



2024

26th Annual Skills Manitoba Competition

April 11, 2024

Contest Description

CONTEST NAME:	Baking / Pâtisserie
CONTEST NO:	32
CATEGORY:	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 6 hours in duration with 1/2 hour for 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 “Cirque du Soleil” needs to be represented in the garnish of the and the theme needs to be VISUALLY apparent in the cake decoration.

Piped Cookie- **Amaretti**

Bread of the World- **Kugelhopf**

Modern Themed Decorated Cake- **Cirque du Soleil**

Competition Day	Set Up Time	Competition begins	Presentation of Ameretti	Lunch	Presentation of Kugelhopf	Presentation of Modern Themed Decorated Cake	Clean-Up
	7:00-7:30 am	7:30 am	11:20 – 11:30 pm	11:30 – 12:00 pm	12:50 -1:00 pm	1:20-1:30 pm	1:30- 2:00pm

1. SET UP

During the 30-minute set up time, competitors may organize all of their equipment and smallwares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, smallwares 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 empty, clean, and sanitized ½ hour or 30 minutes after their competition end time.

2. COMPETITORS 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 NTC member, 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 E.

6. MODULES

6.1 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 workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

6.2 MODULE B – PIPED AMARETTI

Must be presented between 11:20 am – 11:30 am

Competitors are required to produce the following:

- 24 identical pipe amaretti cookies
- Maximum 1" inch (2.54 cm) diameter baked.
- Cookies must be round in shape and piped with a round tip
- Cookies must be identical in size, shape and appearance.

Two platters will be supplied by Skills Canada/Competences. 12 cookies will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.

6.3 MODULE C – BREAD OF THE WORLD – KUGELHOPF

Must be presented between 12:50 – 1:00 p.m.

- Each Competitor is required to make:
- Two Identical Kugelhopf.
- Baked in a bundt pan.
- Loaves must egg washed.
- 350 – 450g baked.
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferments: Poolish, sponge, biga, levain
- Must use a yeasted rich dough formula.
- Must contain almonds, raisins, dried fruit.
- Must be glazed with a water/flat icing.

Two platters will be supplied by Skills Canada/Competences. One (1) loaf will be presented on each platter. One platter will be presented on the competitor's presentation table and the second on the judge's tasting table.

6.5 MODULE E – THEMED DECORATED CAKE

Must be presented at 1:20 – 1:30 p.m.

Theme of Cake: CIRQUE DE SOLEIL

Competitor's are required to design the decoration of the cake to visibly reflect the theme.

- Bake **8" or 21 cm** round high ratio cakes. The cakes may be baked ahead of the competition but must be cut into layers during the competition time.
- First cake – 8" round diameter - 8" – 9" high and will be filled, iced and decorated for display.
- A second round cake 4" diameter x 3 - 4" high will be filled and iced to be tasted by the judges, no decoration is required.
- Competitor's choice of buttercream icing.
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 9" (10.8cm) (other decoration may be added on top of this).
- Simple syrup spraying or soaking of cut layers is required.
- The sides must be iced smooth with buttercream, but decorations can be added to the sides covering no more than 50% of the sides of the cake.
Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Cirque du Soleil**. Decorations can be freestyle and be reflective of the theme.

The decorated cake will be presented on a 10" cake board. The 4" cake will be presented on a 6" cake board. A slice of cake from the non decorated cake, 1/8th of the cake, will be presented on a 6" round dinner plate on the presentation table. The cake boards and dinner plate will be supplied by Skills Manitoba.

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

POINT BREAKDOWN /100:

Module Task	Total Marks
Safety, Sanitation, Organization & Portfolio	25
Pipped Cookie- Amaretti	25
Bread of World- Kugelhoph	25
Modern Decorated Theme Cake	25
Total Marks	100

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

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

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- 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.

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)
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.

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	

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)	

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

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

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

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

Fresh Eggs	Order Quantity in Grams
Eggs Large	

Seeds and Seed Butter	Order Quantity in Grams
Maple Butter	

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	

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

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

Starch	Order Quantity in Grams
Cornstarch	

Fresh Fruit	Order Quantity in Grams
Lemons	
Strawberries	
Oranges	
Raspberries	

Sugar Paste	Order Quantity in Grams
Rolled Fondant	

Fresh Herbs	Order Quantity in Grams
Rosemary	
Thyme	

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

Frozen Fruit Puree	Order Quantity in Grams
Raspberry	
Mango	
Cassis	
Strawberry	

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

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

Permitted Additional Ingredients Not Supplied by 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 Sperse
 - 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. Secondary 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