



2011 Nova Scotia Skills Competition

Official Competition Name: **Boulangier**
 Competition Level: **Post Secondary**
 Competition Location: **NSCC Akerley Campus**
 Competition Date: **April 7 & 8, 2011**

Purpose of Challenge:

Evaluate professional and technical skills in the arts of international breads and baking products.

10 positions available

Start time 7:30 am sharp must be completed by 13:00 pm on both days.

Skills and knowledge to be tested:

Each competitor will prepare the following

- A) Two international loaves of bread of their choice minimum 400g / maximum 600g.
- B) Two celebration loaves of bread of their choice minimum 400g not to exceed 600g.
- C) Soft or hard crusted dinner rolls 12 ea x 40g
- D) Quick breads 12 ea equal proportions.
- E) Rich yeast dough one (1) dozen equal proportions.
- F) Two traditional French Baguettes 380g ea.

Contestants may bring their own bread starters such as PATE FERMANTEE, BIGA, OLD DOUGH and POOLISH ect

- A) Their will be a meeting of competitor at the Akerley campus at 1:00 pm on Wednesday the 7th, 2010 in the Boulangerie- attendance is mandatory.
- B) The draw for the selection of workstations will take place at this time participants may set up their workstations.
- C) Day of the competition, competitors and judges only will be permitted in the competition area.
- D) Each competitor must complete two menus of which must be neat and typed with proper terms of the products. Contestants may consult cookbooks or use recipes from their own collections. However only the appropriate recipe for the 6 categories stated above will accepted on workstations.

Prerequisites:

Enrolled in a Baking or Pastry Program, be registered as a competitor

Equipment, tools, supplies, clothing:

One may bring special baking pans especially muffin pans if required and personnel equipment.

CLOTHING

Cooks jackets and pants
 Proper footwear
 Apron
 Chefs hat
 Necktie

Ingredients and Staples Provided

STAPLES		
Aluminum foil	Parchment paper	Doilies 10"
Paper towels	Cling film	Cake Boards 8"
Paper muffin cups		
Dairy & Fat		
Butter unsalted	Whipping cream	2% milk

Olive oil	Eggs	Buttermilk
Cream cheese	Bakers margarine	
Leavening agents		
Baking soda	Instant yeast	Fresh yeast
Baking powder		
Flour & Starch		
All purpose flour	Bread flour	Pastry flour
Corn meal	Cornstarch	Light rye flour
7 grains mixture		
Chocolate Products		
Milk couverture	Semi sweet couverture	White couverture
Cocoa powder	Cocoa nibs	
Nut & seed products		
Sliced almonds	Hazelnut	
Praline paste	Shredded coconut	
Sesame seeds	Almond paste	Pecan halves
Poppy Seeds	Peanut butter	
Sweetening agents		
Brown sugar	Sugar	Icing Sugar
Molasses	Honey	Invert Sugar
Malt	Maple	Glucose
Jams & glazes		
Apricot & clear glaze	Raspberry jam	
Gelatin		
Gelatin powder	Gelatin leaves	
Processed Fruit		
Cranberries dried	Raisins	Apricots dried
Fresh Fruit		
	Oranges	Lemons
Pineapple	Granny smith apples	
Other fruit may be available		
Liquors		
	Orange brandy/Grand Marnier	Kirsch
Rhum		
Flavourings & Spices		
Nutmeg ground	Cinnamon ground	Cardammon ground
Salt	Cloves ground	All spice
Vanilla beans	Black pepper ground	Instant coffee
Vanilla powder		
Other		
	Black olives	

Point Breakdown:

Two evaluations will in place

One from the kitchen judge and the other from a separate tasting judge, which will be presented during the meeting the day prior.

Technical Committee Member and Judges:

Judges: Kitchen judge Chef Richard Boschel and Michael Winge

PTC chair – Larry Bergeron