2026 North West Regional Skills Canada Competition

Contest Description

Fairview High School

March 26 & 27, 2026

<table>
<tr><td colspan="2">EVENT: Baking</td><td>LEVEL: Secondary</td></tr>
<tr><td colspan="2">DURATION OF CONTEST: 4 HOURS</td><td>LOCATION: Fairview High School, Foods Room</td></tr>
<tr><td colspan="2">COMPETITION SCHEDULE: MARCH 26TH</td><td rowspan="4">REGIONALIZED: YES
If YES, to compete at the Provincial Skills Canada Competition students must qualify at their Regional Skills Canada Competition.</td></tr>
<tr><td>ORIENTATION AND SET UP</td><td>March 26 – GROUP A
7:30AM – 8AM Set up
8AM – 8:30AM Orientation
March 26 – GROUP B
12:30AM – 1PM Set up
1PM – 1:30PM Orientation</td></tr>
<tr><td>COMPETITION</td><td>March 26 - GROUP A
8:30AM – 12:30PM
March 26 - GROUP B
1:30PM – 5:30PM</td></tr>
<tr><td>JUDGING</td><td>March 26, 5:30PM – 7:30PM
***Winners will be announced on March 27th at the awards ceremony</td></tr>
<tr><td colspan="3">AWARDS CEREMONY INFORMATION: March 27 @ 6 pm in the NWP Fairview Campus Theatre</td></tr>
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CONTEST INTRODUCTION

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods including yeasted and non-yeasted products. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiency as they must present products at specified times. During the competition the judges will be evaluating their workplace safety, sanitation, hygiene and organization. Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?
- Do they have significant quantity of extra product?
- Did they have to remake a product a second time?

All food waste must be placed into a supplied container, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the judges

at the end of the competition day. Their ability to work on their own and adapt to changing equipment and environment is essential.

ORGANIZATION

Competitors have 4 hours to produce all the products described below. They are free to organize their work as they wish, ensuring all products are presented at the end of the competition.

PRESENTATION TIMING

Competitors have a 10-minute window to present their products (Group A: 11:20-11:30 and 12:20-12:30, or Group B: 4:20-4:30 and 5:20-5:30). Products can be presented up to 10 minutes after their allotted time with a (10%) ten percent point reduction (Group A – 12:30-12:40, Group B – 5:30-5:40). All products presented after the 10-minute extension of the allotted time will receive a score of zero. Once the products are presented on the judge's presentation table no alterations can be made.

ORIENTATION

At the commencement of the mandatory orientation, the competitor's supporters can help them bring their toolboxes into the bakery. Once the competitors are at their location, the supporters are to leave and cannot assist in unpacking or setting up the workstation.

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria:

- 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 Cleanliness
- Effective Use of Ingredients
- Workplace Safety

MODULE B – NAPOLEON SLICES

Must be presented between Group A: 11:20-11:30 or Group B: 4:20-4:30

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.
- Competitors will bring in their **pre-made** pastry cream to be used as a filling between the puff pastry layers.

- 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 pieces on each platter. Both platters will be presented on the competitor's presentation table. Two platters will be supplied by Skills Canada Alberta.

MODULE C– BREAD OF THE WORLD: CHOCOLATE BABKA

Must be presented between Group A: 12:20-12:30, or Group B: 5:20-5:30

One CHOCOLATE BABKA Loaf:

- 500 g to 650 g 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. If a competitor chooses to bring a preferment into the competition, it must be presented to the judges during set up. Examples of preferments: Poolish, sponge, biga, and levain.
- Baked in a loaf pan or baked free form.
- Must be glazed with apricot glaze after baking.
- One loaf will be presented on a platter and will be presented on the competitor's presentation table. The platter will be supplied by Skills Canada Alberta.

The following recipes makes 2 babka loaves. Cut the formula in half to make one loaf.

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 1st 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.

		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. 6. Wrap dough and bulk ferment for 1 hour. 7. Retard the dough for an additional hour before shaping for ease of handling.
Nutella	300 g	**Assembly**: 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). Tent/Cover with foil if the bread is turning too dark. 12. Brush with Apricot Glaze directly out of the oven.
Total Weight of the Dough	1329g	

MODULE D – DECORATED CAKE

Must be presented at Group A: 12:20-12:30, or Group B: 5:20-5:30

Theme of Cake: **NIAGARA FLORA**

- Competitor will bring in their **pre-baked** 2 x 8” (21cm) round sponge cakes. Each cake will be cut into 2, 1-inch thickness layers at the competition site to create a final cake with a total of 4, 1-inch even layers.

- Swiss or Italian buttercream to be **pre-made** and brought into the competition.
- Competitor must bring in a **pre-made** filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 6.5” (16.5cm); other decorations may exceed this height.
- The sides must be iced smooth with buttercream. Decorations can be added to the sides. Garnishes may be **pre-made** and brought into the competition covering no more than 50% of the sides of the cake.
- Each layer must be soaked with **pre-made** 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 Skills Canada Alberta.
- Judges will cut a slice of cake for evaluation.

At the conclusion of the competition, students can take all their baking and decorated products home, please bring appropriate containers and bags to transport your products home with you.

UNIFORM REQUIREMENT

Please see the required clothing to be provided by the <u>Competitor.</u>

- White Chefs’ coat (must be completely free of any names)
- Black, white, checkered or herringbone bakers/chef pants (no cuffed pants)
- Chef’s Hat
- White aprons only, towels and oven mitts
- Hair nets are mandatory
- Beard nets are required if your mustache exceeds the upper lip
- Closed toe black or white shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc.)
- No piercing ornaments on the nose or eyebrows, or any facial piercings
- No false eyelashes
- No false nails or nail polish (must be short, clean and without varnish)

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

ROLLING TOOLBOX

Competitors can bring in small wares and small equipment as they require to produce their products. Each competitor can bring two toolboxes provided they meet the .6m^3 guideline. At the end of the competition, you need to have cleaned your workstation, and all tools need to be ready to wheel out

of the workstation area and stored in the designated area or removed by the competitor. Competitors are not allowed to bring more than can fit into the toolboxes.

When you arrive, there should be nothing on top of or attached to the toolboxes.

- During orientation, toolbox dimensions will be measured to ensure they coincide with the requirements.
- A point deduction will occur if a competitor brings in the wrong size toolbox. Competitors will also be required to repack and or remove tools and small wares to conform to the dimensions specified below.

These are examples; the toolboxes can look different but the maximum size of **.6 m^3** must be adhered to.

Toolbox 1	Toolbox 2	Toolbox 3

EQUIPMENT AND MATERIALS COMPETITORS MUST SUPPLY:

- Providing it fits within the toolbox guidelines listed above, bring everything you need for your competition except for the major equipment listed below.

EQUIPMENT AND MATERIALS SUPPLIED BY THE COMMITTEE:

All major equipment:

- Oven, tabletop mixer with bowl and attachments, proofer, fridge, and freezer space and cooling racks, work bench, wash basins, baking sheets (16x24 inches 40 x 60cm), 2 Napoleon platters, 1 loaf platter, 1 cake board
- All food ingredients (only ingredients provided by the committee are allowed)

COMPETITON SPECIFIC RULES

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.

JUDGING CRITERIA

The criteria will include the judging of safety and sanitary practices, organization, handling of ingredients, hand tool manipulation, and the final product. Students may converse with the judges but are not allowed outside assistance during the competition hours.

Napoleon	**Bread of the World**	**Themed Decorated Cake**	**Safety Sanitation & Organization**
Presentation Time	Presentation Time	Presentation Time	Organization and Work Process
Consistency of layers	Weight	Maximum Height Restriction Met	Hygiene
Size	Quantity	Filling Flavour	Sanitation
Quantity	Proof	Overall Taste	Work Safe
Bake	Bake	Decoration Skills	Cleaned Up and Emptied Workstation On Time
Taste	Taste	Theme and Overall Impression	Appearance/Uniform
Effective Use of Ingredients	Effective Use of Ingredients	Effective Use of Ingredients	

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.

RELATED CAREER AND TECHNOLOGY STUDIES COURSES

Descriptions of all modules are located at the following website:
https://education.alberta.ca/media/160519/fod_sum.pdf

FOD1010: FOOD BASICS
FOD1020: CONTEMPORARY BAKING
FOD:2040: CAKE & PASTRY
CKA3400: KITCHEN ORIENTATION
CKA3410: CULINARY FUNDIMENTALS
FOD2050: BREAD PRODUCTS
FOD3030: CREATIVE BAKING
FOD3040: YEAST PRODUCTS
CKA3450: BAKESHOP 1
CKA3470: YEAST PRODUCTS

SAFETY

The health, safety and welfare of all individuals involved with Skills Canada Alberta are of vital importance. Safety is a condition of participation with Skills Canada Alberta and shall not be sacrificed for the sake of expediency. At the discretion of the judges and technical committees, any

competitor can be denied the right to participate should they not have the required proper safety equipment and/or act in an unsafe manner that can cause harm to themselves or others.

ADDITIONAL INFORMATION

Lunch: Provided for all competitors. Unfortunately, all allergies may not be able to be accommodated for. Please connect with the local Regional Coordinator for more information.

Parking & Maps: https://www.nwpolytech.ca/about/campus-maps

Regulations & Policies: View the Skills Canada Alberta Regional Regulations & Policies here https://skillsalberta.com/competition/regulations-and-policies/

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/

REGIONAL COMMITTEE MEMBERS

Debbie Ewing – Tech Chair	Debbie's Cakes

PORTIONING OF ALCOHOL

Important Note: Secondary Competitors/Minors
If competitors are wanting to use the listed Liquor/Alcohol within their formula, competitors must consult with a Judge member for assistance. Secondary competitors/minors are not to handle any alcohol. A Judge or PTC member will dispense the desired amount within the formula for the competitor.

Ingredient List: *these ingredients can be subject to change based on availability.

INGREDIENT LIST	
DAIRY & FAT	**LEAVENING AGENTS/STARCH**
Butter, unsalted	Instant Yeast
Whole Milk	
Eggs, large	**SWEETENING AGENTS**
	Sugar, granulated
Decorating Ingredients	Sugar, icing powder
Soft Fondant Icing (Napoleon Slice)	
Apricot Glaze (Babka)	**FROZEN**
Chocolate Icing (Cake Inscription)	Puff Pastry
FLAVOURING	
Salt	**STAPLES**
Nutella	Silicone Paper
	Cling Film (Resinite Wrap)
FLOUR	Aluminum Foil
Bread Flour	Paper Towels
• Only the ingredients listed may be used during the competition, no others will be allowed other than those listed above. • Competitors can bring in their own food colors. • Competitors are responsible for bringing all pre-baked and pre-made products that are listed in the modules.	