



**2022**

## **24th Annual Skills Manitoba Competition**

### **Contest Scope**

**CONTEST NAME:** Baking / Pâtisserie

**CONTEST NO:** 32

**CATEGORY:** Post-Secondary – Maximum 8 Competitors

**CONTEST LOCATION:** School of Hospitality & Culinary Arts  
Red River College  
205– 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.

### **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:**

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

The competitor will be tested on their work efficiencies as they have to present products at specified times. During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene and organization.

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

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

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of the food waste cannot be done, until competitors have received notice from the Judges at the end of each day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

### **Presentation Time Line:**

Competition Time 5.5 hours

Competition Day	Set Up Time	Presentation of hand dipped Chocolates	Lunch Will be discussed at	Presentation of Cake	Presentation of Chocolate Show Piece	Clean-Up
A.M.	7:00-7:30	11:30	11:30 – 12:00	1:00	1:30	1:30-2:00

### **THEME: The Roaring 20's**

The theme “The Roaring 20's” needs to be incorporated with respect to the TIERED CELEBRATION CAKE & CHOCOLATE SHOWPIECE, the theme needs to be VISUALLY apparent in the decoration and the showpiece.

### **Sanitation, Safety and Equipment**

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

- Correct uniform, no jewelry
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

### **PIPED CHOCOLATE BONBON HAND DIPPED**

Must be presented between 11:20-11:30 pm

Make and present the following molded chocolates:

- 10 identical chocolate bonbons.
  - Bonbon should be in a weight range of 8-14 g grams each including decorations.
  - Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.
  - No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
  - Make bonbons individually piped (not piped in a length and cut)
  - The bonbons must contain two layers of your choice. One layer should have a crunchy texture.
  - Hand dip the bonbons in tempered couverture chocolate.
  - The bonbons should be identical in structure, size, weight and decoration.
  - Temper needs to be visible.
- Ten (10) Piped Chocolate Bonbons will be integrated and placed into the chocolate showpiece when the chocolate showpiece is completed.

### **CELEBRATION CAKE**

Must be presented between 12:50-1:00pm

The Theme of Competition must be represented in the overall decoration of the cake. The theme “THE ROARING 20’S” must be visually apparent.

- The minimum components are:
  - Sponge/Genoise cake
  - Buttercream – French, Swiss or Italian
  - Fruit cream

- Competitors are to make 1 x 8" and 2 x 4" Sponge Cakes ahead of the competition
- Serve a 50 g portion of butter cream and 50 g portion of fruit cream in a separate portion for judging.
- Flavours are of free choice.
- The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. Decoration is to be in alignment with the theme: ROARING 20'S
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame or tin.
- Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.
- One slice of the undecorated 4" cake must be cut for tasting and placed on a provided plate.
- The 8" and one 4" cake will be used for the two-tier cake which is to be iced and decorated. The second 4" cake is to be wrapped in resinite after the slice of cake has been removed and left undecorated and placed on the judges table for tasting.
- Skills Canada will provide a 10" (25.4cm) drum board. Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.

## **CHOCOLATE SHOWPIECE WITH INTEGRATED BONBON STAND**

Must be presented between 1:20-1:30pm

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: "The Roaring 20's".
- Competitor are to produce a presentation piece using chocolate and chocolate products.
- A maximum height of 19.1/2" to 29.5" 50 to 75 cm and a maximum width of 14.5" or 37cm.
- The design of the chocolate showpiece will integrate a stand for the bonbons.
- Permitted techniques may include:
 

❖ Pouring	❖ Sculpting	❖ Piping
❖ Molding/Casting	❖ Modeling	❖ Cutting
❖ Brushing	Chocolate	
❖ Polishing	❖ Carving	
- The showpiece must reflect the theme.
- A use of cocoa butter colors and spraying is permitted.

- A minimum of 50% of the showpiece must have visible tempered chocolate.
- No internal supports are allowed.
- Tempered dark, milk, white chocolate, modelling chocolate and robo coupe chocolate may be used. (modelling chocolate and robo coupe chocolate are made on site by competitor)
- Each competitor will be provided with 5kg Dark Chocolate, 2kg Milk Chocolate and 2kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a round base supplied by Skills/Compétences Canada. Competitors may assemble their showpiece on their presentation table.

**POINT BREAKDOWN /100:**

Module Task	Total Marks
Professionalism, Safety, Sanitation & Organization	20
Dipped Chocolates	24
Decorated Cake	24
Chocolate Show Piece	32
Total Marks	100

Judgement Marks	
<b>Not presented does not meet industry standards.</b>	<b>0</b>
<b>Acceptable and meets industry standards.</b>	<b>1</b>
<b>Meets industry standards and exceeds it in some respects.</b>	<b>2</b>
<b>Is excellent relative to the industry standard.</b>	<b>3</b>

**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, mixing machines, sinks, refrigeration and stove.
- All basic machine bowls and baking sheets not including specialty items such as molds and silpat sheets etc.
- Plates and boards for presentation of Chocolates, Bars and Chocolate Showpiece.

- Participants will not be allowed nor will use any other presentation accessories.

### **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: rolling pin, scale, silpat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, measuring tools, pie plate, heat lamps, dryers, spray bottles, Butane/ Propane torches.
- Bring anything you think you might need to successfully compete at this provincial competition.

### **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 7:00am on competition day will be disqualified.

**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 will be allowed.

Some seasonal ingredients may become unavailable at the last minute, so competitors should always be prepared for a change in ingredients.

### **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 required for Baking: Reading, Document Use and Oral Communication

**TECHNICAL COMMITTEE MEMBER CONTACT INFORMATION:**

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



## 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 25, 2022**. Please provide an excel spreadsheet to document the required ingredients.

\*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. As all ingredients are ordered in required amounts. Each competitor must submit their own excel document requesting 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.



## Common Tables: access to all the products provided-

### 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, 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.

<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	Mirror Glaze, neutral
Buttermilk powder	<b>Decorating Ingredients</b>
Vegetable Oil	Rolled Fondant white
Olive Oil	Tea - Earl Grey
<b>Leavening Agents</b>	<b>Flavourings</b>
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, ground
<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

**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
- Citric Acid
- Fleur de sel
- Edible Dusting Colors
- 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 skills member will dispense the desired amount within the recipe for the competitor.

