

Attention Competitors

**At the 2007 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 April 20th

2007 Provincial Skills Competition

Scope Document

EVENT: BAKING	LEVEL: SECONDARY
START TIME: 8:00 AM JUNE 5, 2007	LOCATION: SIAST Kelsey Campus Room 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 readiness 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 – 1 shape and variety, 6 each 70 to 80 grams each weight after baking
 Bread of your choice - free-form, 400 to 500 grams in weight after baking.

Choux Paste:

2 varieties/shapes, 6 each of equal proportions.

Lemon meringue pie:

Make and present a lemon meringue pie (pie plate supplied 9 inches or 20 to 24 cm)

Occasion Cake:

Sponge cake – provided
 Buttercream icing - provided
 Required floral decoration
 Inscription to read: Skills Canada.

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:

Professional Uniform required

White Chefs or Bakers Jacket

White or checkered pants

Hair net and cap/hat required

Closed toed shoes with a slip resistant sole(no heels, sandals or running shoes).

Apron, towels and oven mitts

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

JUDGING CRITERIA:

Presentation Use only plates and trays supplied for presentation

Bread/buns	20 points
Uniformity	5 points
Taste	5 points
Proper baking methods	5 points
Within weight tolerance	5 points
Lemon meringue pie	20 points
Pie crust: consistency and taste	5 points
Filling: consistency and taste	5 points
Meringue:	5 points
Proper baking techniques	5 points
Occasion cake	20 points
Icing uniformity	5 points
Writing concise	5 points
Floral design	10 points
Choux paste	20 points
Proper cooking method	5 points
Proper baking	5 points
Design	5 points
Taste	5 points
Sanitation and Safety	20 points
Total	1000 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
Vegetable oil, Vegetable shortening

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
Oatmeal
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
Recipe:
6 eggs yolks (112 grams)
1 cup sugar (200 grams)
½ cup of unsalted butter (454 grams)

Nut & Seed Products:

Hazelnuts – whole
Almonds – blanched, whole
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 – 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, oranges and apples
Berries – 2 varieties (seasonal)
Fresh mint

Other Items:

Propane Torch

Decorating Ingredients:

Food colors are not provided – bring your own

IMPORTANT: No ingredients (unless stated) in any form are allowed to be brought to the competition site. NO EXCEPTIONS!