**Regional Baking Scope**

**\*adapted from BC Provincial Scope\* - February 24th - NIC Campbell River**

1. **Duration of the contest**

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| Registration | 8:15am – 8:30am |
| Briefing | 8:30am-8:45am |
| Set Up Time | 8:45am-9:15am |
| Contest Time | 9:15am-11:30am |
| Lunch | 11:30am-12:00pm |
| Contest Time | 12:00pm-2:15pm |
| Clean Up Time | 2:00pm-2:30pm |

1. Contestant will need to bring all of their own equipment, clearly labelled. Students will have access to the NIC dishwasher but will be responsible for their own dishes.
2. A grocery list, including amounts will need to be handed in to Tammy Williamson by February 22nd. tammy.williamson@sd71.bc.ca
3. Products

Themed Decorated Cake

Bread of the World – Concha Buns

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| --- | --- |
| Bread Presentation | Cake Presentation |
| 1:30pm | 2:00pm |

1. Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiencies as they must present products at specified times. During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene and organization.

Competitors will also be evaluated on effective use of ingredients. Examples are:

• Are they producing only the required quantities

• Do they have significant quantity of extra product

• Did they have to re-make a product a second time

All food waste must be placed into a plastic bag, which will be provided at each workstation. Disposing of the food waste cannot be done until competitors have received notice from the judges at the end of competition day.

Their ability to work on their own and adapt to changing equipment and environment is essential.

1. **Workstation and Set-up**

During the 30-minute set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores or do any scaling of ingredients. Judges will be validating their ingredients, small wares, and equipment in the last fifteen (15) minutes of set-up.

Tool boxes may be stored under tables if space permits, or they will be stored in a designated common area within the competition site.

A determination by judges on site will be made if the work space is too cluttered and unsafe with additional tool boxes in the competitor’s area. If the workspace is deemed to be too cluttered, tool boxes may have to be moved to a designated common area within the competition site.

The competitor is responsible for emptying fridge & freezer, and cleaning & sanitizing their workstation 30 minutes after the end time.

Competitors are required to maintain a clean floor and keep their workstation clean and sanitized throughout the competition as required. Volunteers will help with the washing of dishes.

1. **Organization**

Competitors have 4.75 hours to produce all of the products described below. They are free to organize all of their work day as they wish, but they must respect the presentation times of products as seen in modules scheduled below.

Careful attention must be made to properly label their mise en place, and/or products that will be stored in the common fridges and freezers.

1. **Presentation Timing**

Competitors have a 10-minute window prior to the presentation time. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented **after** the 10-minute extension of the allotted time will receive a zero. Once the products are presented on the judge’s presentation table no alterations can be made.

1. **Specific Requirements:**

Contestants arriving late or failing to attend the orientation meeting will not be allowed to compete.

Communication between contestants and their advisors will not be permitted during the competition.

Contestants must present their workplan, recipes and menu at the start of the competition.

***Cell phones are not allowed.***

1. **Safety Requirements:**

• Safety awareness/requirements will be maintained at industry standards (Workers Compensation Board or equivalent) at all times.

• Closed toe black shoes with a slip resistant sole (no heels, no backless clogs, no high heeled sandals or running shoes, no canvas or cloth material).

• Long Chef’s pants (black, white or checkered), chefs coat, apron, hat and hair net.

• Contestants will not be allowed to participate without proper safety equipment.

1. **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 theme cake and the highest score in this category will be declared the winner.

***Preparation (including recipes(with correct yield and conversion), menu, written plan or timetable/production schedule)***

**SAFETY, SANITATION AND ORGANIZATION**

Competitors will be assessed based on the following criteria:

• Correct uniform, no jewellery

• Written Plan

• Workstation emptied, sanitized by 30 minutes after end time

• Organization of tools and equipment

• Food sanitation and handling of raw materials, ingredients and mise en place

• Hygiene and cleanliness work station

• Hygiene (Personal)

• Effective Use of Ingredients

• **Workplace Safety**

**BREAD OF THE WORLD: CONCHA BUNS**

**Must be presented at: 1:30pm**

Competitors are required to produce the following:

• 12 Mexican Concha buns

• Buns must weigh 65-75 g each after baking

• All buns must be made from the same dough.

• All buns must be hand shaped in a round form.

• Buns are to be identical in size, shape, and design.

•Competitors will have the use of NIC proofing ovens.

• All buns are required to have a traditional conchas cookie topping using either a lemon or chocolate cookie topping that is stamped with a traditional concha stamp

• Must be presented on a white platter, bread basket or bread board of choice:

12 buns will be presented on each platter, basket or board.

**THEME CAKE**

**Must be presented at 2:00pm**

**Theme of Cake: “The Four Seasons”**

Each competitor is required to produce the following:

• Competitors will be required to design the decoration of the cake to visibly reflect the theme.

• Competitors will ***bring their own baked 1x 8-inch (20cm) round chocolate sponge cak*e**. The ***cake must be whole*** and can only be cut into 3 layers after the judges have weighed the baked cake to confirm its weight. Maximum weight of the cake is 500g.

• Make your own Swiss of Italian Buttercream (flavour optional).

• Exterior is to be iced with Swiss or Italian Buttercream and left straight sided without decorations.

• Cake is to be filled with Swiss or Italian Buttercream

• Iced cake height must not exceed 4.25 inches (10.8 cm). Other decorations must be added above and beyond this height.

• Simple syrup for spraying or soaking cut layers is required.

• Cake is required to be decorated respecting the theme: ***The Four Seasons***

• A piped chocolate script representing the competitor’s theme is required.

• The decorated whole cake must be presented on a 10” round cake board provided by Skills BC and will be presented to the judges first.

• A slice of cake, 1/8th of the cake will then be cut by the competitor and placed on a 8” -10” white plate for judging. The remaining cake will be returned to the judging table.

• The competitor must bring their own 8” -10” white plate for presentation.

Supplied by **Competitor:**

• Apron, towels & oven mitts.

• **No jewelry allowed (rings, studs, bracelet, earrings, watches, etc)**

• Professional uniform and work safe shoes as outlined in safety requirements

• Any and all hand tools (please mark all your belongings), including but not limited to: **mixing machine** (**eg: Kitchen Aid etc.**) scale, bench scraper/ dough divider, mixing bowls and pots, bowl scraper, decorating tips, docker, dough thermometer, calculator, hand wire whisk, knives (French, paring, palette, serrated), pastry brushes, pastry wheel, piping bags, piping tips, rolling pin, silicone mats, ruler, scissors, spatulas, turntable, wooden spoons, and cutting board. Additional trays/cookie sheets, portable induction burners with pots and all plates and platters required to present your products.

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| Points Breakdown |  |
| Safety, Sanitation and Organization | 25 |
| Bread of the World – Concha Buns | 35 |
| Decorated Themed Cake | 40 |
| Total | 100 |

**BC Skills Ingredient List 2023**

**Common Tables:** Access to all the products provided

**General Supplies**

Parchment Paper

Cling Film

Aluminum foil

Cake boards: 25.5 cm (10”) round

Paper towels

Sanitizing solution

Dish Soap

Sanitizing solution in spray bottles

**Dairy**

Whipping cream

Whole milk

**Fat**

Vegetable Shortening

Butter – unsalted

Olive Oil

**Eggs**

Eggs, large

**Leavening Agents**

Baking powder

Baking soda

Instant Yeast

Active Dry Yeast

**Flour**

All Purpose Flour

Bread Flour

Cake Flour

**Starch**

Cornstarch

**Chocolate Products**

Dark

Milk

White

Cocoa Powder

**Nut Products**

Almonds Ground Blanched

Almonds Natural Thin Sliced

Hazelnuts Ground

Hazelnut, Whole

Marzipan

Pecan Pieces

**Sweetening Agents**

Sugar, Granulated

Sugar, Icing (powder)

Sugar, Yellow

Light Corn Syrup

Honey

**Sugar Paste**

Rolled Fondant

**Flavourings**

Instant Coffee

Vanilla Extract

Bourbon Vanilla Bean Paste

Matcha Tea

**Fresh Fruit**

Oranges

Lemons

Limes

Raspberries

**Fresh Herbs**

Basil

**Spices**

Cardamom

Cinnamon, ground

Black Pepper

Salt

Sea Salt

**Vegan**

Raw Sugar

Coconut Milk

**Permitted Additional Ingredients Not Supplied by Skills BC**

• Food colours and colored cocoa butter

• Pectin

• Agar

• Tartaric Acid

• Citric Acid

• Vanilla Beans

• Lustre Dust/Metallic Powders

• Tapioca

• Maltodextrin

• Xanthum Gum

• Soy Lecithin

• Tonka Bean

• Yuzu Juice

**Important:** Competitors are permitted to bring in **two** ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients.

Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site. NO GOLD LEAF, NO SILVER LEAF