



2018

21st 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 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.

CONTEST INTRODUCTION

Competitors have 4.5 hours to produce all of the products described below. They are free to organize all of their work day as they wish, but they must respect the presentation times of each product as described in the Contest Description.

Careful attention must be made to properly label their mise en place, and/or products. The theme “NATURE AND WILDLIFE OF CANADA” needs to be represented in Project 2 with respect to the Decorated Cake, the theme needs to be VISUALLY apparent in the cake decoration.

Competition Day	Set Up Time	Presentation of Cookies	Presentation of Bread and Buns	Lunch Will be discussed at
A.M.	7:30-8:00	12:00	12:30	TBD
Competition Day	Competition Time	Presentation of Two French Pastries	Presentation of Special Occasion Cake	Clean-Up
P.M.	8:00-12:30	1:00	1:30	1:30-2:00

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”:
- Cookie
- French Pastry

PROJECT DESCRIPTIONS:

Bread and Bun Production:

One(1) Braided Loaf

- Must use Challah recipe (egg bread) with at least 15% butter in the formula to the weight of the flour. ie. 1000g flour – 150g butter Edible varieties only
- Bread and buns are to be made from the same dough. However, inclusions can be added after the dough is developed.
- Preferment's are permitted but not required to be brought into the competition, and will presented to the judges during set up. Examples of preferment's: Poolish, sponge, biga, levain
- All products to be egg washed.
- Loaf must weigh between 400 - 500g after baking.
- Acceptable braiding sequence:
5 Strand: 2 over 3, 5 over 2, 1 over 3, repeat

Six(6) Hand Rounded Buns

- Buns must be hand rounded and cannot be baked in any pan or mold.
- Buns must weigh 50 - 60g after baking.
- All products to be egg washed.

Occasion Cake 8”:

- Competitors will bring into the competition one 8” or 21 cm round sponge cake.
- The cake must be whole and can only be cut into three (3) layers after the judges have weighed the cake to confirm its weight.
- The cake can only be cut into three layers during the competition time.
- Maximum weight of the baked cake is 500g.
- Judges will weigh the baked cake prior to decorating to confirm the weight.
- Make your own Swiss or Italian buttercream icing.
- Cake to be filled and iced with their buttercream.
- Iced cake height must not exceed 4.25” (10.8cm) (other decoration may be added on top of this).
- Inscription to read: Skills Canada • Inscription to be done using chocolate only.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: Nature and Wildlife of Canada.
- Decorations can be freestyle and be reflective of the theme.
- However, the cake itself cannot be covered with rolled fondant.
- Cake must be finished with buttercream icing which has been spread with a pallet knife.
- A decorator’s comb maybe used on the side of the cake.
- A slice of cake, 1/8th of the cake, will be presented on a 10” round dinner plate on the presentation table.

Cookies:

- One (1) variety. It must be macaron (French style) with filling of competitor’s choice.
- Cookies must be a piped cookie.
- Sixteen (16) 20-30g identical cookies.

French Pastries:

- One (1) variety: ten (10) identical of portions, of equal proportions.
- Fruit Tartlets. 3” – 3 ½” diameter (7.6 cm – 8.9 cm).
- The tart dough needs to be baked in a ring mold.
- The dough must be a sweet dough.
- The tartlets must be filled with pastry cream and topped with fresh fruit as provided and then glazed.
- Pastry cream to be cooked by the competitor.

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

POINT BREAKDOWN /100:

Module Task	Total Marks
Professionalism, Safety, Sanitation & Organization	18
Braided Loaf	15
Hand Rounded Buns	10
Piped Cookie	15
French Pastry-Fruit Tartlet	15
Special Occasion Cake	27
Total Marks	100

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: Digital scale, or similar equipment, rolling pin, silmat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, piping tips, measuring tools, cutters, heat lamps, dryers, spray bottles, and 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.

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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 or declared to judges during opening registration 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

TECHNICAL COMMITTEE MEMBERS' CONTACT INFORMATION:

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



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.**

***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 2018

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

Sugar, granulated	Other Ingredients
Sugar, icing powder	Cream of Tar Tar
Sugar, brown	Processed Fruit
Honey	Dried Apricots
Glucose	Raisins, Sultana
Icing	Cranberries, dried
Isomalt (Post-secondary only)	Fruit Purees/ Strawberry, Coconut, Peach
Maple syrup	Frozen Fruit
Silicon Paper	Mango, Blackberry
Cling Film	Dried Spices
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 Lecithin

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.