



2026

28th 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 lunch being provided to enjoy after the competition and on the way to the awards ceremony.

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.

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 “**Niagara Flora**” theme needs to be VISUALLY apparent in the cake decoration.

Bread of the World- **Babka**

Pastry- **Napoleon Slices**

Themed Decorated Cake- **Niagara Flora**

Competition Day	Set Up Time	Competition begins	Presentation of Napoleon Slices	Presentation of Babka	Presentation of Themed Decorated Cake	Clean-Up
	7:00-7:30 am	7:30 am	11:20 – 11:30 pm	12:20 -12:30 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 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 30 minutes after their competition end time. If clean-up is not completed by 1:30pm, one assistant will be permitted to enter the competition area and assist with the final clean up.

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 (3) Three copies of their Portfolios, one available for each Judge, which includes:

- Title page.
- Competitor introduction.
- Description of use of the theme in the required products
- Formulas/recipes, including methods, from all the products the Competitor are planning to make
- Formulas must be given in grams.
- Competitors to have a colored picture in their booklets of each of the finished products that they will be making. Pictures must be placed with the correct formula/method in their portfolio
- Must be an actual picture and not a sketch

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 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. Once the products are presented on the judge's presentation table no alterations can be made.

5. THEME: Niagara Flora

The theme “**Niagara Flora**” needs to be represented in Module D.

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 – Napoleon Slices

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

Competitors are required to produce the following:

- Eight (8) NAPOLEON SLICES; unbaked puff dough provided
- The puff dough needs to be docked and baked.
- 3 layers of puff dough
- 2 layers of filling
- Filled with diplomat cream

- Glaze with white fondant icing and apply feather technique using contrasting colors of your choice.
- Each piece must be identical in size
- 3 inches x 1.5 inches, cut evenly

Eight (8) pieces of Napoleon Slices must be presented, 4 on each platter. Both platters will be presented on the competitor's presentation table. Two platters will be supplied.

7.3 MODULE C – BREAD OF THE WORLD – Babka

Must be presented between 12:20 – 12:30 p.m.

- Two (2) Identical CHOCOLATE BABKA Loaves
- 500g- 650g baked weight
- Competitors have the option to use the provided rich dough formula or use their own rich dough formula. Please refer to attached formula if you choose to use it
- 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
- Baked in a loaf pan or baked free form
- Must apply apricot glaze after baking

Two loaves will be presented on each of the two platters; they will be presented on the competitor's presentation table. Two platters will be provided.

The following recipes makes 2 Babka loaves.

Ingredients	Quantity	Method
<u>Sponge</u>		
Bread Flour	200 g	1. Combine ingredients for the sponge until completely hydrated.
Butter, cold	63 g	2. Cover & ferment for 30 minutes.
Milk (35°C)	150 g	
Instant Yeast	3 g	
<u>Brioche Dough</u>		
Bread Flour	215 g	1. Combine eggs, yeast, salt & sugar with the sponge & mix to break up with a dough hook for 1 minute.
Butter, cold	155 g	2. Add flour and mix on slow speed for 5 minutes.
Eggs	165 g	3. Increase to medium speed for 8 minutes until gluten development is formed.
Instant Yeast	7 g	4. Add cold butter in 3 additions until fully incorporated.
Salt	8 g	5. Wrap dough and bulk ferment for 1 hour.
Sugar	63 g	6. Retard the dough for an additional hour before shaping for ease of handling.
		Assembly:
		1. Prepare 2x 8" cake rings with pan spray and place a 3" ring mold in the centre on a parchment lined sheet pan.
		2. Divide dough in half and work with one piece while the other remains in the fridge.
Nutella	500 g	3. Roll the dough into a 8" x 20" rectangle.
		4. Spread half of the Nutella evenly over the dough and roll into a

		<p>log.</p> <p>5. Freeze the dough for 10 minutes while you assemble your second dough and freeze.</p> <p>6. Cut the semi frozen log lengthwise down the centre.</p> <p>7. Twist the 2 pieces of dough with the layers of the inside showing.</p> <p>8. Place in prepared 8" cake ring and seal the ends.</p> <p>9. Repeat with second semi frozen log.</p> <p>10. Proof until almost doubled in size.</p> <p>11. Bake in a 180°C (350°F) oven until internal temperature reaches 87°C (190°F).</p> <p>Tent with foil if the bread is turning too dark.</p> <p>12. Brush with Apricot Glaze directly out of the oven.</p>
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7.5 MODULE D – THEMED DECORATED CAKE

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

Theme of Cake: NIAGARA FLORA

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

- Competitor will bring 2 x 8" (21cm) round sponge cakes prepared at their school.
- Each cake will be cut on site into 2, 1-inch thickness layers to create a final cake with a total of 4, 1-inch even layers.
 - Swiss or Italian buttercream to be made on site
 - Competitor must make a filling of their choice and be iced with their buttercream.
 - Iced cake height must not exceed 6.5" (16.5cm); other decoration may exceed this height.
 - The sides must be iced smooth with buttercream, decorations can be added to the sides covering no more than 50% of the sides of the cake
 - Each layer must be soaked with simple syrup
 - Inscription 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: Niagara Flora**
 - The decorated cake will be presented on a 10" cake board on the presentation table. The cake board will be supplied by Skills Canada.
 - Judges will cut a slice of cake for evaluation.

POINT BREAKDOWN /100:

Module Task	Total Marks
Safety, Sanitation, Organization & Portfolio	25
Pastry- Napoleon Slices	25
Bread of World- Babka	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

Marking Scheme is as follows:

A-Safety, Sanitation, and Organization	Measurement/Judgement		C- Bread of the World	Measurement/Judgement
Portfolio - Competitor Provided	M		Presentation Time	M
Portfolio - Quantity	M		Required Quantity	M
Portfolio - Elements Required	M		Required Weight	M
Uniform	M		Rich Dough Formula	M
Tool Box Size	M		Glazed with Apricot Glaze	M
Workstation Clean and Vacated on Time	M		Correct Proofing	J
Workplace Set-up and Efficiency	J		Uniformity of Shape	J
Cleanliness and Organization of Workstation at Lunch	J		Bake Quality/Doneness	J
Effective Use of Ingredients - Waste	J		Overall Harmony and Quality of Flavour	J
Correct Sanitation Displayed	J		Product Produced Matches Portfolio in Appearance	J
Correct Food Handling	J		Product Produced Matches Portfolio in Formula	J
Hygiene and Cleanliness of Workstation	J		Texture/Gluten Structure	J
Cleanliness of Uniform Throughout Competition	J			
Workplace Safety Hazards	J		D- Decorate Cake	Measurement/Judgement
			Presentation Time	M
B- Napoleon slice	Measurement/Judgement		2 x 8" Sponge Cakes- Brought in	M
Presentation Time	M		4x1" Thick Layers	M
Correct Dimensions	M		Correct Height of Iced Cake	M
Required Quantity	M		Swiss or Italian Buttercream	M
Contains 3 Layers of Puff Pastry	M		Filling Made on Site	M
Filled with Diplomat Cream	M		Simple Syrup Soaking on Layers	M
Contains 2 Layers of Diplomat Cream	M		Straight Sides Only	M

Contains White Fondant with Feathering	M		Chocolate Inscription	M
Quality of Puff Pastry Bake	J		Theme is Represented	M
Quality of Diplomat Cream Texture	J		Quality of Taste of Cake	J
Quality of Flavour of Diplomat Cream	J		Quality of Cake Texture	J
Uniformity of Size	J		Even Cake Layers	J
Quality of Layering	J		Quality of Buttercream Application	J
Quality of Overall Finish	J		Quality of Buttercream Flavor	J
Quality of Fondant and Feathering Application	J		Quality of Buttercream Texture	J
Product Produced Matches Portfolio in Appearance	J		Quality of Filling Application	J
Product Produced Matches Portfolio in Formula	J		Filling Taste	J
Overall Taste	J		Filling Texture and Consistency	J
			Quality of Decoration	J
			Quality of Chocolate Inscription	J
			Use of Theme	J
			Product Produced Matches Portfolio in Appearance	J
			Product Produced Matches Portfolio in Formula	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, stand mixers, 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 bring anything you may need to complete this contest 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.

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
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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, 2026**. Please click on the following link to submit your ingredient list.

<https://form.jotform.com/253427770532256>

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

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

Milk Powder
 Whipping Cream 35%
 Whole Milk 3.25%
 Sour Cream
 Mascarpone

Dried Fruit

Dried Cherries
 Dried Blueberries
 Dried Cranberries

Fresh Eggs

Eggs Large

Fats

Butter Unsalted
 Vegetable Oil
 Vegetable Shortening
 Coconut Oil

Flavorings

Tonka Bean
 Vanilla Extract
 Bourbon Vanilla Bean Paste
 Instant Coffee
 Earl Grey Tea
 Apple Cider Vinegar
 Lemon Juice

Flour

All Purpose Flour
 Bread Flour
 Cake Flour
 Pastry Flour

Fresh Fruit

Strawberries
 Oranges
 Raspberries
 Lemon

Fresh Herbs

Basil
 Tarragon
 Mint

Frozen Fruit Puree

Puff Pastry Sheets
 Raspberry Puree
 Passion Fruit Puree
 Cassis Fruit Puree
 Peach Fruit Puree

Frozen Fruit

Frozen Rhubarb
 Frozen Peaches

Gelatin Products

Gelatin Sheets
 Gelatin Powder
 Mirror Glaze
 Pectin NH

Leavening Agents

Baking Powder (Double Acting)
 Baking Soda
 Instant Yeast (Osmotolerant)

Liqueurs

White Ice Wine
 Red Ice Wine
 Guinness Beer
 Prosecco

Nut Products

Almonds Ground, Blanched
 Almonds Natural Thin Sliced
 Pecan Whole
 Nutella
 Walnuts 1/2's and Pieces
 Marzipan

Spices

Nutmeg
 Star Anise
 Cardamom Ground
 Cinnamon Ground
 Salt
 Maldon Salt

Starch

Cornstarch

Sugar Paste

Soft Fondant
 Gumpaste
 Rolled Fondant

Sweetening Agents

Glucose
 Honey
 Isomalt
 Light Corn Syrup
 Condensed Milk
 Maple Syrup
 Sugar, Granulated
 Sugar, Icing
 Sugar, Brown

Misc.

Feullitine
 Ice Cubes
 Rolled Oats
 Rice Paper
 Apricot Glaze

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 Judge for assistance. Secondary competitors/minors are not to handle any alcohol.

A Judge member will dispense the desired amount within the recipe for the competitor.

ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY