

SERVICE SECTOR

– BAKER –

COOKIE DECORATING CHALLENGE

CHALLENGE

A Women in Service: Meet Margaret Rudkin

Margaret Rudkin, entrepreneur and baker, is known as the founder of Pepperidge Farms. She started baking bread to help her youngest son who was dealing with severe allergies related to highly processed white bread. Learning as she went, she made a bread using stone ground wheat flour and gave it to her son. To her delight, her son loved the bread. She used this new recipe and started to sell her whole wheat bread in local grocery stores. After a year, she was selling 4,000 loaves of bread a week!



What is a Baker?

A baker is someone who makes breads, pastries, and other baked goods for a bakery or for commercial use, like grocery stores. A baker may also decorate various baked goods using piping bags or a variety of garnishes.

Your challenge is to bake a batch of cookies and decorate them using a variety of embellishments to create various themes. With the help of an adult, follow the cookie recipe and decorate away!

Related Skills Ontario Contests: Baking, Culinary Arts

Relevant Skills: Planning and Design, Creativity, Fine-Motor, Eye for detail

[Click here for a full list of all recognized Ontario skilled trades](#)

(SUGGESTED) CHALLENGE MATERIALS

<p>Sugar Cookie Recipe:</p> <p>2 ½ cups all purpose flour ½ tsp baking soda ½ tsp baking powder</p>	<p>Instructions:</p> <p>1. Preheat oven to 350 degrees. Line baking sheets with parchment paper or silicone liners.</p>
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<p>½ tsp salt 1 ½ cups granulated sugar 1 cup unsalted butter, softened 1 large egg 1 large egg yolk 1 tbsp vanilla</p> <p>Embellishments:</p> <ul style="list-style-type: none"> • Sprinkles • Candy • Edible Glitter • Edible flowers 	<ol style="list-style-type: none"> 2. In a mixing bowl, whisk together flour, baking soda, baking powder and salt, set aside. 3. In the bowl of an electric stand mixer, cream together butter and sugar until well combined. 4. Mix in egg, egg yolk and vanilla. 5. Add in flour mixture and mix just until combined. 6. Scoop dough out using a medium cookie scoop (or 1 1/2 Tbsp at a time, and roll into balls if not using a cookie scoop) and drop onto baking sheet, spacing them 2-inches apart. 7. Bake in preheated oven 9 - 11 minutes, they should appear slightly under-baked. If baking two batches at once, then rotate pans halfway through baking. 8. Cool on pan 5 minutes, then transfer to a wire rack to cool completely. 9. Store cookies in an airtight container.
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RULES

1. You must create your cookie designs on paper first; designs should represent 4 different design themes:
 - a. Must represent a skilled trade career (e.g. a tool used by a tradesperson)
 - b. Must represent a technology career to connect to the theme of IDG “Digital Generation. Our generation” (e.g. a laptop or cell phone)
 - c. Must represent something school related (e.g. pencil)
 - d. Must represent a design of choice. Be sure to use embellishments to highlight your design.
2. Bake your cookies and then decorate them using the designs created above. Try to make your finished product as close as possible to the design you created.
3. Once you are done decorating your cookies, take a picture and upload your picture and your designs to Twitter or email lchester@skillsontario.com.
4. **You will need to highlight what empowers you or how you empower others. See full submission details below.**

JUDGING/SCORING

There are AMAZING prizes to be won and EACH CHALLENGE has first, second, and third place prizes! See website for more details!

Submissions will be marked using the following:

Overall Visual Appeal How creative/intricate is the design? Clear, understandable, and recognizable theme?	Points
Cookies are completed. No themes represented.	0 - 5 points
Completed cookies with some embellishments used. 1-2 themes represented.	6 - 10 points
Completed cookies with embellishments used. 3 themes represented.	11 - 15 points
Completed cookies with a variety of embellishments used. 4 themes represented.	16 - 20 points
Total Marks (Total out of 20)	

****REMEMBER: You will need to highlight what you empowers you or how you empower others!****

Design Plans	Points
No designs were provided.	0 - 5 points
Basic designs were provided, but with limited details. 1-2 themes represented.	6 - 10 points
Creative designs were provided, with some details. 3 themes represented.	11 - 15 points
Creative and intricate designs were provided, with a lot of detail. All themes were represented.	16 - 20 points
Total Marks (Total out of 20)	

Challenger Total Marks: / 40 points

Submission

Submissions could be videos and/or pictures of your project. **You will need to highlight what empowers you or how you empower others!** This can be done in either voice recordings within a video, or through a written document that is photographed with your project.

Submissions are to be posted on Twitter between September 21st October 11th. Tag **@skillsontario** and **@SkillsYWI** and use the hashtag **#SkillsIDG2022**. If you do not have Twitter, or are uncomfortable posting, please email your submission to lchester@skillsontario.com.

Skills Ontario will directly message winners on Twitter to let them know they won. If you choose to email your submission, we will reach you through the address you contacted us with. Winners will be publicly announced on **October 21st** on Twitter.