

# 28th ONTARIO TECHNOLOGICAL SKILLS COMPETITION

## Baking

### Secondary– Bayridge Secondary School

Contest Date / Friday, March 24, 2017

TECHNICAL CO-CHAIRS

School Contact- Julie Cameron [cameronju@limestone.on.ca](mailto:cameronju@limestone.on.ca)

**MORE INFORMATION:** For technical questions

that are contest specific, please contact Ms.

Cameron at Bayridge Secondary School 613-389-

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**PURPOSE OF THE CONTEST:** To provide competitors with the opportunity to demonstrate, through 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

Winner of this competition will be eligible to compete in the Eastern Ontario Competition, May 2<sup>nd</sup>.

All contests at the 2017 OTSC are hosted onsite at the Toronto Congress Centre

### SKILLS AND KNOWLEDGE TO BE TESTED

Bread and Bun Production -Competitors are required to make 1 braided loaf and 6 hand rounded buns

- Measure, mix, shape, proof and bake one (1) free formed (400g) loaf.

Options are 3, 4, or 5 strand braided loaf

- Acceptable sequences:
  - 3 strand: 1 over 2, 3 over 2, repeat
  - 4 strand: 2 over 3, 4 over 2, 1 over 3, repeat
  - 5 strand: 2 over 3, 5 over 2, 1 over 3, repeat

All bread and buns are to be made from the same dough

Loaf to weigh between 400 g – 500 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.**

### French Pastry

Five (5) fruit tartlets made with sweet paste

3" – 3.5" diameter (7.6 cm -8.9cm)

- Tart shell needs to be baked in a ring/tart mould
- Tartlets must be filled with pastry cream and topped with fresh fruit and then glazed (fruit not provided, glaze will be provided)
- Pastry Cream is to be made by the competitor

**Cake Decorating**- The theme of the competition must be represented in the overall design of the Decorated Cake. Competitors can choose from any volumes of Mille et une Nuit ("The Thousand and One Nights, Arab stories translated into French", published in 12 volumes between 1704 and 1717)

Make your own Swiss or Italian buttercream icing.

- Competitor must make a filling of their choice and be iced with their buttercream. Filling cannot be the buttercream
- Flat ice an entire three (3) layered sponge cake with butter cream
- Three (3) layers are to be used
- Inscription to read: "Skills Ontario"

Inscription to be done using chocolate only

- Cake is required to be decorated; competitors chose decoration to demonstrate their skills, respecting the Theme: Mille et une Nuit. Decorations can be freestyle and be reflective of the theme
- The cake itself cannot be covered with rolled fondant. It must be finished with buttercream icing which has been spread with a pallet knife. A decorator's comb maybe used on the side of the cake
- Iced cake must not exceed 4.25"(10.8 cm); other decorations may be added on top of this
- Inscription to be done using chocolate only
- The cake itself cannot be covered with rolled fondant. It must be finished with buttercream icing which has been spread with a pallet knife. A decorator's comb maybe used on the side of the cake
- Sponge cake will be provided

### **Cookie Production**

Fifteen (15) identical piped cookies

Cookies must be piped

- The finished cookies must be between 20 – 30 g each

**Compete in a clean, safe and competent manner**  
**Recipes will be provided by host school- Bayridge Secondary**

### **EQUIPMENT AND MATERIALS**

Supplied by Bayridge Secondary School

Sponge cake

Glaze for fruit tarts

Proofers – shared

Ovens – shared /oven mitts

Burners – shared

Cooling racks – shared

Refrigerators and freezers – shared

Kitchen-Aid mixing machine with one (1) bowl, one (1) paddle, one (1) whip and one (1) dough hook per student

Digital scales – shared

Cake boards, paper doilies, parchment paper, wax paper, aluminum foil, clear wraps and presentation plates and boxes for finished desserts to take home.

Flat baking trays

Water supply and electrical power

**Supplied by Competitor:**

**All** necessary ingredients for all the baked items from the scope with the exception of the sponge cake and glaze

- Small cooking pots/saucepans, measuring cups and devices

- All necessary and appropriate baking hand tools: French palette, paring and saw knives, metal, plastic and rubber scrapers, pastry brushes, wooden spoons, rolling pins, bowls and containers, 5 3" tart pans)
- Cake decorating tools and tubes/tips, pastry bags, turntable, Table cleaning brush, cleaning towels and drying towels
- Bring own chocolate for the inscriptions and any decorating ingredients such as gum paste and fondant, decorating dust

**\*\*\*Please mark all of your belongings\*\*\***

Media devices, such as cell phones, smart phones, mp3 players or PDAs are not permitted on the contest site. Students should be familiar and competent in the use of the tools and equipment listed above as well as safety precautions that should be observed prior to attending the competition.

**SAFETY**

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 CSA approved footwear. Non-slip black shoes are preferred.\*
2. Jewellery such as rings, bracelets and necklaces, or any items deemed unsafe by competition judges, shall be removed.\*
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.

**Competitors must show competence in the use of tools and/or equipment outlined in this scope and can be removed at the discretion of the judges and technical chairs if he/she does not display tool and/or equipment competency.**

**JUDGING CRITERIA**

A. Special Occasion Cake	25%
B. Yeast Bread	15%
C. 3 Varieties of Buns	10%
D. fruit tarts	15%
E. Piped cookies	15%
F. Professional Uniform	4%
G. Tools & Equipment	5%
H. Safety and Sanitation	5%
I. Ingredient efficiency	<u>6%</u>

Mark out of 100

**As the rules state, there are no ties. If the score is even after the contest, the Choux Paste component will be used as the tie breaker.**

**CLOTHING REQUIREMENTS**

Competitors are to be dressed in a clean and appropriate manner. Competitors are not permitted to wear clothing with logos or printing. The exception to this rule is the logo of the school, school board, college or MTCU District that the competitor is representing. ONLY the logo of the institution under which the space is registered can be visible. Corporate logos or names are not permitted on a competitor's clothing.

Proper baker's uniform is to be worn; chef jacket, checked or black trousers, hairnet and/ or hat and no loose hanging hair.\*

**Meal:**

Bayridge will provide a basic lunch and a beverage for competitors. Lunch will be confirmed closer to the competition; no alternative meals will be provided. If the competitor has specific dietary needs, specific tastes or feels that they may require additional sustenance, it is recommended they bring the necessary food with them. If the competitor is part of a contest of a physical nature, it is highly recommended they bring additional snacks.

**Competition Agenda:**

**8:00-drop off equipment and ingredients at work stations and meet with organizer and judges**

8:30-2:00 competition times with a lunch break at 11:15.

Judging commences at 2:00 with the winner being announced at 2:30. Judges will provide feedback to all contestants and rationale for their scores.

