



**2021**  
**23rd ANNUAL SKILLS CANADA MANITOBA**  
**COMPETITION**  
**VIRTUAL EDITION**  
**CONTEST DESCRIPTION**

**CONTEST NAME:** Baking / Pâtisserie

**CONTEST NO:** 32

**LEVEL:** Secondary

**CONTEST DEADLINES:**

- Registration opens online through the Skills Canada Manitoba website on **Monday, February 1, 2021**
- **Friday, March 12, 2021** - Competitor Registration Deadline
- Skills Canada Manitoba Competition to be held **April 5– 16, 2021**
- Deadline for student's work to be submitted – **April 14, 2021**
- Students work to be evaluated by – **April 16, 2021**
- Results to be posted on the Skills Manitoba website and social media sites on **Wednesday, April 21, 2021.**
- There will be an **Orientation Session** prior to the competition. Details and time to be announced by the Provincial Technical Committee. Competitor and advisor attendance is mandatory.

**PURPOSE OF CHALLENGE:**

Assess contestants' job readiness and highlight the excellence and professionalism of exceptional students in the field of Baking and Pastry production.

## **DURATION OF THE CONTEST:**

One-Day Contest: 4 hours competition time, 30 minutes cleaning. Competition area must be emptied, cleaned and sanitized by 12:30pm.

## **TIMETABLE:**

<b>Set-up</b>	<b>Competition length</b>	<b>Macaron presentation</b>	<b>Bar Cake Presentation</b>	<b>Clean-up</b>
<b>As permitted by host venue</b>	<b>8:00AM-12:00PM</b>	<b>11:00AM</b>	<b>12:00PM</b>	<b>12:00-12:30PM</b>

## **VIRTUAL CONTEST PROTOCOL:**

- Each competitor will be hosted by their school in a professional kitchen ( no home kitchens permitted)
- Tools & equipment will be provided by the competitor and host venue, competitor please arrange that you have everything you need with the host
- Host venue will provide ingredients required for the competition
- Host venue will arrange for the competitor to have set-up time either the day before or the morning of the competition
- Host venue will provide an appropriate proxy judge who will be onsite for the entire duration of the competition

## **PROXY JUDGE RESPONSABILITIES:**

- Judge Safety & Sanitation throughout competition
- Judge all objective marks, this includes presentation times, product quantity, product weight and product sizing.
- Take multiple pictures of each product and submit to the Virtual Judging panel promptly after the competitor has presented.
- Check tools, equipment and ingredients 15 minutes before the competition start time ( 7:45 am)
- Check that station has been cleaned and sanitized 30 minutes after the competition end time (12:45 pm)

## **SKILLS AND KNOWLEDGE TO BE TESTED:**

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking and presentation.

The baker/pastry competitor will be tested on their work efficiencies as they must present products at specified times. During the competition, the proxy judge will be evaluating their workplace safety, sanitation, hygiene and organization.

Competitors will be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?
- Do they have significant quantity of extra product?
- Did they have to re-make a product a second time?

All food waste must be placed into a plastic bag, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the proxy judge at the end of competition day.

### **Workstation**

During the set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores or do any scaling of ingredients. The proxy judge will be validating their ingredients, small wares, and equipment 15 minutes before start time (7:45AM).

The competitor is responsible for emptying fridge & freezer, and cleaning & sanitizing their workstation 30 minutes after the end time (12:30PM).

Competitors are required to maintain a clean floor and keep their workstation clean and sanitized throughout the competition as required. Competitors will wash their own dishes.

### **Competitors Portfolio**

A digital copy of competitor's portfolio in word or pdf format must be uploaded to Google Classroom (more information to follow) before April 14, 2021 (the night prior to the competition) This will be shared with the industry-judging panel. The portfolio is to include:

- Title page
- Competitor introduction/bio
- Formulas/recipes, including methods, from all the products the Competitor is planning to make. Formulas must be in grams/kilograms.
- Timeline/production schedule
- Competitors will have a picture in their booklets of each of the finished products they are making; pictures to be placed with the correct formula/method in their portfolio.

## **Organization**

Competitors have 4 hours to produce the products described below. They are free to organize their workday as they wish, but they must respect the presentation times of the products as seen in modules scheduled below.

In Module C the theme “ENCHANTED FOREST” needs to be VISUALLY apparent in the cake design & decoration.

## **Presentation Timing**

Competitors have a 10-minute window prior to the presentation time indicated in each module to present their products. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will receive a zero. Once the products are presented on the judge’s presentation table no alterations can be made.

## **Specific Requirements:**

- ***Cell phones are not allowed.***
- ***Contestants arriving late (after competition start time) will not be allowed to compete***

## **Safety Requirements:**

- Safety awareness/requirements must be maintained at industry standards (Workers Compensation Board or equivalent) at all times.
- Closed toe black shoes with a slip resistant sole (no heels, no backless clogs, no high heeled sandals or running shoes, no canvas or cloth material).
- Long Chef’s pants (black, white or checkered), chef’s coat, apron, hat and hair net (required only if hair is past collar length).
- Contestants are not allowed to participate without proper uniform including safety shoes.

## **COVID-19 Protocol**

The COVID guidelines already in place within the participants host venue would take precedence to the below protocol. The following are suggested COVID-19 protocols that might be in place for the duration of the competition. It is the responsibility of the

participants (Competitor, Proctors and anyone onsite during the competition) to ensure that the COVID guidelines are respected.

- Participants will be assigned a workspace in which they must remain at for the duration of the competition.
- Participants to ensure a minimum of 2m physical distancing from others at all times.
- Participants will be diligent in hand washing and sanitation, using hand sanitizer and hand wash sinks as required before, during and after competition.
- Participants to wipe down and sanitize work surfaces before and after use.
- Face covering required for the duration of the competition.

## **PROJECT DESCRIPTION:**

### **MODULE A - SAFETY, SANITATION AND ORGANIZATION**

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewellery
- Portfolio – 2 copies
- Workstation emptied, sanitized by 30 minutes after end time
- Organization of tools and equipment
- Food Sanitation – of raw materials, ingredients and mise en place
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- **Workplace Safety**
- **Covid 19 Protocol - including face coverings, social distancing, hand sanitation and workbench sanitation.**

#### **Judging Criteria:**

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers and judges.
- In case of a tie, (ties are not permitted) the committee will refer back to the marks for Module C: decorated bar cake and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

## **MODULE B – FRENCH MACARON FILLED COOKIE PRODUCTION**

### **• Must be presented by 11:00AM**

- Competitors are required to produce the following:
  - 16 filled French macaron cookies, cookies should be identical in size and weight
  - Cookies must be filled with a ganache type filling
  - Baked & filled weight between 15 – 25g
  - 16 cookies will be presented on a platter on the presentation table.

## **MODULE C – DECORATED BAR CAKE**

### **Must be presented by 12:00PM (competition end time)**

- Theme of Cake: ENCHANTED FOREST
- Competitors are required to design the decoration of the cake to visibly reflect the theme.
- Cake must be made from a chiffon formula which is made on site and baked in a 12" x 16" (30.5cm x 40.6cm) 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 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 2021, 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: **Enchanted Forest**. Decorations are freestyle and should be reflective of the theme.
- After proxy judge has taken required pictures of whole cake, competitor will cut a 1" slice to show layering/build.

## POINT BREAKDOWN/JUDGING CRITERIA:

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

Module Task	Total Marks
Professionalism, Safety, Sanitation & Organization	20
Piped Cookie – French Macaron	30
Decorated Bar Cake	50
Total Marks	100

## EQUIPMENT AND MATERIALS:

### Virtual Competition Resource Support Form

A \$40 competition resource subsidy is available to all competitors of the Skills Canada Manitoba Competition – Virtual Edition who are required to purchase items for their respective competition.. It is intended for items that were purchased to support competitors. (e.g. food supplies, materials, technical equipment, tools etc.) Please complete the Virtual Competition Resource Support Form found on the Skills Manitoba website. Please note that receipts or a school invoice will be required.

## SAFETY RULES / REQUIREMENTS:

The health, safety and welfare of all individuals involved with Skills Canada Manitoba are of vital importance.

At the discretion of the judges and technical committees, any competitor submission can be denied should the participant not have the required proper safety equipment and/or act in an unsafe manner that can cause harm to themselves or others.

All competitors must complete and submit a Safety Checklist with your project submission. The Safety Checklist is located in the Skills Manitoba Competition Information package as well as on the Skills Manitoba website. Submissions will not be judged if the completed Safety Checklist is not included in the submission.

### **SPECIAL CONDITIONS / ADDITIONAL INFORMATION:**

**Ethical Conduct:** We recognize that participants will be competing individually in their own schools and therefore not all conditions can be monitored. However, we expect all competitors to compete fairly, respecting and abiding by the established rules in the true spirit of Skills Canada Manitoba.

**Supervision of Competitor:** Competitors will be required to have an adult with them that is qualified /competent in the contest area, to both supervise and ensure safety.

### **COVID 19 Protocol**

Please follow all established COVID 19 protocol as per your school and Manitoba Health guidelines.

### **NATIONAL COMPETITION ELIGIBILITY:**

A mark of **70% or higher** must be scored by the gold medalist in each contest in order for them to attend the National Skills Competition

### **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.

### **TECHNICAL COMMITTEE MEMBER CONTACT INFORMATION:**

Chantalle Noschese (Chair)  
Pastry/Culinary Arts Instructor  
Red River College  
P: 204-632-2479  
E-mail: [cnoschese@rrc.ca](mailto:cnoschese@rrc.ca)