

B.C. SKILLS COMPETITION 2010

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

BAKING (SECONDARY)

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.

REGISTRATION & BRIEFING:	11:00 – 11:15 AM
SET UP TIME:	11:30 – 12:00 PM
CONTEST STARTS & FINISH:	12:00 – 4:00 PM

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

1. INTRODUCTION

1.1. Purpose of the Challenge:

To measure each contestant's job readiness & highlights the excellence and professionalism in the area of Baking & Pastry production.

1.2. Skills & Knowledge to be Tested:

All recipes provided by contestants.
Small production bread making
Choux paste
Puff pastry tart

Practical Exam (100%)

1) **SMALL PRODUCTION BREAD MAKING**

1 Free form bread (400-500grams in after baking) and 18 Rolls (3 varieties – 6 of each variety, 70-80 grams each after baking)

2) **CHOUX PASTE:**

3 varieties with 3 different shapes, 6 each of equal proportions. Total of 18 pieces. No puff pastry products allowed, 1st must include custard filling. 2nd must be covered with soft fondant. 3rd product of your choice.

3) **PUFF PASTRY TART:**

Tart needs to be 8-9 inches (20-24cm) finished in diameter using puff dough. Custard filling & fresh seasonal fruit must be used. Glazed with clear glaze. Prepared puff dough will be provided .

Specific Requirements:

- 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) 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, refrigerators, freezer, tablecloths, sinks, 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 loges)
- Hair net & hat

- Closed toe black shoes with a slip resistant sole(no running shoes)
- Apron & towels(oven mitts)
- **No jewelry allowed (rings, studs, bracelet, earrings, watches, etc)**
- Any and all hand tools (please mark all your belongings), including: mixing machine (kitchenaid) scale, bench scraper/ dough divider, mixing bowls and 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, and cutting board. Bring ½ trays (12” x 16”). Portable propane burners.

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), measurement, 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 Skill Competition may be eligible to compete at the 2010. Canadian National Skills Competition, May 20th – 23rd, 2010 in WATERLOO, ONTARIO.

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