

Contest Description
 Edmonton Expo Centre, Edmonton
 May 6 & 7, 2026

EVENT: Baking	LEVEL: Secondary																
WORLDSKILLS TRADE #: 32	LOCATION: HALL B, Edmonton Expo Centre, Edmonton																
DURATION: 7 hours Competition Mandatory 45-minute Orientation Mandatory 1-hour Lunch 12:00 – 1:00pm	REGIONALIZED: Yes 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).																
ORIENTATION SCHEDULE: May 5: Competition Site <table border="1" data-bbox="175 919 764 989"> <tr> <td>ALL COMPETITORS</td> <td>4:30 - 5:30 PM</td> </tr> </table>	ALL COMPETITORS	4:30 - 5:30 PM	Submit your ingredients list via this link by April 22, 2026: HTTPS://SKILLSALBERTA.JOTFORM.COM/243334606245958														
ALL COMPETITORS	4:30 - 5:30 PM																
COMPETITORS WILL BE ASSIGNED DAY 1 OR DAY 2 DURING THE ORIENTATION																	
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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

Mandatory Orientation – May 5 from 4:30-5:30 in competition area.

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 Napoleon Slice	1:50 pm – 2:00 pm
Presentation of Bread	2:50 pm – 3:00 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.

EQUIPMENT, MATERIAL, CLOTHING

Ingredient Order Submission

Please refer to the Ingredient List on the Skills Canada Alberta (SCA) 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, 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")
- 6 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
- Butane Torch with Butane
- Cold Spray 2

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 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 0.6 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 **0.6 m³** must be adhered to. Below are examples of potential rack or toolbox:



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 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.

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 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 SCA 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 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.

FOOD WASTE

All food waste must be placed into 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 D with respect to the Decorated 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 workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – NAPOLEON SLICES

Must be presented between 1:50 – 2:00 p.m.

- Eight (8) NAPOLEON SLICES; unbaked puff dough provided
- The puff dough needs to be docked and baked
- 3 layers of puff dough
- 2 layers of filling
- Filled with diplomat cream
- Glaze with white fondant icing and apply feather technique using contrasting colors of your choice.
 - Each piece must be identical in size
- 3 inches x 1.5 inches, cut evenly
- Eight (8) pieces of Napoleon Slices must be presented, 4 on each platter. Both platters will be presented on the competitor's presentation table. Two platters will be supplied by SCA.

MODULE C– BREAD OF THE WORLD: CHOCOLATE BABKA

Must be presented between 2:50 – 3:00 p.m.

- Two Identical CHOCOLATE BABKA Loaves
- 500 g- 650g baked weight
- Competitors have the option to use the provided rich dough formula or use their own rich dough formula. Please refer to attached formula if you choose to use it.
 - 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: Poolish, sponge, biga, levain
- Baked in a loaf pan or baked free form
- Must be glazed with apricot after baking
- Two loaves will be presented on each of the two platters; they will be presented on the competitor’s presentation table. Two platters will be supplied by SCA.

The following recipes make 2 babka loaves.

Ingredients	Quantity	Method
Sponge Bread Flour Butter, cold Milk (35°C) Instant Yeast	200 g 63 g 150 g 3 g	1. Combine ingredients for the sponge using a dough hook for 4 minutes at 1 st speed. 2. Cover & ferment for 30 minutes to 1 hour depending upon your production plan.
Brioche Dough Bread Flour Butter, cold Eggs Instant Yeast Salt Sugar	215 g 155 g 165 g 7 g 8 g 63 g	1. Combine eggs, yeast, salt & half the sugar with the sponge & mix to break up with a dough hook for 1 minute. 2. Add flour and mix on slow speed for 5 minutes. 3. Increase to medium speed for 8 minutes until gluten development is formed. 4. Add the remaining half of the sugar and continue to mix at medium speed for 3 minutes until fully incorporated. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the sugar.

		<p>5. Add cold butter in 3 additions. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the butter.</p> <p>6. Wrap dough and bulk ferment for 1 hour.</p> <p>7. Retard the dough for an additional hour before shaping for ease of handling.</p>
Nutella	300 g	<p>Assembly:</p> <ol style="list-style-type: none"> 1. Prepare 2x 8” cake rings with pan spray and place a 3” ring mold in the center on a parchment lined sheet pan or use 2 x loaf pans with pan spray that fit the size of each dough. This dough can also be baked as free form loaves. 2. Divide the dough in half and work with one piece while the other remains in the fridge. 3. Roll the dough into an 8” x 20” rectangle. 4. Spread half of the Nutella evenly over the dough and roll into a log. 5. Freeze the dough for 10 minutes while you assemble your second dough and freeze. 6. Cut the semi frozen log lengthwise down the center. 7. Twist the 2 pieces of dough with the layers of the inside showing. 8. Place in prepared 8” cake ring and seal the ends. 9. Repeat with second semi frozen log. 10. Proof until almost doubled in size for approximately 2 hours at 27°C -28°C (81°F- 82°F). Do not proof above 30°C (86°F) as it may start melting the butter in the brioche dough. 11. Bake in a 180°C (350°F) oven until internal temperature reaches 87.78°C or 88°C (190°F).

		<p>Tent/Cover with foil if the bread is turning too dark.</p> <p>12. Brush with Apricot Glaze directly out of the oven.</p>
Total Weight of the Dough	1329g	

MODULE D – DECORATED CAKE

Must be presented at 4:20 – 4:30 p.m.

Theme of Cake: NIAGARA FLORA

- Competitor will make 2 x 8” (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: NIAGARA FLORA**
- The decorated cake will be presented on a 10” cake board on the presentation table. The cake board will be supplied by SCA.
- Judges will cut a slice of cake for evaluation

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 ASSESSMENTS

POINT BREAKDOWN

TASKS	/100
Safety, Sanitation and Organization	25
Napolean Slice	25
Bread of the World – Chocolate Babka	25
Decorated Theme Cake	25
Total	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 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.

A-Safety, Sanitation, and Organization	Measurement/Judgement
Portfolio-Competitor Provided	M
Portfolio-Quantity	M
Portfolio-Elements Required	M
Uniform	M
Toolbox Size	M
Workstation Clean and Vacated Ontime	M
Workplace Setup 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
Hygiene and Cleanliness of Workstation	J
Cleanliness of Uniform Throughout Competition	J
Workplace Safety Hazards	J

B-Napoleon Slice	Measurement/Judgement
Presentation Time	M
Correct Dimensions:3" by 1.5"	M
Required Quantity:8	M
Contains 3 Layers of Puff Pastry	M
Contains 2 Diplomat Cream	M
Contains White Fondant with Feathering	M
Quality of Puff Pastry Bake	J
Quality of Diplomat Cream Texture	J
Quality of Flavor of Diplomat Cream	J
Uniformity of Size	J
Quality of Layering	J
Quality of Overall Finish	J
Quality of Fondant and Feathering Application	J
Product Produced Matches Portfolio in Appearance	J

Product Produced Matches Portfolio in Formula	J
Overall Taste	J

C-Bread of the World	Measurement/Judgement
Presentation Time	M
Required Quantity: 2 Loaves	M
Required Weight: 500g-650g	M
Rich Dough Formula	M
Glazed with Apricot Glaze	M
Correct Proofing	J
Uniformity of Shape	J
Bake Quality/Doneness	J
Overall Harmony and Quality of Flavor	J
Product Produced Matches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J
Texture/Gluten Structure	J

D-Decorate Cake	Measurement/Judgement
Presentation Time	M
2-8" Sponge Cakes Baked on Side	M
4-1" Thick Layers	M
Correct Height of Iced Cake	M
Swiss or Italian Buttercream	M
Filling Made on Side	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Chocolate Inscription	M
Theme is Represented	M
Quality of Taste of Cake	J
Quality of Cake Texture	J
Evenness of Cake Layers	J
Quality of Buttercream Application	J
Quality of Buttercream Flavor	J
Quality of Buttercream Texture	J
Quality of Filling Application	J
Filling Taste	J
Filling Texture of Consistency	J
Quality of Decoration	J
Quality of Chocolate Inscription	J
Use of Theme	J

Product Produced Matches Portfolio in Appearance	J
Product Produced Matches Portfolio in Formula	J
Level of Difficulty	J
Overall Impression	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.

Competitor Registration

Registration for regionalized events will open online on January 7, 2026 @ 3:30 PM. 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

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 an email 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

PROVINCIAL TECHNICAL COMMITTEE MEMBERS

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