



2026 DSBN REGIONAL BAKING SKILLS CHALLENGE SECONDARY LEVEL SCOPE

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PURPOSE OF THE CONTEST:

To provide competitors with the opportunity to demonstrate, through a 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

EVENT DETAILS:

Date: Wednesday March 4, 2026

Time: 7:30 A.M

Location: Niagara College- Niagara-on-the-Lake Campus, Rm HT107

ENTRY: Please connect with a teacher advisor at your school to complete your registration for this competition to be eligible to participate.

TRANSPORTATION: Students are responsible for their own transportation

TEACHER'S ROLE:

Instructors are expected to acquaint their student participants with all of the enclosed guidelines. Teachers may accompany their students or visit any time during the competition but may not assist the competitors during the challenge.

COMPETITION AGENDA:

7:30 am - 7:45 am:	Sign-in
7:45 am - 8:15 am:	Set-up, Scaling of Ingredients
8:15 am:	Competition begins
11:50 to 12:00 pm:	Presentation of Napoleon Slice
1:00 to 1:10 pm:	Presentation of Chocolate Babka Bread
2:00 to 2:10 pm:	Presentation of Themed Decorated Cake
2:10 to 2:45 pm:	Clean Up

** Each competitor will be given a number by their coordinator upon registration at the location which will be displayed beside their products during presentation.

SKILLS AND KNOWLEDGE TO BE TESTED

Module A: SAFETY, SANITATION, and ORGANIZATION

Module B: BREAD OF THE WORLD: Chocolate Babka

Module C: Napoleon Slice

Module D: THEMED DECORATED CAKE (Niagara Flora)

MODULE A: SAFETY, SANITATION, and ORGANIZATION

Competitors will be assessed based on the following criteria:

- Correct uniform, no jewelry
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Proper Use of tools and equipment
- Workplace Safety
- Safe and sanitary food handling practices.
- Interpersonal skills – professionalism, including cooperation and demeanor during competition with fellow contestants, committee members, volunteers, and judges.
- Preparation (including a written plan or timetable/production schedule)

MODULE B: BREAD OF THE WORLD: Chocolate Babka

Must be presented between 1:00 to 1:10 pm.

Two Identical Chocolate Babka Loaves

- 500g - 650g baked
- Preferments are permitted, but not required to be brought into the competition and will be presented to the judges during set up. Examples of preferments are poolish, sponge, biga, levain
- Option to use the provided rich dough formula or use your own rich dough formula.
- Baked in a loaf pan or baked free form.
- Must apply apricot glaze after baking.

Presentation:

- Two loaves will be presented on each of the two platters.
- One will be presented on the competitor's presentation table and the second on the judge's tasting table.
- Two platters will be supplied by DSBN.

MODULE C: Napoleon Slices

Must be presented between 11:50 to 12:00 pm

Eight (8) Napoleon Slices: unbaked puff pastry dough provided.

Size: 3 inches x 1.5 inches, cut evenly

- The dough must be docked and baked.
- 3 layers of puff dough
- 2 layers of filling
- Filled with diplomat cream
- Glaze with white fondant icing and apply a feather technique using contrasting colours of your choice.
- Each piece must be identical in size

Presentation:

- Eight (8) pieces of Napoleon Slices must be presented.
- 4 on each platter. Two platters provided by DSBN.
- One will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by DSBN.

MODULE D – THEMED DECORATED CAKE

Theme of Cake: Niagara Flora

Must be presented between 2:00 to 2:10 pm

Competitors **will bring 2** - 8" (21cm) round sponge cakes. Each cake will be cut into 2, 1-inch thickness layers. The final cake will have a total of 4, 1-inch even layers.

- Swiss or Italian buttercream to be made on site
- Competitors must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 6.5" (16.5cm); other decorations may exceed.
- The sides must be iced smooth with buttercream.
- Decorations can be added to the sides. The decorations cannot cover more than 50% of the sides of the cake.
- Each layer must be soaked with simple syrup.
- Inscription to read: Skills DSBN 2026
- Inscription to be done using chocolate only.
- Cake is required to be decorated; competitors may choose style of decoration to demonstrate their skills, respecting the **Theme: Niagara Flora**

Presentation:

- The cake will be presented on a 10" cake board on the presentation table. The cake board will be supplied by DSBN.
- Judges will cut a slice of cake for evaluation.

SAFETY REQUIREMENTS:

Safety is a priority at the DSBN 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 approved footwear. Non-slip black shoes are preferred.
2. No Jewelry.
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.

EQUIPMENT, MATERIALS, TOOLS, AND SUPPLIES:

Equipment Supplied by the Competitor:

- Uniform

Please bring all equipment you will need for decorating etc., such as:

- Cake Stand
- Measuring cups and bowls
- All necessary and appropriate baking hand tools such as, but not limited to: paring and saw knives, metal, plastic and rubber scrapers, pastry brushes, wooden spoons, rolling pins, bowls and containers, etc.
- Decorating tools and tubes/tips, pastry bags.
- Scales
- Oven mitts
- Rolling Pin
- Cooling Racks

Equipment Supplied by the Coordinator: Ingredients (see list)

- 8-quart mixer whisk, dough, and paddle
- Induction burner
- Dish washing equipment
- Table cleaning brush, cleaning towels and drying towels
- Stainless steel pots
- Speed racks
- Baking sheet pans
- White plates (for plating of items for judging)

Important

Secondary Competitors are permitted to bring in **two** ingredients of their choice from the **Permitted Additional Ingredients List**. The two ingredients will be presented to the judges during the last 15 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients.

JUDGING CRITERIA:

A. Chocolate Babka Bread	20%
B. Napoleon Slices	20%
C. Themed Cake reflecting theme	22%
D. Safety, sanitation, work ethic, process	20%
E. Uniform and clean work habits	15%
F: Written Plan/Timetable/Production Schedule with recipes and photos:	3%
TOTAL	100%

Please note the following:

- ❖ Judges shall deduct marks for excess ingredients used and unnecessary waste by students.
- ❖ As the rules state, there are no ties. If the score is even after the contest, the safety and sanitation mark will be used. If that is a tie, then the **Themed Decorated Cake** component will be used as the second tie breaker.
- ❖ Judging must be **UNANIMOUS** to select the top three placements. The head judge must approve, and sign in the first, second, and third place results.

Chocolate Babka Recipe

The following recipes make 2 babka loaves.

Ingredients	Quantity	Method
<u>Sponge</u> Bread Flour Butter, Cold Milk (35°C) Instant Yeast	200 g 63 g 150 g 3 g	1. Combine ingredients for the sponge using a dough hook for 4 minutes at 1st speed. 2. Cover & ferment for 30 minutes to 1 hour depending upon your production plan.
<u>Brioche Dough</u> Bread Flour Butter Eggs Instant Yeast Salt Sugar	215 g 155 g 165 g 7 g 8 g 63 g	1. Combine eggs, yeast, salt & half the sugar with the sponge & mix to break up with a dough hook for 1 minute. 2. Add flour and mix on slow speed for 5 minutes. 3. Increase to medium speed for 8 minutes until gluten development is formed. 4. Add the remaining half of the sugar and continue to mix at medium speed for 3 minutes until fully incorporated. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the sugar. 5. Add cold butter in 3 additions. Halfway through the mix, stop the mixer, lower the bowl and then turn the dough upside down; this ensures even incorporation of the butter. 6. Wrap dough and bulk ferment for 1 hour. 7. Retard the dough for an additional hour before shaping for ease of handling.
Nutella	300 g	Assembly: 1. Prepare 2x 8" cake rings with pan spray and place a 3" ring mold in the center on a parchment lined sheet pan or use 2 x loaf pans with pan spray that fit the size of each dough. This dough can also be baked as free form loaves. 2. Divide the dough in half and work with one piece while the other remains in the fridge. 3. Roll the dough into an 8" x 20" rectangle. 4. Spread half of the Nutella evenly over the dough and roll into a log. 5. Freeze the dough for 10 minutes while you assemble your second dough and freeze. 6. Cut the semi frozen log lengthwise down the center. 7. Twist the 2 pieces of dough with the layers of the inside showing. 8. Place in prepared 8" cake ring and seal the ends. 9. Repeat with second semi frozen log. 10. Proof until almost doubled in size for approximately 2 hours at 27°C -28°C (81°F-82°F). Do not proof above 30°C (86°F) as it may start melting the butter in the brioche dough. 11. Bake in a 180°C (350°F) oven until internal

		temperature reaches 87.78°C or 88°C (190°F). Tent/Cover with foil if the bread is turning too dark. 12. Brush with Apricot Glaze directly out of the oven.
Total Weight of the Dough	1329 grams	