



2025

27th Annual Skills Manitoba Competition

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 5.5 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 “**Bounty of the Harvest**” needs to be represented in the garnish of the Decorated cake and the theme needs to be VISUALLY apparent in the cake decoration.

Piped Cookie- **French Macaron Filled Cookie**

Bread of the World- **Challah**

Themed Decorated Cake- **Bounty of the Harvest**

Competition Day	Set Up Time	Competition begins	Presentation of Macarons	Lunch	Presentation of Challah	Presentation of 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 small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, small wares 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.

Timeline/production schedule

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.

Careful attention must be made to properly label their mise en place, and/or products that will be stored in the common fridges and freezers.

4. PRESENTATION TIMING

Competitors have a 10-minute window prior to the presentation time indicated in each module to present their products. 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.** Once the products are presented on the judge's presentation table no alterations can be made.

5. THEME: BOUNTY OF THE HARVEST

The theme “**Bounty of the Harvest**” needs to be represented in Module E.

6. JUDGING CRITERIA

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers and judges.
- Skills in the preparation of products (including written plan or timetable/production

schedule)

7. MODULES

7.1 MODULE A - SAFETY, SANITATION AND ORGANIZATION

- Competitors will be assessed based on the following criteria's:
- Correct uniform, no jewelry
- Portfolio- 3 copies
- 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

7.2 MODULE B – French Macaron Filled Cookie

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

Competitors are required to produce the following:

- 20 filled macaron cookies
- Filling of choice
- Should be identical in size and weight.
- Baked & filled weight between 25g to 30g
- This product must be baked between 8:30am-10:00am. Two (2) ovens will be dedicated to this product due to it's delicate nature. This oven is shared with other competitors.
- Ten (10) macarons must be presented on each of the two platters; one will be presented on the competitor's presentation station and the second on the judges tasting table.

7.3 MODULE C – BREAD OF THE WORLD – CHALLAH

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

- Two Identical Braided Challah Loaves
- Loaves must be egg washed
- 400 – 450g baked
- Braided using four (4) strands
- Must use a rich dough formula. Refer to attached formula.

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- Two loaves
 - 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.

7.5 MODULE E – THEMED DECORATED CAKE

Must be presented at 1:20 – 1:30 p.m.

Theme of Cake: **BOUNTY OF THE HARVEST**

Competitors are required to design the decoration of the cake to visibly reflect the theme.

- Competitor must make on site, 2 x 8" (21cm) round sponge cakes. Each cake will be cut into 2, 1-inch thickness layers to create a final cake with a total of 4, even 1-inch layers.
- Swiss or Italian buttercream to be made on site.
- Competitor must make a filling and be iced with their buttercream.
- Filling must be a pastry cream base.
- Each layer must be soaked with simple syrup.
- Iced cake height without decoration must fall between 5"- 6.5" (16.5cm) tall; added decorations may exceed height.
- 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.
- Inscription on cake to read: "**Skills Canada**"
- Inscription to be done using chocolate only.
- Cake is required to be decorated; competitors may choose style of decoration to demonstrate their skills, respecting the **Theme: BOUNTY OF THE HARVEST**
- Decorated cake with inscription must be presented to the judges first before cutting the 1/8th of the cake for presentation.
- A slice of cake, 1/8th of the cake, will be presented on a round dinner plate on the presentation table. The remaining cake will be presented on a 10" cake board, the plate and cake board will be supplied by Skills Manitoba.

POINT BREAKDOWN /100:

Module Task	Total Marks
Safety, Sanitation, Organization & Portfolio	25
Pipped Cookie- French Macaron Filled Cookie	25
Bread of World- Challah	25
Decorated Theme Cake	25
Total Marks	100

Marking Scheme:

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

A - Safety, Sanitation and Organization	Measurement/Judgement
Portfolio - Competitor Provided	M
Portfolio - Quantity	M
Portfolio -Elements Required	M
Uniform	M
Shoes	M
Tool Box Size	M
Workstation Clean and Vacated on Time	M
Effective Use of Ingredients - waste	J
Organization of Tools and Equipment	J
Organization of Workspace	J
Food Handling	J
Hygiene and Cleanliness of Workstation	J
Hygiene Personal	J
Workplace Set Up - efficiency	J
Workplace Safety - hazards	J
Workstation- fridge & sink empty clean & sanitized	J
B - French Macarons	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Piped with Plain Tip	M
Required Baked and Filled Weight	M

Bake Doneness	J
Cookie Texture	J
Filling Texture	J
Overall Flavour/Taste	J
Overall Impression	J
C - Bread of the World	Measurement/Judgement
Presentation Time	M
Required Quantity	M
Correct Weight	M
Braided: 4-strand	M
Rich Dough Formula	M
Egg washed	M
Correct Proofing	J
Uniformity of Shape	J
Bake Quality/ Doneness	J
Flavour/Taste	J
Texture/Gluten Structure	J
Overall Impression	J

E- Decorated Cake	Measurement/Judgement
Presentation Time	M
2 x 8" Sponge Cakes Baked On site	M
There is 4x1 inch thick layers	M
Correct Height of Iced Cake	M
Icing - Swiss/Italian Buttercream	M
Filling Made on Site	M
Simple Syrup Soaking on Layers	M
Straight Sides Only	M
Plated Slice	M
Chocolate Inscription	M
Theme	M
Cake Taste	J
Cake Texture	J
Cake Layering/Evenness	J
Buttercream Icing Application Skill	J
Buttercream Taste/Flavour	J
Buttercream Texture and Consistency	J

Filling Application Skill	J
Filling Taste	J
Filling Texture and Consistency	J
Quality of Decoration	J
Quality of Chocolate Inscription	J
Use of Theme	J
Level of Difficulty	J
Overall Impression	J

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.
- Blow torches, robot coupes and heat guns are available upon request.

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, silpat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, piping tips, measuring tools, cutters, heat lamps, dryers, air brush tools, and spray bottles.
- 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

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- 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.

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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Braided Bread II (*Challah*): Sponge Method

Yield: 2 braided breads

Ingredients	Baker's %	Grams
Sponge		
Bread flour	100	143
Water (30°C)	60	90
Yeast, instant	11	6
Final Dough		
Bread flour	100	428
Sugar	15	65
Salt	2	10
Honey	8	35
Water (25°C)	6	25
Eggs	29	125
Egg yolks	10	40
Vegetable oil	12	50
Total Weight		1026

Method of Preparation:

Sponge Method:

Prepare sponge and allow sponge to double in size. Then proceed with straight dough method below.

Straight Dough method with Intensive Mixing Technique

1. Place all ingredients, including sponge, in a mixer bowl fitted with the dough attachment.
 - Mix on low speed for 3-4 minutes
 - Stop mixer and switch to second speed and mix for 8-15 minutes. Check "window" test for full gluten development.
2. Remove dough from mixer and bulk fermentation for 45 minutes. Cover dough well with plastic cover.
3. Divide into 2 units and divide each of these further into the weights according to the number of strands.
4. Round and rest for 15 minutes on table. Cover well with plastic cover.
5. Then roll each piece of dough to ~14"-16" with the ends tapered.

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6. Braid according to 4 strands.
 7. Place braided breads on a parchment lined baking tray.
 8. Proof in proofer.
 9. Bake at 175°C until golden brown. Be careful not to bake it too dark. Approximately 30-40 minutes.



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 15, 2025** 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.

Chocolate Products	Order Quantity in Grams
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	

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

Dried Fruit	Order Quantity in Grams
Dried Cherries	
Dried Blueberries	
Dried Cranberries	

Fresh Eggs	Order Quantity in Units ex: 12 Eggs
Eggs Large	

Fats	Order Quantity in Grams
Butter Unsalted	
Vegetable Oil	
Vegetable Shortening	
Coconut Oil	

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

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

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

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

Liqueurs	Order Quantity in Grams
Triple Sec	
Bourbon	
Bailey's	
Rum Dark	

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

Seeds and Seed Butter	Order Quantity in Grams
Sunflower Seeds	

Spices	Order Quantity in Grams
Nutmeg	
Allspice	
Pumpkin Pie Spice	
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	
Condensed Milk	
Maple Syrup	
Soft Fondant	
Sugar, Granulated	
Sugar, Icing	
Sugar, Brown	

Fresh Produce	Order Quantity
Carrots	
Beets	
Parsnip	

Oranges	
Raspberries	

Fresh Herbs	Order Quantity in Grams
Rosemary	
Thyme	

Frozen Fruit Puree	Order Quantity in Grams
Raspberry	
Passionfruit	
White Peach	
Strawberry	

Frozen Fruit	
Frozen Rhubarb	
Frozen Saskatoon Berries	

Gelatin Products	Order Quantity in Grams
Gelatin Sheets	
Gelatin Powder	
Mirror Glaze	
Pectin NH	

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

Permitted Additional Ingredients Not Supplied by	
Skills/Compétences Canada	
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