



Contest Description

Edmonton Expo Centre, Edmonton

May 6, 2026

EVENT: Baking	LEVEL: Post-Secondary								
WORLDSKILLS TRADE #: 32	LOCATION: HALL B, Edmonton Expo Centre								
ORIENTATION SCHEDULE: Competition Site MAY 5: 4:30 – 5:30 P.M.	DURATION: 7 hour Competition Mandatory 1 hour Orientation Mandatory 1 hour Lunch								
May 6: COMPETITION SCHEDULE: 1 DAY <table border="1"> <tr> <td>ARRIVAL</td><td>7:45AM</td></tr> <tr> <td>SET UP</td><td>8:00AM-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	7:45AM	SET UP	8:00AM-8:30AM	COMPETITION	8:30AM-4:30PM	CLEANUP	4:30PM-5:00PM	Submit your ingredients list via this link by April 22, 2026: https://skillsalberta.jotform.com/243334606245958
ARRIVAL	7:45AM								
SET UP	8:00AM-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 5 from 4:30-5:30 in competition area.

Duration of contest

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

Arrive	7:45 am
Set Up	8:00 am – 8:30 am
Competition Start	8:30 am
Lunch	12:00 pm – 1:00 pm
Presentation of Gateau St. Honore	1:50 pm – 2:00 pm
Presentation of Chocolate Bar	2:50 pm – 3:00 pm
Presentation of Three Tier Wedding 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

EQUIPMENT, MATERIAL, CLOTHING

Equipment and Material Provided by Skills Canada Alberta (SCA):

Please refer to the Ingredient List on the SCA website.

Only the ingredients listed on the Ingredient List posted on SCA 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 competitors to provide the amount of ingredients needed for the competition. **Ingredients list must be submitted by April 22, 2026.**

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
- Rack'n Roll Pan Racks



- Fridge/Freezer Combo

Shared Equipment

- 6 Ovens
- 2 Microwaves
- 2 Proofers
- 1 Spray Stations with Compressor
- 8 x Butane Torch with Butane
- Cold Spray 2 per competitor (Post-Secondary)

No other equipment, tools or smallwares will be provided by SCA. 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 .6 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 cumulative size of all toolboxes of **0.6m³** must be adhered to. Below are examples of potential rack or toolbox:

Tool Box 1



Tool Box 2



Tool Box 3



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 Provincial Skills Canada Competition.

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 competition will be carried out with one workstation per competitor. Competitors will always work at the same assigned workstation.



Neither SCA 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 the theme in the required products
- Formulas/recipes, including methods, from all the products the Competitor are planning to make
- Formulas must be given in metric measurements
- Competitors to have a colored picture in their booklets of each of the finished products that they will be making. Pictures must be placed with the correct formula/method in their portfolio.
- Must be an actual picture and not a sketch

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.

Careful attention must be made to properly label their mise en place, and/or products.

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. Once the products are presented on the judge's presentation table, no alterations can be made.



Provincial Skills Canada Competition

FOOD WASTE

All food waste must be placed in a bus tub, which will be provided at each workstation.

Disposing of the food waste cannot be done until competitors have received notice from the PTC at the end of each competition day.

CONTEST DESCRIPTION

THEME: NIAGARA FLORA

The theme “**NIAGARA FLORA**” needs to be represented in **Module B – Gateau St. Honore**, **Module C – Chocolate Bar**, and **Module D – 3 Tier Wedding Cake**.

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 – GATEAU ST. HONORE

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

- Competitors will produce 2 (two) 8” Gateau St. Honore
- The Theme of the Competition must be represented in presentation of the Gateau St. Honore. The theme “**NIAGARA FLORA**” must be visually apparent.
- Components of the Gateau St. Honore are to include:
 - Puff Pastry (Un Baked Sheets Provided)
 - Choux Paste – Dipped in caramel Sugar
 - Diplomat Cream



- Two 8" cakes will be placed on the competitor's presentation table. Garnish is free choice - (No height maximum)
- Premade Transfer Sheets are not permitted

MODULE C – CHOCOLATE BAR

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

Make and present the following chocolate bars:

- Present 12 pieces 1"-1.5" by 3" - 5" hand cut chocolate bars
- The theme of the competition must be represented in the presentation of the chocolate bar. The theme "NIAGARA FLORA" must be visually apparent.
- Must be hand dipped
- Must be hand cut
- Choice of Milk, Dark or White chocolate
- Premade transfer sheets are not permitted.
- Minimum of 2 filling textures
- Garnish is free choice (No height maximum)
- Temper must be visible
- The competitor must present two plates, each containing six bars, on their presentation table. One bar must be cut in half to display the filling; the remaining bars should be left whole. Six bars will be provided to the judges for tasting.

MODULE D – THREE TIER WEDDING CAKE

Must be presented at 4:50 - 5:00 pm

- The Theme of the Competition must be represented in the overall decoration of the cake. The theme "NIAGARA FLORA" must be visually Apparent.
- The cake must contain 3 tiers. The competitor will be provided with a 10" D x 4"H, and 8" D X 4"H cake dummy or equivalent
- Competitor must bake a minimum of 3 - 2" H x 6" D round cakes onsite. Skills Canada will supply 1 x 6" (inch) cake board.
 - Minimum of two (2) cakes are for the top tier
 - One cake (1) is for judging
 - Type of cake is free choice
 - Type of filling is free choice

- Minimum of 3 layers of cake with 2 layers of filling.
- The single 6-inch cake for judging should be filled and iced to match the top tier, using the same filling and icing. Skills Canada will supply 1x8" (inch) cake board.
- This judging cake should have a smooth buttercream finish on the outside only. No additional piping, decorations, or toppings are required.
- Buttercream or fondant may be used to finish the cakes, but straight sides must be evident.
- Wedding cake decoration must use the following techniques:
 - Piping and/or Scroll Work
 - Gum paste or marzipan or fondant
 - Minimum one of the two: isomalt or pastillage
- Wedding cake decoration may include but not limited to:
 - Stencils
 - Air brush
 - Blown Sugar
 - Figurines made on site
 - Flower decorations made on site
- Flavour is to be free choice
- Skills Canada will provide one 14" drum board or equivalent for the base of the wedding cake.
- Competitors may assemble their cake on their presentation table.
- Petal dusts, floral wire, floral tape and commercially made flower stamens will be permitted to prepare gum paste flowers onsite.
- Premade transfer sheets are not permitted.
- Premade flowers or floral sprays are not permitted.

Competition Specific Rules

The following Competition Specific rules along with SCA's overall Policies and Procedures provide specific details in competition areas that may vary from one another. Any additional contest rules will be reviewed during the Competitor Orientation.

Topic/Task	Contest Specific Rule
Use of Technology	Competitors are not allowed laptops, tablets, cameras, cell phones, ear buds, calculators or other personal electronics in the competition area unless specified by the committee for certain tasks.

Use of Artificial Intelligence (AI)	Competitors cannot use AI to develop/generate any of the submitted work for any aspects of the competition.
-------------------------------------	--

MARKING SCHEME AND ASSESSMENT

POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	25
Gateaux St. Honore	25
Chocolate Bar	25
Wedding Cake	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

TIE BREAKER CRITERIA

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 Gateau St. Honore criteria will be declared the winner.

Tiebreaker #3: The competitor with the highest score in the Wedding Cake criteria will be declared the winner.

A-Safety, Sanitization, and Organization	Measurement/Judgement
Portfolio-Competitor Provided	M
Portfolio-Quantity	M
Portfolio-Elements Required	M
Uniform	M
Toolbox 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 Sanitization Displayed	J
Correct Food Handling	J
Hygiene And Cleanliness of Workstation	J
Cleanliness Of Uniform Throughout the Competition	J
Workplace Safety Hazards	J

B-Gateau St.Honore	Measurement/Judgement
Presentation Time	M
Correct Dimension	M
Contains Puff Pastry	M
Contains Diplomat Cream	M
Choux Paste dipped in Sugar	M
Theme is Present	M
Quantity of 2	M
Quality of Puff Pastry Bake	J
Uniformity of Choux Buns	J
Bake Quality of Choux Buns	J
Quality of Diplomat Cream Texture	J
Uniform Piping of Diplomat Cream	J
Flavour of Diplomat Cream	J
Choux Buns Properly Filled	J
Caramel Sugar Correct Texture and Colour	J
Product Produced Matches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J
Creativity of Theme	J

C-Chocolate Bar	Measurement/Judgement
Presentation Time	M
Required Quantity-12	M
Required Dimension	M
Couverture Exterior	M
Hand Dipped	M
Temper is Visible	M
Hand cut	M
Required Fillings (2)	M
Theme is Present	M
Consistency of Layering Throughout	J
Consistent with Type	J
Overall Harmony of Textures	J
Overall Harmony and Quality of Flavour	J
Quality of Temper	J
Product Produced Matches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J
Proper Thickness of Encasement	J
Creativity of Theme	J

D-3 Tier Wedding Cake	Measurement/Judgement
Presentation Time	M
Required Quantity 3 Tiers	M
Unmasked 6" Round Cake-Undecorated	M
Contains 3 Layers of Cake and 2 Layers of Filling	M
Decoration Includes Piping/Scroll Work	M
Decoration Includes Gum Paste	M
Decoration Includes Isomalt or Pastillage	M
Theme is Present	M
Quality of Cake Texture	J
Quality of Cake Flavour	J
Quality of Filling Texture	J
Quality of Filling Flavour	J
Overall Harmony of Taste	J
Quality of Piping/Scroll Work	J
Quality of Gum Paste Décor (Texture)	J
Quality of Pulled Isomalt or Pastillage	J
Use of Theme in Decoration	J
Product Produced Matches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J



Quality of Masking/Straight Sides of Cake	J
Finess of Decoration	J
Flow of Decoration	J
Level of Difficulty of Overall Decoration	J

ADDITIONAL INFORMATION

Skillz & Thrillz Podcast

Check out our podcast – Skillz & Thrillz: Alberta’s Trade & Tech Youth Podcast. Our talented alumni share tips and tricks on how to succeed in competitions and your career! Their insights can help you prepare for your Skills journey, and who knows, you might just be a future guest! <https://skillsalberta.com/student-resources/skillz-thrillz-albertas-trade-tech-youth-podcast/>

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

Parking is FREE for all attendees.

Attendees **MUST** register for FREE parking by clicking the below link. Attendees can pre-register their vehicle at anytime prior to the PSCC or register onsite at the PSCC.

<https://www.offstreet.io/events/CBLHM7U1>

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

Opening Ceremonies / Competitor Onsite Registration

Opening Ceremonies for the PSCC will take place on Tuesday May 5, 2026, 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 7, 2026, 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 - May 30, 2026, in Toronto, Ont. It is recommended that competitors review and become familiar with the SCNC contest description and project at <https://www.skillscompetencescanada.com/en/event/skills-canada-national-competition-2026/>

During the PSCC Awards Ceremony on Thursday May 7, 2026, 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 highest 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 6, 2026.

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

COMMITTEE MEMBERS

NAME
Abhijit Guha
Alan Dumonceaux
Amanda Kawchuk
Aria Harris
Emily Westland
Holly Sypher
Manmohan Kumar
Priya Winsor
Mingyang Sun