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**DSBN REGIONAL BAKING SKILLS CHALLENGE 2020  
SECONDARY LEVEL SCOPE**

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**PURPOSE OF THE CONTEST:**

To provide competitors with the opportunity to demonstrate, through a practical and theoretical application, their skills and task knowledge in the industry relevant to:

- Competence and professionalism in commercial baking
- Applicable sanitation and safety rules in the kitchen

**EVENT DETAILS:**

**Date:** Wednesday, Feb. 26th, 2020

**Time:** 8:30 A.M

**Location:** Niagara College- Niagara-on-the-Lake Campus  
Room HT107

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

**TRANSPORTATION:** Students are responsible for their own transportation

**TEACHER'S ROLE:**

Instructors are expected to acquaint their student participants with all of the enclosed guidelines. Teachers may accompany their students or visit any time during the competition, but may not assist the competitors during the challenge.

## SKILLS AND KNOWLEDGE TO BE TESTED

### MODULE A: SAFETY, SANITATION, and ORGANIZATION

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewelry
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work-station
- Hygiene / Personal
- Effective Use of Ingredients
- Proper Use of tools and equipment
- Workplace Safety
- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers, and judges.
- Preparation (including a written plan or timetable/production schedule)

### MODULE B - BREAD MAKING:

Each Competitor is required to make:

- Two Identical Povitica
- Loaves must egg washed
- 500-600g baked
- Preferment's are permitted but not required to be brought into the competition and will presented to the judges during set up. Examples of preferment's: Polish, sponge, biga, levain.
- Requires a walnut or hazelnut filling or a combination of walnuts and hazelnuts.
- Must be baked in a pan.
- 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
- All products to be egg washed.
- Loaves will be presented on platters provided

**Important: Measurement of weight is after baking. Judges will check weight**

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

Competitors are required to produce the following:

- 16 cookies
- Cookies must be filled with a ganache type filling
- Baked weight between 15 – 25g

Platters will be supplied for display by judges.

## **MODULE D - FRENCH PASTRIES:**

**Two (2) varieties: ten (10) identical of each, of equal proportions.**

**1st variety:** Paris Brest Pastry

- Choux paste is to be piped and round in shape.
- Finished weight is 115 – 140g
- Pastry cream-based filling made on site.
- Garnish is freestyle.

**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)

Note: Platters will be provided.



## **SAFETY REQUIREMENTS:**

Safety is a priority at the DSBN Technological Skills Competition. At the discretion of the judges and technical chairs, any competitor can be removed from the competition site for not having the proper safety equipment and/or not acting in a safe manner.

1. It is mandatory for all competitors to wear closed-toed approved footwear. Non-slip black shoes are preferred.
2. No Jewelry.
3. Proper baker's uniform is to be worn; chef jacket, checked, white, or black trousers, hairnet and/or hat and no loose hanging hair.

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

### **Equipment Supplied by the Competitor:**

- Uniform
- Small cooking pots/saucepans, measuring cups, bowls
- All necessary and appropriate baking hand tools such as, but not limited to: paring and saw knives, metal, plastic and rubber scrapers, pastry brushes, wooden spoons, rolling pins, bowls and containers, ten (10) 3 - 3 1/2-inch tart pans
- Decorating tools and tubes/tips, pastry bags.
- White Plates/sheet pan for displaying of products for judging
- Oven mitts

### **Equipment Supplied by the Coordinator:**

- Ingredients (see list)
- 8 quart mixer whisk, dough, and paddle
- Induction burner
- Rolling pins

- Dish washing equipment
- Table cleaning brush, cleaning towels and drying towels
- Stainless steel pots
- Cooling racks
- Speed racks
- Baking sheet pans
- Assorted sizes of stainless steel bowls for 12 competitors
- 4 electronic scales
- White rectangular plates (for plating of items for judging)

#### JUDGING CRITERIA:

A. Bread	18%
B. Paris Brest Pastry	17%
C. Puff Pastry Cream Horn	16%
D. Cookies	16%
E. Safety, sanitation, work ethic, process	19%
F. Uniform and clean work habits	14%

**TOTAL 100%**

- ❖ Judges shall deduct marks for excess ingredients used and unnecessary waste by students.
  - ❖ As the rules state, there are no ties. If the score is even after the contest, the safety and sanitation mark will be used. If that is a tie, then the Eclair component will be used as the second tie breaker.
  - ❖ Judging has to be **Unanimous** in order to select the top three placements. The head judge has to approve, and sign in the first, second and third place results.
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### **COMPETITION AGENDA:**

8:15 am - 8:30 am: Sign-in  
8:30 am - 8:55 am: Opening Set-up, Scaling of Ingredients  
9:00 am - 1:45 pm: Competition  
1:45 pm - 2:30 pm: Lunch & Judging  
2:30 pm - 2:45 pm: Clean Up  
2:45 pm - 3:00 pm: Judges comment

**\*\* Competitors must be on time for their contest and may be disqualified if they do not sign-in at their contest site prior to the start of orientation. At the discretion of the technical committee chair, the competitor may be permitted to compete but would not receive any additional time. Each competitor will be given a number by their coordinator upon registration at the location and will be judged anonymously during the competition.**