

Attention Competitors

**At the 2012 Provincial Skills Competition
Safety is # 1**

**Each Event Area Will Have Safety Equipment
and Requirements That Competitors Must
Adhere To**

Important Must Read!!!!

**Competitors Must Meet All Safety Requirements To
Compete At The Provincial Skills Competition**

**Please Consult The Scope Document To Determine
The Safety Requirements For Your Area**

**It Is Recommended That Competitors Check The
Scope Document To Ensure You Meet All Safety
Requirements**

Changes may be made to this Scope until February 24, 2012

2012 Provincial Skills Competition

Scope Document

EVENT: BAKING	LEVEL: SECONDARY
START TIME: 8:00 am , March 16, 2012	LOCATION: WINSTON KNOLL COLLEGIATE KITCHEN
INTERNATIONAL TRADE #: 32	DURATION: 6 HRS.

Purpose of the challenge

To measure the contestants job readiness and highlight the excellence and professionalism in the area of Baking and Pastry production.

Duration of competition:

Six (6) hours with an additional thirty (30) minutes for cleaning and a mandatory thirty (30) minutes lunch. Competition start 8:00 am – 2:30 pm

Competitors for the competition:

8 competitors is the maximum for the competition (If you have been accepted to compete and you are unable to attend the competition, please let a committee members know immediately to fill your spot)

Small Production Bread Making:

Edible variety only

One type of dough

From the dough: make one (1) loaf of 5 stranded braided bread, **400 to 500** grams after baking
6 round buns 70-80 grams each

Choux Paste:

Two (2) varieties, six (6) each of equal proportions, filled with whip cream

1. Cream puffs, top must be covered with fondant (provided)
2. Eclairs

Cookies

1 type of dough – 12 cookies must be piped

Blueberry pie

Lattice top blueberry pie

Pie must be 9 inches in diameter

Pie filling is provided

Occasion Cake:

- Cake – provided
- Cake has to be iced with butter cream, (icing provided) no rolled fondant or other toppings allowed to be used as icing or decoration.
- Required decoration - your choice.
- Inscription to read: Skills Canada
- Theme should be in keeping with inscription.

Uniform requirements:

- White Chefs' or Bakers' jacket;
- White, black or checkered pants
- Hair net and cap/hat required;

- Closed shoes with a **slip resistant sole** (no high heels or sandals);
- Apron, towels and oven mitts;

No jewelry allowed. (Rings, earrings, bracelet, studs, etc)

Judging criteria

Professionalism, sanitation, safety	15 points
Bread	15 points
Cookie	15 points
Occasion Cake	20 points
Choux Paste	20 points
Pie	15 points

Total **100 points**

Important:

In case of a tie the NTC members will refer back to the professionalism, safety and sanitation mark. The student with the highest mark in that category shall be declared the winner.

LIST OF INGREDIENTS:

Competitors are to bring their own food colours.

Note: only ingredients supplied by Skills Canada Saskatchewan are allowed to be used.

No other ingredients are permitted to be brought to the competition.

Common Table: unlimited access to all the products provided.

Equipment Requirements:

All competitors are required to bring all their own equipment (measuring spoons and cups, saucepans, piping bags, wooden spoons, spatulas, electric mixers, knives etc.) to the competition. No tools or equipment will be supplied by the competition. Each competitor is responsible for their own tools and equipment for the competition.

Staples:

Silicon paper
Doilies
Cling Film
Aluminum foil
Cardboard underlies
Plates/trays for presentation

Dairy and Fat

Whipping cream
Whole milk
Sour cream
Eggs – large
Margarine
Vegetable shortening and vegetable oil

Leavening agents:

Instant dry yeast and active dry yeast
Baking powder (double acting)
Baking soda

Flour and starch

All purpose flour
Whole wheat flour
Oatmeal
7 grain cereal
Cornstarch

Sugars:

White
Brown
Molasses
Syrup
Icing
Fondant – white for choux paste only

Chocolate products:

Coverture - dark, semi-sweet
Coverture – white
Cocoa powder – dark

Finished products:

1 cake for each participant
Butter cream icing prepared for each participant
Blueberry pie filling

Nut & Seed Products:

Almonds
Pecans
Walnuts
Poppy, sunflower and sesame seeds

Dried fruit

Raisins
Dried cranberries
Currants

Fresh & Frozen Fruit

Strawberries
Raspberries
Blueberries
Peach
Kiwi
Orange
Lemon

Flavouring:

Cinnamon
Cloves
Vanilla
Salt
Pepper
Nutmeg
Allspice
Ginger
Lemon juice
Vinegar

Savory Flavourings:

Dried: basil, oregano, parsley, garlic, thyme, chili, cumin, dill and black pepper

Technical Chair: Martin Turcotte – 533-9863