

Attention Competitors

**At the 2009 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**

Scope Documents May Be Updated Until January 8th, 2009

2009 Provincial Skills Competition

Scope Document

EVENT: BAKING	LEVEL: SECONDARY
START TIME: 8:00 AM APRIL 3, 2009	LOCATION: WINSTON KNOLL COLLEGIATE
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.

Small Production Bread Making:

Edible variety only

One type of dough

From each dough: make one (1) loaf of bread, free form, **400 to 500** grams after baking;.

Choux Paste:

Three (3) varieties and three (3) different shapes, six (6) each of equal proportions.

NO PUFF PASTRY PRODUCTS.

Puff Pastry Tart:

- Tart needs to be **8-9 inches** or **20-24 cm** finished in diameter using puff dough.
- Custard filling and seasonal fruit must be used.
- Top with clear glaze.
- Prepared puff dough will be 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. Rolled fondant may be used for the decoration only.
- Required decoration - your choice.
- Inscription to read: Skills Canada.
- Theme should be in keeping with inscription.

Uniform requirements

- Professional Uniform is required:
- White Chefs' or Bakers' jacket;
- White or checkered pants;
- Hair net and cap/hat required;
- Closed **black** shoes with a **slip resistant sole** (no high heels, sandals or running shoes);
- Apron, towels and oven mitts;

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

Judging criteria

Professionalism, sanitation, safety	15 points
Bread	20 points
Puff Pastry Tart	15 points
Occasion Cake	25 points
Choux Paste	25 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.

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

Sugars:

White
Brown
Molasses
Syrup
Icing
Rolled fondant - white

Chocolate products:

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

Finished products:

1 cake for each participant
butter cream icing prepared for each participant
puff pastry

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

COMMITTEE MEMBERS:

Lori Mazurek
Joyce Polowski
Robin Halbert

Mount Royal Collegiate
Carlton Comprehensive High School
Winston Knoll Collegiate