



2010 13th ANNUAL SKILLS MANITOBA COMPETITION CONTEST SCOPE

CONTEST NAME:	Baking / Pâtisserie
CONTEST NO:	32
CATEGORY:	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 baking and pastry work.

SKILLS AND KNOWLEDGE TO BE TESTED:

1. Small Production Bread Making:

- **Edible Varieties Only**
- **Three (3) types of dough**
- **From each dough produce:**
 - One (1) loaf of bread free form **400 to 500g** after baking.
 - Six (6) fancy rolls, your choice of shapes, **70 to 80g** after baking.

2. Choux Paste:

- 3 varieties
 - 3 different shapes
 - 6 each of equal portions
 - 1 variety must include custard filling, prepare your own custard.
 - 1 variety must be covered with soft fondant.
 - 1 variety of your own choice.
- NO PUFF PASTRY PRODUCTS!**

3. Fruit Flan (Puff Pastry Tart):

- Tart needs to be 20cm to 24cm (8" to 9") finished in diameter using puff dough.
 - Shape has to be free standing.
 - Custard filling (prepare your own custard) and fresh seasonal fruit must be used.
 - Topped with clear glaze.
- PUFF DOUGH, FRESH FRUITS AND CLEAR GLAZE WILL BE PROVIDED!**

4. 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!**

- 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, and presentation 80%
 - Preparation, clothing, cleanliness, 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.

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, basket to display bread.
- Bring anything you think you might need to successfully complete your task at this provincial competition.
- 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 / 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).
 - Hat/cap required including hair net.
 - Males must be clean shaven or use beard nets.
 - **No** jewelry wear is allowed (rings, earrings, watches, bracelets).
 - **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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