

Contest Date: April 4, 3:30pm-April 9, 4:30pm	Contest Name: Baking
Contest # 32	Level: Secondary
Duration: Submission based contest- 6 hours (maximum)	Location: School or home kitchen

## 1 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 in the legend below:

<sup>1</sup>Numeracy, <sup>2</sup>Communication, <sup>3</sup>Collaboration, <sup>4</sup>Adaptability, <sup>5</sup>Reading, <sup>6</sup>Writing, <sup>7</sup>Problem Solving, <sup>8</sup>Creativity and Innovation, <sup>9</sup>Digital

These Skills for Success have been identified in section 2.4 and/or 3.2 of your Contest Description and if applicable, in your Project and supporting documents.

## 2 CONTEST INTRODUCTION

### 2.1 Description of the associated work role(s) or occupation(s)

[https://www.skillscompetencescanada.com/en/skill\\_area/baking/](https://www.skillscompetencescanada.com/en/skill_area/baking/)

### 2.2 Purpose of the Challenge

To measure the competitor's job readiness and highlight the excellence and professionalism in the area of baking, confectionery and pastry work.

### 2.3 Duration of Contest

During the SCPC 2022, the secondary category will be hosted virtually.

The competition for your skill will consist of a total of 6 hours.

A detailed schedule will be reviewed during competitor orientation one week prior to contest start.

## TASKS TO BE PERFORMED

- Each team will submit a **series of photos** of the baking process.
- Plus, a **series short video clips** of the process from prep to finished plate.
- \*All photos and videos must be in **color**.

Competitors must submit their photos/videos on **Saturday, April 9, 8:00pm** to the shared Google Drive, Baking Secondary Folder that will be shared with your given email address.

### 2.4 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 confectioner/pastry competitor will also be tested on their work efficiencies as they must present video clips/photos showing progression in a timely manner. During the competition, the judges will also evaluate workplace safety, sanitation, hygiene and organization.

Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?<sup>1</sup>
- Do they have a significant quantity of extra product?

## 3 CONTEST DESCRIPTION

### 3.1 List of documents produced and timeline for when competitors have access

DOCUMENT	DATE OF DISTRIBUTION
Project	January 2022
Equipment List	January 2022
Ingredient List	January 2022

### 3.2 Tasks that may be performed during the contest

#### 3.2.1 Test Project Theme: **Roaring 20's**

- Bread of the World Production
- Sugar Cookie with Piped Royal Icing

## 4 EQUIPMENT, MATERIAL, CLOTHING

### 4.1 Equipment and material provided by Skills Canada NL

- Please refer to Equipment List and Ingredient List
- Only the ingredients listed can be used in the competition.

### 4.2 Equipment and material provided by the competitor

- Competitors to use wares and equipment as required to produce their products

### 4.3 Required clothing provided by the competitor

- Hair must be restrained by hair net if it is past collar length)
- Closed toed shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- Wear an apron, access to towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc)

## 5 HEALTH AND SAFETY

### 5.1 Safety program

SCC has implemented a comprehensive safety program as health and safety is an integral part of our competitions. Our safety program includes guidelines and procedures to make the work environment in each skill area safer.

#### 5.1.2 Safety workshop

During orientation, Competitors will participate in a short safety workshop and they will be expected to work and maintain a safe working area during the competition.

### 5.2 COVID-19 Protocol

The COVID guidelines already in place within the participants' jurisdiction would need to be followed during. It is the responsibility of the participants (Competitor, Proctors, and anyone onsite during the competition) to ensure that the COVID guidelines are respected.

### 5.3 List of required personal protective equipment (PPE) provided by the competitor and/or host facility

- Closed black shoes with a slip resistant sole

## 6 ASSESSMENT

### 6.1 Point breakdown

**Note:** This list is subject to change.

TASKS	/100
Safety, Sanitation and Organization	30
Sugar Cookie with Piped Royal Icing	40
Bread of the World	30

## 7 ADDITIONAL INFORMATION

Ties

- Tiebreaker #1: The competitor with the highest score in the Safety, Sanitation and Organization criteria will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in the Bread of the World criteria will be declared the winner.

### YouTube Link

Refer to YouTube link about advice from our technical members on this competition category

<https://youtu.be/XjcmBeyAC9A>

## 8 PROVINCIAL TECHNICAL COMMITTEE MEMBERS

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