



**2023**

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

### **Contest Description**

<b>CONTEST NAME:</b>	Baking / Pâtisserie
<b>CONTEST NO:</b>	32
<b>CATEGORY:</b>	Secondary – Maximum 8 competitors
<b>CONTEST LOCATION:</b>	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. 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. To evaluate each contestant's preparation for employment and recognize outstanding students for excellence in the professional baking industry.

## 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 eclairs and the theme needs to be VISUALLY apparent in the cake decoration.

Choux Paste- Filled Eclairs

Bread of the World- Concha Buns

Themed Decorated Cake- The Four Seasons

Competition Day	Set Up Time	Presentation of Eclairs	Lunch will be discussed at
<b>A.M.</b>	<b>7:00-7:30</b>	<b>11:20</b>	<b>11:30 -12:00</b>
Competition Day	Presentation of Concha Buns	Presentation of Theme Cake	Clean-Up
<b>P.M.</b>	<b>12:50</b>	<b>1:20</b>	<b>1:30-2:00</b>

## PROJECT DESCRIPTIONS:

### **Choux Paste- Filled Eclairs-**

Must be presented at 11:20-11:30am.

Competitors are required to produce the following:

- 12 filled and decorated eclairs are produced
- Baked dimensions between 4-5 inches in length (10.1-12.7cm) x a maximum width of 1.5 inches (3.8 cm)
- Eclairs must be cut horizontally for filling
- Topped or dipped with soft fondant, which will be provided
- At least 50% of the fondant must be visible on the finished product
- Eclairs must be filled with Chantilly cream, piped with a star tip, which will be made on site by the competitor
- Garnish or decoration to reflect the theme: The Four Seasons

- Two platters will be supplied by Skills Canada/ Competences. 6 eclairs will be presented on each platter. One platter will be presented on the presentation table the second will be on the judges tasting table.

### **Bread of the world- Concha Buns-**

Must be presented at 12:50-1:00pm.

Competitors are required to produce the following:

- 24 Mexican Concha Buns
- Buns must weigh 65-75 grams each after baking
- All buns must be made from the same dough
- All buns must be hand shaped and in round form.
- Buns are to be identical in size, shape, and design.
- Preferment's are permitted but not required. If using they must be brought into the competition and presented to the judges during set up.  
Examples of preferment's: Polish, sponge, biga, levain.



- All buns are required to have a traditional Concha cookie topping using either a lemon or chocolate cookie topping that is stamped with a traditional concha stamp
- Two platters will be supplied by Skills Canada/Competences. 12 buns will be presented on each platter. One platter will be presented on the competitor presentation table and the second on the judges tasting table.

### **Themed Decorated Cake- Four Seasons**

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

Each competitor is required to produce the following:

- Competitors will be required to design the decoration of the cake to visibly reflect the theme.
- Competitors will bake 1x 8-inch (20cm) round chocolate sponge cake ahead of the competition and bring it with them on competition day. The cake must be whole and can only be cut into 3 layers after the judges have weighed the baked cake to confirm its weight. Maximum weight of the cake is 500g.
- Make your own Swiss or Italian Buttercream (flavour optional).
- Exterior is to be iced with Swiss or Italian Buttercream and left straight sided without decorations.
- Cake is to be filled with Swiss or Italian Buttercream

- Iced cake height must not exceed 4.25 inches (10.8 cm). Other decorations must be added above and beyond this height.
- Simple syrup for spraying or soaking cut layers is required.
- Cake is required to be decorated respecting the theme: **The Four Seasons**
- A piped chocolate script representing the competitor's theme is required.
- A slice of cake, 1/8<sup>th</sup> of the cake will be presented on a 10" round plate provided by Skills/Competence Canada and will be presented on the judges tasting table.
- The cake will be presented on a 10" cake board on the competitors presentation table. The cake board will be provided by Skills/Competence Canada.

<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
Safety, Sanitation & Organization	20
Choux Paste- Filled Eclairs	25
Bread of World- Concha Buns	25
Decorated Theme Cake	30
<b>Total Marks</b>	<b>100</b>

In the event of a tie, the Safety, Sanitation & Organization 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

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## **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 silpat sheets etc.

## **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.

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## 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 MEMBERS' CONTACT INFORMATION:

Chantalle Noschese (Chair)  
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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 your 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 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
  - 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 PTC member will dispense the desired amount within the recipe for the competitor.