



**DSBN REGIONAL BAKING SKILLS CHALLENGE 2024
SECONDARY LEVEL SCOPE**

CHAIR: Rachael Acott, DSBN Baking Coordinator
rachael.acott@dsbn.org
905-687-7301

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, February 28, 2024
Time: 8:00 A.M
Location: Niagara College- Niagara-on-the-Lake Campus, Room HT107

ENTRY: Students must register online at <https://technological-skills-challenges.dsbnet.org/> with all the required information completed 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.

SKILLS AND KNOWLEDGE TO BE TESTED

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 work-station
- 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: Piped Amaretti Cookies:

- 8 Identical shortbread cookies
- Cookies must be 1.5" – 2" (3.8-5.08 cm) in diameter, baked.
- Cookies must be round in shape and piped with a star tip (Star tip 1A or 1M tip)
- Cookies must be identical in size, shape, and appearance.
- One (1) platter will be supplied
- 8 cookies will be presented on the platter. The platter will be presented on a competitors presentation table.

MODULE C: Religieuse Choux Pastry

A religieuse choux pastry is composed of two choux buns of different sizes filled with pastry cream. It is topped with chocolate ganache or fondant and decorated with French buttercream.

Requirements:

- 8 filled and decorated religieuse are to be produced
- unbaked dimensions are: 1 3/8-inch-wide x 3/8-inch-high (large) and 1-inch-wide x 1/2-inch-wide (small)
- each cream puff will be filled with pastry cream
- Topped or dipped with a soft fondant or chocolate ganache
- Religieuse are to be decorated using piped french buttercream
- Religieuse must be identical in size, shape and appearance.
- Two (2) platters will be supplied
- 4 religieuse will be presented on each platter. Platters will be presented on the competitors presentation table.

MODULE D – THEMED DECORATED CAKE

Theme of Cake: CIRQUE DU SOLEIL:

- Competitors are required to design the decoration of the cake to visibly reflect the theme.
- Competitors will bring to the competition one (1) - 8 inch round chocolate sponge cake.
- The cake must be whole and can be cut into 3 layers after the judges have weighed the baked cake to confirm its weight. Maximum weight of the cake is 500 g.
- Make your own Swiss or Italian buttercream (Flavour is optional)
- Exterior is to be iced with Swiss or Italian buttercream and left straight sided without decorations.
- Cake is to be filled with the Swiss or Italian buttercream.
- Iced cake height must not exceed 4.25" or 10.8 cm. Other decorations may be added above and beyond this height.
- Simple syrup spraying or soaking of the cut layers is required.
- Inscription on the cake is to read: "DSBN Skills 2024"
- Inscription to be piped and done using chocolate only.
- Cake is required to be decorated respecting the Theme: CIRQUE DU SOLEIL
- A slice of the cake, 1/8th of the cake in size, will be presented on a 10" round plate on the competitors presentation table.
- The plate will be provided.
- The cake will be presented on a 10" cake board on the competitor presentation table. The cake board will be provided.

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. Religieuse Choux Pastry	20%
B. Piped Amaretti Cookies	20%
C. Modern 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 Modern Decorated Cake component will be used as the second tie breaker.
- ❖ Judging has to be **UNANIMOUS** in order to select the top three placements. The head judge has to approve, and sign in the first, second, and third place results.

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
11:15 to 11:30 am:	Presentation of Piped Shortbread cookies
1:00 to 1:15 pm:	Presentation of Religieuse Choux Paste
2:00 to 2:10 p.m:	Presentation of Decorated Modern Cake
2:10 to 2:45 p.m:	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.

BAKING INGREDIENTS LIST

Provided on Common Table

Chocolate Products

2 kg Cocoa Butter
2 kg Cocoa Powder
5 kg Compound Dark Chocolate
5 kg Couverture Dark Chocolate
5 kg Couverture Milk Chocolate
5 kg Couverture White Chocolate
5 kg Couverture Ruby Chocolate

Dairy

2 kg Buttermilk Powder
12 -1 litre Whipping Cream 35%
12- 1 litre Whole Milk

Dried Fruit

1 kg Dried Blueberries
1 kg Dried Apricots
Fresh Eggs
15 dozen Eggs Large

Fats

20 -1lb Butter Unsalted
3 Liters Olive Oil
3 Liters Vegetable Oil
10 kg Vegetable Shortening

Flavourings

250 mL mint extract
1- 500 mL bottle of Vanilla Extract
200 grams of Vanilla Bean Paste
200 grams of Instant Coffee
500 mL of Almond extract

Flour

10 kg All Purpose Flour
10 kg Bread Flour
10 kg Cake Flour
10 kg Pastry Flour

Fresh Fruit

12 Lemons
12 Limes
12 Oranges
12 pints of Raspberries

Fresh Herbs

Basil (bunch)

Thyme (bunch)

Frozen Fruit Puree

2 kg Raspberry

2 kg Strawberry

Gelatin Powder

1200 grams of Gelatin Powder

12 sheets -Bloom Gelatin Leaves - gold

Leavening Agents

500 grams Baking Powder (Double Acting)

500 grams Baking Soda

450 grams Instant Yeast

Liqueurs* (Not to be handled by competitor under 18, assistant will pour)**

500 mL Grand Marnier

500 mL Baileys

Nut Products

1 kg Almonds Ground

1 kg Blanched Almonds

1 kg Natural Thin Sliced Hazelnuts

1 kg Ground Hazelnuts

1 kg Whole Marzipan 50%

1 kg Pecan Pieces

Seeds and Seed Butter

500 mL Almond Butter

500 grams Poppy Seeds

500 grams Pumpkin Seeds

500 grams Chia Seeds

Spices

150 grams Black Pepper

500 grams Cardamom

500 grams Cinnamon

500 grams Sea Salt

Starch

500 grams Cornstarch

Sugar Paste

10 lbs Rolled Fondant

2 kg Soft Fondant

Sweetening Agents

Glucose

Honey

Isomalt

Light Corn Syrup

Sugar, Granulated

Sugar, I

Sugar, Yellow
Misc.
Feuillette
Ice Cubes

Also Provided on Common Table

• Silicon paper – 40 X 60 cm (16"x 24") • Cling Film • Aluminum foil • Cardboard underlines for cakes – 25 1/2 cm (10") – 15.24 cm (6") • Paper Towels • Sanitizing solution in spray bottles • Dish Soap

Competitors are permitted to bring **two (2) ingredients** of their choice, from the list below:

- The two (2) ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients.
- Beyond the two (2) additional ingredients, no other ingredients are allowed to be brought to the competition site.
- NO GOLD LEAF and NO SILVER LEAF.

*****If UNDER EIGHTEEN (18):**

If competitors are wanting to use the listed Liquor/Alcohol listed in the raw products list within their recipe, each competitor must ask the assistant on site to dispense the desired amount for the recipe.

Permitted Additional Ingredients

- Food colours
- Pectin
- Agar
- Tartaric Acid
- Citric Acid
- Vanilla Beans
- Yuzu Juice
- Tapioca
- Maltodextrin
- Xanthan Gum
- Soy Lecithin
- Tonka Bean
- Cooling Spray
- Butane