



**2018**

## **20<sup>th</sup> 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 7:30 am sharp with the contest starting immediately afterwards at 8:00 am. The contest will be 5.5 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.

## **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.

### **Presentation Time Line:**

Competition Day	Set Up Time	Presentation of Chocolates	Presentation of Miniature Pastry #1	Lunch Will be discussed at
<b>A.M.</b>	<b>7:30-8:00</b>	<b>12:00</b>	<b>12:30</b>	<b>TBD</b>
Competition Day	Competition Time	Presentation of T Miniature Pastry #2	Presentation of Sugar Presentation Piece	Clean-Up
<b>P.M.</b>	<b>8:00-12:30</b>	<b>1:00</b>	<b>1:30</b>	<b>1:30-2:00</b>

### **NATURE AND WILDLIFE OF CANADA**

Sanitation, Safety and Equipment

Molded Chocolate

Miniature Pastries – Sweet Paste

Miniature Pastries – Your Choice

Sugar Presentation Piece

## **Molded Chocolate**

Make and present the following molded chocolates:

- 14 identical chocolates in ½ sphere molds only.
- 8 -15 grams each. • Dark chocolate only for shell (top/bottom).
- Filling is to be made on site.
- Only basic cocoa butter colors or fat-soluble colors permitted, no lustre dusts or metallic cocoa butter colors/dust.
- Temper needs to be visible.

## **Miniature Pastries:**

The Theme of Competition “NATURE AND WILDLIFE OF CANADA” must be represented in the overall decoration of the Miniature Pastries.

Make and present the following two Miniature Pastries:

- Eight (8) identical Miniatures Pastries using Sweet Paste/Dough
- Eight (8) identical Miniatures Pastries of Your Choice
- Each pastry must have a minimum of three textures.

The two sets of pastries must be different in shape, and must be between 40 - 50g. 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. The theme: NATURE AND WILDLIFE OF CANADA.

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 at minimum the following skills:

- Casting
- Pulling
- Blown
- The use of an airbrush, lustre dust or metallic powders are allowed as an accent.
- Pastillage may be used as an accent but must not exceed 40% of the overall sugar showpiece.

A Maximum of 3kg 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.

**POINT BREAKDOWN /100:**

Module Task	Total Marks
Professionalism, Safety, Sanitation & Organization	18
Molded Chocolates	20
Miniature Pastry #1	16
Miniature Pastry #2	16
Sugar Show Piece	30
Total Marks	100

Judgement Marks	
Not presented does not meet industry standards.	0
Acceptable and meets industry standards.	1
Meets industry standards and exceeds it in some respects.	2
Is excellent relative to the industry standard.	3

**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, mixing machines, 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

**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 7:30am 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)  
Pastry/Culinary Arts Instructor  
Kildonan-East Collegiate  
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Terry Willerton, Tec Voc  
Ainsley LaFleche, KEC  
Tracey Trottier, LRATC  
Andy Ormiston, LSR  
Chantalle Noschese, RR



## **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, 2018**. 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-

<b>Baking Ingredient List 2018</b>	
<b>CHOCOLATE PRODUCTS</b>	<b>FRESH FRUIT/SPICES</b>
Couverture/milk	Oranges
Couverture/white	Lemons
Couverture/dark	Limes
Cocoa powder	Pineapple
Coating Chocolate/dark	Strawberry
Cocoa Butter	Raspberry
<b>Dairy &amp; Fat</b>	Kiwi
Whipping Cream	Blueberries
Butter, unsalted	<b>Fresh Herbs/Vegetables</b>
Whole Milk	Fresh Cilantro
Eggs, large	Fresh Basil
Buttermilk powder	Fresh Fennel
Vegetable Shortening	
Hi Ratio Vegetable Shortening	<b>Jams/Glazes/Fillings</b>
Vegetable Oil	Gelatin
Olive Oil	Gelatin Sheets
Cream Cheese	Gelatin Powder
Condensed Milk	Raspberry Jam
<b>Leavening Agents</b>	Mirroi Glaze
Instant Dry Yeast	Nappage Apricot Glaze
Fresh Yeast	<b>Decorating Ingredients</b>
Baking Powder/double acting	Rolled Fondant white
Baking Soda	Soft Fondant
<b>Liquors</b>	<b>Flavourings</b>
Limoncello	Instant Coffee
Crème de cassis	Bourbon Vanilla Bean Paste
Guinness Beer	Vanilla extract
Chardonnay Wine	
<b>Flour &amp; Starch</b>	<b>Nuts &amp; Seeds</b>
Bread Flours	Almonds/blanched & ground
All Purpose flour	Almonds/sliced
Pastry Flour	Almond Paste 66%
Cake flour	Poppy Seeds
Corn Starch	Sesame seeds

<b>Sugars/Sweet</b>	Pistachio Paste
Sugar, granulated	<b>Other Ingredients</b>
Sugar, icing powder	Cream of Tar Tar
Sugar, brown	<b>Processed Fruit</b>
Honey	Dried Apricots
Glucose	Raisins, Sultana
Icing	Cranberries, dried
Isomalt (Post-secondary only)	Fruit Purees/ Strawberry, Coconut, Peach
Maple syrup	<b>Frozen Fruit</b>
Silicon Paper	Mango, Blackberry
Cling Film	<b>Dried Spices</b>
Aluminum Foil	Nutmeg, Ground
Cardboard Cake Circles (10")	Cinnamon, ground
Paper Towels	Star Anise
Cake Card board	Salt
Dish Soap/Sanitizing solution in spray bottles	Poppy seeds
	Sesame seeds
	Chili Flakes
	Lavender

**ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY**

Both Secondary and Post-Secondary Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the last 15 minutes of set up on day one, while the judges are inspecting 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 and colored cocoa butter
- Chocolate and sponge transfer sheets
- Vanilla Beans
- Cocoa Butter
- Fleur de sel
- Edible Dusting Colors
- Agar
- Pectin
- Sea salt
- Tartaric Acid
- Lustre Dust/Metallic Powders
- Tapioca Maltodextrin
- Xanthum Gum

- Soy Lecith
- 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.