



2017

20th Annual Skills Manitoba Competition

Contest Scope

CONTEST NAME:	Baking / Pâtisserie
CONTEST NO:	32
CATEGORY:	Secondary – Maximum 8 competitors
CONTEST LOCATION:	School of Hospitality & Culinary Arts Red River College 204 – 504 Main Street Winnipeg, Manitoba

CONTEST START TIME AND DURATION:

Registration will take place at 7:30 am sharp with the contest starting immediately afterwards at 8:00 am. The contest will be 4.5 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.

CONTEST INTRODUCTION

To evaluate each contestant's preparation for employment and recognize outstanding students for excellence in the professional baking industry.

- Small production Bread Making
- Occasion Cake 8”:

- Cookies
- French Pastries

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 Thousand and One Nights" needs to be represented in the decoration with respect to the Occasion 8" Cake, the theme needs to be VISUALLY apparent in the cake decoration.

PROJECT DESCRIPTIONS:

1) Bread and Bun Production:

- a) Must use a "Challah Bread" recipe (egg bread)
- b) Edible varieties only
- c) From one dough produce one(1)- five(5) strand braided loaf. Must weigh between 400-500g after baking.
- d) Acceptable braiding sequence:
5 Strand: 2 over 3, 5 over 2, 1 over 3, repeat
- e) From the same dough, produce six (6) hand-rounded rolls with the finish of their choice. Each roll must weigh 50-60g after baking.

2) Occasion Cake 8":

- a) Competitors are required to bring in their baked 8" x 4" high- round cake.
- b) Must be one (1) cake that will be sliced into 3 layers.
- c) Maximum weight of the baked cake is 500g.
- d) Each competitor must make their own pastry filling and butter cream icing (no fresh fruit allowed in the layers of the cake).
- e) The cake has to be iced inside and outside with the same icing.
- f) Smooth finish on outside with shell piping on the top and bottom edges using Wilton decorating tip #32
- g) Inscription to read:" Skills/Compétences Canada".
- h) Writing to be done using coating chocolate only.
- i) Competitor will cut and present a slice to show the uniformity in slicing, layering, and decorating skills.

3) Cookies:

- a) One (1) variety. It must be macaron (French style) with filling of competitor's choice.
- a) Fifteen (15) 15-20g identical cookies.

4) French Pastries:

- a) Two (2) varieties: six (6) identical of each, of equal proportions.
- b) 1st variety: must be cream puffs. 3"x3", (6cm x 6cm). Free style finish.
- c) 2nd variety: Tart dough Make a free style garnish and finish.
- d) The dimension has to be the same size as the cream puffs

POINT BREAKDOWN /100:

Professionalism, excess waste, sanitation, safety-10

Mise en place- 10

Bread- 20

Occasion Cake- 20

Cookies- 20

French Pastries- 20

In the event of a tie, the Professionalism, excess waste, sanitation, and safety mark will be used to break the tie.

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 bowls and baking sheets not including specialty items such as molds and silpat sheets etc.

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: Kitchen Aid mixer, or similar equipment, rolling pin, scale, silmat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, piping tips, measuring tools, cutters, and basket to display bread, heat lamps, dryers, spray bottles, butane/ propane torches
- Please provide anything you may need to complete this competition successfully.

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 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 necessary for Baking: Reading, Document Use, Oral Communication

February,



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.**

***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. Each competitor must submit their own excel document request 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.

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	Mirrored Glaze
Instant Dry Yeast	
Fresh Yeast	Decorating Ingredients
Baking Powder/double acting	Rolled Fondant white
Baking Soda	Soft Fondant
Liquors	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.

Updated: March 2, 2017

TECHNICAL COMMITTEE MEMBERS' CONTACT INFORMATION:

Cheryl Kalinin (Chair)
Pastry/Culinary Arts Instructor
Kildonan-East Collegiate
P: 204-667-2960 ext.2434 E-
mail: ckalinin@retsd.mb.ca

Terry Willerton, Tec Voc
Ainsley LaFleche, KEC
Tracey Trottier, LRATC
Andy Ormiston, LSRSS