



**2025**

## **27th 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  
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 “**Bounty of the Harvest**” needs to be represented in the garnish of the Entremet and Bon Bons and the theme needs to be VISUALLY apparent in the Chocolate Presentation Piece.

Themed Chocolate Showpiece- **Bounty of the Harvest**

### Presentation Time Line:

Competition Day	Set Up Time	Competition begins	Lunch	Presentation of Entremet	Presentation of Chocolate Show Piece and Bon Bons	Clean-Up
	<b>7:00-7:30 am</b>	<b>7:30 am</b>	<b>11:00 – 11:30 am</b>	<b>11:50 – 12:00 pm</b>	<b>12:50 -1:00 pm</b>	<b>1:00-1:30pm</b>

## **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 (2) two copies of their Portfolio, 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: Bounty of the Harvest**

The theme “**Bounty of the Harvest**” needs to be represented in Module B, C and D.

## 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 – Entremet**

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

The Theme “**BOUNTY OF THE HARVEST**” must be visually apparent and must be represented in the overall decoration of the cake.

Make and present the following:

- Two ( 2) - 6” diameter Entremet/Mousse Style Cakes
- The glazed cake cannot exceed 7.6 cm or 3“ ( three inches) in height.
- Both cakes must be identical in structure and glazing.
- Only 1 (one) cake requires decoration.
- The cakes must be glazed with a shiny/mirror glaze
- A minimum of three textures must be included.
- Must use either carrots, beets, or parsnips in one texture
- Garnish and decoration is free choice providing the theme is visually apparent.
- The flavour profile must be in alignment with the theme.
- The cake to be judged must be cut in half does not have to be decorated.
- The cakes will be presented on 8” cake boards.
- The decorated cake will remain at the competitor’s presentation table.
- The undecorated cake will be cut in half by the competitor. From the cake cut in ½, one portion will remain on the competitor’s presentation table and the other portion will be placed on the judges tasting table.
- Three ( 3) - 8” cake boards will be supplied by Skills Manitoba.

## **MODULE C – Molded Chocolate**

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

The Theme “**BOUNTY OF THE HARVEST**” must be represented in the decoration of the bonbons.

Make and present the following Molded Chocolates:

- 20 identical chocolate bonbons
- A minimum of 2 filling textures are required
- Bonbons must be identical in weight between 10-20g
- Mold is free choice
- Tempered dark, milk or white chocolate for the shell and base is required
- At least 50% of temper must be visible; spraying is not allowed
- The competitor is to present 6 bonbons for tasting to be presented at the judges' tasting table. 6 bonbons on a presentation plate to remain on the competitors' presentation table and 8 bonbons to be integrated into the chocolate showpiece.

## **MODULE D – CHOCOLATE SHOWPIECE**

Must be presented at 12:50 – 1:00 pm

The theme of competition must be represented in the overall design of the Chocolate Presentation Piece. The theme: **Bounty of the Harvest**

Must produce a presentation showpiece using chocolate and chocolate products.

- Height between 10” to 20” (25.4 to 50.8 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.
- Use of cocoa butter colours 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 3kg Dark Chocolate, 2 kg Milk Chocolate and 1.5 kg of White Chocolate exclusively for their showpiece.
- Showpiece will be presented on a base supplied by Skills Manitoba.
- Competitors may assemble their showpiece on their presentation table.

**POINT BREAKDOWN /100:**

<b>TASKS</b>	<b>/100</b>
Safety, Sanitation and Organization	25
Chocolate Bonbons	25
Entremets Cake	25
Chocolate Showpiece	25
<b>Total</b>	<b>100</b>

<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>

**Marking Scheme is as follows:**

<b>A- Safety, Sanitation and organization</b>	<b>Measurement/Judgement</b>
Portfolio- Competitor Provided	M
Portfolio - quantity	M
Portfolio - elements required	M
Uniform	M
Tool Box size	M
Workstation Clean and Vacated on Time	M
Workplace set up and efficiency	J
Cleanliness and Organization of workstation at Lunch	J
Effective Use of ingredients -Waste	J
Correct Sanitation Displayed	J
Correct Food Handling	J
Hygien and cleanliness of workstation	J
Cleanliness of Uniform throughout	J
Workplace safety Hazards	J

<b>B- French Pastries</b>	<b>Measurement/Judgement</b>
Presentation Time	M
Required Quantity	M
Required Weight	M
Stirred Custard Used	M
Minimum three textures	M
Includes a pastry component	M
Includes a swiss or italian Meringue	M
Theme is Present	M
Quality of Texture 1	J
Taste of Texture 1	J
Quality of Texture 2	J
Taste of Texture 2	J
Quality of Texture 3	J
Taste of Texture 3	J
Overall Taste	J
Overall Texture	J
Degree of creativity in the Theme	J
Overall impression	J

<b>C- Chocolate Bonbons</b>	<b>Measurement/Judgement</b>
Presentation Time	M
Required Quantity	M
Weight	M
Tempered Exterior shell	M
Required 2 filling textures	M
Chocolate is tempered/visible	M
Theme is Present	M
Filling Texture 1	J
Filling Flavour/Taste 1	J
Filling Texture 2	J
Filling Flavour/Taste 2	J
Correct application of interior/layering	J
Harmony of Taste and Texture	J
Quality of Tempur	J
Quality of encasement of filling	J
Overall Flavour Balance	J
Degree of creativity in theme	J
Overall Impression	J

<b>D- Entremets</b>	<b>Measurement/Judgement</b>
Presentation Time	M
Required quantity	M
correct dimensions/size	M
Glazed exterior	M
Undecorated Cake cut in Half	M
Used either Carrot, Beets or Parsnip	M
Theme is present	M
One Decorated Cake	M
Overall Texture	J
Entremets Layering/Eveness	J
Glazing- Quality/Finish	J
Quality of Texture 1	J
Taste of Texture 1	J
Quality of Texture 2	J
Taste of Texture 2	J
Quality of Texture 3	J
Taste of Texture 3	J
Decoration- proportional	J
Decoration - Degree of difficulty	J
Creativity in Use of theme	J
Overall Taste	J
Overall Texture	J
Overall Impression	J

<b>E- Chocolate Show Piece</b>	<b>Measurement/Judgement</b>
Presentation Time	M
Correct Dimensions	M
Greater than 50% exposed tempered	M
4 Techniques	M
Theme	M
Only Chocolate Used	M
White, Milk, and Dark Chocolate Tempered	M
Quality of overall Temper	J
Technique 1 Quality	J
Technique 2 Quality	J
Technique 3 Quality	J
Technique 4 Quality	J
Quality of Overall Finish	J
Quality of Joints/Adhereing pieces	J
Cleanliness of Showpiece	J
Showpiece Fineness/flow	J
Level of difficulty	J
Degree of creativity in theme	J
Overall Impression	J

#### **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)
- No false eyelashes
- No false nails or nail polish. Wear nails short clean and without varnish
- No piercing ornaments on the nose or eyebrows, or any facial piercings
- No cuffed pants

### **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, apart from the 2 extra ingredients supplied by the competitor upon approval from the judges.

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  
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**

A complete list of all ingredients including the amounts of each ingredient **must** be submitted to the technical committee by **March 14, 2025**. Please click on the following link to submit your ingredient list.

<https://form.jotform.com/242774739651266>

You have until **March 14, 2025** 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-

**Ingredients available:**

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

<b>Leavening Agents</b>	<b>Order Quantity in Grams</b>
Baking Powder (Double Acting)	
Baking Soda	
Instant Yeast (Osmotolerant)	

<b>Liqueurs</b>	<b>Order Quantity in Grams</b>
Triple Sec	
Bourbon	
Bailey's	
Rum Dark	

<b>Dairy</b>	<b>Order Quantity in Grams</b>
Milk Powder	
Whipping Cream 35%	
Whole Milk 3.25%	
Sour Cream	
Cream Cheese	

<b>Nut Products</b>	<b>Order Quantity in Grams</b>
Almonds Ground, Blanched	
Almonds Natural Thin Sliced	
Hazelnuts Ground	
Hazelnuts Whole	
Hazelnut Paste	
Pistachios Whole	
Pistachio Paste	

<b>Dried Fruit</b>	<b>Order Quantity in Grams</b>
Dried Cherries	
Dried Blueberries	
Dried Cranberries	

<b>Seeds and Seed Butter</b>	<b>Order Quantity in Grams</b>
Sunflower Seeds	

<b>Fresh Eggs</b>	<b>Order Quantity in Units ex: 12 Eggs</b>
Eggs Large	

<b>Spices</b>	<b>Order Quantity in Grams</b>
Nutmeg	
Allspice	
Pumpkin Pie Spice	
Cinnamon Ground	
Salt	
Sea Salt	

<b>Fats</b>	<b>Order Quantity in Grams</b>
Butter Unsalted	
Vegetable Oil	
Vegetable Shortening	
Coconut Oil	

<b>Starch</b>	<b>Order Quantity in Grams</b>
Cornstarch	

<b>Flavorings</b>	<b>Order Quantity in Grams</b>
Fresh Ginger	
Vanilla Extract	
Bourbon Vanilla Bean Paste	
Instant Coffee	
Chamomile Tea	
Lemon Oil	

<b>Sugar Paste</b>	<b>Order Quantity in Grams</b>
Rolled Fondant	

<b>Flour</b>	<b>Order Quantity in Grams</b>
All Purpose Flour	
Bread Flour	
Cake Flour	
Pastry Flour	

<b>Sweetening Agents</b>	<b>Order Quantity in Grams</b>
Glucose	
Honey	
Isomalt	
Light Corn Syrup	
Condensed Milk	
Maple Syrup	
Soft Fondant	
Sugar, Granulated	
Sugar, Icing	

<b>Fresh Fruit</b>	<b>Order Quantity in units ex: 4 Lemons 1 pt of Raspberries</b>
Kiwi	
Pineapple	
Mango	
Blackberry	
Lemon	
Strawberries	
Oranges	
Raspberries	

<b>Fresh Herbs</b>	<b>Order Quantity in Grams</b>
Rosemary	
Thyme	

<b>Frozen Fruit Puree</b>	<b>Order Quantity in Grams</b>
Raspberry	
Passionfruit	
White Peach	
Strawberry	

<b>Frozen Fruit</b>	
Frozen Rhubarb	
Frozen Saskatoon Berries	

<b>Gelatin Products</b>	<b>Order Quantity in Grams</b>
Gelatin Sheets	
Gelatin Powder	
Mirror Glaze	
Pectin NH	

Sugar, Brown	
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<b>Fresh Produce</b>	<b>Order Quantity</b>
Carrots	
Beets	
Parsnip	

<b>Misc.</b>	<b>Order Quantity in Grams</b>
Feullitine	
Ice Cubes	
Rolled Oats	
Apricot Glaze	

<b>Permitted Additional Ingredients Not Supplied by</b>	
<b>Skills/Compétences Canada</b>	
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	
Yuzu Juice	
Soy Lecithin	
Ultra Spurse	
Fish Gelatin	

**Staples- Not required to Order**

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

**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 National Technical Committee (NTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A NTC member will dispense the desired amount within the recipe for the competitor.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY