/chef pants.
- Chef’s Hat,
- Hair nets are mandatory.
- Beard nets are required if your mustache exceeds the upper lip.
- 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.)
- No false eyelashes.
- No false nails or nail polish. Wear nails short clean and without varnish.
- No piercing ornaments on the nose or eyebrows, or any facial piercings.
- No cuffed pants.

**HEALTH AND SAFETY**

**Safety Program**

SCA 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.

**ASSESSMENT**

Point Breakdown

**Note:** This list is subject to change.

TASKS	/100
Safety, Sanitation and Organization	20
Piped Amaretti Cookie	20
Religieuse – Choux Paste	20
Bread of the World - Kugelhopf	20
Modern Decorated Theme Cake	20
<b>Total</b>	<b>100</b>

## MARKING SCHEME

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio - Elements Required	M
Uniform	M
Tool Box Size	M
Workstation Clean and Vacated on Time	M
Effective Use of Ingredients - Waste	J
Organization of Tools and Equipment	J
Organization of Workspace	J
Food Handling	J
Hygiene and Cleanliness of Workstation	J
Hygiene Personal	J
Workplace Set Up - Efficiency	J
Workplace Safety - Hazards	J
Workstation and Sink Organized and Clean at Lunch	
Workstation- Fridge & Sink Empty Clean & Sanitized	J

B - Amaretti Cookie	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Round Tip	M
Required Diameter 1"	M
Textured Surface	M
Uniformity	J
Bake Doneness	J
Cookie Texture	J
Cookie Flavour/Taste	J
Overall Impression	J

C - Religieuse	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Dimensions	M
Visible Theme	M
Pastry Cream Formula Used	M
Bottom and Top Choux to be Connected with an Icing	M
Top and Bottom Proportionate	M
Choux Must be Stacked	M
Four Base and Tops Unfilled Choux Presented for Tasting	M
Choux Uniformity of Shape	J
Choux - Bake Quality	J
Choux - Flavour/Taste	J
Choux - Texture	J
Overall Texture	J
Finishing/Garnish	J
Uniformity of Finishing/Garnish	J
Pastry Cream - Texture	J
Pastry Cream Flavour/Taste	J
Overall Flavour/Taste	J
Use of Theme	J
Overall Impression	J

D - Bread of the World - Kugelhopf	Measurement/Judgement
Presentation Time	M
Required Weight	M
Required Quantity	M
Correct Overall Formulation	M
Raisins, Almonds, Dried Fruit are Present	M
Baked in a Bundt Pan	M
Must be Glazed with Apricot Glaze	M
Must be Iced with Water/Flat Icing	M
Taste/Flavour	J
Uniformity of Shape	J
Proper Application of Glaze	J
Correct Proofing	J
Baking/Doneness	J
Consistency of Icing	J
Overall Impression	J

E-Modern Decorated Theme Cake	Measurement/Judgement
Presentation Time	M
Cakes Bakes on Site	M
Tasting Cake Presented 4" x 3 - 4" H	M
Are Cake Layers Present	M
Correct Dimensions 8 - 9" H Iced	M
Buttercream Icing is Required	M
Does Buttercream Cover Cake	M
Simple Syrup Soaking on Layers	M
Side Garnish 50% or Less	M
Tasting Cake is Iced But Not Decorated	M
1/8 Slice of Tasting Cake Presented	M
Theme Represented	M
Cake Taste	J
Cake Texture	J
Cake Layering/Evenness	J
Buttercream Icing Application Skill	J
Icing Taste	J
Icing Texture	J
Level Sides and Top	J
Quality of Decoration	J
Filling Tast and Texture	J
Creativity of Decoration	J
Use of 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 Modern Decorated Theme 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.

## Test Project Change at the Competition

Where the project has been posted on the SCA Website, once on site at the SCA, the PTC shall change a maximum of 30% of the work content within the limitations of the equipment and materials provided by SCA.

## ADDITIONAL INFORMATION

### Skills Canada Alberta Regional and Provincial Rules and Regulations

[Regional and Provincial Rules and Regulations](#)

### Competitor Registration

Registration for regionalized events will open online at on January 10, 2024 @ 8:30 AM. Please refer to this competitions event page for additional registration and competition information:  
<https://skillsalberta.com/competition/>

### 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 accredited competitors will be provided by Skills Canada Alberta.

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

Parking is FREE for all attendees.

### Opening Ceremonies / 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 Ceremony.



**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. 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.**

**Questions?**

Please contact Whitney Koop at [whitneyk@skillsalberta.com](mailto:whitneyk@skillsalberta.com) if you have any questions regarding the Contest Description.

**PROVONCIAL TECHNICAL COMMITTEE MEMBERS**

NAME
Abhijit Guha
Alan Dumonceaux
Amanda Kawchuk
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Hizaarah Rossenally
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