

COMPETITION SCOPE

15th Annual Nova Scotia Skills Competition

Official Competition Name: **Baking**
Competition Level **Secondary**
Competition Location **NSCC Akerley Campus**
Competition Date & Time **March 22-23, 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

- Small production bread making
- Choux paste
- Cookies
- Lemon meringue pie
- Occasion cake

Contest Description

To be presented the first day:

- Lemon Meringue Pie:
 - Make your own pie dough. The pie should be 23 cm (9") in diameter.
 - Competitors must prepare own lemon filling and fresh meringue.

- Cookies:
 - Two types of dough: eighteen cookies each
 - 1st variety must be short dough
 - 2nd variety must be piped

- Choux Paste:
 - Two varieties: six each, of equal proportions. 1st variety: must be éclair with custard filling made from scratch.
 - 2nd variety: cream puff: top must be covered with fondant

To be presented second day:

- Small Production Bread Making: Must be presented at 3:00 p.m.
 - Two (2) different types of dough
 - Edible varieties only

From one (1) dough produce two (2) loaves of bread: one (1) free form, one (1) five (5) strand braided. Must weigh 400-500 grams each, after baking.

From the second dough produce two (2) types of rolls; twelve (12) identical round & twelve (12) identical free style. Must weigh 50 to 60 grams each, after baking.

- Occasion Cake
 - Genoise/Sponge Cake – make your own **9” or 24cm** round cake
 - Cut cake into three layers
 - Make your own butter cream icing and/or filling
 - Cake must be iced with butter cream, no rolled fondant or other toppings allowed
 - Required decoration of your choice
 - Inscription to read: Skills Canada – Nova Scotia
 - Theme should be in keeping with inscription

Equipment, tools, supplies, clothing:
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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