

Test Project Baking 2022

Workstation Set Up

During the 30 minutes set up time, competitors may organize all 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 NTC members on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workspace 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.

Neither Skills/Compétences Newfoundland and Labrador nor Skills/Compétences Newfoundland and Labrador PTC members will be liable for any missing equipment if they are left in the competition area overnight. Competitors may choose to leave their tool boxes at their own discretion.

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.

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 (6) six copies of their Portfolios, one available for each PTC member and Judge, which includes:

- 1. Title page***
 - 2. Competitor introduction***
 - 3. Description of use of theme in required product.***
 - 4. Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in grams/kilograms.***
 - 5. Product pictures must be in color on the corresponding formula page.***
- The design and development of the Modules must be represented in the portfolio with illustrations and displayed on the presentation table.***

ORGANIZATION

Competitors have 7 hours to produce all of the products described below. They are free to organize all of 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.

THEME: ROARING 20'S

The theme "ROARING 20'S" needs to be Highlighted on the TIERED CELEBRATION CAKE & CHOCOLATE SHOWPIECE however the theme should to be VISUALLY apparent in the decoration of all items

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 not be judged and will receive a zero. Once the products are presented on the judge's presentation table no alterations can be made, with the exception of the

Chocolate Showpiece which may be assembled on the presentation table at the competitor's discretion.

MODULES

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria's:

Correct uniform, no jewelry

Presentation Booklet

Workstation emptied, sanitized at lunch and end time

Organization of tools and equipment

Personal Protective Equipment (PPE)

Food Sanitation – of raw material and ingredients

Hygiene / Cleanliness work station

Hygiene / Personal

Effective Use of Ingredients

Workplace Safety

MODULE B - PIPED CHOCOLATE BONBON HAND DIPPED

Must be presented between -3:20-3:30 pm

Make and present the following molded chocolates:

20 identical chocolate bonbons.

Bonbon should be in a weight range of 8-14 g grams each including decorations.

Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.

No ready-made transfers sheets to be used. You can make your own transfers during the competition time.

Make bonbons individually piped (not piped in a length and cut)

The bonbons must contain two layers of your choice. One layer should

have a crunchy texture.

Hand dip the bonbons in tempered couverture chocolate.

The bonbons should be identical in structure, size, weight and decoration.

Temper needs to be visible

Ten (10) Piped Chocolate Bonbons hand dipped will be presented on a platter and placed on the judges tasting table. Ten (10) Piped Chocolate Bonbons will be integrated and placed into the chocolate showpiece when the chocolate showpiece is completed. One platter will be supplied by Skills/Compétences Newfoundland and Labrador

MODULE C– GATEAU ST. HONORE –

The product must be presented between 11 – 11:10 am

Competitors will produce 2 (two) 8” Gateau St. Honore

Components of the Gateau St. Honore are to include:

Puff Pastry

Choux paste – dipped in caramel sugar

Diplomat Cream

One 8” will be placed on the competitor’s presentation table.

The second will be cut into 8 portions and presented as 8 plated desserts.

Competitors are free to garnish, sauce or other as they choose.

One portion will be placed on the competitor's presentation table, the remaining 7 plated desserts will be placed on the judging table.

MODULE D – TWO-TIERED CELEBRATION CAKE DAY 2

Must be presented between 2:20 - 2:30 pm

The Theme of Competition must be represented in the overall decoration of the cake. The theme “ROARING 20’S” must be visually apparent.

The minimum components are:

Sponge/Genoise cake

Buttercream – French, Swiss or Italian

Fruit cream

Competitors are to make 1 x 8” and 2 x 4” Sponge Cakes

Serve a 50 g portion of butter cream and 50 g portion of fruit cream in a separate portion for judging.

Flavors are of free choice.

The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. Decoration is to be in

alignment with the theme: ROARING 20'S

The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a frame or tin.

Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.

One slice of the undecorated 4" cake must be cut for tasting and placed on a provided plate.

The 8" and one 4" cake will be used for the two-tier cake which is to be iced and decorated. The second 4" cake is to be wrapped in resinite after the slice of cake has been removed and left undecorated and placed on the judges table for tasting.

Students will provide a 10" (25.4cm) drum board. Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.

MODULE E – CHOCOLATE SHOWPIECE WITH INTEGRATED BONBON

Must be presented between 3:20 - 3:30 pm

Theme of Competition must be represented in the overall design of the Chocolate Showpiece. The theme: “ROARING 20’S.

Competitor are to produce a presentation piece using chocolate and chocolate products.

A height between 19.1/2” to 29.5” 50 to 75 cm and a maximum width of 14.5” or 37cm.

The design of the chocolate showpiece will integrate a stand for the bonbons.

Permitted techniques may include:

Pouring

Molding/Casting

Brushing

Polishing

Sculpting

Modeling Chocolate

Carving

Piping

Cutting

The showpiece must reflect the theme.

A use of cocoa butter colors and spraying is permitted.

A minimum of 50% of the showpiece must have visible tempered chocolate.

No internal support is allowed.

Tempered dark, milk, white chocolate, modeling chocolate and robo coupe chocolate may be used. (Modeling chocolate and robo coupe chocolate are made on site by competitor)

Each competitor will be provided with 5kg Dark Chocolate, 2kg Milk Chocolate and 2kg of White Chocolate exclusively for their showpiece. Showpiece will be presented on a round base supplied by Skills/Compétences Canada. Competitors may assemble their showpiece on their presentation table.

TOOLBOXES

Competitors are able to bring in small wares and small equipment as they require to produce their products

At the end of the competition, you need to have cleaned up your workstation and all tools need to be ready to wheel out of the workstation area and stored in the designated area or removed by the competitor.

Competitors are not allowed to bring more than what is indicated in the Contest Description section 4.2.1.

When you arrive, there should be nothing on top of or attached to the toolbox.

During orientation, toolbox volume will be measured to ensure they coincide with the requirements.

POINT BREAKDOWN

Module Task

Safety, Sanitation and Organization 15

Piped Chocolate Bonbon Hand Dipped 10

Gateau St. Honore 20

Two Tier Celebration Cake 25

Chocolate Showpiece with Integrated Bonbon Stand 30

Total Marks 100