

# 2021 REGIONAL SKILLS CANADA COMPETITION



## 2021 Regional Skills Canada Competition

*Contest Description (Scope Document)*

*March 11, 2021*

<b>EVENT:</b> Baking	<b>LEVEL:</b> Secondary
<b>DURATION OF CONTEST:</b> 1.5 hour live video conference  (1 hour for competition, 30 minutes for pre and post competition business.)	<b>REGIONALIZED:</b> YES  If YES, to compete at the Provincial Skills Canada Competition students must qualify at their Regional Skills Canada Competition.
<b>COMPETITION SCHEDULE:</b> <b>* Portfolio Due (details below) by March 9, 2021 by 1:00 p.m.</b>	
Competition Check-in	12:15 p.m.
Orientation - Mandatory	12:45-1:00 p.m.
Competition	1:00-2:00 p.m.
Photos Due	No later than 2:30 p.m.
<b>COMPETITION FORMAT: (VIRTUAL/ IN SCHOOL)</b> All secondary competitors will be competing within their school environment and must arrange in advance with a teacher for a safe competition location, according to their school's Covid-19 safety policies. They will need to prepare their competition space with all of the required tools, equipment, materials, and technology that will be needed to complete the competition. Teachers and competitors will need to work together to ensure the competitor is ready for success on their competition day. <b>A subsidy allowance will be available to support material purchase, please visit the following link for more information:</b> <a href="https://skillsalberta.com/additional-2021-competition-resources/">https://skillsalberta.com/additional-2021-competition-resources/</a>  Competitors will join the assigned videoconference link that will be emailed to all registered competitors. <b>Competitors will need to position their camera in such a way that the judges can see their entire work area from an exterior view.</b>  <b>Project Submission Link (portfolio &amp; contest picture):</b> <a href="https://form.jotform.com/SkillsAB/2021rsc">https://form.jotform.com/SkillsAB/2021rsc</a>	
<b>SAFETY:</b> The health, safety and welfare of all individuals involved with Skills Canada Alberta are of vital importance. Safety is a condition of participation with Skills Canada Alberta and shall not be sacrificed for the sake of expediency. At the discretion of the judges and technical committees, any competitor can be denied the right to participate should they not have the required proper safety equipment and/or act in an unsafe manner that can cause harm to themselves or others.	

**Please note:** ALL competitors must be present for the mandatory safety orientation listed above in the schedule. If competitors are not present, their project will be disqualified. Prior to the start of competition, competitors should familiarize themselves with the Pre-Start Checklist which can be accessed at the following link: <https://skillsalberta.com/additional-2021-competition-resources/>

**AWARDS CEREMONY INFORMATION:** Please join us for a live virtual awards ceremony on March 25<sup>th</sup> at 6:30PM.

### **Purpose of the Challenge**

To measure the competitor's job readiness and highlight excellence and professionalism in the area of confectionary and pastry work.

### **Skills and Knowledge to be Tested**

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.

During the competition competitors will be evaluated on workplace safety, sanitation, hygiene, organization, make-up procedures, methods of decorating and finishing.

The confectioner/pastry competitor will also be tested on their work efficiencies as they must present their cake within a one-hour time frame.

### **Virtual Judging**

The competitor will join the assigned video format as specified by Skills Canada Alberta. Video format information will be emailed out to all competitors 1 week prior to competition date.

Competitors will need to position their camera in such a way that the judges can see their entire work area throughout the entire competition. Ideally the camera will be placed in front of the competitor with a slight downward view, keeping the entire work area in the camera angle and able to see the competitor and the work being completed. Each competitor will be assigned a competitor number. Competitor numbers must be displayed (written on a piece of paper) in the video as often as possible. At the beginning of the video chat, each competitor will show the weight of their cake on a kitchen scale, as directed by the judges.

At the conclusion of the one hour time frame, each competitor, at the direction of the judges, will each be asked to position their cake in front of the camera for the judges to view, with their competitor numbers showing in the view. This viewing will be recorded. The video stream will then end, and the competitors will be required to take 5 photos of their cakes for submission. 4 of the photos will be of 4 full view quadrants of the cake. The 5<sup>th</sup> photo will be of a 1/8 slice of the cake. Each competitor will have no more than 30 minutes to take the five required photos of the cake and submit the photos online to Skills Canada Alberta via the submission link listed above (due by 2:30 p.m.).

### **Competitors Portfolio**

Competitors will be equipped with a simple portfolio to be submitted online with the submission link listed on the first page by March 9, 2021 by 1:00 p.m. The portfolio will include:

- Competitor introduction
- Description of use of theme for their cake

- Formulas/recipes including methods from all the products the Competitor is planning to make. Formulas must be given in grams/kilograms.
- Competitors must have a picture in their booklet of the finished decorated cake.

### Organization

Competitors have 1 hour to produce the decorated Theme Cake. The competitors can have the following in place prior to the start of the competition:

- One 8” round sponge or genoise cake baked in advance by the competitor
- Choice of buttercream made in advance by the competitor – French, Swiss or Italian
- Fruit cream is made in advance by the competitor
- Ready to use rolled fondant for decoration without any food coloring
- All the required small wares organized and ready to use

## THEME: INDIGENOUS CANADIAN ART

### MODULE A – ONE TIERED THEMED CELEBRATION CAKE

- The Theme of Competition must be represented in the overall decoration of the cake. The theme “INDIGENOUS CANADIAN ART” must be visually apparent
- The minimum components are:
  - Sponge/Genoise cake
  - Buttercream – French, Swiss or Italian for decoration
  - Fruit cream as a filling
- Competitors are to make 1 x 8” Sponge/Genoise Cake with a maximum weight of 500g after baking. **On the live competition video, each competitor, at the direction of the judge, will have to place their cake on a scale for the judges to see the weight of the one baked cake**
- Flavours are of free choice for the buttercream or fruit cream
- The **one baked cake must be cut into three layers during the competition time**
- The fruit cream will be used as the filling for the cake
- The cake should be completely coated in buttercream which will be the external layer (no other glaze or coating could be applied). The cake must be left straight sided to demonstrate hand masking skills. A decorating comb may be used on the sides of the cake
- The cake must be constructed and coated by hand (not built in a cake ring or mould)
- The cake must be placed on an appropriate cake board
- One cake slice, which is 1/8 of the decorated cake, must be cut for the judges to see the internal layers. The sliced cake must be placed standing up on a plate for the judges. The slice of the cake will be completed as per the judge’s directions
- The cake cannot be coated with rolled fondant, the theme will be represented by the rolled fondant garnishes and the style and colors of the buttercream applied to the cake
- Piped inscription to read: Skills Alberta 2021
- Inscription to be done using a piping medium of choice ex. coating chocolate, buttercream, piping jelly

## Point Breakdown

Module Task	Total Marks
Safety, Sanitation, and Organization	20
Decorated Buttercream Cake	80
Total Marks	100

Judgement Marks	
Not presented does not meet industry standards	0
Acceptable and meets industry standards	1
Meets industry standards and exceeds it in some respects	2
Is excellent relative to the industry standard	3

## Marking Scheme

M - Measurement – J – Judgement

### 2021 Secondary Marking Scheme

A - Safety, Sanitation and Organization	Measurement/Judgement	Module A - Decorated Themed Buttercream Cake	Measurement/Judgement
Portfolio - Competitor Provided	M	Presentation Time	M
Portfolio - Elements Required	M	Cake Cut into Three During the Competition	M
Efficiency of Workplace Set Up	J	Cake Weight 500g	M
Correct Sanitation Practices Displayed	J	Theme	M
Correct Food Handling	J	Sponge/Genoise Cake	M
Hygiene and Cleanliness of Workstation	J	French/Swiss/Italian Buttercream Used	M
Cleanliness of Uniform	J	Fruit Cream Used	M
Workplace Safety - hazards	J	1/8 Cake Slice Provided	M
		Inscription Skills Alberta 2020	M
		Fruit Cream Used as Filling	J
		Only Buttercream on Exterior Coating of Cake	J
		Cake Layering/Evenness	J
		Icing - Quality of Finish	J
		Decoration - Proportionate	J
		Decoration Quality	J
		Creativity	J
		Use of Theme	J
		Overall Impression	J

**Ethical Conduct:** We recognize that participants will be competing individually in their own unique environments and therefore not all competition conditions can be monitored. However, we expect all competitors to compete fairly, respecting and abiding by the established rules in the true spirit of Skills Canada Alberta.

**Competition Results and Progression:** As per previous years, the top placements in the 2021 Regional Skills Canada Competition will advance onto the virtual Provincial Skills Canada Competition. While all regional competitors will compete together on the same day, provincial spots will still be allotted on a regional basis. Medals will be awarded to gold, silver and bronze placements (packages will be sent in the mail after the virtual Awards Ceremony).

## ADDITIONAL INFORMATION

Regulations & Policies: A copy of the Skills Canada Alberta Regional Regulations & Policies can be found at the following link: <https://skillsalberta.com/policies-and-procedures>

## COMMITTEE MEMBERS

Alan Dumonceaux	Kimberly Vanden Broek	Aria Harris	Manmohan Kumar	Rolf Runkel
Tristan Chitrina	Aaron Van Sloten	Andreas Schwarzer	Priya Winsor	
Joerg John	Enrico Caparas	Magdalena Jadziewicz	Marlon Brayn Mabait Bolante	