



2010 13th ANNUAL SKILLS MANITOBA COMPETITION CONTEST SCOPE

CONTEST NAME:	Baking / Pâtisserie
CONTEST NO:	32
CATEGORY:	Post Secondary
COMPETITORS:	4
CONTEST LOCATION:	Red River College - Notre Dame Campus

CONTEST START TIME AND DURATION:

- Registration will take place at 6:30 am sharp (RRC South Gym).
- Workplace safety review will take place at 6:45 am (A165B Professional Baking Lab).
- Contest starts at 7:00 am (A165B Professional Baking Lab).
- Competitors who fail to register by 6:45 a.m. on competition day will be disqualified.
- The contest will be 6 hours in duration.

PURPOSE OF CHALLENGE:

- To measure the contestants' job readiness and highlight the excellence and professionalism of exceptional students, in the area of artisan pastry work.

SKILLS AND KNOWLEDGE TO BE TESTED:

All three of the following must be completed:

1. Your choice of one of the following:

- **Occasion Cake:**
Fill and decorate one (1) 20cm to 24cm (8" to 9") round cake
Filling has to be butter cream, prepare your own butter cream
Cake has to have three (3) cake layers
Cake has to be iced with butter cream, NO ROLLED FONDANT OR OTHER TOPPINGS ALLOWED.
Required decoration of your own choice

Inscription to read: Skills Canada and/or the Skills Canada Logo
Theme should be in keeping with inscription

CAKE AND SIMPLE SYRUP WILL BE PROVIDED!

OR

➤ **Mousse Cake:**

Mousse style cake (your choice of design and flavor but must be 20cm to 24cm (8" to 9") round)

One slice must be cut and presented with decoration for service

CAKE, SIMPLE SYRUP AND PRESENTATION PLATE WILL BE PROVIDED!

2. French Pastries: make and present the following French pastries:

- 6 of the same French Pastries using Sweet Paste/Dough
 - 6 of the same French Pastries using Choux Paste
 - 6 of the same French Pastries of Your Choice
- Size should be between 5cm to 7cm (2" to 2¾")

3. Assorted Chocolates: make and present the following Chocolates:

- **12 molded – your choice of shape and fill (weight 10g to 15g)**
- **12 free style – your choice of shape and fill, cut or piped and dipped completely (weight 10g to 15g)**

- **Present all of the above before end of time limit.**
- **Only provided ingredients are allowed to be used.**
- **No prepared food items in any form will be allowed into the competition facility.**

POINT BREAKDOWN / 100% TOTAL:

- **Work methods, taste & presentation 80%**
 - **Safety, Sanitation and professionalism 20%**
- Note: Points will be deducted for inappropriate uniforms**

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMMITTEE:

- Proofer, scales, ovens, burner-range, work table, sinks, refrigerators, freezers (to share), cooling racks, presentation plates.

EQUIPMENT, TOOLS, MATERIALS TO BE SUPPLIED BY COMPETITOR:

- Contestants must bring all that is needed in terms of small wares, tools and equipment which is not provided by the organization. For example: Kitchen Aid mixer (or similar equipment) rolling pin, scale, silpat, mixing

- bowls, pots and pans, sieve, knives, spatulas, piping bags, measuring tools, cake pan or cake ring.
- Bring anything you think you might need to successfully complete your task at this provincial competition.
 - Heat lamps and dryers and spray bottles, Butane/Propane torches.
 - Plan ahead so that you know exactly what to bring.
 - Participant will not be allowed the use of any other presentation accessories.

WORKSITE SAFETY RULES AND UNIFORM REQUIREMENTS:

- All competitors are expected to comply with site safety rules and regulations as well as City of Winnipeg Food Safe rules.
- Uniform requirements:
Professional baking uniforms and non-skid shoes are required; this uniform will consist of the following:
 - White Chefs or Bakers Jacket.
 - White or checkered pants.
 - Apron and towel.
 - Clean, black, closed shoes with a slip resistant sole (no heels, sandals or running shoes).
 - Hair net and hat/cap required.
 - Males must be clean shaven or use beard nets.
 - **No** jewelry wear is allowed (rings, earrings, watches, bracelets, etc.).
 - **MEDICAL BRACELETTS HAVE TO BE REPORTED!**

SPECIAL CONDITIONS / ADDITIONAL INFORMATION:

- Competitors who fail to register by 6:45 a.m. on competition day will be disqualified.
- No ingredients except those supplied will be allowed.
- Some seasonal ingredients may be come unavailable at the last minute so competitors should always be prepared to switch e.g. use peaches instead of apricots.

TECHNICAL COMMITTEE MEMBERS CONTACT INFORMATION:

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