

## **Skills Ontario Question and Answer 2017**

**\*S= Secondary**

**\*PS=Post Secondary**

**S - PS** - When do you think the ingredient list will be up?

**\*Has been posted**

**S** - To decorate the cake, will there be rolled fondant to make characters or help with the design of the theme, 1001 Nights?

**The competitor can interpret the theme, however they choose. Limited amount of fondant should be available on the common table for all of the competitors.**

**S** - For the bread Challah, on the website it says 15% butter to flour ratio, 150 g to 100 g butter to flour. Should it not be 15g to 100g butter to flour or 15% of the recipe?

**The ratio is 15% however the example given should be 1000g flour and 150g butter. (A zero is missing.)**

**S** - The buns, just rounded. Seeds or no seeds or would that be judges decision? **Decoration is the discretion of the competitor. Again, ingredient list will be coming soon.**

**S** - In the scope it says that the students require ring molds for tarts, Can you tell me what mold you recommend because I have to source these out and also find out if my principal will pay for the added expense.

**The ring molds mentioned are to be between 3" - 3 1/2" diameter. A comparable tart mold will be acceptable, should be no deeper than 1/2" - 3/4" deep.**

**S - PS** - The theme of "The Thousand and One Nights" is it for the high school students or post secondary? If it's for secondary as well could you give me some tips on what the judges would be looking for?

**The theme is for both secondary and post secondary. The competitor can interpret the theme, however they choose. It is the creative component to include something from the theme into each of the products. Eg. Colour, flavour, finishing etc.**

**S** - I don't know much about bread but with all the proofing that needs to be done I'm not sure 11 am make, we don't have a proofer so its impossible for them to practice with one.

**With this, the competition environment is usually quite warm. We are providing proofers at the competition so it should not be an issue. For your practicing, may I suggest a warm place such as above ovens to proof?**

**S- PS**- This scope seems very different and significantly more complex than the baking scopes of previous years.

**Each year the competitors complete a questionnaire to provide feedback for the ongoing development for the competition.**

**Over the past few year's competitors (students) have requested an update to more challenging scopes. The new scope is intended to bridge the gap between provincial and national competitions requirements.**

**S** - This scope seems very different and significantly more complex than the baking scopes of previous years, specifically the braided loaf.

**The math typo and a few corrections will be posted soon. (02/01/2017)**

**S** - This scope seems very different and significantly more complex than the baking scopes of previous years, eg. the chocolate décor/themed cake where students make their own buttercream.

The learning outcomes and techniques are the same, just allocated differently in products. For example the elimination of lemon meringue pie covers the outcomes related to Swiss/Italian buttercream, pastry cream and sweet dough.

**S** - This scope seems very different and significantly more complex than the baking scopes of previous years, eg. the decorated pastries (fruit tarts).

The cake does not require chocolate decorations; only the inscription "Skills Ontario" is to be written in melted chocolate. Decorations for the cake can be made with any ingredient. The ingredient list will be posted shortly.

**PS** - In reviewing the criteria, I notice that this year the competitors will be showcasing a sugar showpiece (Sugar Presentation Piece), not chocolate. The judging criteria (included below) however include three chocolate components, and does not mention sugar work at all.

Also, the judging criteria include choux paste, but I notice that there is no mention in the Scope itself of choux paste.

The posted scope for post-secondary is unfortunately, the unrevised version; there was a mix-up. This is why some old products appear on the scope (example- the judging criteria) A new version will be posted as soon as possible. The showpiece this year is required to be made out of sugar. The only mandatory chocolate work is the garnish on the plated dessert.

**PS** - Can you please clarify if the "plated dessert" component is the same as the plated Mousse style cake, or would this mean an additional dessert for plating? The heading reads, "Plated dessert: Create, fill, decorate the following plated desserts:...." but there is no specific dessert mentioned in the criteria, and the next heading is for the "Entremet/Mousse Style Cake: ...." which requires one slice to be plated.

**The plated dessert is separate from the mousse cake.**

From the scope, it is as follows:

- **Plated dessert:** Create and decorate the following plated desserts:
- Must be presented at 2:30 pm
- The theme of the competition must be represented in the overall decoration of the plated dessert
- Competitors are required to make 4 identical plated desserts
- Must have a minimum of 3 textures
- Plated desserts must contain a tempered chocolate decoration; temper must be visible to the judges.

Plated dessert will be presented on a 10" round plate provided by Skills Ontario

**PS** - I just want to confirm that the plating is in fact based on the Mousse cake. I realize that in the Judging criteria it says, "Plated Mousse Cake slice" but I'm not sure if the judging criteria is correct, and we would like to be as prepared as possible, so as not to run into any judging issues.

**The plated dessert is separate from the mousse cake.**

The whole mousse cake should be presented on a cake board; one slice of mousse cake will be presented on a plate for tasting (no decoration on slice/plate needed).

**PS** - For the plated dessert, it can be anything then, as long as it has the three textures, and the tempered chocolate decoration (no other criteria for the actual components)?

The requirements for the plated dessert are included in the scope. Any other additions are to be interpreted by the competitor.

- The theme of the competition must be represented in the overall decoration of the plated dessert
- Competitors are required to make 4 identical plated desserts
- Must have a minimum of 3 textures
- Plated desserts must contain a tempered chocolate decoration; temper must be visible to the judges.

**S - PS** - Have been through the scope a few times and don't seem to see the common table. It may be me just missing it. Can you guide me in the right direction please?

The scopes we put up first and the ingredient list will be posted in the near future. We are just finalizing the products

**S** - I have a few questions regarding the baking scope for secondary school students for Skills Ontario. On page 11 the modules do not add up to 100 marks, is it missing the choux paste component? As well, on page 13, the judging criteria does not match up to the modules i.e., mousse ring, chocolate boxes etc. I am assuming this is the college judging criteria? Can you let me know what will need to be completed for the Skills Ontario modules/judging criteria?

A revised edition will be posted shortly addressing these items. (02/01/2017)

**PS** - I was wondering if students are allowed to use chocolate transfer sheets in the secondary baking competition for Skills Ontario?

Premade/purchased chocolate transfer sheets are not allowed into the secondary or post-secondary competitions.

The competitors are allowed to bring cocoa butter colours and acetate separately; these items are classified as tools. The competitor can make handmade transfer sheets during competition time only.

**PS** - Can we use food colours in our items?

Yes, the student can bring paste food colours into the competition.

Written in the Post-Secondary scope "Supplied by Competitor:"

"Decorating tools and tubes/tips, pastry bags, turntable, paste colours."

**PS** - Can we use cocoa butter colour sprays or velvet sprays in plated desserts?

Cocoa butter colours can be brought into the competition in solid form only.

The competitors can demonstrate their skills using an airbrush during the competition time to create a velvet finish.

**PS** - Can we use powder colours and dust colours in desserts and mini pastries and cake?

Edible powder and dust colours can be used on the miniature pastries and/or cake at the discretion of the competitor. For the plated dessert, please refer to the scope; Written in the Post-Secondary scope "Plated Dessert"  
"Plated desserts must contain a tempered chocolate decoration; temper must be visible to the judges."

**PS** - Can we have a cooler with dry ice to keep our dessert cold just in case not enough freezer space, this is more because if household fridge again it was tight last year and now with time lines it could get more items in freezer.

No, there are safety concerns for the competitors and dry ice would be considered an ingredient.

Written in the provided "Ingredient List" - "No additional ingredients are allowed to be brought to the competition site."

**S – PS** – Can we bring in microwaves?

No, and no microwaves will be available for use. Electrical does not support.

**S – PS** – Do we have access to our storage bins/area?

Bins will be stored in a designated area and will NOT be accessible during competition time including lunch.

**S – PS** – Can I just wear black shoes?

No. As part of your PPE (personal protective equipment) you are required to wear proper black non slip shoes.

"Safety" portion in the scopes states:

"1. It is mandatory for all competitors to wear black closed toe NON SLIP footwear."

**S – PS** – Can my coach help me set up/clean up before/after the competition?

Coaches, teachers, and mentors are NOT able to assist competitors with set up or clean up. Competition begins at time of arrival to the end of clean up. Coaches, teachers, and mentors are not able to participate. Be prepared to do your own set up and clean up with out assistance.

Also note the set up and clean up times. This is a judging criteria and will be accounted for in your scoring. Be sure your time is manageable.

**PS**- I have a question regarding the sugar program, in the scope it states competitors are give 2.5kg of Isomalt. Are they to use it exclusively or can the competitors also use sugar if they prefer?

The sugar showpiece can be made using isomalt or granulated sugar at the discretion of the competitor.

Keep in mind, written in the provided ingredient list. " No additional ingredients are allowed into the competition site."

**S- PS**- Would you please let me know the dimension of the cards?

"Competitors will provide an overall description of their projects on an 8"x10" menu style." Place cards are to read as individual descriptions of each product. For example place cards can be small in size and tented.

S- PS- Can we place the school logo on the menu and the place cards?

Logos should not be presented on menus/cards competitor and products are directly connected to competitor numbers.

S- PS- Also can you give me an example of overall description?

Overall descriptions should read as a menu. (At the discretion of the competitor, Menu items may include the name of the product and descriptions of components and/or flavours.)

S-How much Fondant each competitor will be allotted, and what percentage of the cake can be garnished with fondant?

All of the ingredients are "subject to availability" as stated in the ingredient list. The ingredients will be placed on the common ingredient table, not allotted to each student. As stated in the secondary scope "competitors chose decoration to demonstrate their skills, respecting the Theme: Mille et une Nuit. Decorations can be freestyle and be reflective of the theme"

There is not a percentage for garnishing, The requirements for decorating the cake stated in the secondary scope are below.

"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"

"Inscription to read: Skills Ontario, Inscription to be done using chocolate only"

PS-We will be making an 8 inch mousse but what diameter will the sponge provided be?

Stated in Post Secondary scope "Sponge Cake: sponge cake slice to be **brought by competitor** to the competition" "Genoise/Sponge to be plain vanilla; no inclusions or additional flavours"

S-PS- Are we allowed to bring in our recipes or are they expected to be memorized?

Recipes can be brought into the competition on paper only.

**"Media devices, such as cell phones, smart phones, mp3 players or PDAs are not permitted on the contest site."**

S-PS-Food colour pastes are listed but are food colour liquids allowed?

Yes, edible food colours are allowed.

PS-Can we use our food colours to paint small details on the sugar showpiece? ex. for eyes on a casted sugar person

At the discretion of the competitor.

PS-Can any chocolate be used for small details on the sugar showpiece?

Scoring is based on sugar and sugar skills, such as casting and pulling. The rest is at the discretion of the competitor.

S-PS-Are any designed cookie cutters and moulds allowed?

Post Secondary scope "Supplied by Competitor:"

"Any required moulds; Mousse cake rings, Decorating tools and tubes/tips, pastry bags"

PS-What is meant by 3 textures shown in the mousse cake?

The mousse cake must have a minimum of three different textures within the finished entremet/product.

S-PS-What company is the couverture from and what are the cocoa solids %?

All of the ingredients for the competition are donated. We are unable to supply you with specific type or brand that will be provided for the competition.

Stated in the ingredient list "all ingredients are subject to availability".

PS- I did not see cream of tartar listed on the common table. I typically use this as an acid when doing sugar work. Will this be available or would you like the students to work without acid?

Skills Ontario provides 2.5kg of isomalt for each competitor. The addition of an acid is at the discretion of the competitor. Cream of tartar will not be provided it is not listed on the ingredient list.

Written in the provided "Ingredient List" - "No additional ingredients are allowed to be brought to the competition site."

S-PS .Also, one of my students attending this year will need to bring her own lunch due to multiple allergies. Will this be a problem? How would you like us to handle this?

Only competitors who have notified Skills Ontario of their allergies.

Please have your student package their lunch with a label including her full name and a list of allergies. When she arrives onto the competition site, Ruth or I will store her lunch in a technical chair fridge.

S- PS -I had a quick question about spectators wanting to come and watch the students in action for all the different trades during the competition. Do they need to purchase tickets or is it open to anyone

The visitor's page for Skills Ontario

competition: <http://www.skillsontario.com/competition-visitors>

The events on Monday and Tuesday are free to attend and observe. Although, spectators who would like to attend closing ceremonies on Wednesday must purchase tickets.

Just a reminder; Competitors cannot speak/communicate with anyone outside of the contest area during the competition time.

PS-Can I bring my own ice-cream machine (small)?

Yes, equipment brought into the competition is at the discretion of the competitor.

Please keep in mind; the maximum is 15 amps/outlet. This maximum may not allow you to use of two pieces of equipment at the same time (for example, an induction burner and ice cream machine may not be able to run at the same time.)  
All competitors' equipment must stay within their workstation at all times.

S-PS-And is there titanium chloride available to use for the baking competition?  
No, titanium chloride is not on the ingredient list and will not be provided.

Written in the provided "Ingredient List" - "No additional ingredients are allowed to be brought to the competition site."

S-PS-Are stencils considered moulds (to shape the fondant)?  
Cutters and shapes are considered moulds and are allowed into competition.

S-PS-Can students wear their religious bracelet?

Due to health and safety concerns, no jewelry is to be worn. The risk of a bracelet getting caught in a mixer or a pot/stove is very high and potentially dangerous.

S-PS-Are students allowed to bring/use decorative pearls, sprinkles, gold dust, etc.?  
No, decorative pearls, sprinkles and gold flake are considered ingredients.  
Written in the provided "Ingredient List" - "No additional ingredients are allowed to be brought to the competition site. **NO GOLD LEAF, NO SILVER LEAF** "  
Yes, edible gold dusts are allowed at the discretion of the competitor.

S-PS-Can students have their "to do" list/schedule printed and posted/taped to their work area.  
Yes, the competitors can have their schedule/recipes displayed in their workspace.

S-PS-Do students bring their own sanitation buckets and cloths or will they be provided?  
Cloths will not be provided; competitors must bring their own towels.  
We will have some sanitizer on-hand but advise competitors to bring their own sanitizer/buckets for their workstation.

S-PS "One 8" (21 cm) genoise/sponge cake to be brought by competitor to the competition (be prepared to make your own at the Canadian Skills Competition)" - When it says this, does that mean that in total we are going to have two cakes, one that we bring to the competition and one that we make there?

Only ONE (1) - 8" round Genoise Sponge is to be brought into the competition.

Competitors do not need to bake the sponge during the competition time. The cake is to be made before and brought into the competition.

Scope reads under "decorated cake" section - "Genoise/Sponge to be plain vanilla; no inclusions or additional flavours. Maximum weight of the baked cake is 500 g"

S-Are we allowed to bring our own bread proofers?

Any additional equipment brought into the competition must stay within a total of 15 amps/outlet and stay within your workstation at all times.

S-If I can't find ring moulds that have a **base diameter** of 3" - 3 1/2", are we allowed to use four inch ones like these? The only other option I found were of a 2 1/2" variety.

The scope requires 3-3 1/2" ring molds or tart mold. Try a professional cooking/baking store; this size is most commonly used in professional kitchens.

S-PS Do black Nike running shoes count as csa approved shoes?

As written in the scope under Safety, Sanitation and Organization

"It is mandatory for all competitors to wear closed-toed CSA approved footwear. Non-slip black shoes are preferred.\* No running shoes permitted due to safety. \*"