

## B.C. SKILLS COMPETITION 2020

SCOPE DOCUMENT	
Competition date	April 15 <sup>th</sup> , 2020
Competition Location	Tradex, Abbotsford
Trade Number	32
Trade Name	Baking / Pâtisserie
Level	Post-Secondary

### BAKING: POST-SECONDARY

Please arrive in advance of the contest start time for registration, briefings and to set-up your workstation. Do not be late.

<b>REGISTRATION:</b>	<b>6:00AM</b>
<b>BRIEFING:</b>	<b>6:30AM - 6:45AM</b>
<b>SET UP TIME:</b>	<b>6:45AM - 7:30 AM</b>
<b>CONTEST TIME:</b>	<b>7:30AM – 11:30AM</b>
<b>LUNCH</b>	<b>11:30AM - 12:30PM</b>
<b>CONTEST TIME:</b>	<b>12:30PM – 4:00PM</b>
<b>CLEAN UP TIME:</b>	<b>4:00PM - 4:30PM</b>

**Purpose of the challenge:** To measure contestants job readiness and highlight excellence in the field of Baking and Pastry production.

#### **Duration of Contest:**

One-Day Contest: 45 minute set-up, 7-hour & 30 minute contest, 1 hour lunch, 30 minutes cleaning.

Arriving at 6:00am for registration, with briefing at 6:30am, and set up from 6:45am – 7:15am. At 7:15am – 7:30am judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during contest.

Start time is 7:30am. Competition is 7:30am to 11:30am and 12:30pm to 4:00pm, with lunch from 11:30am to 12:30pm. Clean-up is 4:00pm to 4:30pm. Competition area must be emptied, cleaned and sanitized by 4:30pm.

**Skills & Knowledge to be Tested:**  
(All recipes provided by contestants)

**Piped Chocolate BonBon Hand Dipped  
Two-Tiered Celebration Cake  
Chocolate showpiece with integrated bonbon stand**

**Timetable**

<b>Set-up</b>	<b>Competition length</b>	<b>Chocolate Bon Bon</b>	<b>Lunch</b>	<b>Cake</b>	<b>Chocolate Showpiece</b>	<b>Clean-up</b>
<b>6:45-7:30AM</b>	<b>7:30AM-4:00PM</b>	<b>11:30AM</b>	<b>11:30AM-12:30PM</b>	<b>3:00PM</b>	<b>4:00PM</b>	<b>4:00PM-4:30PM</b>

**Skills and Knowledge to be tested**

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.

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

The confectioner/pastry competitor will 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 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 re-make a product a second time

All food waste must be placed into a plastic bag, 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 competition day.

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

## **Workstation**

### **Set Up**

During the 45-minute set-up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores or do any scaling of ingredients. Judges will be validating their ingredients, small wares, and equipment in the last fifteen (15) minutes of set-up.

Tool boxes may be stored under tables if space permits, or they will be stored in a designated common area within the competition site.

A determination by committee members on site will be made if the work space is too cluttered and unsafe with additional tool boxes in the competitor's area. If the workspace is deemed to be too cluttered, tool boxes may have to be moved to a designated common area within the competition site.

The competitor is responsible for emptying fridge & freezer, and cleaning & sanitizing their workstation 30 minutes after the end time or by 4:30PM.

Competitors are required to maintain a clean floor and keep their workstation clean and sanitized throughout the competition as required. Volunteers will help with the washing of dishes.

## **Competitors Portfolio**

Competitors will be equipped with a simple portfolio (in English) to be presented on their bench at the start of their competition. Each competitor will bring (3) Portfolios, two for the judges and one for themselves, portfolio to include:

- Title page
- Competitor introduction/bio
- Formulas/recipes, including methods, for all products the Competitor is planning to make. Formulas must be in grams/kilograms.
- Timeline/production schedule
- Competitors will have a picture in their booklets of each of the finished products they will be making. Pictures must be placed with the correct formula/method in their portfolio.

## **Organization**

- Competitors have 7 hours & 30 minutes to produce all of the products described below. They are free to organize their work day as they wish, but they must respect the presentation times of products as listed as seen in modules scheduled below.
- Careful attention should be made to properly label their mis en place, and/or products that will be stored in the common fridges and freezers.

- The theme INDIGENOUS CANADIAN ART needs to be in Modules B, C and D as required in the Modules. For Modules C & D with respect to the
- TIERED CELEBRATION CAKE & CHOCOLATE SHOWPIECE, the theme needs to be VISUALLY apparent in the cake decoration and the showpiece design.

### **Presentation Timing**

Competitors have a 10-minute window prior to the presentation time indicated in each module to present their products. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will receive a zero. Once products are presented on the judge's presentation table no alterations can be made, with the exception of the chocolate showpiece, which may be assembled on the presentation table at the competitor's discretion.

### **Specific Requirements:**

- Contestants arriving late or failing to attend the orientation meeting will not be allowed to compete.
- Communication between contestants and their advisors will not be permitted during the competition.
- Contestants must present portfolios at the start of the competition.
- ***Cell phones are not allowed.***

### **Safety Requirements:**

- Safety awareness/requirements will be maintained at industry standards (Workers Compensation Board or equivalent) at all times.
- Closed toe black shoes with a slip resistant sole (no heels, no backless clogs, no high heeled sandals or running shoes, no canvas or cloth material).
- Long Chef's pants (black, white or checkered), chefs coat, apron and hat (hair net optional)
- Contestants will not be allowed to participate without proper safety equipment.

## **MODULE A - SAFETY, SANITATION AND ORGANIZATION**

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

- Correct uniform, no jewelry
- Portfolio – 3 copies
- Workstation emptied & sanitized 30 minutes after end time

- Organization of tools and equipment
- Food Sanitation – of raw materials, ingredients and mise en place
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- **Workplace Safety**

### **Judging Criteria:**

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers and judges.
- In case of a tie, (ties are not permitted) the committee will refer back to the safety & sanitation mark. The competitor with the highest mark in that category shall be declared the winner. In the event that the safety and sanitation mark is also a tie, judges will refer to the chocolate showpiece and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

### **MODULE B – PIPED CHOCOLATE BONBON HAND DIPPED**

**Must be presented by 11:30AM**

**Make and present the following molded chocolates:  
20 identical chocolate bonbons.**

- Bonbons should be in a weight range of 8-14 g grams each including decorations.
- Couverture chocolate for bonbon exterior. Tempered dark, milk or white chocolate may be used.
- No ready-made transfers sheets to be used. You can make your own transfers during the competition time.
- Make bonbons individually piped (not piped in a length and cut)
- The bonbons must contain two layers of your choice. One layer should have a crunchy texture.
- Hand dip the bonbons in tempered couverture chocolate.
- The bonbons should be identical in structure, size, weight and decoration.
- Temper needs to be visible.
- Ten (10) Piped Chocolate Bonbons hand dipped will be presented on a platter and placed on the presentation table. Ten (10) Piped Chocolate Bonbons will be integrated and placed into the chocolate showpiece when the chocolate showpiece is complete.

## **MODULE C – TWO TIERED CELEBRATION CAKE**

**Must be presented by 3:00pm**

- The theme must be represented in the overall design & decoration of the cake. The theme **INDIGENOUS CANADIAN ART** must be visually apparent.
- The minimum components are:
- Sponge/Genoise cake
- Buttercream – French, Swiss or Italian
- Fruit cream
- Competitors are to make 1 x 8” and 2 x 4” Sponge Cakes
- Serve a 50 g portion of butter cream and 50 g portion of fruit cream in a separate portion for judging.
- Flavours are of free choice.
- The cakes should contain and be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The base cake must be left straight sided to demonstrate hand masking skills. The top tier does not have to be left straight sided. Decoration is to be in alignment with the theme: **INDIGENOUS CANADIAN ART**.
- The cakes must be constructed and coated by hand (not built in a cake ring or mould). The sponges may be baked in a ring or tin.
- Both cakes should be constructed in the same way internally. (One will be a smaller diameter to sit directly on top of the other.
- One slice of the undecorated 4” cake must be cut for tasting and placed on a provided plate.
- The 8” and one 4” cake will be used for the two tier cake which is to be iced and decorated. The second 4” cake is to be wrapped in resinite after the slice of cake has been removed and left undecorated and placed on the judges table for tasting.
- Skills BC will provide a 10” (25.4cm) drum board. Bring your own cake tins/rings and cake boards to fit your designs, as well as support rods to insert into the bottom cake for stability of the top cake if required.

## **MODULE D – CHOCOLATE SHOWPIECE WITH INTEGRATED BONBON STAND**

**Must be presented by 4:00 pm (end time)**

- Theme must be represented in the overall design of the Chocolate Showpiece. The theme: **INDIGENOUS CANADIAN ART** must be visually apparent.
- Competitor are to produce a presentation piece using chocolate and chocolate products.
- A maximum height of 29.5” (75 cm) and a maximum width of 14.5” (37cm).
- The design of the chocolate showpiece will integrate a stand for the bonbon's.

- Permitted techniques may include:
  - Pouring
  - Molding/Casting
  - Brushing
  - Polishing
  - Sculpting
  - Modeling Chocolate
  - Carving
  - Piping
  - Cutting
  - The showpiece must reflect the theme.
  - A use of cocoa butter colors and spraying is permitted.
  - A minimum of 50% of the showpiece must have visible tempered chocolate.
  - No internal supports are allowed.
  - Tempered dark, milk, white chocolate, modelling chocolate and robo coupe chocolate may be used. (modelling chocolate and robo coupe chocolate are made on site by competitor)
- Showpiece will be presented on a 16" Drum cake board supplied by Skills BC. Competitors may assemble their showpiece on their presentation table.

### **Mark Breakdown:**

Safety, Sanitation and Organization 20  
 Piped Chocolate Bonbon Hand Dipped 20  
 Two Tier Celebration Cake 30  
 Chocolate Showpiece with Integrated  
 Bonbon Stand 30

Total Marks 100

**Technical Chair: Leanne Bentley [lbentley@vcc.ca](mailto:lbentley@vcc.ca)**

**If you have any questions, please contact Leanne Bentley at [lbentley@vcc.ca](mailto:lbentley@vcc.ca)**

**Gold medal winners at the BC Skills Competition may be eligible to compete in the 2020 National Skills Competition at the Vancouver Convention Centre in Vancouver, BC May 28<sup>th</sup> & 29<sup>th</sup>, 2020.**

**Skills BC reserves the right to alter and update contest information. Please check the website often for changes.**