



2024 South West Regional Skills Canada Competition

Contest Description (Scope Document)

Lethbridge College

Saturday, March 16, 2024

EVENT: Baking		LEVEL: Secondary										
DURATION OF CONTEST: 4 HOURS		LOCATION: Lethbridge College AN 1639										
COMPETITION SCHEDULE: <table border="1"> <tr> <td>CHECK IN (FOUNDERS' SQUARE)</td> <td>7:00 AM</td> </tr> <tr> <td>ORIENTATION & SET UP</td> <td>7:15 AM</td> </tr> <tr> <td>COMPETITION START</td> <td>7:45 AM</td> </tr> <tr> <td>COMPETITION END</td> <td>11:45 AM</td> </tr> <tr> <td>CLEAN UP</td> <td>11:45 AM– 12:15 PM</td> </tr> </table>		CHECK IN (FOUNDERS' SQUARE)	7:00 AM	ORIENTATION & SET UP	7:15 AM	COMPETITION START	7:45 AM	COMPETITION END	11:45 AM	CLEAN UP	11:45 AM– 12:15 PM	REGIONALIZED: YES If YES, To compete at the Provincial Skills Canada Competition students must qualify at their Regional Skills Canada Competition.
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AWARDS CEREMONY INFORMATION: The awards ceremony will be held at 4:00 p.m. in the Swing Space (AN1804). It is open to the public, parents are encouraged to attend.												

CONTEST INTRODUCTION

The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods including yeasted and non-yeasted products. A degree of specialist knowledge and skill is required.

SKILLS AND KNOWLEDGE TO BE TESTED

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiencies as they have to present products at specified times. During the competition the judges will be evaluating their workplace safety, sanitation, hygiene and organization. Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?
- Do they have significant quantity of extra product?
- Did they have to remake a product a second time?

All food waste must be placed into a supplied container, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the judges at the end of the competition day.



Their ability to work on their own and adapt to changing equipment and environment is essential.

ORGANIZATION

Competitors have 4 hours to produce all of the products described below. They are free to organize all of their work day as they wish, ensuring all products are presented at the end of the competition.

Careful attention must be made to properly label their mise en place, and/or products.

PRESENTATION TIMING

Competitors have a 10-minute window to present their products (11:35 – 11:45AM). Products can be presented up to 10 minutes after their allotted time with a (10%) ten percent point reduction (11:45 – 11:55AM). All products presented after the 10-minute extension of the allotted time will receive a zero. Once the products are presented on the judge's presentation table no alterations can be made.

ORIENTATION

At the commencement of the orientation, the competitor's supporters can help them bring their toolboxes into the bakery. Once the competitors are at their location, the supporters are to leave and cannot assist in unpacking or setting up the workstation.

SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewelry
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness workstation
- Hygiene / Personal
- Workplace Safety

PROJECT DESCRIPTION

1) COOKIE PRODUCTION – AMARETTI COOKIES

Competitors are required to produce the following:

- 24 identical pipe Amaretti cookies.
- Maximum 1" inch (2.54 cm) diameter baked.
- Cookies must be round in shape and piped with a round tip.
- Cookies must be identical in size, shape and appearance.
- Cookie should have a cracked texture appearance.

Amaretti Cookies will be placed in 2 spots, by the presentation time of 11:45 a.m.:

1. 18 on a sheet pan as directed for judging and placed in the identified area,
2. 6 on a plate provided by Lethbridge College to be used at the culinary luncheon,



2) BREAD OF THE WORLD PRODUCTION – KUGELHOPF LOAVES

Each Competitor is required to make:

- Two Identical Kugelhopf.
- Baked in a bundt pan.
- Loaves must be egg washed.
- 350 – 450g baked.
- Preferments are permitted but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferments: Polish, sponge, biga, levain.
- Must use a yeasted rich dough formula.
- Must contain almonds, raisins, dried fruit.
- Must be glazed with a water/flat icing.

Kugelhopf Loaves will be placed on a sheet pan as directed for judging and placed in the identified area, by the end time of the competition.

3) THEMED DECORATED CAKE

Competitors will be required to design the decoration of the cake to visibly reflect the theme.

Theme of Cake: CIRQUE DE SOLEIL

- Competitors may bring in as many 8-inch (20cm) round baked sponge cakes as required to meet the height restriction. The cakes must be whole and can only be cut into a minimum of 3 layers while in the competition area.
- Competitor's choice of buttercream icing to be made during the competition.
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 9" (10.8cm) (other decoration may be added on top of this).
- Simple syrup spraying or soaking of cut layers is required.
- The sides must be iced smooth with buttercream, but decorations can be added to the sides covering no more than 50% of the sides of the cake.
- Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: Cirque du Soleil. Decorations can be freestyle and be reflective of the theme.

Themed cake and cut slice will be placed on a sheet pan as directed for judging and placed in the identified area, by the end time of the competition.

At the conclusion of the competition, students can take all their baking and decorated products home, please bring appropriate containers and bags to transport your products home with you.



UNIFORM

Professional uniform is required to enter the competition area.

- A white chef's coat
- Please wear appropriate bakers/pastry clothing: plain white shirt, white, checkered or black pants or skirt (MUST BE non-flammable material) (no jeans, leggings, yoga pants, hoodies, or baggy clothing allowed). Please note: skirts will NOT be allowed at Provincials.
- Closed toe black or white shoes with a slip resistant sole. (no other shoes permitted).
- Apron, side towel and oven mitts.
- No jewelry is allowed, which includes all earrings, bracelets, studs, watches etc.
- Long hair must be restrained. (long hair is any hair below the chef's coat collar).
- No nail polishes or acrylic nails.

Tool Box/Totes

Competitors can bring in small wares and small equipment as required to produce their products.

- Each competitor can bring two totes.
- At the end of the competition, competitors need to clean up their workstation and place all tools back into totes.
- Competitors are not allowed to bring more than can fit in to the totes.

EQUIPMENT & MATERIALS

Equipment and Materials Competitors Must Supply:

- Bring all equipment you need for your competition with the exception of the major equipment listed below. Competitors are free to bring any of their own utensils.
- **All food ingredients required for preparation** – these ingredients MUST BE included on the attached Common Table of ingredients
- Competitors may not bring their own plating dishes. All competitors will use the plating dishes supplied by Lethbridge College.
- Please note that Career Transitions and/or Lethbridge College are not responsible for those items brought by the competitor. Please ensure that you pack up all your belongings at the end of the event.

Equipment and Materials Supplied by the Committee:

All major equipment:

- Oven, tabletop mixer with bowl and attachments, proofer, fridge, and freezer space and cooling racks, work bench, wash basins, baking sheets (16x24 inches 40 x 60cm)
- An apron, side towels and a hat will be provided for use and must be returned at the end of the competition.
- White chef's jacket (competitor can supply their own - Uniforms **may not** be inscribed with any logo or name (including CCFCC or school name jackets). Skills Canada Alberta or Skills Canada logo jackets are permitted.



JUDGING CRITERIA

The criteria will include the judging of safety and sanitary practices, organization, handling of ingredients, hand tool manipulation, and the final product. Students may converse with the judges but are not allowed outside assistance during the competition hours.

Piped Amaretti Cookie	Themed Decorated Cake
Presentation Time	Presentation Time
Consistency	Maximum Height Restriction Met
Size	8" Unsliced Cakes Brought Into Competition
Quantity	Filling Flavour
Bake	Overall Taste
Taste	Decoration Skills
Effective Use of Ingredients	Theme and Overall Impression
	Effective Use of Ingredients
Bread of the World – Kugelhopf	
Presentation Time	Safety Sanitation and Organization
Weight	Organization and Work Process
Quantity	Hygiene
Bake	Appearance/Uniform
Uniformity	Sanitation
Taste	Work Safe
Effective Use of Ingredients	Cleaned Up and Emptied Workstation On Time

RELATED CAREER AND TECHNOLOGY STUDIES COURSES

Descriptions of all modules are located at the following website:

https://education.alberta.ca/media/160519/fod_sum.pdf

FOD1010: FOOD BASICS

FOD1020: CONTEMPORARY BAKING

FOD:2040: CAKE & PASTRY

CKA3400: KITCHEN ORIENTATION

CKA3410: CULINARY FUNDIMENTALS

FOD2050: BREAD PRODUCTS

FOD3030: CREATIVE BAKING

FOD3040: YEAST PRODUCTS

CKA3450: BAKESHOP 1

CKA3470: YEAST PRODUCTS

CLOTHING REQUIREMENT

It is important that competitors present a professional image and appearance. Appropriate work clothing must be worn to compete. All clothing must be neat and clean and free of rips and tears. Casual wear such as shorts will not be permitted. No loose-fitting clothes or jewelry.

SAFETY

The health, safety and welfare of all individuals involved with Skills Canada Alberta are of vital importance. Safety is a condition of participation with Skills Canada Alberta and shall not be sacrificed for the sake of expediency. At the discretion of the judges and technical committees, any competitor



can be denied the right to participate should they not have the required proper safety equipment and/or act in an unsafe manner that can cause harm to themselves or others.

ADDITIONAL INFORMATION

Lunch will be provided for all competitors, teacher chaperones, judges, and volunteers. Unfortunately, all allergies may not be able to be accommodated for. Your lunch ticket will be in the back of your name tag.

PARKING INFORMATION & VENUE MAPS:

Please park in Lot GC – there is no charge. Overflow will also be allowed in Lot V & P. A printable parking map of Lethbridge College can be found at: <https://lethbridgecollege.ca/document-centre/forms/facilities-management/parking-map>

REGIONAL REGULATIONS & POLICIES

A copy of the Skills Canada Alberta Regional Regulations & Policies can be found at the following link: <http://www.skillsalberta.com/policies-and-procedures>

EVENT SCHEDULE

7:00 a.m.	Competitors should check in at Founders’ Square and wait to be escorted to the competition area. Competitors can get a cart (matching their competitor number) at registration to load their equipment and supplies on. Bring this cart into the cafeteria and wait for a competition organizer to move them to the competition area. Competitors should NOT bring their equipment to the competition area until a competition organizer directs them to do so.
7:10 a.m.	Students will be escorted to competition area.
7:15 a.m.	Set up and orientation for students - teachers must leave the competition area. Students may begin to set up their workstation once direction has been given by the competition coordinator.
7:45 a.m.	Competition begins
11:45 a.m.	Competition ends – presentation area ready for judging. Students may now begin clean up.
12:15 p.m.	Judging begins
12:15 p.m.	Lunch in Swing Space
1:00 p.m.	Students receive feedback from the judges – look for scheduled times
4:00 p.m.	Awards Ceremony (Swing Space – AN1804) – open to the public.

COMMITTEE MEMBERS

Chef Amanda Kawchuk	Lethbridge College
Chef Stephen Klassen	Lethbridge College
Holly Lehbauer	Career Transitions
Judy Stolk-Ingram	Career Transitions
Chef Devon Leys-Wall	Lethbridge College
Tara Yagos	Career Transitions

PORTIONING OF ALCOHOL



Important Note: Secondary Competitors/Minors

If competitors are wanting to use the listed Liquor/Alcohol within their formula, competitors must consult with a Judge for assistance. Secondary competitors/minors are not to handle any alcohol. A Judge or RTC member will dispense the desired amount within the formula for the competitor.

INGREDIENT LIST	
ALCOHOL	FRUIT/HERBS
Amaretto (Disaronno)	Fresh Lemons/Oranges
DAIRY & FAT	Dried Raisins and Currants
Whipping Cream	Fresh Strawberries
Butter, unsalted	Lemon and Orange Peel
Whole Milk	LEAVENING AGENTS/STARCH
Eggs, large	Instant Yeast
Vegetable Oil	Fresh Yeast
Vegetable Shortening	Baking Powder / Baking Soda
	Cornstarch
Decorating Ingredients	NUTS & SEEDS
Rolled Fondant	Ground Almonds
Marzipan	Sliced Almonds
FRUIT PUREE	SWEETENING AGENTS
Strawberry	Sugar, granulated
Chocolate	Sugar, icing powder
Coating Chocolate	Sugar, brown
Cocoa Powder	Honey
FLAVOURING	Glucose Syrup
Lemon Extract	STAPLES
Almond Extract	Silicone Paper
Vanilla Extract	Cling Film (Resinite Wrap)
Salt	Aluminum Foil
Instant Coffee	Paper Towels
Vanilla Bean Paste	
FLOUR	
Bread Flour	
All-Purpose Flour	
Cake Flour	
Only the ingredients listed may be used during the competition, no others will be allowed other than those listed above. Competitors can bring in their own food colors.	