

Attention Competitors

**At the 2006 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
13th**

2006 Provincial Skills Competition

Scope Document

EVENT: BAKING	LEVEL: SECONDARY
START TIME: 8:00 AM MARCH 17, 2006	LOCATION: SIAST KELSEY CAMPUS RM. 138.2
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 students in the area of small and industrial baking and pastry production.

SKILLS AND KNOWLEDGE TO BE TESTED:

Small Production Bread making: (Edible varieties only)

Assorted plain rolls – 3 shapes/varieties, 6 each, 70 to 80 grams each
Bread of your choice - free-form, 400 to 500 grams in weight

Choux Paste:

3 varieties/shapes, 6 of equal proportions.

Lemon meringue pie:

Make and present a lemon meringue pie (pie plate supplied 9 inches or 20 to 24 cm)
Lemon pie filling and meringue powder will be supplied.

Occasion Cake:

Sponge cake – provided
Buttercream icing provided
Inscription of choice (for example Happy Birthday, Good Luck, Bon Voyage)
Theme should be in keeping with inscription.

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 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 or black or checkered pants, suitable head cover (hairnet and cap/hat). Closed black shoes (no heels, sandals or running shoes). Aprons, towels and oven mitts. Except your name no other identifying or sponsorship markings are allowed on the uniforms.

JUDGING CRITERIA:

Presentation	20 points
Bread/buns	20 points
Lemon meringue pie	20 points
Occasion cake	20 points
Choux paste	20 points
Total	100 points

***In case of a tie the Technical Committee Members will refer back to the safety and sanitation mark. The student with the highest mark in that category shall be declared the winner.**

COMMITTEE MEMBERS:

Joyce Polowski

Carlton Comprehensive High School

LIST OF INGREDIENTS:

NOTE: Only ingredients supplied by Skills Canada Saskatchewan are allowed to be used. No other ingredients are permitted to be brought to the competition site.

ONLY EXCEPTION: COMPETITORS ARE TO BRING THEIR OWN FOOD COLOURS

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
9" pie plates
Plates/trays for presentation

Dairy and Fat:

Whipping Cream
Butter
Whole milk – 3.25%
Sour Cream
Cream cheese
Eggs – Large
Powdered milk
Margarine (foil – 1lb)
Vegetable oil, Vegetable shortening
Meringue powder

Leavening Agents:

Instant dry 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
9 grain cereal mix
Cream of tartar

Chocolate Products:

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

Finished Products:

1 sponge cake for each participant
Butter cream icing premade for each participant

Nut & Seed Products:

Hazelnuts – whole
Almonds – blanched white
Almonds – sliced
Pecan halves
Pine nuts
Poppy seeds
Sunflower seeds
Sesame seeds
Walnuts halves

Sweetening Agents:

Sugar – granulated
Sugar – icing, powder
Sugar – brown
Maple syrup
Honey
Icing fondant – white
Icing – butter cream

Flavourings:

Cinnamon – ground
Cloves – ground
Cardamon – ground
Instant coffee
Vanilla extract
Salt
Caraway seeds
Nutmeg – ground

Processed Fruit:

Raisins and currants
Cranberries – dried
Lemon pie filling

Fresh Fruit:

Lemons
Berries – 2 varieties (seasonal)
Fresh mint

Other Items:

Propane Torch