



COMPETITION SCOPE

15th Annual Nova Scotia Skills Competition

Official Competition Name: **Baking**
Competition Level **Post-Secondary**
Competition Location **NSCC Akerley Campus**
Competition Date & Time **March 1-2, 2012**

Timeline

7:30 – 8:00am	Orientation
8:00am	Start Time
12:00 – 12:30pm	Lunch.
12:30 – 2:30pm	Competition Resumes
2:30 – 3:30pm	Clean-up

Purpose of Challenge

To measure the contestants job readiness and highlight the excellence and professionalism in the area of baking and pastry production.

Number of Stations

10

Skills and knowledge to be tested

- French pastries
- Marzipan figurines
- Entremet (Mousse style cake) including plated presentation
- Assorted chocolates and chocolate presentation piece

Contest Description

To be presented the first day:

- **French Pastries:**

Make and present the following French pastries: 4 - 5cm (1.5 – 2 inches)

- 1) six (6) identical French Pastries using Sweet Paste/Dough
- 2) six (6) identical French Pastries using Choux Paste
- 3) six (6) identical French Pastries of Your Choice Cookies:

To be presented second day:

▪ **Marzipan figurines**

Make four (4) figurines: two (2) identical pairs (for example: 2 cats and 2 dogs) using a total of 240g of marzipan i.e. 60g per figurines.

▪ **Entremet (Mousse style cake) including one plated presentation**

- A. Must be made using mystery box ingredients,
- B. Cake must be 9" (24 cm) round
- C. Cake must be cut into 12 equal portions.
- D. Present one portion plated, must include a sugar decoration.

MYSTERY BOX: At the start of Day One the competitors will receive a list of five (5) ingredients that are NOT on the ingredient list. Three (3) of the five (5) ingredients must be used in the production of the entremet. Each competitor is required to inform the judges of their ingredient selection and how each will be used by 11:00 a.m. on day one.

▪ **Assorted Chocolates and Chocolate Presentation Piece:**

Each competitor will be provided with 5 kg dark couverture, 2.5 kg milk couverture and 2.5 kg white couverture **for use in all products requiring couverture (including pastries and cakes)**

Assorted Chocolates:

Each competitor must prepare two styles of chocolates, 10g-15g each, fifteen (15) identical pieces of each.

1. Molded chocolates
2. Freestyle chocolates: cut or piped and completely dipped using a dipping fork

Note: one type of couverture must be used for the exterior of the molded chocolates and a different type of couverture for the exterior of the freestyle chocolates.

Present five (5) of each style on a plate:

Equipment, tools, supplies, clothing:

The following will be required:

- Baking trays (40 x 60cm or 16 x 24 inches)
- Cassette or butane burner
- Deck oven and/or convection oven and proofing cabinet
- Work bench
- Pan rack
- Plates for plated dessert
- Kitchen Aid Mixer and attachments 5 qt.

- No private display platters, plates, mirrors etc. are allowed
- Proofers for bread

Equipment, tools, supplies, clothing:

The following must be provided by the competitor

- Bring everything you need for your own competition
- Bring your own cake mould 8 or 9 inches
- Bring your own pie plate 9 inches

Required clothing:

- Professional uniform is required
- White chefs' or bakers' jacket
- White or black and white checkered pants
- Hair net and cap/hat required
- Closed black shoes with a slip resistant sole (no high heels, sandals, or running shoes)
- Apron, towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc)

Point Breakdown:

Professionalism. Excess/waste, sanitation, safety =	100
Bread =	125
Lattice top blueberry pie =	100
Cookies =	125
Occasion Cake =	250
Choux Paste =	150
Marzipan =	150
TOTAL=	/1000

Other Information

- Tie (no ties are allowed)
- Competition rules – please refer to the competition rules on the Skills Canada ~ Nova Scotia web site (<http://skills.ednet.ns.ca>) sections. Other information could include: rules about latecomers or no talking to other students that may

Technical Committee Member and Judges

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Juges TBA