

SERVICE SECTOR BAKER - PATISSIER

RICE KRISPY CAKE POPS

CHALLENGE :

Women in Service : Meet Sue Fleming



Sue started her apprenticeship in the mid 80's in Toronto, at a shop that did everything from fine chocolate to sour dough bread. Over time she worked at a number of retail patisseries, and networking brought her opportunities to do magazine work, test kitchen gigs, and even a spot on TV in the early years of the Food Network! Sue moved on to the new challenge of creating plated desserts in a restaurant setting, and worked in fine dining establishments for many years. Obtaining her Red Seal opened the doors to teaching, and since 2008 she has been at George Brown, helping the next generation of pastry chefs learn their trade.

What is a Baker-Pâtissier : A Baker-Pâtissier prepares and bakes pies, tarts, squares, bread, rolls, cookies, cakes and other items for commercial and retail establishments as well as restaurants.



CHALLENGE DETAILS



For this challenge students will have the opportunity to make Rice Krispy squares and mold them into cake pops. The aim of this challenge is for students to practice reading and following a recipe

and practice their decorating skills. Students will use a steady hand to creatively decorate their cake pops.

Related Skills Ontario Contests: Baking (Secondary / Post Secondary)

CHALLENGE MATERIALS

Rice Krispy Cake Pops

- Rice Krispies or equivalent brand
- Marshmallows
- Vanilla
- Butter

Suggested Decorations:

- Ice sugar
- Food colouring
- Chocolate
- Variety of sprinkles

CHALLENGE GUIDELINES

1. Students must create a design plan for their set of cake pops. The designs must show how students will decorate their standard cake pops, what shapes they plan on cutting out, and how the cake pops will look decorated. Students must also include the materials they will use, and their name
2. Students will then be required to make Rice Krispy squares using any Rice Krispy recipe they find or have. The recipe must make enough for the students to complete a baker's dozen of Rice Krispy cake pops.

*Baker's dozen = 13 Rice Krispy Cake Pops

2. The student's baker's dozen must include the following:
 - 4 x Standard cake pops;
 - 4 x cake pops cut into shapes (e.g. square, rectangle, star)
 - 4 x decorated using chocolate or icing sugar
 - 1 x cake pop that represents the baking skilled trade
3. Once completed, students must display their Rice Krispy cake Pops and take a picture of their finished products

In addition to completing the challenge, students must complete all other requirements to be eligible for a chance to win a prize! Teacher's are permitted to submit and upload student submissions.

RESEARCH GUIDELINES

Students are required to complete a research component for this challenge. Students must:

- Pick a skilled trade career of choice in the construction / industrial / service / motive power sector
- Provide a description of what that career is (3 – 5 sentences)
- Identify the average salary
- Identify tech classes that students can take to help prepare for that skilled trade career
- Identify college programs offered for that skilled trade career
- Identify why that skilled trade is important (i.e. is it in demand?)

****BONUS:** Students have the opportunity to receive bonus points if they can:

- Identify a famous tradeswoman, who they are, and what they did/do (either a pioneer in the industry or current); OR
- Identify an invention created by a woman in that industry, what it is, what it does and how it made a difference to every day life (i.e. creating a recipe book)

SCORING/JUDGING

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 based on the following criteria:

Judging Criteria	Points
<p>Design:</p> <p>Were student's names included? [individual or team of two (2)]</p> <p>Was a design provided?</p> <p>Was the design neat and easy to follow?</p> <p>Was the design creative?</p> <p>Did the design include dimensions?</p> <p>Were all materials used listed?</p>	10 points
<p>Build:</p> <p>Did the final project match the design?</p> <p>Was the project neatly constructed?</p>	10 points

Was the project decorated?	
Decorations: Was the outlined theme followed? Was there a variety of decorations used? Were the decorations appropriate?	5 points
Research: Was a skilled trade career listed? Was there a description of the skilled trade provided? Was an average salary noted? Was there a local college noted? Was there a list of tech classes noted? BONUS: Was there a famous tradeswomen identified?	10 points
Photo: Was the entire project clearly shown in the picture?	5 points

Challenge Total Marks: / 40 points

How to Submit

To submit your project, go to <https://www.skillsontario.com/idg> click the button called “Submit Your Project”. You will be brought to a website where you must fill out all required information and upload your projects. Teachers can submit on behalf of their students.

Submissions can be a photo of the completed project, with student’s name (First name, and first letter of last initial).

Skills Ontario will directly email the winners using the email address provided with the submissions. A complete listing of the winners will be made available at <https://www.skillsontario.com/idg> on November 3, 2023.