

Test Project

COMPETITION DATE: November 6, 2021	CONTEST AREA NAME: Baking (Optional Team of 2)
CONTEST AREA NUMBER: 32	LEVEL: Intermediate
DURATION OF CONTEST: 3.5 hours total including orientation	LOCATION: Virtual / Your Kitchen

CONTEST INTRODUCTION

Purpose of the Challenge.

To introduce competition to students with interest in professional baking and pastry work.

Skills and Knowledge to be tested.

- Competitors will be tested on ingredient selection, scaling, portioning, mixing, make up procedures, methods of finishing, baking and presentation.
- During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene, organization, and food waste.
- Students will prepare and present a **Cupcake** using decorating skills to make the item a piece of Edible art utilizing the theme of Newfoundland and Labrador Fall Season (Competitors must use a minimum of **3 sugar mediums** to complete your piece. Examples of sugar mediums; Buttercream, fondant, royal icing, modeling chocolate, chocolate, isomalt etc).

This Skills Canada Newfoundland and Labrador competition is an opportunity for students to learn more about careers in the trades and technologies and increase their motivation to participate in future Skills Canada Competitions.

Skills and Knowledge to be developed:

- Ability to follow instructions for safety, sanitization, and baking recipes
- Professional etiquette of working in a kitchen
- Preparation and presentation of food items
- Decorating skills
- Creativity
- Use of a Recipe
- Videography skills

CONTEST DESCRIPTION

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Contest Description	October 7, 2021
Test project (Current Document)	October 7, 2021

I ask that these tasks be performed during the contest.

- Piping.
- Decorating
- Presentation
- Sanitation and hygiene
- Ability to follow recipes

EQUIPMENT, MATERIAL, CLOTHING

Equipment and Material supplied by Skills Canada-Newfoundland and Labrador

- None. Students to provide all equipment and ingredients

Equipment and Material Competitor must supply:

- Food Ingredients.
- Kitchen Equipment
- Uniform

Required clothing (Provided by competitor)

- Latex Gloves
- Apron
- Hat or Hairnet
- Close Toed Shoes

SAFETY REQUIREMENTS

The health, safety and welfare of all individuals involved with Skills Canada NL are of vital importance. Safety is a condition of participation and shall not be sacrificed for the sake of expediency. At the discretion of the judges and technical committees, any competitor can be denied the right to participate should they not have the required proper safety equipment and/or act in an unsafe manner that can cause harm to themselves or others.

Pending Covid Regulations at time of competition – competitors working in pairs must wear masks during entirety of competition.

List of required personal protective equipment (PPE) supplied by Competitors:

- Apron
- Latex Gloves (Nitrile permitted if allergies are an issue)

Note: Competitors will not be allowed to compete if the above items are not brought and used.

EVALUATION/JUDGING CRITERIA

POINT BREAKDOWN	/100
Visual Appeal of Product	50
Safety and Hygiene	30
Adherence to the Theme	20

ADDITIONAL INFORMATION

- Tie (No ties are allowed)
- Highest mark in Visual Appeal
- Competition Rules
Please refer to the competition rules for all general SCPC information.

PROVINCIAL TECHNICAL COMMITTEE MEMBERS

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