

Attention Competitors

**At the 2004 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 February
15th**

2004 Provincial Skills Competition

Scope Document

EVENT: BAKING	LEVEL: SECONDARY
START TIME: 8:00 AM MARCH 26, 2004	LOCATION: CARLTON HIGH SCHOOL RM. R109
INTERNATIONAL TRADE #: 32	DURATION: 6 HRS.

SAFETY REQUIREMENTS: Competitors are required to follow all industry safety standards during the competition.

PURPOSE OF THE CHALLENGE: Assess competitors’ job preparation and highlight the excellence and professionalism of exceptional students in the area of small-production of industrial baking and pastry making.

SKILLS AND KNOWLEDGE TO BE TESTED:

Small Production Bread making: (Edible varieties only)

Assorted plain rolls (3 varieties – 4 each – 50g each)

Bread of your choice (free-form, 400g)

Occasion Cake: (Sponge cake and butter cream icing provided)

Inscription of your choice, theme with floral design

Fruit Flan:

Making and presenting of fresh fruit flan (8 – 10 inch) using sweet dough and pastry cream

Cookies:

3 varieties – 1 dozen each – equal proportions

The required items for the day have to be presented at the end of the sixth hour.

Only provided ingredients are allowed to be used. No prepared food items in any form will be allowed into competition facility.

EQUIPMENT, TOOLS, SUPPLIES, CLOTHING:

Committee Will Provide:

1 proofer to share, 2 gas stoves, 2 conventional stoves, 2 convection stoves, 4 work tables to share, double sinks to share, refrigerator, 1 upright freezer to share, 4 cooling racks to share, presentation table with white tablecloth and skirts.

Display items provided for each competitor: only items, which are provided, will be allowed for presentation purposes

1 round display item for cake presentation

1 suitable tray for presenting

1 place or tray for fruit flan

1 tray for display for cookies

Competitor Must Provide:

Small wares, tools and equipment: rolling pin, scale, silpat, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, measuring tool, mixer. Anything you think you might need to successfully compete at this competition. Plan ahead so that you know exactly what to bring.

CLOTHING REQUIREMENTS:

Competitor Must Provide:

Professional baking uniforms and non-skid shoes are required. Except your name no other identifying or sponsorship markings are allowed on the uniforms.

JUDGING CRITERIA:

Point Breakdown / 1000 Total

Preparation, clothing, cleanliness, professionalism	30%
Work methods, taste, and presentation	70%

***Points will be deducted for inappropriate uniforms**

COMMITTEE MEMBERS:

Joyce Polowski

Carlton Comprehensive High School