



## DSBN REGIONAL **BAKING** SKILLS CHALLENGE 2021 SECONDARY LEVEL SCOPE

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### **PURPOSE OF THE CONTEST:**

- To provide competitors with the opportunity to demonstrate, through practical and theoretical application, their skills and task knowledge in the industry relevant to baking skills and employment.
- To recognize outstanding students for excellence and professionalism, in commercial baking.

### **EVENT DETAILS:**

**Date:** March 1st - 12th  
**Time:** 4 hour time block  
**Location:** Individual Schools

### **SKILLS AND KNOWLEDGE TO BE TESTED:**

#### **MODULE A – FRENCH MACARON FILLED COOKIE PRODUCTION**

Competitors are required to produce the following:

- 16 Macarons o Macarons must be filled with a ganache type filling
- Finished weight between 15 – 25g
- Eight (8) Macarons will be presented on one plate and eight (8) Macarons on a second plate.
- The plates can either be the same, or different. The plate to use for presentation is the choice of the competitor. The plates will be supplied by the competitor.

#### **MODULE B– BREAD OF THE WORLD PRODUCTION/POVITICA**

Each Competitor is required to make:

- Two Identical Povitica Loaves
- Loaves must be egg washed

- 500-600g baked
- Preferment's are permitted but not required to be brought into the competition and will be presented to the judges.
- Examples of preferments: Poolish, sponge, biga, levain.
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan. The pan must be provided by the competitor. ● The dough must be pinned with a rolling pin.
- The loaves can be made in the traditional three strand shape, or a shape of your choice, highlighting the consistent thin layering of the dough and the filling
- Loaves will be presented on boards at the choice of the competitor; both will be presented on the competitor's presentation table, ONLY ONE (1) will be cut in half. Two plates/boards will be supplied by the competitor. They can be the same or different. ● Competitors should research Povitica style loaves.

## **MODULE C – DECORATED BAR CAKE**

- Theme of Cake: **CANADA**
- Competitors are required to design the decoration of the cake to visibly reflect the theme.
- Cake must be made from a chiffon formula which is made **Prior** to the contest and baked in a 12" x 16" (30.5cm x 40.6cm) ½ sheet pan.
- The cake must be cut into four (4) rectangular pieces, iced and or filled and then stacked to produce a bar cake. This can be done **PRIOR to the contest**.
- Make your own Swiss Buttercream, see recipe on Skills Ontario website with scope.
- Filling of choice to be made on site.
- FILLING IS OPTIONAL. If choosing to add a filling, this can be anything from jam, to custard.
- Exterior is to be iced with Swiss buttercream – mandatory.
- The maximum dimensions of the finished bar cake are 5" x 11" 12.7cm x 28cm) excluding decorations.
- Inscription on the cake to read: **Skills Ontario 2021**
- Inscription to be done using chocolate only.
- Simple syrup spraying or soaking of cut layers is OPTIONAL.
- Cake is required to be decorated; competitors may choose decorations to demonstrate their skills, respecting the Theme: To Be Announced
- 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 presentation 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. It must be on a flat board or flat platter, of the competitor's choice.

## **SAFETY REQUIREMENTS and SUPERVISION**

Teachers or another designate must supervise the student to ensure that safety is adhered to and to maintain the integrity of the competition. If supply teacher is required,

it is preferable to have the supply teacher supervise your student for the Challenge and you can remain with your class, this might not be possible for challenges where safety is a concern.

### **EQUIPMENT, MATERIALS, TOOLS, AND SUPPLIES:**

All Tools, Equipment, ingredients must be Supplied by the Individual Contest Site.

### **CLOTHING REQUIREMENTS:**

1. It is mandatory for all competitors to wear black closed toed non-slip footwear. (Running shoes are not permitted.)
2. Jewelry such as rings, bracelets and necklaces or any items deemed unsafe by competition judges, shall be removed.
3. Proper baker's uniform is to be worn; chef jacket, checked or black trousers
4. Hairnet and/or hat and no loose hanging hair.

### **JUDGING INSTRUCTION:**

Safety, Sanitation & Organization /10  
Bread of the World – Povitica /25  
Macarons /25  
Bar Cake /40

### **Total, Mark out of 100 points**

As the rules state, there are no ties. If the score is tied after the contest, the Macarons component will be used as the tie breaker.

Infractions of the contest scope, project outline(s), and/or rules, etc, will result in appropriate mark deduction(s) at the discretion of the Tech Chair(s)/ Judge(s). Infractions of these do not result in an automatic mark of zero (0) or disqualification, unless already stated in the scope. Mark deduction(s) are a at the discretion of the Tech Chair(s)/ Judge(s). Any possibilities of disqualification will be reviewed with by the Tech Chair(s) and Director of Competitions.

### **VIRTUAL JUDGING**

Further details to follow.

### **JUDGING CRITERIA:**

Competitors will be assessed based on the following criteria's:

### **Work Station:**

- Prior to the competition, competitors may organize all their equipment and small wares at their workstation.
- Competitors can have individual ingredients scaled for recipes and properly labelling (name and date) prior to the start of the contest, but no mixing permitted. ● This is a large advantage for time management, and is highly recommended to do so, but not mandatory.
- Judges will be validating their ingredients, small wares, and equipment. ● Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. NO visible excessive dish or container piles; promote a clean as you go workstation to avoid point deduction. Competitors must have their workstation empty, clean and sanitized at end of the competition time.

### **Organization:**

- Competitor is to present a work plan. They are free to organize their workday as they wish.
- Careful attention must be made to properly label their mise en place, and/or products. Example: label and date all products. Milk; 500 grams, January 30, 2021
- Theme: The theme "To Be Announced" needs to be in Modules C with respect to the CAKE.
- The theme needs to be VISUALLY apparent in the decoration.
- The theme is required in each of the projects.
- Interpretation of the theme can be expressed through shape, colour, texture, flavour and visual appearance. This is at the competitors' discretion to stay within the criteria of each project, provided below.
  - Once the products are presented on the presentation table, no alterations can be made.
  - Competitor shall provide all presentation plates, boards and/or tiles.

### **SAFETY, SANITATION/ORGANIZATION**

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewelry
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness of workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace safety
- Safety is a priority at the Virtual Skills Ontario Competition. At the discretion of the judges/technical committee/teacher/supervisor/parent/guardian, any competitor can be

removed from the competition for not having the proper safety equipment and/or not acting in a safe manner.

**Projects to be assessed:**

1. Macaroons
2. Bread
3. Cake

\*see project criteria listed above in Skills and Knowledge

**ENTRY:** Students must register online at <http://teched.dsbm.org/skills> with all the required information completed to be eligible to participate.

**TEACHER'S ROLE:**

Instructors are expected to acquaint their student participants with all the enclosed guidelines.