



17TH ONTARIO TECHNOLOGICAL SKILLS COMPETITION

BAKING - SECONDARY LEVEL

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**** Gold medal winner will advance to the Canadian Skills Competition.**

PURPOSE OF THE CHALLENGE:

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

SKILLS AND KNOWLEDGE TO BE TESTED:

- **Yeast Bread & Rolls:** measure, mix, shape, proof, and bake one (1) free-formed (400 g) loaf; design three (3) varieties of dinner rolls, four (4) each at 50 g each.
- **Sponge Cake:** measure, mix, bake and depan two eight (8") inches or twenty centimeters (20) cm round cakes. These two cakes shall be sliced into two layers each; three of the slices shall be used for cake decoration while the fourth slice shall be set aside for judging.
- **Cake Decoration:** flat ice entire (8") three-layered cake with butter cream -- decorating combs may not be used -- side and top surface should not be covered with any coatings. **Must decorate cake with sugar paste:** floral or creative designs, with inscription corresponding to theme of occasion.
- **Lemon Meringue Pie:** Measure, mix pie paste. Roll pie paste, bake, fill pie with lemon filling, top with meringue. Decorate and present one slice of baked lemon meringue pie on a plate.
A nine (9) inches or approximately twenty-two centimeters (22) pie plate is supplied. A serving plate is supplied
- **Choux paste:** measure, mix, shape, and bake three (3) varieties of choux pastries; six (6) each of equal proportions. Students are expected to decorate pastries.

***Recipes and baked items may be repeated pending on availability of ingredients
-- Judges shall deduct marks for extra ingredients used and unnecessary waste
by students!**

JOB INTERVIEW COMPONENT:

To assist competitors in fully preparing for their eventual job searches and to become valued employees, there will be a **5 minute** job interview worth 5% of the competitor's overall mark incorporated into this contest. It is expected that the competitors arrive prepared WITH A RÉSUMÉ and be ready for interview questions related to the technical career path their contest reflects. Feedback from the interview will be given to competitors in order to help them prepare for real-life job interviews.

EQUIPMENT AND MATERIALS:

Supplied by Committee:

Proofers, ovens, burners, refrigerators, freezer, workbenches, cooling racks, sink, presentation tables with skirts, Kitchen Aid mixing machine with one (1) bowl, one (1) paddle, one (1) whip, and one (1) dough hook per student, metric scales (to be shared), cake boards, paper doilies, food colours, parchment paper, wax paper, aluminum paper, clear wraps, paper towels, flat baking pans, First-aid box, fire extinguisher, cleaning agents

Supplied by Competitors:

Unmarked, clean white shirt and pastry chef styled pants or unmarked white uniform;

Unmarked, clean white hat and hairnet;

Unmarked clean apron and clean covered shoes. (No running shoes or high heels!)

Small cooking pots/saucepans, measuring cups, all necessary and appropriate hand tools: French, palette, paring and saw knives, metal, plastic and rubber scrapers, pastry brushes, wooden spoons, rolling pin(s), bowls and containers, two (2) eight (8) inches or twenty (20) cm round cake pans, cake decorating tools and tubes, pastry bags, turntable, oven mitts, table cleaning brush, cleaning and drying towels.

*****Mark all of your belongings*****

JUDGING CRITERIA:

- general baking skills
- presentation and appearance of baked goods
- technique and uniformity
- taste of final products for flavour, doneness and texture
- adherence to safety and sanitation rules and regulations
- professionalism and work habit

IMPORTANT NOTE:

- Contestants who do not attend the pre-competition orientation **will be disqualified.**
- Teacher/coaches are **not** allowed to enter contest area at any time during competition.
- Contestants must set up, clean up their own pots, tools, and work area. **Mixing machine and all attachments must be properly cleaned, dried, and placed inside original container, and baking pans (5 per competitor) must be washed and cleaned after use.**

Contestants arriving late **will not be allowed to compete.**

Total possible score is 100%:

Practical Component	85%
Written Component	10%
Job Interview/Resume	5%
Total	100%

DURATION OF COMPETITION: Six (6) hours

In case of tied scores, student with a higher mark in written test will prevail.