

Contest Description

| | |
|-------------------------------------|---|
| COMPETITION DATE: TBD | CONTEST AREA NAME: Baking |
| CONTEST AREA NUMBER: 32 | LEVEL: Post Secondary |
| DURATION OF CONTEST: 7 Hr | LOCATION: CNA Prince Phillip Drive St. Johns |

CONTEST INTRODUCTION

Purpose of the Challenge.

https://www.skillscompetencescanada.com/en/skill_area/baking/

Skills and Knowledge to be tested.

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required. Due to unforeseeable COVID-19 regulations/uncertainties, competition documents are subject to change. 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 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 only the required quantities?1
- Do they have significant quantity of extra product?
- Did they have to re-make 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 National Technical Committee (NTC) at the end of competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

CONTEST DESCRIPTION

List of documents produced and timeline for when competitors have access to the documents.

| DOCUMENT | DATE OF DISTRIBUTION VIA WEBSITE |
|-----------------|----------------------------------|
| Project | January 2022 |
| Equipment List | January 2022 |
| Ingredient List | January 2022 |
| | |

I ask that --- may be performed during the contest.

1. Competitors Portfolio- Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the start of their day one competition. Each competitor will bring (6) six copies of their Portfolios, one available for each PTC member and judge which includes:

- Title page
- Competitor introduction
- Explanation of use of theme for applicable products.6
- Formulas/recipes including methods from all the products the Competitor is planning to make All weights must be given in grams/kilograms.
- Competitors must have pictures in their booklets of all the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio
- Product pictures must be in color.

2. .Test Project Theme: Roaring 20's

- Sanitation, Safety and Organization
- Piped Chocolate Hand Dipped Bonbon
- Gateaux St. Honoré
- Two-Tiered Buttercream Cake
- Chocolate Showpiece

EQUIPMENT, MATERIAL, CLOTHING

Equipment and Material supplied by Skills Canada-Newfoundland and Labrador

- Please refer to the Equipment List and Ingredient List on Skills Newfoundland and Labrador website.
- Only the ingredients listed on the Ingredient List posted on Skills Newfoundland and Labrador website can be used in the competition.

Equipment and Material Competitor must supply:

- Competitors can bring in small wares and small equipment as they require to produce their products.
- Competitors are not allowed to bring more than can fit into the toolbox. When you arrive in the competition area, there should be nothing on top of or attached to the toolbox.
- During orientation, toolbox volume will be verified to ensure they coincide with the requirements indicated in the Contest Description
- A point deduction will occur if a competitor brings a toolbox that is bigger in volume than the requirements indicated in the Contest Description.
- Competitors will also be required to remove tools and small wares to conform to the volume indicated in the Contest Description.

Toolboxes Guidelines The toolboxes brought by Competitors will be restricted to the following maximum specifications. The Competitor toolbox must not exceed 0.8 meters cubed in volume. There can be multiple toolboxes, but the total of all toolboxes must not exceed the maximum volume Due to unforeseeable COVID-19 regulations/uncertainties, competition documents are subject to change indicated. There is no exception to this rule. If the Competitor toolbox is larger than what is indicated, the Competitor with the guidance of the NTC, will need to remove items from the toolbox and those items will not be used during the competition. All tools must fit inside one or more toolboxes. Tools outside of a toolbox will not be permitted.

Required clothing (Provided by competitor)

- White Chefs' coat.
- Black white or herringbone bakers/chef pants.
- Chef's Hat, hair must be restrained by hair net if it is past collar length.
- Closed black shoes (no open backs) with a slip resistant sole (no high heels, sandals or running shoes, no canvas/mesh material)
- White aprons only, towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc.)

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.

COVID-19 Protocol

The COVID-19 guidelines will be shared as soon as they are available. The COVID-19 guidelines will be subject to change based on the NL COVID-19 guidelines in place at the time of the competition

List of required protective equipment supplied by Skills Canada NL:

- .Fire blanket
- .First Aid Station
- .Eye Wash Station
- Latex Gloves

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

- CSA Safety Shoes.
- Facemask (multiple required).
- .Respirator is required for any airbrush or cocoa butter spraying

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

EVALUATION/JUDGING CRITERIA

Point Breakdown

| POINT BREAKDOWN | /100 |
|-------------------------------------|------|
| Safety, Sanitation and Organization | 15 |
| Piped and Hand Dipped Chocolate | 10 |
| Two-Tiered Buttercream Cake | 25 |
| Chocolate Presentation | 30 |
| Gateaux St. Honore | 20 |

ADDITIONAL INFORMATION

Tie (No ties are allowed)

- 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 Two-Tiered Buttercream Cake will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in the Chocolate Showpiece criteria will be declared the winner.

Tiebreaker #4: The competitor with the highest score in the Gateaux St. Honore criteria will be declared

Competition Rules

Please refer to the competition rules for all general SCPC information.

PROVINCIAL TECHNICAL COMMITTEE MEMBERS

| NAME | EMAIL ADDRESS |
|---------------|-------------------------|
| Roger Andrews | roger.andrews@cna.nl.ca |
| Aaron McInnis | aaron.mcinnis@cna.nl.ca |