



**2023**

## **25th Annual Skills Manitoba Competition**

### **Contest Scope**

<b>CONTEST NAME:</b>	Baking / Pâtisserie
<b>CONTEST NO:</b>	32
<b>CATEGORY:</b>	Post-Secondary – Maximum 8 Competitors
<b>CONTEST LOCATION:</b>	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.

### **PURPOSE OF CHALLENGE:**

Assess contestants' job preparation and highlight the excellence and professionalism of exceptional students in 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 also 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.

## 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 “The Four Seasons” needs to be represented in the garnish of the plated desserts and the theme needs to be VISUALLY apparent in the chocolate showpiece.

Plated Desserts- Chocolate Caramel Tart

Themed Chocolate Showpiece- The Four Seasons

### Presentation Time Line:

Competition Day	Set Up Time	Competition begins	Presentation of Plated Desserts	Lunch Will be discussed at	Presentation of Chocolate Show Piece	Clean-Up
	7:00-7:30 am	7:30 am	12:00 pm	11:00 – 11:30 pm	1:20pm	1:30-2:00pm

## PROJECT DESCRIPTIONS:

### **PLATED DESSERTS – Chocolate Caramel Tart**

Must be presented between 12:00-12:10 pm

- The Theme of Competition must be represented in the overall decoration of the plated dessert.
- Competitors will be required to make 6 identical plated desserts, 2 for presentation, 4 for the judges tasting.
- A caramel chocolate tart will be the main component and contain a minimum of 3 textures.
- A minimum of three additional elements on the plate must be presented. A sauce, a crunchy element, a soft element are additional options but not limited to these. One of the elements must be a tempered chocolate decoration, the temper must be visible to the judges.
- Decoration must be in alignment with the theme: **The Four Seasons**
- At orientation the 1 mystery ingredient will be revealed, and flavour of the mystery ingredient must be clearly tasted.
- All 6 plated desserts will be presented on a 10” round plate. 4 plated desserts will be presented at the judges tasting table. Two plated desserts to remain at the competitor’s presentation table. The 10” round plates will be supplied by Skills Canada.

### **CHOCOLATE SHOWPIECE - Theme :The Four Seasons**

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

- Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: **The Four Seasons**
- Competitors are to produce a presentation piece using chocolate and chocolate products.
- A height between 19.1/2” to 29.5” 50 to 75 cm and a maximum width of 14.5” or 37cm.
- A minimum of 4 techniques must be represented in the showpiece. They may include:
  - Pouring
  - Molding/Casting
  - Brushing
  - Polishing
  - Sculpting
  - Modeling Chocolate
  - Carving
  - Piping
  - Cutting

- 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 all three visible tempered chocolates: white chocolate, milk chocolate and dark chocolate.
- No internal supports are allowed.
- 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.

### **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

#### **POINT BREAKDOWN /100:**

Module Task	Total Marks
Safety, Sanitation & Organization	20
Plated Desserts	40
Chocolate Show Piece	40
Total Marks	100

<b>Judgement Marks</b>	
<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 SKILLS FOR SUCCESS FOR CAREERS IN THE SKILLED TRADES AND TECHNOLOGY**

In response to the evolving labour market and changing skill needs, the Government of Canada has launched the new Skills for Success (former Essential Skills) model defining nine key skills needed by Canadians to participate in work, in education and training, and in modern society more broadly. SCC is currently working with Employment and Social Development Canada (ESDC) to bring awareness of the importance of these skills that are absolutely crucial for success in Trade and Technology careers. Part of this ongoing initiative requires the integration and identification of the Skills for Success in contest descriptions, projects, and project documents. The following 9 skills have been identified and validated as key skills for success for the workplace: 1.Numeracy, 2.Communication, 3.Collaboration, 4.Adaptability, 5.Reading, 6.Writing, 7.Problem Solving, 8.Creativity and Innovation, 9.Digital

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

Chantalle Noschese (Chair)  
Baking & Culinary Arts Instructor  
Red River College Polytech  
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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**

A complete list of all ingredients including the amounts of each ingredient **must** be submitted to the technical committee by **March 15, 2023**. Please click on the following link to submit your ingredient list.

<https://form.jotform.com/230085317858057>

You have until **March 15, 2023** to complete you ingredient request.

**\*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 jot form 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-

<b>Baking Ingredient List 2023</b>	
<b>Chocolate Products</b>	<b>Fresh Fruit</b>
Couverture/milk	Oranges
Couverture/white	Lemons
Couverture/dark	Limes
Couverture/Ruby	Raspberries
Cocoa powder	<b>Fresh Herbs</b>
Cocoa Butter	Basil
	Thyme
<b>Dairy &amp; Fat</b>	<b>Gelatin Powder</b>
Eggs, large	Gelatin Powder 200 bloom
35 % Whipping Cream	Fish Gelatin 200 bloom
Whole Milk	<b>Leavening Agents</b>
Buttermilk powder	Instant Dry Yeast
Olive Oil	Baking Soda
Vegetable Shortening	Baking Powder
Butter, unsalted	<b>Liquors</b>
HI Ratio Shortening	Baileys
<b>Spices</b>	Grand Marnier
Black Pepper	Prosecco
Cardamom	<b>Nuts Products</b>
Cinnamon	Almonds Ground, Blanched
Salt	Almonds Natural thin sliced
Sea Salt	Hazelnuts Ground
<b>Flavourings</b>	Hazelnuts whole
Matcha Tea	Marzipan 50%
Vanilla Extract	Pecan Pieces
Bourbon Vanilla Bean Paste	<b>Seeds &amp; Seed Butter</b>
Instant Coffee	Almond Butter
Orange Blossom Water	Pumpkin Seeds
	Pumpkin Seed Butter
	Tahini
<b>Flour &amp; Starch</b>	<b>Vegan</b>
Bread Flour	Raw Sugar
All Purpose flour	Silken Tofu
Pastry Flour	Ground Flax Seeds
Cake flour	Egg Replacer, Bob's Red Mill



Corn Starch	Coconut Milk
<b>Sugars &amp; Starch</b>	<b>Processed Fruit</b>
Sugar, granulated	Dried Apricots
Sugar, icing powder	Dried Blueberries
Sugar, yellow	
Honey	
Glucose	<b>Fruit Purees</b>
Maple syrup	Raspberry
Isomalt	Passionfruit
Cornstarch	Mango
Rolled Fondant	
Soft Fondant	<b>MISC</b>
<b>Staples *Not required to order*</b>	Feuillatine
Cling Film	Ice Cubes
Aluminum Foil	
Cardboard Cake Circles (10") & (8")	
Paper Towels	
Silicon Paper	
Dish Soap/Sanitizing solution in spray bottles	

**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.

**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.