

## **Attention Competitors**

**At the 2008 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  
11<sup>th</sup>, 2008**

# 2008 Provincial Skills Competition

## Scope Document

<b>EVENT:</b> BAKING	<b>LEVEL:</b> SECONDARY
<b>START TIME:</b> 8:00 AM MARCH 14, 2008	<b>LOCATION:</b> MOUNT ROYAL COLLEGIATE 2220 Rusholme Rd. Saskatoon, Rms. 148 & 149
<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 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)

Bread of your choice - free-form, 400 to 500 grams in weight after baking.

**Choux Paste:**

1. Cream Puff – 6 each of equal proportions
2. Éclair – 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 **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 **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")  
9" pie plates  
Plates/trays for presentation

### **Dairy and Fat:**

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

### **Leavening Agents:**

Instant dry yeast, active dry yeast  
Baking powder (double acting)  
Baking soda

### **Flour & Starch:**

All purpose flour  
Whole-wheat flour  
Oatmeal  
9 grain cereal mix

### **Chocolate Products:**

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

### **Finished Products:**

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

### **Nut & Seed Products:**

Almonds – sliced  
Pecan halves  
Walnuts halves  
Poppy, Sunflower and Sesame seeds

**Sweetening Agents:**

Sugar – granulated  
Sugar – icing, powder  
Sugar – brown  
Syrup Honey  
Icing – butter cream  
Cream of Tarter

**Flavourings:**

Cinnamon – ground  
Cloves – ground  
Vanilla extract  
Salt  
Caraway seeds  
Nutmeg – ground

**Processed Fruit:**

Raisins, currants and cranberries  
Apple pie filling

**Fresh Fruit:**

Lemons, oranges and apples

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