



2017

20th Annual Skills Manitoba Competition

Contest Scope

CONTEST NAME: Baking / Pâtisserie

CONTEST NO: 32

CATEGORY: Post-Secondary – Maximum 8 Competitors

CONTEST LOCATION: School of Hospitality & Culinary Arts
Red River College
205– 504 Main Street
Winnipeg, Manitoba

CONTEST START TIME AND DURATION:

Registration will take place at 6:30 am sharp with the contest starting immediately afterwards at 7:00 am. The contest will be 6 hours in duration.

PURPOSE OF CHALLENGE:

Assess contestants' job preparation and highlight the excellence and professionalism of exceptional students in the area of small production and industrial baking and pastry making.

SKILLS AND KNOWLEDGE TO BE TESTED:

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

The 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.

Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing 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 bus tub, 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 each day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

THEME: MILLE ET UNE NUIT

“The Thousand and One Nights, Arab stories translated into French”, published in 12 volumes between 1704 and 1717, was the first European version of The Thousand and One Nights tales. Source: Wikipedia

The theme “THE THOUSANDS AND ONE NIGHT” needs to be in Modules B, and C and D as required in the Modules. For Module D with respect to the Sugar Presentation Piece, the theme needs to be VISUALLY apparent in the showpiece.

A1. Sanitation, Safety and Equipment

B1. Marzipan Figurines

C1. Miniature Pastries – Sweet Paste

C2. Miniature Pastries – Your Choice

D1. Sugar Presentation Piece

Marzipan Figurines:

Make and present two (2) figurines: one pair of animals

One pair of animals (2 doe or 2 parrots) using 120g of marzipan i.e. 60g per figurines (tolerance between 59g and 61g)-No bases permitted.

The Figurines must be chosen from the animals in: Volume 1 Les Mille et Une Nuits: The selection must be from one of these three selected animals: Ox, Doe, Parrot.

The figurines must be done free hand, no use of molds is permitted.

Figurines will be presented together on one mirror supplied by Skills Manitoba.

French Pastries:

Make and present the following French pastries:

- Eight (8) identical French Pastries using Sweet Paste/Dough
- Eight (8) identical French Pastries of Your Choice

Each pastry must have a minimum of three textures.

The pastries must be different in shape, and must be between 40-50g.

Two mirrors will be provided. Each mirror must contain four

Miniature Pastries using Sweet Paste and four Miniature Pastries of Your Choice. One mirror will remain on the competitor's presentation table and the other mirror to be placed on the judges tasting table by the competitor. (At their corresponding station number) The mirrors will be supplied by Skills Manitoba.

All pastries will be presented together on one plate

Sugar Presentation Piece

Theme of Competition must be represented in the overall design of the Sugar Presentation Piece. Competitors can choose from any volumes of Mille et une Nuit.

Each competitor must prepare a Sugar Presentation Piece with a maximum height of 75 cm 29.5" and a maximum width of 37cm or 14.5".

The competitor must demonstrate a minimum the following skills:

- Casting
- Pulling
- Blown

The use of an air brush, lustre dust or metallic powders are allowed as an accent.

Maximum of 5kg of Isomalt will be provided to each competitor.

Showpiece will be presented on a 14.5" round base supplied by Skills Manitoba. Competitors may assemble their showpiece on their presentation table.

Must be done freehand, no use of molds permitted

POINT BREAKDOWN /100:

- Professionalism, excess waste, Sanitation, safety- 10
- Marzipan figurine- 30
- Pastries-30
- Sugar Presentation Piece- 30

NATIONAL COMPETITION ELIGIBILITY:

- A mark of **70% or higher** must be scored by the gold medalist in order to attend the National Skills Competition

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMMITTEE:

- All Capital Equipment e.g. ovens, racks, benches, balance scales, sinks, refrigeration and stove.
- All basic machine bowls and baking sheets not including specialty items such as molds and silpat sheets etc.
- Mirrors for presentation of figurines, pastries and sugar sculpture.
- Participants will not be allowed nor will use any other presentation accessories.

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED 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: rolling pin, scale, silpat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, measuring tools, pie plate, heat lamps, dryers, spray bottles, Butane/ Propane torches.

Bring anything you think you might need to successfully compete at this Provincial Competition.

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.

Professional Uniform is required

- White Chefs' or Bakers' jacket
- White or black and white checkered pants
- Hair net and cap/hat required
- Closed black shoes with a slip resistant sole (no high heels, sandals or running shoes)
- Apron, towels and oven mitts
- No jewelry allowed. (rings, earrings, bracelet, studs, watches, etc)

SPECIAL CONDITIONS/ ADDITIONAL INFORMATION:

Competitors who fail to register by 6:45am on competition day will be disqualified.

Competitors who fail to clean their workstation and wash their dishes at the end of the competition will be disqualified.

No ingredients except those supplied will be allowed.

Some seasonal ingredients may become unavailable at the last minute so competitors should always be prepared for a change.

THE IMPORTANCE OF ESSENTIAL SKILLS FOR CAREERS IN THE SKILLED TRADES;

Essential skills are used in nearly every job and at different levels of complexity. They provide the foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change. Good Essential Skills means you will understand and remember concepts introduced in technical training. The level of Essential Skills required for most trades is as high as or higher than it is for many office jobs.

The following 9 skills have been identified and validated as key essential skills for the workplace:

Numeracy, Oral Communication, Working with Others, Continuous Learning, Reading Text, Writing, Thinking, Document Use, Digital.

Essential Skills required for Baking: Reading, Document Use and Oral Communication

TECHNICAL COMMITTEE MEMBERS' CONTACT INFORMATION:

Cheryl Kalinin (Chair)
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Terry Willerton, Tec Voc
Ainsley LaFleche, KEC
Tracey Trottier, LRATC
Andy Ormiston, LSRSS



Important:

No other ingredients are allowed to be brought to the competition site except the ingredients listed below, unless approved prior to competition and made known to all competitors.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY

NOTE:

A complete list of all ingredients including the amounts of each ingredient **must** be submitted to the technical committee by **March 31, 2017**. Please provide an excel spreadsheet to document the required ingredients.

*Recipes and units of measure other than metric will not be accepted.

If a competitor does not submit an ingredient, it will not be available, even if it is on the ingredient list. As all ingredients are ordered in required amounts. Each competitor must submit their own excel document requesting their required ingredients. Any ingredient requested that is not on the list must be approved by the technical committee prior to the competition. All competitors will be notified of approved ingredients that are not on the common list of ingredients below. Competitors may be responsible for providing these approved ingredients.

Common Tables: access to all the products provided-

Baking Ingredient List 2017	
CHOCOLATE PRODUCTS	FRESH FRUIT/SPICES
Couverture/milk	Oranges
Couverture/white	Lemons
Couverture/dark	Limes
Cocoa powder	Pineapple
Coating Chocolate/dark	Strawberry
	Raspberry
Dairy & Fat	Kiwi
Whipping Cream	Granny Smith Apples
Butter, unsalted	Fresh Rosemary
Whole Milk	Fresh Mint
Eggs, large	Fresh Thyme
Buttermilk powder	Fresh Ginger
Vegetable Shortening	
Hi Ratio Vegetable Shortening	Jams/Glazes/Fillings
Vegetable Oil	Gelatin
Olive Oil	Gelatin Sheets
Cream Cheese	Gelatin Powder
	Raspberry Jam
Leavening Agents	Mirroi Glaze
Instant Dry Yeast	
Fresh Yeast	Decorating Ingredients
Baking Powder/double acting	Rolled Fondant white
Baking Soda	Soft Fondant
Liqours	Flavourings
Captain Morgan Spiced Rum	Lemon extract
Baileys	Almond extract
	Vanilla extract
Flour & Starch	
Bread Flours	Nuts & Seeds
All Purpose flour	Almonds/blanched & ground
Pastry Flour	Almonds/sliced
Cake flour	Almond Paste 66%
Corn Starch	Poppy Seeds

	Sesame seeds
Sugars/Sweet	Pistachio Paste
Sugar, granulated	
Sugar, icing powder	Other Ingredients
Sugar, brown	Cream of Tar Tar
Honey	
Glucose	Processed Fruit
Icing	Raisins, Sultana
Isomalt (Post-secondary only)	Cranberries, dried
	Fruit Purees/ Passion Fruit, Black Current,
Silicon Paper	Passion Fruit
Cling Film	
Aluminum Foil	Dried Spices
Cardboard Cake Circles (10")	Nutmeg, Ground
Paper Towels	Cinnamon, ground
	Star Anise
	Salt

Important Note: Post-Secondary Competitors

All Post-Secondary competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during orientation. The judges will inspect the workstation, tools and permitted additional ingredients.

Beyond the two additional ingredients, no other ingredients are allowed to be brought to the competition site.

NO GOLD LEAF, NO SILVER LEAF

Competitors may bring the following items that are not being provided:

- Food Colors
- Vanilla Beans
- Cocoa Butter
- Fleur de sel
- Edible Dusting Colors
- Agar
- Pectin

PLEASE NOTE: Secondary Competitors/Minors

If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a Provincial Technical Committee (PTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A PTC member will dispense the desired amount within the recipe for the competitor.