



**2020**

## **23rd Annual Skills Manitoba Competition**

### **Contest Scope**

<b>CONTEST NAME:</b>	Baking / Pâtisserie
<b>CONTEST NO:</b>	32
<b>CATEGORY:</b>	Secondary – Maximum 8 competitors
<b>CONTEST LOCATION:</b>	Kildonan-East Collegiate 845 Concordia Ave. Winnipeg MB R2K 2M6

### **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 “Canadian Indigenous Art” 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 of the World	Lunch Will be discussed at
<b>A.M.</b>	<b>7:00-7:30</b>	<b>11:30</b>	<b>12:30</b>	<b>11:30 -12:00</b>
Competition Day	Competition Time 5.5 hours	Presentation of Pastry	Presentation of Decorated Bar Cake	Clean-Up
<b>P.M.</b>	<b>7:30-1:30</b>	<b>1:00</b>	<b>1:30</b>	<b>1:30-2:00</b>

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

- Small production Bread: Povitica Loaf (1loaf)
- Decorated Bar Cake: Theme “Canadian Indigenous Art”
- Filled French Macaron Cookie (16 finished cookies)
- Cream Horns (10 pcs)

## PROJECT DESCRIPTIONS:

### Bread Production: One (1) Povitica Loaf

- 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: Polish, sponge, biga, levain
- 500-600 grams baked.
- All products to be egg washed.
- Each Competitor is required to make: one (1) Povitica bread loaf
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan.
- The dough must be pinned with a rolling pin.
- The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling

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## **Themed Bar Cake: Decorated Bar Cake**

- Theme of Cake: INDIGENOUS CANADIAN ART
- Competitors are required to design the decoration of the cake to visibly reflect the theme.
- There must be a card placed on the table beside the cake containing the following information. Each competitor to provide a brief description with the cake acknowledging which Nation they were highlighting and what influenced to design of the cake. This would be done in order to honour the Nation from which they took their inspiration.
- Cake must be made from a chiffon formula which is made on site and baked in a 5" x 11" (12.7 cm x 28 cm) ½ sheet pan.
- The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
- Make your own Swiss Buttercream.
- Filling of choice to be made on site.
- Exterior is to be iced with Swiss buttercream
- The maximum dimensions of the finished bar cake are 5" x 11" (12.7cm x 28cm) excluding decorations.
- Inscription to read: Skills Canada 2020
- 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: Indigenous Canadian Art.
- Decorations can be freestyle and be reflective of the theme.
- A 1" slice of the cake will be presented on a plate, which will be placed on the judging table.
- The bar cake will be presented on a rectangular cake board.
- The remaining bar cake will be placed on the competitor's presentation table.
- The cake boards will be supplied.

## **Cookies: French Macarons**

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.

## **French Pastry: Puff Pastry Cream Horns**

- One (1) variety: ten (10) identical Puff Pastry Cream Horns, of equal proportions.
- Puff pastry sheets will be provided.
- Pastry cream-based filling made on site.

- Exterior with either piped or dipped chocolate
- Garnish is freestyle.
- Length of the finished cream horns must be between 4” and 5” (10.16cm – 12.7cm)

<b>Judgement Marks</b>	
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	20
Bread Loaf - Povitica Loaf	20
Piped Cookie – French Macaron	15
French Pastry- Cream Horn	15
Decorated Bar Cake	30
<b>Total Marks</b>	<b>100</b>

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.

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## **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.

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

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TECHNICAL COMMITTEE MEMBERS' CONTACT INFORMATION:

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Chantalle Noschese, RRC  
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## **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, 2020**. Ingredient requirements must be submitted on supplied ingredient form located below the scope on-line. Thank You

**\*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.

<b>Baking Ingredient List 2020</b>	
<b>CHOCOLATE PRODUCTS</b>	<b>FRESH FRUIT/SPICES</b>
Couverture/milk	Oranges
Couverture/white /Ruby	Lemons
Couverture/dark	Limes
Cocoa powder	Strawberries
Coating Chocolate/dark	Raspberry,
Cocoa Butter	<b>Fresh Herbs/Vegetables</b>
<b>Dairy &amp; Fat</b>	Basil
Whipping Cream	Mint
Butter, unsalted	<b>Jams/Glazes/Fillings</b>
Whole Milk	Gelatin Powder
Eggs, large	Mirrored Glaze, neutral
Buttermilk powder	<b>Decorating Ingredients &amp; Flavourings</b>
Vegetable Oil	Rolled Fondant white
Olive Oil	Tea - Earl Grey
<b>Leavening Agents</b>	Orange Blossom Water
Instant Dry Yeast	Instant Coffee
Fresh Yeast	Bourbon Vanilla Bean Paste
Baking Powder/double acting	Vanilla extract
Baking Soda	<b>Nuts &amp; Seeds</b>
<b>Liquors</b>	Coconut sweetened, fine
Baileys	Hazelnut, whole
Frangelico	Almonds/blanched & ground
Presecco	Hazelnut,sliced
<b>Flour &amp; Starch</b>	Pistachio – Shelled, green, no salt
Bread Flours	Walnuts, Ground
All Purpose flour	Hazelnut paste
Pastry Flour	<b>Processed Fruit</b>
Cake flour	Dried Cherries
Corn Starch	<b>Fruit Purees</b>
<b>Sugars/Sweet</b>	Apricot
Sugar, granulated	Black Current
Sugar, icing powder	Peach



Sugar, brown	<b>Frozen Fruit</b>
Honey	Raspberries
Glucose	Mango chunks
Maple sugar	<b>Dried Spices</b>
Isomalt	Cardamom
Birch syrup	Cinnamon, ground
Glucose	Star Anise
Cling Film	Salt
Aluminum Foil	<b>Other Ingredients</b>
Cardboard Cake Circles (10") & (8")	Feulletine Crunchy Flakes
Paper Towels	Ice cubes
Silicon Paper	Puff Pastry Sheets
Dish Soap/Sanitizing solution in spray bottles	<b>Nutritional Ingredients</b>
Bar cake boards 7" x 3"	Oat Flour

**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:

- Chocolate and sponge transfer sheets
- Vanilla Beans
- Citric Acid
- Soy Lecithin
- Food Colors & colored cocoa butter
- Agar
- Pectin
- Sea salt
- Tartaric Acid
- Lustre Dust/Metallic Powders
- Tapioca
- Maltodextrin
- Xanthum Gum
- Soy Lecithin
- Tonka Bean
- Yuzu Juice
- Calcium Carbonate

**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 or judges for assistance. Secondary competitors/minors are not to handle any alcohol. A PTC member or judges will dispense the desired amount within the recipe for the competitor.