



2010 SW Regional Skills Canada Competition

Scope Document

Lethbridge College

Thursday, April 29, 2010

EVENT: Baking	LEVEL: Secondary
START TIME Check in: 7:30 – 8:00 a.m. Orientation & Set Up: 8:00 – 8:30 a.m. Contest: 8:30 – 12:30 p.m. Clean up: 12:30 – 1:00 p.m.	LOCATION: Lethbridge College TBA
THEORY EXAM: No	DURATION: 4 hours
WORLDSKILLS TRADE #: 34	REGIONALIZED EVENT: Yes

GENERAL DESCRIPTION

Purpose of the Challenge:

To evaluate each contestant's preparation for employment and recognize outstanding students for excellence and professionalism in the commercial baking field.

Please Note: Skills Canada Alberta has allocated one spot at the Provincial Competition for the gold medalist from the regional competition. Should the gold medalist choose not to attend the Provincial Competition the spot would be offered to the silver medalist. The provincials are scheduled for May 12 & 13 at the Northlands Agricom in Edmonton, Alberta. Travel expenses and preparation for the provincials are the competitor's responsibility.

Please see www.skillsalberta.com for details.



Skills and Knowledge to be Tested:

The following is a general outline of the skills and knowledge to be tested. Recipes will be forwarded to schools after online registration has closed on March 12, 2010.

1) Pies

Make and present one double crust pie filled with seasonal fruit.

2) Muffins

Make and present 6 muffins.

3) Cookies

Make and present 6 cookies.

4) Occasion Cake

Divide an 8" round sponge cake into three layers and decorate with butter cream icing, with an inscription of "Skills Canada". You must cut and present a slice to show the uniformity in slicing, layering, and decorating skills.

Instructions

- Upon arrival at Lethbridge College, all competitors must report to the check-in desk located in the Canbra Room. Competitors will be escorted to the competition. Competitors **should not** bring their equipment to the Baking Lab until they have checked in and received permission from a contest organizer to proceed to the contest area.
- The schedule for the competition is to be followed exactly. During the contest, all communications between competitors and persons outside the site are not permitted. If a competitor has to leave the site, the Coordinator has to be advised.
- Competition commences upon approval of judges which should take place by 8:30 a.m. Presentation of all completed items should occur by 12:30 for judging.
- Competitors are responsible for cleanup of their work areas before they leave the competition area. Points will be deducted for competitors who do not comply.
- Competitors are expected to participate in the spirit of fair competition. Any emotional outbursts directed at fellow colleagues, competitors, judges or organizing committee members will result in immediate disqualification.
- Competitors are responsible for supplying all of their own ingredients. Each participating program/school will be reimbursed \$50.00 per competitor to help cover the cost of the ingredients required for the competition and preparation.



RELATED CAREER AND TECHNOLOGY STUDIES MODULES

Module FOD 1020: Baking Basics
Module FOD 2040: Cake & Pastry

Module FOD 3030: Creative Baking
Module FOD 2150: Food Safety & Sanitation

Descriptions of all modules are located at the following website:

<http://www.education.gov.ab.ca/cts/foods/>

EQUIPMENT AND MATERIALS

Equipment and Materials Supplied by the Committee:

- 8" round sponge cake
- All major equipment (oven, tabletop mixer with bowl and attachments, proofer, fridge, and freezer space)
- An apron, a chef's jacket, side towels and a hat will be provided for use and must be returned at the end of the competition

Equipment and Materials Competitors Must Supply:

- All food ingredients required for preparation (except sponge cake)
- Appropriate bakers/pastry clothing (plain white shirt, white pants or culinary pants (no jeans allowed)) clean footwear (non-slip runners are acceptable)
- Competitors are free to bring any of their own utensils as they may feel more comfortable using their own equipment.
- Competitors **may not** bring their own plating dishes. All competitors will use the plating dishes supplied by Lethbridge College.
- Please note that Career Transitions and/or Lethbridge College are not responsible for those items brought by the competitor.



JUDGING CRITERIA

The criteria will include:

Overall Fundamental Skills	Menu Component (for each item)
Waste & product handling	Colour
Sanitation/cleanliness	Texture/consistency
Safety/organization	Portion size
Professional appearance	Taste
	Temperature
	Timeliness
	Originality/presentation

Students may converse with the judges but are not allowed outside assistance during the competition hours.

Safety Requirements

- No rings, earrings (including facial piercing) or watches to be worn during the competition.
- No nail polish.
- Appropriate bakers/pastry clothing (plain white shirt, white pants or culinary pants: black or checkered, white apron, hair cover, no jeans)
- Competitors are required to follow all industry safety standards during the competition and will not be allowed in the competition area without the required safety equipment.



SCHEDULE (Tentative)

7:30	<ul style="list-style-type: none"> Competitors should check in at the Canbra Room and wait to be escorted to the competition area Competitors should NOT bring their supplies to the competition area until a competition organizer directs them to do so. Competitors should be prepared to wait in the competitor lounge with their supplies (including perishables) until directed to the competition area
8:00	Students will be escorted to competition area
8:10	Orientation for students Students may begin to set up their workstation once direction has been given by the Skills Expert
8:30	Competition begins – teachers must leave the competition area
12:30	Competition ends – students should have their presentation area ready for judging Students may now begin clean up
1:00	Judging begins Lunches for the students have been set aside
2:00	Students receive feedback from the judges
3:30	Awards Ceremony (gymnasium) – open to the public

COMMITTEE MEMBERS

Charles Parker	Lethbridge College Culinary Program
Doug Overes	Lethbridge College Culinary Program
Yoda Taylor	Matthew Halton High School
Jamie Moore	Cardston High School
Konny Nelle	Willow Creek Composite High School
Roberta Clemis	Crazy Cakes
Barton Branch	Firestone Restaurant
Brianne Martin	Career Transitions
Deanna Gonnely	Career Transitions