

Contest Description

Edmonton Expo Centre, Edmonton

May 7, 2025

EVENT: Baking	LEVEL: Post-Secondary	
WORLDSKILLS TRADE #: 32	LOCATION: HALL B, Edmonton Expo Centre, Edmonton	
ORIENTATION SCHEDULE: Competition Site MAY 6: 4:30 – 5:30 P.M.	DURATION: 7 hour Competition Mandatory 1 hour Orientation Mandatory 1 hour Lunch	
May 7: COMPETITION SCHEDULE: 1 DAY	Submit your ingredients list via this link by April 22, 2025: https://skillsalberta.jotform.com/243334606245958	
ARRIVAL		7:30AM
SET UP		7:45AM-8:30AM
COMPETITION		8:30AM-4:30PM
CLEANUP		4:30PM-5:00PM

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 baking, confectionary and pastry work.

Duration of contest

Mandatory Orientation – May 6 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 the contest.



Start time at 8:30 a.m. The 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. The 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 Canada Alberta:

- Please refer to the 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, 2025.**

Submit your ingredients list via this link: <https://skillsalberta.jotform.com/243334606245958>

*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 Canada Alberta:

Workstations

- 2 tables and 1 Presentation Table
- 1 Tabletop 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 meters³ 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.

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 meters³ 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 m³** 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>Total 0.6 m³ The size is including the wheels</p>
<p>Tool Box</p>  <p>2</p>	<p>Length - 0.65 m Depth - wide 0.50 m Height - 1.0 m</p> <p>Total 0.32 m³ The size is including the wheels</p>
<p>Tool Box</p>  <p>3</p>	<p>Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m</p> <p>Total 0.36 m³ The size is including the wheels</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.)

NOTE: If a competitor has an additional clothing requirement that is not listed above, please email MikeS@SkillsAlberta.com to make further accommodations prior to arriving at the competition.

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: BOUNTY OF THE HARVEST

The theme “**BOUNTY OF THE HARVEST**” needs to be represented in Module C,D, 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 of workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – FRENCH PASTRIES

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

- Make and present the following French Pastries:
- 12 identical French Pastries
- 80 - 120g
- Shape is free style
- Minimum of three textures
- Must include stirred custard, eg: curd, cremeux, pastry cream
- Must include pastry component, eg: tart dough, choux, sable
- Must include either a Swiss or Italian Meringue
- Six (6) French Pastries will be presented on a platter and placed on the judges tasting table. Six (6) French Pastries will be placed on a second platter and placed on the presentation table. The platters will be supplied by Skills Alberta.

MODULE C – MOLDED CHOCOLATE BONBONS

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

- The Theme of Competition, **BOUNTY OF THE HARVEST**, must be represented in a decoration of the bonbons.
- Competitors will be required to make 20 identical chocolate bonbons
- A minimum of 2 filling textures are required
- Bonbons must be identical in weight and can weigh between 10-20g

- Mold is free-choice
- Tempered dark, milk or white chocolate for the shell and base is required
- The competitor is to present 10 bonbons for tasting to be presented at the judges' tasting table. 10 bonbons on a presentation plate to remain on the competitors' presentation table.

MODULE D – ENTREMETS/MOUSSE STYLE CAKE

Must be presented at 3:50 - 4:00 pm

The Theme of Competition must be represented in the overall decoration of the cake. The theme **BOUNTY OF THE HARVEST** must be visually apparent.

- Make and present the following: Two 6" diameter Entremets/Mousse Style Cakes
- The glazed cake cannot exceed 7.6 cm or 3" in height. The Decoration may exceed this.
- Both cakes must be identical in structure and glazing
- Only one cake requires decoration
- The cakes must be glazed with a shiny mirror glaze
- A minimum of three textures must be included.
- Must use either carrots, beets, or parsnips in one texture
- Garnish and decoration are free choice providing the theme is visually apparent. The theme must be in alignment with the flavour profile
- The cake to be judged must be cut in half does not have to be decorated
- The cakes will be presented on 8" cake boards. The decorated cake will remain at the competitor's presentation table. The undecorated cake will be cut in half by the competitor. From the cake cut in ½, one portion will remain on the competitor's presentation table and other portion will be placed on the judges tasting table.

MODULE E - CHOCOLATE SHOWPIECE

Must be presented at 4:20 – 4:30 pm

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: **BOUNTY OF THE HARVEST**
- Competitors are to produce a presentation piece using chocolate and chocolate products.
- A height between 10" to 20" (25.4 to 50.8 cm) and a maximum width of 14.5" or 37cm.
- A minimum of 4 techniques must be represented in the showpiece. They may include:
 - Pouring
 - Molding/Casting
 - Brushing

- Polishing
- Sculpting
- Modeling Chocolate
- Carving
- Piping
- Cutting
- The showpiece must reflect the theme.
- A use of cocoa butter colors and spraying is permitted.
- A minimum of 50% of the showpiece must have all three visible tempered chocolates: white chocolate, milk chocolate and dark chocolate.
- No internal supports are allowed.

Each competitor will be provided with 3kg Dark Chocolate, 2 kg Milk Chocolate and 1.5 kg of White Chocolate exclusively for their showpiece

The Showpiece will be presented on a base supplied by Skills Canada 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, 2025.** 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://skillsalberta.iotform.com/243334606245958>

ASSESSMENT

POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	20
French Pastries	20
Chocolate Bonbons	20
Entremets Cake	20
Chocolate Showpiece	20
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

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 French Pastries 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.

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
Workplace set up and efficiency	J
Cleanliness and Organization of workstation at Lunch	J
Effective Use of ingredients - Waste	J
Correct Sanitation Displayed	J
Correct Food Handling	J
Hygein and cleanliness of workstation	J
Cleanliness of Uniform throughout	J
Workplace safety Hazards	J

B- French Pastries	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Required Weight	M
Stirred Custard Used	M
Minimum three textures	M
Includes a pastry component	M
Includes a swiss or italian Meringue	M
Theme is Present	M
Quality of Texture 1	J
Taste of Texture 1	J
Quality of Texture 2	J
Taste of Texture 2	J
Quality of Texture 3	J
Taste of Texture 3	J
Overall Taste	J
Overall Texture	J
Degree of creativity in the Theme	J
Overall impression	J

C- Chocolate Bonbons	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Weight	M
Tempered Exterior shell	M
Required 2 filling textures	M
Chocolate is tempered/visible	M
Theme is Present	M
Filling Texture 1	J
Filling Flavour/Taste 1	J
Filling Texture 2	J
Filling Flavour/Taste 2	J
Correct application of interior/layering	J
Harmony of Taste and Texture	J
Quality of Tempur	J
Quality of encasement of filling	J
Overall Flavour Balance	J
Degree of creativity in theme	J
Overall Impression	J

D- Entremets	Measurement/Judgement
Presentation Time	M
Required quantity	M
correct dimensions/size	M
Glazed exterior	M
Undecorated Cake cut in Half	M
Used either Carrot, Beets or Parsnip	M
Theme is present	M
One Decorated Cake	M
Overall Texture	J
Entremets Layering/Eveness	J
Glazing- Quality/Finish	J
Quality of Texture 1	J
Taste of Texture 1	J
Quality of Texture 2	J
Taste of Texture 2	J
Quality of Texture 3	J
Taste of Texture 3	J
Decoration- proportional	J
Decoration - Degree of difficulty	J
Creativity in Use of theme	J
Overall Taste	J
Overall Texture	J
Overall Impression	J

E- Chocolate Show Piece	Measurement/Judgement
Prentation Time	M
Correct Dimensions	M
Greater than 50% exposed tempered	M
4 Techniques	M
Theme	M
Only Chocolate Used	M
White, Milk, and Dark Chocolate Temper	M
Quality of overall Temper	J
Technique 1 Quality	J
Technique 2 Quality	J
Technique 3 Quality	J
Technique 4 Quality	J
Quality of Overall Finish	J
Quality of Joints/Adhereing pieces	J
Cleanliness of Showpeice	J
Showpeice Finnese/flow	J
Level of difficulty	J
Degree of creativity in theme	J
Overall Impression	J



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

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 / Competitor Registration

Opening Ceremonies for the PSCC will take place on Tuesday May 6, 2025, 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 8, 2025, 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 28- May 31, 2025, in Regina, SK. It is recommended that competitors review the SCNC contest description to be familiar with the national contest description and project at <https://www.skillscompetencescanada.com/en/calendars/category/skills-canada-national-competition/>

During the PSCC Awards Ceremony on Thursday May 8, 2025, 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 individual 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 prior to the start of competition on May 7, 2025.

Please prepare your students in advance to accept a position on Team Alberta and review how your school will support their participation.
Please see this link for additional Team Alberta information: <https://skillsalberta.com/team-alberta/>

Questions?

Please contact Mike Sury MikeS@SkillAlberta.com

COMMITTEE MEMBERS

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