



2024

26th Annual Skills Manitoba Competition

April 11, 2024

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
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 “**Cirque du Soleil**” needs to be represented in the garnish of the plated desserts and the theme needs to be VISUALLY apparent in the sugar showpiece.

Plated Desserts- **Maple flavour represented**

Themed Sugar Showpiece- **Cirque du Soleil**

Presentation Time Line:

Competition Day	Set Up Time	Competition begins	Lunch	Presentation of Plated Desserts	Presentation of Sugar Show Piece	Clean-Up
	7:00-7:30 am	7:30 am	11:00 – 11:30 am	11:50 – 12:00 pm	12:50 -1:00 pm	1:00-1:30pm

1. SET UP

During the 30-minute set up time, competitors may organize all of their equipment and smallware's at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, smallware's and equipment during the set-up time.

A determination by a judge on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workplace is deemed to be too cluttered, toolboxes may have to be moved to a designated common area within the competition site.

The Baking Skills Competition will be carried out with one workstation per competitor. Competitors will always work at the same assigned workstation.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation emptied, cleaned, and sanitized, ½ hour or 30 minutes after their competition end time.

2. COMPETITOR'S PORTFOLIO

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the beginning of their competition day. Each competitor will bring (4) four copies of their Portfolios, one available for each Judge, which includes:

- Title page
- Competitor introduction
- Description of use of theme in required product
- Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in metric measurements
- Product pictures must be in color and be on the same page as the formula

3. ORGANIZATION

Competitors have 5.5 hours to produce all the products described below. They are free to organize their workday as they wish, but they must respect the presentation times of each product as described in the Contest Description.

4. PRESENTATION TIMING

Competitors have a 10-minute window to present their products as indicated in each Module. 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.

5. THEME: CIRQUE DU SOLEIL

The theme “**CIRQUE DU SOLEIL**” needs to be represented in Module B and C.

6. MODULES

MODULE A - SAFETY, SANITATION AND ORGANIZATION

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

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

MODULE B – PLATED DESSERTS

Must be presented between 11:50 - 12:00 pm

- The Theme of Competition, **CIRQUE DU SOLEIL**, 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 judge's tasting table.
 - A minimum of 6 elements on the plate must be presented. Examples are: 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.
 - A maple flavour must be included in the plated dessert.
 - At orientation, competitors will be given a list of three mystery ingredients. The competitor must select one of the mystery ingredients to incorporate into their plated dessert. A form will be provided at orientation to each competitor. This form must be returned and placed on their presentation table during set-up, describing how the mystery ingredient will be incorporated into the plated dessert.
 - Chocolate garnish reflects the theme: **CIRQUE DU SOLEIL**
 - All 6 plated desserts will be presented on six (6) 10" round plates. 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.
 - All transfer sheets must be created on site.

MODULE C - SUGAR SHOWPIECE

Must be presented at 12:50 – 1:00 pm

- Theme of competition must be represented in the overall design of the Sugar Presentation Piece. The theme: **CIRQUE DU SOLEIL**
- Each competitor must prepare a Sugar Showpiece with a maximum height of 75 cm 29.5" and a maximum width of 37cm or 14.5".
- The competitor must demonstrate, at minimum, the following skills:
 - Casting
 - Pulling
 - Blown
- The use of an airbrush, lustre dust or metallic powders are allowed as an accent.
- Pastillage may be used as an accent but must not exceed 40% of the overall sugar showpiece.
- A maximum of 3kg of Isomalt will be provided to each competitor.
- The Showpiece will be presented on a base supplied by Skills Manitoba. Competitors may assemble their showpiece on their presentation table or workstation.

POINT BREAKDOWN /100:

Module Task	Total Marks
Safety, Sanitation & Organization	33.3
Plated Desserts	33.3
Chocolate Show Piece	33.3
Total Marks	100

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

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 Plated Desserts & Sugar 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
P: 204-632-2479
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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, 2024**. Please click on the following link to submit your ingredient list.

<https://form.jotform.com/240144991887266>

You have until March 15, 2024 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-

Skills Ingredient List - Baking

Competitor Category and School

Ex. Secondary, Kildonan East

Chocolate Products	Order Quantity in Grams
Cocoa Butter	
Cocoa Powder	
Compound Dark Chocolate	
Couverture Dark Chocolate 54.5%	
Couverture Milk Chocolate C823	
Couverture Ruby Chocolate	
Couverture White Chocolate W2	
Cocoa Nibs	

Dairy	Order Quantity in Grams
Buttermilk Powder	
Whipping Cream 35%	
Whole Milk 3.25%	

Dried Fruit	Order Quantity in Grams
Dried Raisins	
Dried Apricots	
Dried Lemon and Orange Peel	
Dried Cranberries	

Fresh Eggs	Order Quantity in Grams
Eggs Large	

Fats	Order Quantity in Grams
Butter Unsalted	
Vegetable Oil	
Vegetable Shortening	
Hi Ratio Shortening	

Flavorings	Order Quantity in Grams
Fresh Ginger	
Vanilla Extract	
Bourbon Vanilla Bean Paste	
Instant Coffee	
Tonka Beans	
Almond Extract	
Bitter Almond	

Flour	Order Quantity in Grams
All Purpose Flour	
Bread Flour	
Cake Flour	
Pastry Flour	

Fresh Fruit	Order Quantity in Grams
Lemons	
Strawberries	
Oranges	
Raspberries	

Fresh Herbs	Order Quantity in Grams
Rosemary	
Thyme	

Frozen Fruit Puree	Order Quantity in Grams
Raspberry	
Mango	
Cassis	
Strawberry	

Gelatin Products	Order Quantity in Grams
Gelatin Powder/Sheets 200 Bloom	
Fish Gelatin 200 Bloom	
Mirror Glaze	
Pectin NH	

Leavening Agents	Order Quantity in Grams
Baking Powder (Double Acting)	
Baking Soda	
Instant Yeast Gold (Osmotolerant)	

Liqueurs	Order Quantity in Grams
White Wine	
Red Wine	
Guinness Beer	
Maple Whiskey	
Crème de Cassis Liqueur	
Disaronno	

Nut Products	Order Quantity in Grams
Almonds Ground, Blanched	
Almonds Natural Thin Sliced	
Whole Almonds	
Hazelnuts Ground	
Hazelnuts Whole	
Hazelnut Paste	
Walnut Pieces	

Seeds and Seed Butter	Order Quantity in Grams
Maple Butter	

Spices	Order Quantity in Grams
Pink Peppercorns	
Allspice	
Cinnamon ground	
Salt	
Sea Salt	

Starch	Order Quantity in Grams
Cornstarch	

Sugar Paste	Order Quantity in Grams
Rolled Fondant	

Sweetening Agents	Order Quantity in Grams
Glucose	
Honey	
Isomalt	
Light Corn Syrup	
Maple Sugar	
Maple Syrup	
Soft Fondant	
Sugar, Granulated	
Sugar, Icing	
Sugar, Brown	

Misc.	Order Quantity in Grams
Feulitine	
Ice Cubes	
Rolled Oats	
Apricot Glaze	

Permitted Additional Ingredients Not Supplied by

Staples- Not required to Order

Silicon paper – 40 X 60 cm (16"x 24")
 Cling Film - Resinite wrap
 Aluminum foil
 Cardboard underlines for cakes – 25 1/2 cm (10") – 15.24 cm (6")
 Paper Towels
 Sanitizing solution in spray bottles
 Dish Soap Dawn
 Pan Spray

Skills/Compétences Manitoba

These Ingredients do not count in your two extra ingredients.
 Food Colors
 Cocoa Butter Colors
 Agar
 Tartaric Acid
 Citric Acid
 Vanilla Beans
 Luster Dust/Metallic Powders
 Modified Starch
 Maltodextrin
 Soy Lethicin
 Ultra Spere
 Yuzu Juice

Additional Important Notes:

Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients. The two additional ingredients cannot be premade or fabricated ingredients or products. Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site. NO GOLD LEAF, NO SILVER LEAF
 Minors: If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a judge for assistance.
 Secondar competitors/minors are not to handle any alcohol. A judge will dispense the desired amount within the recipe for the competitor.
 ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY

Updated: January 14, 2024