

B.C. SKILLS COMPETITION 2012

SCOPE DOCUMENT	
Competition date	April 18 th , 2012
Competition Location	Abbotsford
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Post Secondary / Apprentice

BAKING (Post Secondary/Apprentice)

CHECK IN: Registration will take place at the TRADEX Building, Abbotsford April 18th 2012.

Online Registration Deadline: April 6th, 2012

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

REGISTRATION:	7:00 AM
BRIEFING:	7:15 – 7:30 AM
SET UP TIME:	7:30 – 8:00 AM
CONTEST STARTS:	8:00 AM

CONTEST LENGTH: 8 HOURS
(With an additional 20 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.

1 (a) Occasion Cake with Sugar Decoration

1 (b) Entremet (Mousse style cake) including plated presentation

French Pastries

Marzipan Figurines

Handed Dipped Chocolates with a Chocolate Presentation piece

Practical Exam (100%)

1 (a) OCCASION CAKE (Layer Cake):

One – 8” round cake (only one cake is provided per competitor). Cut into 3 layers. Make your own butter cream icing / or filling. Cake must be iced with butter cream, no rolled fondant or other toppings allowed. Required decoration of your choice (must include a sugar decoration). An inscription of “Skills Canada” is required. Theme should be in keeping with inscription.

1 (b) ENTREMET (Mousse style cake):

*If a blast freezer is provided, the Entremet (Mousse style cake) will take president over the Occasion Cake (Layer Cake) mentioned in 1 (a). **Please check the SKILLS web site for notification.***

One – 6” round mousse style cake. (only one cake is provided per competitor). Flavour of your choice. Cake must be cut into 6 equal portions. Plate one portion (on your choice of plate) , must include a sugar decoration.

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

- a) 6 identical French pastries using Sweet Short Pastry Dough**
- b) 6 identical French pastries using Choux Paste**
- c) 6 identical French pastries of your choice**

3) MARZIPAN FIGURINES:

Make two (2) identical figurines (for example 2 monkeys or 2 dogs) using a total of 120g Marzipan i.e. 60g per figurine.

4) CHOCOLATES:

(Using 2 types of couverture make & present 15 piped chocolates (10 – 15g each) to be placed on the presentation piece) All piped chocolates are to be hand dipped completely. **Each competitor will be provided with 3kg semi-sweet (dark), 2kg. Milk & 2kg. White couverture. This chocolate will be for use in all products requiring couverture (including pastries and cake)**

Create a presentation piece out of 2 types 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, high heeled sandals or running shoes).
- Long pants, black & white checkered only.
- 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 (**required**)
- Closed toe **black shoes** with a slip resistant sole (no heels, backless clogs, high heeled sandals or running shoes).
- Long pants, black & white checkered only.
- 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 (eg: Kitchen Aid etc.)** 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, plate for plated dessert and cutting board Bring ½ trays (12" x 16"). Portable propane burners and/or induction burners.

Judging Criteria:

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, and judges.
- **In case of a tie, (ties are not permitted) the committee will refer back to the safety & sanitation mark. The competitor with the highest mark in that category shall be declared the winner.**
- Preparation (including written plan or timetable/production schedule), measurements, sequencing, and clean up. **This plan has a value of 10 points. Your plan must be accessible for the judges at all times.**
- Creativity and originality where appropriate.
- Speed in relation to quality.
- Final product including presentation, taste and texture of products.

Point Break Down:

POINT BREAKDOWN	/500
Professionalism, excess /waste, sanitation safety	100
Marzipan Figurine	15
French Pastries	100
Entremet / (Mousse Cake) or Occasion Cake	80
Plated Mousse Slice with sugar decoration	35
Chocolates	50
Chocolate Presentation Piece	120

TECHNICAL COMMITTEE:

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Gold medal winners at the BC Skills Competition may be eligible to compete at the 2012 Canadian National Skills Competition, May 13th - 16th in EDMONTON, AB.

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