



## Contest Description

Edmonton Expo Centre, Edmonton

May 7 & May 8, 2025

<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 6: Competition Site</b> <table border="1"> <tr> <td>ALL COMPETITORS</td><td>4:30 - 5:30 PM</td></tr> </table>	ALL COMPETITORS	4:30 - 5:30 PM	<b>Submit your ingredients list via this link by April 22, 2025:</b>  <a href="https://skillsalberta.jotform.com/243334606245958">HTTPS://SKILLSALBERTA.JOTFORM.COM/243334606245958</a>														
ALL COMPETITORS	4:30 - 5:30 PM																
<b>COMPETITORS WILL BE ASSIGNED DAY 1 OR DAY 2 DURING THE ORIENTATION</b>																	
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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 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 French Macarons	11:50 am – 12:00 pm
Lunch	12:00 pm – 1:00 pm
Presentation of Bread of the World – Braided Challah	2:20 pm – 2:30 pm
Presentation of Fruit Tartlets	3:20 pm – 3:30 pm
Presentation of Decorated Theme 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: **BOUNTY OF THE HARVEST**

- French Macarons Cookies
- Bread of the World – Braided Challah
- Fruit Tartlets
- Modern Decorated Theme Cake

### SET UP

During the 30-minute set up time, competitors may organize all 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: BOUNTY OF THE HARVEST**

The theme “**BOUNTY OF THE HARVEST**” 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 – COOKIE PRODUCTION: FRENCH MACARONS**

- Must be presented between 11:50 -12:00 p.m.
  - Competitors are required to produce the following:
  - 20 filled macarons cookies
  - Filling of choice
  - Should be identical in size and weight.
  - Baked & filled weight between 25g to 30g
  - Macarons must be presented on a platter on the presentation table.
- Two platters will be supplied by Skills Alberta. 10 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– BREAD OF THE WORLD: BRAIDED CHALLAH**

- Must be presented between 2:50 – 3:00 p.m.
  - Two Identical Braided Challah Loaves
  - Loaves must be egg washed.
  - 400 – 475g baked
  - Four (4) strands
  - Must use the provided rich dough formula. Refer to attached formula.
- 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.

## Braided Bread II (*Challah*): Sponge Method

Example:

Yield: 2 braided breads

Ingredients	Baker's %	Grams
<b>Sponge</b>		
Bread flour	100	143
Water (30°C)	60	90
Yeast, instant	11	6
<b>Final Dough</b>		
Bread flour	100	428
Sugar	15	65
Salt	2	10
Honey	8	35
Water (25°C)	6	25
Eggs	29	125
Egg yolks	10	40
Vegetable oil	12	50
<b>Total Weight</b>		<b>1017</b>

### Method of Preparation:

#### Sponge Method:

- Prepare sponge and allow sponge to double in size. Then proceed with straight dough method below.

#### Straight Dough method with Intensive Mixing Technique

- Place all ingredients, including sponge, in a mixer bowl fitted with the dough attachment.
- Mix on low speed for 3-4 minutes
- Stop mixer and switch to second speed and mix for 8-15 minutes. Check "window" test for full gluten development.

- Remove dough from mixer and bulk fermentation for 45 minutes. Cover dough well with plastic cover.
- Divide into 2 units and divide each of these further into the weights according to the number of strands.
- Round and rest for 15 minutes on table. Cover well with plastic cover.
- Then roll each piece of dough to ~14"-16" with the ends tapered.
- Braid according to 4 strands.
- Place braided breads on a parchment lined baking tray.
- Proof in proofer.
- Bake at 175°C until golden brown. Be careful not to bake it too dark. Approximately 30-40 minutes.

#### **MODULE D – FRUIT TARTLETTES**

- Must be presented between 3:50 – 4:00 p.m.
- Twelve (12) identical tartlets.
- 3-3.5" diameter (7.6 – 8.9 cm).
- The tart dough needs to be baked in a ring mold. (fluted or non fluted)
- The dough must be a sweet dough.
- The tartlets must be filled with a pastry cream filling topped with an assortment of fresh fruits and then, glazed.

Six (6) tartlets to be presented on one presentation plate or platter. Six (6) 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 E – THEMED DECORATED CAKE**

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

##### **Theme of Cake: BOUNTY OF THE HARVEST**

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

- Competitor will make 2x8" (21cm) round sponge cakes each cake will be cut into 2, 1-inch thickness layers to create a final cake with a total of 4, 1-inch even layers.
- Swiss or Italian buttercream to be made on site
- Competitor must make a filling of their choice and be iced with their buttercream.

- Iced cake height must not exceed 6.5" (16.5cm); other decoration may exceed.
- The sides must be iced smooth with buttercream, decorations can be added to the sides covering no more than 50% of the sides of the cake
- Each layer must be soaked with simple syrup
- Inscription to read: Skills Canada
- Inscription to be done using chocolate only
- Cake is required to be decorated; competitors may choose style of decoration to demonstrate their skills, respecting the **Theme: BOUNTY OF THE HARVEST**

A slice of cake, 1/8th of the cake, will be presented on a round dinner plate provided by the competitor on the presentation table. The remaining cake will be presented on a 10" cake board, the cake board will be supplied by Skills Alberta.

## EQUIPMENT, MATERIAL, CLOTHING

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

### Ingredient Order Submission

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.

### 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 Materials 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.



<b>Tool Box</b>  <b>1</b>	Length - 0.85 m Depth - wide 0.7 m Height – 0.1 m  <b>Total 0.6 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</b>  <b>Box 3</b>	Length - 1.0 m Depth - wide 0.6 m Height - 0.6 m  <b>Total 0.36 m<sup>3</sup></b> <b>The size is including the wheels</b>

### 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

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

## 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
Filled Macarons	20
Bread of the World – Braided Challah	20
Fruit Tartlets	20
Decorated Theme Cake	20
<b>Total</b>	<b>100</b>

## 2025 Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio -Elements Required	M
Uniform	M
Shoes	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- Fridge & Sink Empty Clean & Sanitized	J

B - French Macarons	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Plain Tip	M
Required Baked and Filled Weight	M
Bake Doneness	J
Cookie Texture	J
Filling Texture	J
Overall Flavour/Taste	J
Overall Impression	J

C - Bread of the World	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Weight	M
Braided: 4-Strand	M
Rich Dough Formula	M
Egg Washed	M
Correct Proofing	J
Uniformity of Shape	J
Bake Quality/ Doneness	J
Flavour/Taste	J
Texture/Gluten Structure	J
Overall Texture	J

D - Fruit Tartlets	Measurement/Judgement
Presentation Time	M
Required Dimensions of Tartlets	M
Required Quantity	M
Sweet Dough is Used	M
Baked in a Ring or Fluted Mold	M
Pastry Cream is Used	M
Assortment of Fruits	M
Product is Glazed	M
Taste/Flavour	J
Uniformity of Shape	J
Quality of Pastry Cream	J
Quality of Glaze	J
Proper Technique of Fruit Preparation	J
Baking Quality of Sweet Dough	J
Overall Impression	J

E- Decorated Cake	Measurement/Judgement
Presentation Time	M
2 x 8" Sponge Cakes Baked On Site	M
There is 4x1 inch Thick Layers	M
Correct Height of Iced Cake	M
Icing - Swiss/Italian Buttercream	M
Filling Made on Site	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Plated Slice	M
Chocolate Inscription	M
Theme	M
Cake Taste	J
Cake Texture	J
Cake Layering/Evenness	J
Buttercream Icing Application Skill	J
Buttercream Taste/Flavour	J
Buttercream Texture and Consistency	J
Filling Application Skill	J
Filling Taste	J
Filling Texture and Consistency	J
Quality of Decoration	J
Quality of Chocolate Inscription	J
Use of Theme	J
Level of Difficulty	J
Overall Impression	J

## MARKING SCHEME

### 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 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.



## ADDITIONAL INFORMATION

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

#### Regional and Provincial Rules and Regulations

### **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.

### **Competitor Registration**

Registration for regionalized events will open online on January 8, 2025 @ 8:30 AM. Please refer to this competitions event page for additional registration and competition information: <https://skillsalberta.com/competition/>

### **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 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](mailto: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@SkillsAlberta.com](mailto:MikeS@SkillsAlberta.com)

**PROVONCIAL TECHNICAL COMMITTEE MEMBERS**

NAME
Abhijit Guha
Alan Dumonceaux
Amanda Kawchuk
Anthony Guy
Hizaarah Rossenally
Holly Sypher
Manmohan Kumar
Priya Winsor
Rolf Runkel
Royce Rodrigues