

# B.C. SKILLS COMPETITION 2010

SCOPE DOCUMENT	
Competition date	April 21, 2010
Competition Location	Abbotsford
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Post Secondary

## **BAKING (Post Secondary/Apprentice)**

Registration will take place at the **TRADEX Building, Abbotsford April 21, 2010**

**Online Registration Deadline: April 2, 2010**

**Please arrive in advance of the contest start time for registration, briefings and set-up of your workstation. Do not be late.**

<b>REGISTRATION &amp; BRIEFING:</b>	<b>6:00 – 6:15 AM</b>
<b>SET UP TIME:</b>	<b>6:15 – 6:45 AM</b>
<b>CONTEST STARTS &amp; FINISHES:</b>	<b>6:45 – 11:15 AM</b>

**CONTEST LENGTH: 4 HOURS**  
**(With an additional 30 minutes for cleaning)**

### **Purpose of the Challenge:**

To Measure each contestant's job readiness & highlights the excellence and professionalism in the area of Artisan pastry work.

### **Skills & Knowledge to be Tested:**

All recipes provided by contestants.  
French Pastries  
Plated Dessert  
Moulded Chocolates  
Chocolate Showpiece

### **Practical Exam (100%)**

**1) FRENCH PASTRIES: (1.5–2’’ or 4–5cm) Make and present the following:**

- 1a) 6 of the same pastries using Sweet Short Pastry Dough**
- 1a) 6 of the same pastries using Choux Paste**
- 1b) Present 1 French pastry as a plated dessert**

**2) CHOCOLATES: Bring your own chocolate mould.**

**(Using 2 types of couverture of make & present 15 moulded chocolates on a presentation piece)**

Make **15 Moulded** chocolates, (with your choice of filling). (10-15g each)

**3) CHOCOLATE SHOW PIECE:**

**Create a presentation piece out of couverture which will hold 10 chocolates. The other 5 chocolates to be placed on a plate.**

**Note: Presentation piece cannot exceed 12 X 12 X 24**

- Contestants arriving late or failing to attend the orientation meeting will not be allowed to compete.
- Communication between contestants and their advisors will not be permitted during the competition.
- Contestants must produce a written plan or timetable/production schedule at the start of the competition.

**Safety Requirements:**

- Safety awareness/requirements will be maintained at minimum industry standards (Workers Compensation Board or equivalent) at all times.
- Closed toe black shoes with a slip resistant sole (no heels, backless clogs, sandals or running shoes) and long pants.
- Contestants will not be allowed to participate without proper safety equipment.

**Equipment / Tools / Materials:**

**Supplied by Committee:**

- Baking Trays, work tables, presentation tables, tablecloths, sinks, refrigerators, freezers, ovens, racks.
- All baking ingredients & materials. No ingredients except those supplied will be allowed.

**Supplied by Competitor:**

- Professional uniform is required
- White chefs or bakers jacket (no identifying names or logos)
- Hair net & hat
- Closed toe black shoes with a slip resistant sole (no running shoes)
- Apron & towels (oven mitts)
- **No Jewelry Allowed ( Rings, Watch, Bracelet, Studs, etc)**

- Any and all hand tools (please mark all your belongings), including: mixing machine (kitchenaid), scale, bench scraper/ dough divider, bowls, pots, bowl scraper, decorating tips, docker, dough thermometer, calculator, hand wire whisk, knives (French, paring, palette, serrated), pastry brushes, pastry wheel, piping bags, piping tips, rolling pin, silpats, ruler, scissors, spatulas, turntable, wooden spoons, oven mitts, chocolate mould of your choice & plate for plated dessert and cutting board  
Bring ½ trays ( 12” x 16”).

**Judging Criteria:**

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanour during competition with fellow contestants, committee members, and judges.
- Preparation (including written plan or timetable/production schedule), measurements, sequencing, and clean up.
- Creativity and originality where appropriate.
- Speed in relation to quality.
- Final product including presentation, taste and texture of products.

**TECHNICAL COMMITTEE:**

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**Gold medal winners at the BC Skills Competition may be eligible to compete at the 2010. Canadian National Skills Competition, May 20<sup>th</sup> – 23<sup>rd</sup>, 2010 in WATERLOO, ONTARIO.**

**Skills Canada BC reserves the right to update contest information.  
Please check the website for changes.**