
**DSBN REGIONAL BAKING SKILLS CHALLENGE 2019
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. 27th, 2019

Time: 8:30 A.M

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

ENTRY: Students must register online at <http://teched.dsbni.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's:

- Correct uniform, no jewelry
- Portfolio – 2 copies
- Workstation emptied, sanitized by 30 minutes after the end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness work station
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

Judging Criteria:

- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers, and judges.
- In case of a tie, (ties are not permitted) the committee will refer back to the safety & sanitation mark. The competitor with the highest mark in that category shall be declared the winner. In the event that the safety and sanitation mark is also a tie, judges will refer to the eclair and the highest score in this category will be declared the winner.
- Preparation (including a written plan or timetable/production schedule)

MODULE B - BREAD MAKING:

1. One (1) – Winston Knot egg bread (baked weight of 500-600g)
2. Six (6) - hand rounded egg bread dinner buns (baked weight of 50-60g)
Identical in size, shape, and weight. **NOT to be braided.**

• All bread and buns are to be made from the same dough. However, inclusions can be added after the dough is developed.

• Must use Challah recipe (egg bread) with at least 15% butter in the formula to the weight of the flour. ie. 1000g flour – 150g butter

• All products to be egg washed before baking.

- Must be presented on a sheet pan provided by the competitor; size should be in proportion to the products being presented

Reminders:

- Loaf to weigh between 500 g – 600 g after baking.
- Buns must weigh 50 g – 60 g after baking
- All products to be egg washed

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

MODULE C – PIPED Shortbread COOKIE:

Competitors are required to produce cookies to the following standards:

- Cookie must be piped.
- Competitor must make 16 cookies
- Baked weight must be between 20-30g each
- Must be presented on a white platter of choice; provided by the competitor, size should be in proportion to the products being presented

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

MODULE D - FRENCH PASTRIES:

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

1. 1st variety: Filled Eclair.

Baked dimensions are: 4" - 5" length (10.1 cm - 12.7 cm) with a maximum width of 1 ½" (3.8 cm) Topped with a soft fondant which is provided. At least 50% of the fondant must be visible on the finished product. Fill the eclairs with a pastry cream to be cooked by the competitor. Garnish is freestyle.

2. 2nd variety: Fruit Tartlets. 3" – 3 ½" diameter (7.6 cm – 8.9 cm). The tart dough needs to be baked in a ring mold. The dough must be a sable dough. The tartlets must be filled with pastry cream and topped with fresh fruit as provided and then glazed. Pastry cream to be cooked by the competitor. Must be presented on a white platter of choice, provided by competitor; 1 platter per product-type; size should be in proportion to the products being presented

SAFETY REQUIREMENTS:

Safety is a priority at the Ontario 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: 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
- Induction burner
- Rolling pins
- Dish washing equipment
- Table cleaning brush, cleaning towels and drying towels

JUDGING CRITERIA:

A. Winston Knot Challah	18%
B. Hand Rolled Challah Buns	8 %
C. Eclairs - 10 eclairs	17%
D. Shortbread Cookies - 16 identical	16%
E. Fruit Tarts - 10 Fruit tartlet	16%
F. Safety, sanitation, work ethic, process	15%
G. Uniform and clean work habits	10%

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 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.

COMPETITION AGENDA:

8:15 am - 8:30 am:	Sign-in
8:30 am - 8:50 am:	Opening Set-up
9:00 am - 1:00 am:	Competition
1:00 pm - 1:30 pm:	Lunch & Judging
1:00 pm - 2:00 pm:	Clean Up
2:00 pm - 2:30 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.**