

Date: April 24th, 2021

Location: TBD

Duration of contest: 7:30 am – 4:00 pm

CONTEST INTRODUCTION

The purpose of this challenge is to measure the competitor's readiness and highlight the excellence and professionalism in the area of confectionary and pastry work.

Time	Task
7:30 am – 7:45 am	Arrival. Orientation.
7:45 am – 8:15 am	Set up
8:15 am – 12:00 pm	Competition Time
11:50 am – 12:00 pm	Presentation of French Macaron Filled Cookies
12:00 pm – 12:45 pm	Lunch
12:45 pm – 3:30 pm	Competition Time
2:30 pm – 2:40 pm	Presentation of French Pastries
3:20 pm – 3:30 pm	Presentation of Decorated Bar Cake
3:30 pm – 4:00 pm	Clean Up

SKILLS AND KNOWLEDGE TO BE TESTED

- *French Macaron Filled Cookie*
- *French Pastries*
- *Decorated Bar Cake*

SPECIFIC REQUIREMENTS

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

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

Communication between contestants and their advisors will not be permitted during the competition.

Contestants must produce a portfolio at the start of the competition.
Cell phones are not allowed.

WORK STATION

During the 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.

Competitors are required to maintain a clean floor and keep their workstation clean, organized and uncluttered. Workstations should be sanitized throughout the competition as required.

The competitor is responsible for emptying fridge & freezer, and cleaning & sanitizing their workstation 30 minutes after the end time or by 4:00PM.

PORTFOLIO

Competitors will be equipped with a simple portfolio to be presented on their bench at the start of their competition. Each competitor will bring two (2) portfolios, one for the judges and one for themselves, portfolio to include:

- Title page

- Formulas/recipes, including methods, from all the products the competitor is planning to make. Formulas must be given in grams/kilograms.
- Timeline/production schedule

ORGANIZATION

Competitors have 6 hours to produce all of the products described below. They are free to organize all of their workday as they wish, but they must respect the presentation time.

Careful attention must be made to properly label their mise en place, and/or products that will be stored in the common fridges and freezers.

The theme “Indigenous Canadian Art” needs to be represented in Module D with respect to the Decorated Cake. The theme must be VISUALLY apparent in the cake decoration.

PRESENTATION TIMING

Competitors have a 10-minute window prior to the presentation time to present their products. Their products must be presented between the allotted presentation times. One point will be deducted for each minute late after the 10 minute window has expired. One minute after the presentation time allotted, no products will be accepted and will receive a zero. Once the products are presented on the judge’s presentation table no alterations can be made.

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, backless clogs, 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 required if hair is past collar length)

MODULES

MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewelry
- Portfolio – 2 copies
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients

- 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 occasion cake and the highest score in this category will be declared the winner.
- Preparation (including written plan or timetable/production schedule)

MODULE B – FRENCH MACARON FILLED COOKIE

- Must be presented between 11:50-12:00 p.m.
- Competitors are required to produce the following:
 - o 16 cookies
 - o Cookies must be filled with a ganache type filling
 - o Baked weight between 15-25g
- Eight (8) cookies will be presented on one plater and eight (8) cookies on a second plater. One plater will be placed on the competitor’s presentation table and the second plater on the judges tasting table. The platers will be supplied by Skills Canada Yukon

MODULE C – FRENCH PASTRIES:

- Must be presented between 2:30-2:40 p.m.
- Two (2) varieties: ten (10) identical of each, of equal proportions.
 - o 1st variety:
 - Paris Brest Pastry
 - Choux paste is to be piped and round in shape.
 - Finished weight is 110 – 140g
 - Pastry cream based filling made on site.
 - Garnish is freestyle.
 - o 2nd variety:
 - Puff Pastry Cream Horn
 - Puff pastry sheets will be provided.

- Pastry cream based filling made on site.
 - Exterior with either piped or dipped chocolate
 - Garnish is freestyle.
 - Length of the finished cream horns must be between 4" and 5" (10.16cm – 12.7cm)
- Five (5) will be presented on each of the two platters; one will be presented on the competitor's presentation table and the second plater on the judges tasting table. Two platters will be supplied by Skills Canada Yukon.

MODULE D – DECORATED CAKE:

- Must be presented at 3:20-3:30 p.m.
- Theme of Cake: "Canadian Indigenous Art"
 - Competitors are required to design the decoration of the cake to visibly reflect the theme.
 - A Chiffon cake (12"x16") will be provided by Skills Canada Yukon.
 - The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake.
 - Make your own Swiss Buttercream.
 - Filling of choice to be made on site.
 - Exterior is to be iced with Swiss buttercream
 - The maximum dimensions of the finished bar cake is 5" x 11" 12.7cm x 28cm) excluding decorations.
 - Inscription to read: Skills Canada 2020
 - Inscription to be done using chocolate only.
 - Simple syrup spraying or soaking of cut layers is required.
 - Cake is required to be decorated; competitors may choose decoration to demonstrate their skills, respecting the Theme: **Indigenous Canadian Art**. Decorations can be freestyle and be reflective of the theme.
 - A 1" slice of the cake will be presented on a plate, which will be placed on the judging table. The bar cake will be presented on a rectangular cake board. The remaining bar cake will be placed on the competitor's presentation table.
 - The cake will be presented on a cake board. The cake board and dinner plate will be supplied by Skills Canada Yukon.

EQUIPMENT/TOOLS/MATERIALS:

Equipment and material provided by Skills Canada Yukon:

- o All food items, including, one Chiffon cake 12" x 16" (30.5cm x 40.6cm) ½ sheet pan.
- Apron, hair net, apron, towels, oven mitts
- Any and all utensils, knives, cutting boards, cloths, etc.*
- Food processor, mixer (Kitchen Aid), mixing bowls, pots, bowl scraper, hand wire whisk, pastry wheel, piping bags, rolling pin, scissors, turn table, wooden spoons, baking sheets.*
- Cake board
- All plates and platters required to present your products.

*Competitor may also provide their own.

Equipment and material provided by the competitor:

- Portfolio x 1
- Black pants, good kitchen shoes, hair ties
- **No jewelry allowed (rings, bracelets, watches, etc)**
- Any and all hand tools, including but not limited to: scale, bench scraper/ dough divider, decorating tips, docker, dough thermometer, calculator, pastry brushes, pastry wheel, piping tips, silpats, ruler, spatulas, portable propane burners (propane canisters), if necessary.

EVALUATION CRITERIA

<i>Safety, Sanitation & Organization</i>	<i>/20</i>
<i>French Macaron Filled Cookie</i>	<i>/16</i>
<i>Pastry – Choux Paste Paris Brest</i>	<i>/18</i>
<i>Pastry – Puff Pastry Filled Cream Horn</i>	<i>/18</i>
<i>Decorated Bar Cake</i>	<i>/28</i>
<i>Total</i>	<i>/100</i>

TECHNICAL COMMITTEE INFORMATION

Contact Skills Canada Yukon if you have questions/concerns:

yukonprograms@skillscanada.com