

## **Attention Competitors**

**At the 2005 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  
15th**

# 2005 Provincial Skills Competition

## Scope Document

|  |   |
|--|---|
| <b>EVENT:</b> BAKING                     | <b>LEVEL:</b> SECONDARY                                       |
| <b>START TIME:</b> 8:00 AM APRIL 8, 2005 | <b>LOCATION:</b> SIAST PALLISER CAMPUS<br>RM. 3.212 (Kitchen) |
| <b>INTERNATIONAL TRADE #:</b> 32         | <b>DURATION:</b> 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 Pastry:**

Make and present a fruit pastry (puff pastry dough supplied) product between 8” and 9” after baking. Use pastry cream provided, garnish with fresh fruit and glaze.

**Choux Paste:**

2 varieties, 6 of equal proportion filled with whip cream

**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:**

proofer to share, gas stoves, conventional stoves, convection stoves, work tables to share, double sinks to share, refrigerator, freezer, 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 pastry

1 tray for display for choux paste

***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:***

Uniform requirements: white chef or baker's jacket, white black or checkered pants, suitable head cover (hairnet and cap/hat). Closed toed shoes (no heels or sandals) with a slip resistant sole. Bib aprons, towels and oven mitts. 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

## ***LIST OF INGREDIENTS:***

**NOTE: This ingredient list is subject to availability. This list may change between now and the time of the competition. Please go the Skills Canada website on a regular basis for confirmation.**

**Common Tables: unlimited access to all the products provided**

### **Staples:**

Silicon paper (16" x 24")  
Doilies (10")  
Cling Film  
Aluminum foil  
Cardboard underlines for Cakes (8")  
Paper towels

### **Dairy and Fat:**

Whipping Cream  
Butter  
Whole milk – 3.25%  
Sour Cream  
Eggs – Large  
Powdered milk  
Margarine  
Vegetable oil

### **Leavening Agents:**

Instant dry yeast  
Fresh compressed yeast  
Baking powder (double acting)  
Baking soda

### **Flour & Starch:**

Bread flour  
All purpose flour  
Pastry flour  
Rye flour, light and dark  
Whole-wheat flour  
Cornstarch

### **Chocolate Products:**

Couverture – dark – pistoles  
Couverture – white – pistoles  
Couverture – Semi-sweet – pistoles  
Cocoa powder – dark

### **Finished Products:**

White sponge cake: one per competitor  
White butter cream icing  
Pastry Cream for Fruit Pastry

### **Nuts & Seeds:**

Hazelnuts - whole  
Hazelnuts - ground  
Almonds – blanched white  
Almonds - ground  
Almonds - sliced  
Pecan halves  
Poppy seeds  
Sunflower seeds  
Sesame seeds  
Walnuts pieces

### **Sweetening Agents:**

Sugar - granulated  
Sugar - icing  
Sugar - brown  
Honey  
Icing fondant - white

### **Jams & Glazes:**

Clear glaze for fruit flan  
Raspberry jam

### **Flavorings:**

Cinnamon - ground  
Cloves - ground  
Ground espresso coffee  
Vanilla extract  
Maple extract  
Salt  
Caraway seeds  
Nutmeg – ground

**Decorating Ingredients:**

Piping jelly (neutral)

Food colors – **not provided – bring your own**

Rolled fondant (such as sugar paste)

**Gelatin:**

Gelatin powder

**Processed Fruit:**

Raisins, sultans and currants

Apricots dried

Cranberries – dried

Mandarin oranges – canned

Pineapple rings

Pears – canned, halves

Peaches – canned, halves

Maraschino cherries – red with stems

**Fresh Fruit:**

Oranges

Lemons

Apples: green granny smith, and red delicious

Mangoes

Kiwi

Cantaloupe

Honeydew

Grapes – green and red

Berries – 2 varieties (seasonal)

Mint Leaves

Liquors:

Grand Marnier

Amaretto

Rum Kirsch

Brandy Frangelico