



2010 North West Regional Skills Canada Competition

Scope Document

Fairview High School

April 22 and April 23, 2010

EVENT: Baking	LEVEL: Secondary
START TIME ORIENTATION: APRIL 22 8:00 – 8:45 PM COMPETITION: APRIL 23 8:15 AM – Group A APRIL 23 12:45 PM – Group B	LOCATION: Fairview High School
THEORY EXAM: No	DURATION: 3.5 Hours
WORLDSKILLS TRADE	SPACES: 8

GENERAL DESCRIPTION

To evaluate each contestant's preparation for employment and recognize outstanding students for excellence and professionalism in the commercial baking field. Also to ensure that contestants are aware of the need to work in a well maintained and safe environment.

SKILLS TO BE EVALUATED

Competitors are responsible for their own recipes

- 1) Chou Paste:
 - Make 3 varieties, 6 of each variety (of equal portion) and different shapes.
 - One must have a custard filling and fresh fruit.
 - One must be covered with soft fondant.
 - One of your choice.

(Puff pastry will not be allowed)

- 2) Cake decorating (theme to be provided at the start of the competition)
 - Divide an 8" round sponge cake (to be provided) into 3 layers and decorate with butter cream icing, and the theme as provided. You must cut and present a slice to show the uniformity in slicing, layering and decorating skill.

(Choice of decorative finish is encouraged and permitted, but may only utilize ingredients from par stock and competitors' talent.)

THEORY EXAM: NO



Safety Requirements:

Competitors are required to follow all industry safety standards during the competition.

- Oven-mitts, white terry cloth or t-towel (provided)
- Non-slip vinyl or leather shoes, a closed top shoe
- No rings, or watches to be worn during the competition
- Clothing requirements: Chef jackets - bib aprons - chef hat - no jeans
(Committee will supply chef hats, chef jackets and bib aprons, (jackets & aprons may not leave the competition site.)
- Hair nets/hair controlled
- Competitors will not be allowed into the competition area without the required safety equipment

RELATED CAREER AND TECHNOLOGY STUDIES MODULES:

Module FOD 1020 Baking Basics

Module FOD 3030 Creative Baking

Module FOD 2040 Cake & Pastry

Descriptions of all modules are located at the following website:

[HTTP://WWW.EDUCATION.GOV.AB.CA/CTS/FOODS/](http://www.education.gov.ab.ca/CTS/FOODS/)

Equipment and Materials supplied by Committee:

- Appropriate mixer bowls, measuring cups and spoons, sauce pans, & oven ware pans, scale, grater, mixing spoons, spatulas
- Cake plate/board, turntable, all cleaning material, oven mitts.
- All food ingredients (including 2 - 8" round cake layers per competitor)
- All major equipment (fridge and freezer space, oven, mixer with bowl and attachments,
- All recipes
- Competitors may bring their own tools which must be approved by the committee before the competition starts.

Equipment and Materials competitors must supply:

- piping bag with assorted piping tips (in particular, # 12 piping tip and # 230 piping tip')
- side towel
- Hair nets

JUDGING CRITERIA

Safety, interpersonal skills, sanitary practices, preparation, measurement, handling of ingredients, hand tool manipulation, sequencing, presentation, clean-up, originality, speed in relation to quality, final product.

Competitors may not have outside assistance during competition, however may converse with the judges.



TIE BREAKING PROCEDURE - competitor judged to have the highest safety & sanitation score

IMPORTANT GENERAL INFORMATION

- ** Each competitor is required to attend the orientation on April 22, 8:00 P.M. Any questions regarding competition clarity will be addressed at that time.
- ** Competitors will be given their Group A or B designation, directly after orientation.
- ** Each competitor is given 15 minutes to set up their personal work station and 15 minutes to clean up on completion of the competition. Points will be deducted for competitors who do not comply.

Baking tip courtesy of the Tech. Committee:

Fondant

Fondant will be provided; however for practice, students can put a few large marshmallows in a glass container with a few drops of water, heat till marshmallows double in size then mix in icing sugar as needed. More water will make thinner more sugar will thicken.

STOCK LIST

Parchment paper	Whipping cream
Doilies (10")	Butter
Cling Film	Eggs - large
Aluminum foil	Margarine
Cardboard underlines for cakes (8")	Vegetable shortening
Paper Towels	Milk
All purpose flour	Vanilla extract
Custard Powder	Maple extract
Cream of Tartar	Salt
White sugar	Piping jelly
Brown Sugar	Food Colors' (red, blue, green, yellow and black)
Icing sugar powder	Almonds – sliced
Seasonal fresh fruit	Pecans
Fondant	Cocoa Powder
	Dark Chocolate
	White Chocolate

IMPORTANT: NO INGREDIENTS IN ANY FORM ARE ALLOWED TO BE BROUGHT INTO THE COMPETITION SITE