Post Secondary Test Project

1. PURPOSE OF THE CHALLENGE

To measure the contestants' job readiness and highlight the excellence and professionalism in the area of Baking and Pastry production.
The baker/pastry competitor is a skilled individual who produces a wide range of intricate baked goods including yeasted and non-yeasted products. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, hand shaping bread and buns, methods of finishing, proofing, baking and presentation.

The baker/pastry competitor will also be tested on their work efficiency as they must present products at specified times. During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene, and organization. Competitors will also be evaluated on effective use of ingredients. Examples are:

- Are they producing only the required quantities?
- Do they have significant quantity of extra product?
- Did they have to re-make a product a second time?

All food waste must be placed into a bus tub, which will be provided at each workstation. Disposing of food waste cannot be done until competitors have received notice from the PTC at the end of each competition day.

Their ability to work on their own and adapt to changing equipment and environment are essential.

2. DURATION OF THE CONTEST

One-Day Contest: 30-minute set-up**,** 7 hours contest, 30 hour lunch, 30 minutes cleaning.

3. TIMETABLE

AM	Arrival	Set Up Time	Competition Time	Lunch	
	6:30	7:00 – 7:30	7:30-11:00	11:00 – 11:30	
PM	Competition Time	Presentation of Gateau St Honore	Presentation of Chocolate Bar	Presentation of Three Tier Wedding Cake	Clean up
	11:30 – 3:30	12:20 – 12:30	1:20 – 1:30	2:50 - 3:00	3:00 – 3:30

4. SET UP

During the 30-minute set up time, competitors may organize all their equipment and small wares at their workstation. Competitors cannot collect ingredients from the central stores and/or do any scaling of ingredients. Judges will be validating their ingredients, small wares, equipment and portfolios during the 30 minutes of the set-up time.

A decision by PTC members on site will be made if the workspace is too cluttered and unsafe with additional toolboxes in the competitor's area. If the workspace is deemed to be too cluttered, toolboxes may have to be moved to a designated common area within the competition site.

The Baking Skills Competition will be carried out with one workstation per Competitor. Competitors will always work at the same assigned workstation.

Neither Skills/Compétences NL nor Skills/Compétences NL PTC members will be liable for any missing equipment if they are left in the competition area overnight. Competitors may choose to leave their toolboxes at their own discretion.

Competitors are required to wash all their own dishes, maintain a clean floor, keep their workstation clean, and sanitize as required. Competitors must have their workstation empty, clean, and sanitized ½ hour or 30 minutes after their competition end time, by 5:30 pm. If clean-up is not completed by 5:30pm, one assistant will be permitted to enter the competition area and assist with the final clean up.

5. COMPETITORS PORTFOLIO

Competitors will be equipped with a simple portfolio in the language of their choice to be presented on their bench at the beginning of their competition day. Each competitor will bring (4) four Portfolios, one available for each PTC member which includes:

- Title page
- Competitor introduction
- Description of use of the theme in the required products
- Formulas/recipes, including methods, from all the products the Competitor are planning to make
- Formulas must be given in grams
- Competitors to have a colored picture in their booklets of each of the finished products that they will be making. Pictures must be placed with the correct formula/method in their portfolio.
- Must be an actual picture and not a sketch

6. ORGANIZATION

Competitors have 7 hours to produce all the products described below. They are free to organize their workday as they wish, but they must respect the presentation times of each product as described in the Contest Description.
Careful attention must be made to properly label their mise en place, and/or products.

7. THEME

The theme **"NIAGARA FLORA"** needs to be represented in **Module B – Gateau St. Honore, Module C – Chocolate Bar**, and **Module D – 3 Tier Wedding Cake**

8. PRESENTATION TIMING

Competitors have a 10-minute window to present their products as indicated in each Module. Products can be presented up to 10 minutes after their allotted time with a point reduction. All products presented after the 10-minute extension of the allotted time will receive a zero. Once the products are presented on the judge's presentation table, no alterations can be made.

9. MODULES

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MODULE A - SAFETY, SANITATION AND ORGANIZATION

Competitors will be assessed based on the following criteria's:

- Correct uniform, no jewelry
- Presentation Booklet
- Workstation emptied, sanitized at end of the competition
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness of workstation
- Cleanliness and organization of workstation at lunch time
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B – GATEAU ST. HONORE

Must be presented between 12:20 – 12:30 pm

- Competitors will produce 2 (two) 8" Gateau St. Honore
- The Theme of the Competition must be reflected through the presentation of the Gateau St. Honore. The theme "NIAGARA FLORA" must be visually apparent
- Components of the Gateau St. Honore are to include:
  - Puff Pastry (unbaked sheets provided)
  - Choux Paste – Dipped in caramel Sugar
  - Diplomat Cream
- Two 8" cakes will be placed on the competitor's presentation table. Garnish is Free choice - (No height maximum)
- Premade Transfer Sheets are not permitted
- Skills Canada will supply 2x10" (inch) cake boards

MODULE C – CHOCOLATE BAR

Must be presented between 1:20 - 1:30 pm

Make and present the following chocolate bars:

- Present 12 pieces 1"-1.5" by 3" - 5" hand cut chocolate bars
- The theme of the competition must be reflected in the presentation of the chocolate bar. The theme "NIAGARA FLORA" must be visually apparent.
- Must be hand dipped
- Must be hand cut
- Choice of Milk, Dark or White chocolate
- Premade transfer sheets are not permitted.
- Minimum of 2 filling textures
  - Garnish is free choice (No height maximum)
  - Temper must be visible

- The competitor must present two plates, each containing six bars, on their presentation table. One bar must be cut in half to display the filling; the remaining bars should be left whole. Six bars will be provided to the judges for tasting.

MODULE D – THREE TIER WEDDING CAKE

Must be presented at 2:50 - 3:00 pm

- The Theme of the Competition must be represented in the overall decoration of the cake. The theme “NIAGARA FLORA” must be visually Apparent.
- The cake must contain 3 tiers. The competitor will be provided with a 10” D x 4”H, and 8” D X 4”H cake dummy or equivalent
- Competitor must bake a minimum of 3 - 2" H x 6” D round cakes onsite. Skills Canada will supply 1 x 6” (inch) cake board.
    - Minimum of two (2) cakes are for the top tier
    - One cake (1) is for judging
    - Type of cake is free choice
    - Type of filling is free choice
    - Minimum of 3 layers of cake with 2 layers of filling.
    - The single 6-inch cake for judging should be filled and iced to match the top tier, using the same filling and icing. Skills Canada will supply 1x8” (inch) cake board.
    - This judging cake should have a smooth buttercream finish on the outside only. No additional piping, decorations, or toppings are required.
- Buttercream or fondant may be used to finish the cakes, but straight sides must be evident.
- Wedding cake decoration must use the following techniques:
    - Piping and/or Scroll Work
    - Gum paste or marzipan or fondant
    - Minimum one of the two: isomalt or pastillage
- Wedding cake decoration may include but not limited to:
    - Stencils
    - Air brush
    - Blown Sugar
    - Figurines made on site
    - Flower decorations made on site
- Flavour is to be free choice
- Skills Canada will provide one 14” drum board or equivalent for the base of the wedding cake.
- Competitors may assemble their cake on their presentation table.
- Petal dusts, floral wire, floral tape and commercially made flower stamens will be permitted to prepare gum paste flowers onsite.
- Premade transfer sheets are not permitted.
- Premade flowers or floral sprays are not permitted.

10. INGREDIENT ORDER

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by February 28, 2026.** The order sheet will come from the ingredient list provided by Skills NL. The competitor must use the actual ingredient list and input their quantities directly onto the form. **Competitors must list all quantities in grams only.**

All ingredients are subject to availability. Only ingredients ordered will be available to the competitor.

When placing your order please include:
Name, and if you are **secondary** or **post-secondary** competitor in the subject line. All ingredient orders are to be emailed directly to: roger.andrews@cna.nl.ca

11. POINT BREAKDOWN

Module Task	Total Marks
Safety, Sanitation and Organization	25
Chocolate Bar	25
Gateau St. Honore	25
Three Tier Wedding Cake	25
Total Marks	**100**