

13TH PROVINCIAL SKILLS COMPETITION
2010 SKILLS CANADA NEWFOUNDLAND LABRADOR



32
BAKING
Scope document
Post-Secondary
Friday, March 26, 2010 – College of the North Atlantic - PPD campus, St. John's
Note: Each registered school may enter one competitor

Duration of Contest: 6 HRS.

PURPOSE OF THE CHALLENGE

Assess contestants' job preparation and highlight the excellence and professionalism of exceptional students in the area of small-production and industrial baking and pastry making.

SKILLS AND KNOWLEDGE TO BE TESTED

French Pastries: presentation of 18 miniature pastries – **3 varieties:**

6 identical French Pastries using **Choux Paste**

6 identical French Pastries using **Sweet Paste / Dough**

6 identical French Pastries of **Your choice**

Occasion cake :

Round, 20 to 24 cm (8 – 9 inches), filling of your choice , butter cream icing only to be used. Inscription to read “Happy Birthday or Bonne Fete”. Floral decoration required. Cake has to be iced with butter cream, no rolled fondant or other toppings allowed.

Mousse Style Cake

Must be made from a black box ingredient list. (check ingredient list for more information) Size 20 to 20 x 5cm (8 x 8 x 2 inches) rings allowed.

Divide cake into equal parts:

- A. One (1) half to be decorated your choice
- B. From the other half create one (1) slice to be plated for presentation

Instruction on production of mousse cake :

Mousse cake must be made previous day, brought to competition site for decorating and judging.

Assorted chocolates :

Using two (2) types of couverture, make and present assorted chocolates.

- 1. Make **15 molded chocolates** (your choice) 10 – 15 g
- 2. Make **15 free style chocolates** (your choice) cut or piped and dipped completely, 10 – 15 g

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The required items are to be presented no later than the end of the competition time.

Only the ingredients provided may be used. No prepared food items in any form will be allowed into the competition facility. Only Exceptions: food colors, colored cocoa butter, chocolate colors, edible dusting, and chocolate transfer sheets and sponge / genoise transfer sheets.

EQUIPMENT, TOOLS, SUPPLIES AND CLOTHING

Provided by the organization: please be advised that the final list of all the equipment and display items will be posted in mid March and that this existing list is only temporary.

dough proofers (to share), 2 convection ovens (to share), burner-range with oven, work tables (2 each) refrigerators (to share) cooling racks (1 each) kitchen aid mixer with bowls, whips, hooks, beaters, digital scales, baking sheets

Display items provided for each contestant: only items which are provided will be allowed for presentation purposes

1 rectangular or round mirror or silver platter to display the french pastries
1 round display item (such as large dinner plate, silver plate, cake stand etc.) for mousse cake presentation
1 dessert plate to present slice of mousse cake
1 round display item (such as large dinner plate, silver plate, cake stand etc.) for the occasion cake

Provided by the contestant:

Everything needed in terms of small wares, tools and equipment which is not provided by the organization.

For example: rolling pin, mixing bowls, pots and pans, sieve, knives, spatulas, piping bags, measuring tools, cake pan or cake ring. Bring anything you think you might need to successfully compete at this Provincial competition. Plan ahead so that you know exactly what to bring.

Professional baking uniforms and non-skid shoes are required. Except your name no other identifying or sponsorship markings are allowed on the uniforms. Clean white Chefs jacket or Bakers jacket and checkered pants are required. No Jewelry is allowed. (rings, earrings, bracelets, etc)Cleaning towels are the responsibility of each contestant.

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POINT BREAKDOWN	100 POINTS
Professionalism, sanitation, safety -----	20 Points
Special Occasion Cake -----	20 Points
Miniature Pastries-----	20 Points
Mousse Cake -----	20 Points
Assorted Chocolates-----	20 Points
Final Mark-----	100 Points

Note: Points will be deducted for inappropriate uniforms.

In the event of a tie, the competitor with the highest safety and sanitation marks will be declared the winner.

TECHNICAL COMMITTEE

Gil Bromley, Technical Chair – gil.bromley@cna.nl.ca