



2019

22nd Annual Skills Manitoba Competition

Contest Description

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 7:00 am sharp with the contest starting immediately afterwards at 7:30 am. The contest will be 5.5 hours in duration. 1/2 hour lunch

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 5.5 hours to produce all 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 "WHIMSICAL TEA PARTY" needs to be represented in

[Type text]

Updated: February 11, 2019

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.	7:00-7:30	11:30	12:30	11:30 -12:00
Competition Day	Competition Time 5.5 hours	Presentation of Tartelettes	Presentation of Special Occasion Cake	Clean-Up
P.M.	7:30-1:30	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 1- Winston Knot Bread, 6 Vienna Style Oval Buns
- Occasion Cake 8": Whimsical Tea Party Theme
- Filled Cookie (16 finished cookies)
- 2" Tartelettes (10 pcs)

PROJECT DESCRIPTIONS:

Bread and Bun Production:

One (1) Winston Knot Loaves

- All breads 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
- Must use a rich dough formula. Minimum 10% butter, sugar, eggs based on flour weight.
- All products to be egg washed.

Six (6) Vienna Style (Oval) 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.

Theme of Cake: Whimsical Tea Party

Competitors are required to design the decoration of the cake to visibly reflect the theme.

- Competitors will be supplied 8" Chocolate sponge cake. The cake must be cut into three (3) The cake can only be cut into three layers during the competition time.
- Make your own Swiss or Italian buttercream icing.
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 4.25" (10.8cm) (other decoration may be added on top of this).
- Cake is to be covered with rolled fondant.
- Inscription to read: Skills Canada 2019
- Inscription to be done using chocolate only.
- Simple syrup spraying or soaking of cut layers is required.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Whimsical Tea Party**. Decorations can be freestyle and be reflective of the theme.
- A slice of cake, 1/8th of the cake, will be presented on a 10" round dinner plate on the presentation table.

The cake will be presented on a 10" cake board. The 1/8' cake slice will be presented on the competitor's presentation table. The cake board and dinner plate will be supplied by Skills Manitoba Canada.

Cookies:

Competitors are required to produce the following:

- 16 cookies
- Cookies must be filled.
- Baked weight between 20 – 30g.

cookies will be presented on a supplied platter will be supplied by Skills Manitoba Canada

Petit Fours:

2" Round Tartlets. 2" diameter (5.08 cm).

- The tart dough needs to be baked in a ring mold. (fluted or non-fluted)
- The dough must be a "sable dough".
- The tartlets must be filled with a curd filling and to be cooked on site by the competitor.
- Topped with a piped Swiss or Italian Meringue using a piping tip.

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 silmat sheets etc.

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMPETITOR:

[Type text]

-
- 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.

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:

Cheryl Kalinin (Chair)
Pastry/Culinary Arts Instructor
Kildonan-East Collegiate
P: 204-667-2960 ext.2455 E-
mail: ckalinin@retsd.mb.ca

Terry Willerton, Tec Voc
Ainsley LaFleche, KEC
Chantalle Noschese, RRC
Paul Lemire, John G Stewart



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 15, 2019.**

***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 2019

CHOCOLATE PRODUCTS	FRESH FRUIT/SPICES
Couveture/milk	Oranges
Couveture/white	Lemons
Couveture/dark	Limes
Cocoa powder	Pineapple
Coating Chocolate/dark	Strawberry
Cocoa Butter	Raspberry,
Dairy & Fat	
Whipping Cream	Blueberries
Butter, unsalted	Fresh Herbs/Vegetables
Whole Milk	Thyme
Eggs, large	Rosemary
Buttermilk powder	Mint
Mascarpone Cheese	Jams/Glazes/Fillings
Hi Ratio Vegetable Shortening	Gelatin leaves
Vegetable Oil	Gelatin Powder
Olive Oil	Raspberry Jam
Cream Cheese	Mirroiir Glaze
Condensed Milk	Nappage Apricot Glaze
Leavening Agents	Decorating Ingredients
Instant Dry Yeast	Rolled Fondant white
Fresh Yeast	Soft Fondant
Baking Powder/double acting	Tea - Earl Grey
Baking Soda	Tea - Jasmine
	Flavourings
Liquors	Instant Coffee
Baileys	Bourbon Vanilla Bean Paste
Frangelico	Vanilla extract
Port	Nuts & Seeds
Presecco	Coconut sweetened, fine
Flour & Starch	Hazelnut, whole
Bread Flours	Almonds/blanched & ground
All Purpose flour	Almonds/sliced
Pastry Flour	Pistachio Paste
Cake flour	Pecans
Corn Starch	Pumkin seeds
Sugars/Sweet	

Sugar, granulated	Other Ingredients
Sugar, icing powder	Cream of Tar Tar
Sugar, brown	Processed Fruit
Honey	Dried Apricots
Glucose	Raisins, Sultana
Maple syrup	Cranberries, dried
Isomalt	Fruit Purees/ Mango, Passion Fruit, Griotte (sour Cherry
	Frozen Fruit
Silicon Paper	Mango, Blackberry
Cling Film	Dried Spices
Aluminum Foil	Cinnamon Sticks
Cardboard Cake Circles (10") & (8")	Cinnamon, ground
Paper Towels	Star Anise
	Salt
Dish Soap/Sanitizing solution in spray bottles	Poppy seeds
	Sesame seeds
Nutritional Ingredients	Chili Flakes
Pumpkin seeds	Lavender
Sunflower Seeds	Whole Black Pepper
Flax	
Coconut flower	Other Ingredients
	Crunchy Flakes
	Ice cubes

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
 - Fleur de sel
 - Vanilla Beans
 - Edible Dusting Colors
 - Citric Acid
 - Agar
 - Pectin

- Sea salt
- Tartaric Acid
- Lustre Dust/Metallic Powders
- Tapioca
- Maltodextrin
- Xanthum Gum
- Soy Lecithin
- Tonka Bean
- Yuzu Juice

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.