



2015

18th 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 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:

- Small production Bread Making
- Cookies

- French Pastries
- Small production Bread making

Small Production Bread Making:

Must use Challah recipe (egg bread)

- o Edible varieties only
- o From one dough produce one 5 strand braided loaf. Must weigh between 400-500g after baking.
- o From the same dough produce 6 hand rounded roll with the finish of their choice. Each roll must weigh 50-60g after baking.

Cookies:

Two (2) types of dough:

Two (2) types of dough; each flavour to be different from the other:

twelve (12) 15-20g identical cookies of each.

- o 1st variety must be short bread, any flavour
- o 2nd variety must be macaron (French style) with filling of choice

Choux Paste: Two (2) varieties:

Two (2) varieties: six (6) identical of each, of equal proportions.

- o 1st variety: must be cream puffs. 3"x3", (6cmX6 cm). Free style finish.
- o 2nd variety: Tartlets the dough has to be different from the cookies.

Make a free style garnish and finish. The dimension has to be the same size as the cream puffs

Occasion Cake (red velvet with cream cheese icing):

Red velvet sponge cake will be provided; 20 - 24cm or 8 - 9 inches round cake (note: cake will **not** be provided at Nationals, contestant will have to bake their own.

Cut cake into three (3) layers.

- o Make your own cream cheese icing / filling.
- o Only rolled fondant decoration is allowed.
- o Iced cake height must not exceed 4.25" (11cm)(other decoration may be added on top of this)
- o The cake has to be iced inside and outside with the same cream
- o Inscription to read: "Skills/Compétences Canada"
- o Writing to be done using coating chocolate only
- o Cake is required to be decorated
- o Smooth finish on outside with shell piping on the top and bottom edges using Wilton decorating tip #32
- o Theme should be in keeping with inscription.
- o A piece of cake will be cut and tasted by the judges.

POINT BREAKDOWN /100:

Professionalism, excess waste, sanitation, safety-10

Mise en place- 10

Choux paste- 20

Cookies- 20

Bread- 20

Occasion Cake- 20

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.

-White plates for presentation of decorated cake or silver cake boards for pastries.

- Red velvet cake, is provided as part of the ingredients supplied list.

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 register by 6:45am on competition day will be disqualified.

Competitors who fail to clean their work station 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

TECHNICAL COMMITTEE MEMBERS' CONTACT INFORMATION:

MJ Feeke

Culinary Arts Instructor Phone:632-2367

E-mail: mfeeke@rrc.ca



Important:

No other ingredients are allowed to be brought to the competition site except the one's 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 9th , 2015**. Please use the attached excel spreadsheet to document the required ingredients using the unit of measurement beside the product in the “units” column.

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

If an ingredient is not submitted by a competitor 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.

Ingredients

Common Tables: access to all the products provided- *Please see note above*

Staples:

Silicon paper
Cling Film
Aluminum foil
Cardboard underlines for cakes
Paper towels

Dairy:

Whipping cream 36%
Butter – unsalted
Whole milk 3.25%
Cream cheese
Mascarpone cheese

Fat:

Vegetable oil
Olive oil

Eggs:

Eggs, large
Egg whites, frozen

Leavening Agents

Instant dry yeast
Fresh compressed yeast
Baking powder (double acting)
Baking soda
Cream of Tartar

Grain Products:

Rolled oats
Bran

Flour:

Bread flour
Rye flour light
Rye flour dark
Whole wheat flour
Pastry flour

Starch:

Cornstarch

Chocolate Products:

Cocoa powder

***Post-Secondary Only:**

*Couverture – Dark 53.8%(semisweet) (Callets)

*Couverture – White (Callets)

*Couverture – Milk (Callets)

*Cocoa Butter

****Secondary Only:**

**Coating Chocolate dark

**Coating Chocolate white

Nut Products:

Coconut sweetened

Hazelnut whole

Hazelnut ground with skin

Almonds blanched, ground

Almonds sliced

Pecan halves

Pistachios – shelled, green, no salt

Walnut halves

Almond paste

Hazelnut paste

Pistachio paste

Seed Products:

Poppy seeds

Sunflower seeds

Sesame seeds

Caraway seeds

Sweetening Agents:

Sugar, granulated

Sugar, icing (powder)

Sugar, brown

Maple syrup

Honey

Glucose

Post-Secondary Only:

Isomalt

Jams:

Raspberry jam

Glazes:

Apricot glaze
Clear glaze

Flavourings:

Instant coffee
Vanilla extract
Almond extract
Vanilla Beans

Decorating Ingredients:

Piping jelly (neutral and brown)
Rolled fondant (sugar paste)
Icing (Soft) fondant white

Gelatin:

Gelatin leaves

Processed/Dried Fruits:

Raisins sultanas
Apricots, dried
Cranberries, dried
Dates

Frozen Fruit Purées:

Mango
Blood Orange
Raspberry

Frozen Puff Dough Sheets:

****Secondary Only:**

**Frozen puff dough sheets

Fresh Fruit:

Oranges
Lemons
Apples (Granny Smith)
Strawberries
Kiwis
Mangoes
Raspberries
Pineapple

Cape Gooseberries

Fresh Herbs:

Fresh Mint
Fresh Basil
Fresh Rosemary

Fresh Vegetables:

Shallots
Fresh Ginger
Garlic

Spices:

Cinnamon, ground
Cloves, ground
Cardamom, ground
Nutmeg, ground
Black pepper, ground
Salt

Liquors:

Grand Marnier
Kirsch
Rum dark
Brandy
Kahlua
White wine

Other Ingredients:

Pailleté Feuillatine
Ice cubes
Red Velvet Cake

Bring your own

Food colours
Colored cocoa butter & edible dust
Chocolate & sponge transfer sheets
Gum Tragacanth
Fleur de sel
Pectin
Citric Acid
Agar Agar
Tartaric Acid