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**1. General Contest Information**

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**1.1: Purpose of Contest/Objective/Description of Event**

To measure the contestants job readiness and highlight the excellence and professionalism in 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 the food waste cannot be done until competitors have received notice from the judges at the end of each competition day. Their ability to work on their own and adapt to changing equipment and environment is essential.

MODULE A - SAFETY, SANITATION/ORGANIZATION Competitors will be assessed based on the following criteria:

- Correct attire/uniform, no jewelry (exception is stud earrings).
- Workstation emptied, sanitized at end time
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness workstation
- Hygiene / Personal
- Effective Use of Ingredients
- Workplace safety

**1.2: Technical Committee**

Chair: Catherine Walsh – [walshcatherine@limestone.on.ca](mailto:walshcatherine@limestone.on.ca)

Judge(s): Liam Alfred

**1.3: Contest Schedule****Date and Location: Wednesday, February 25, 2026 – Sydenham High School**

Arrive at SHS	7:15 - 7:30am
Set Up	7:30 - 8:00am
Competition Start	8:00am – 11:30am
Lunch (MANDATORY)	11:30am – 12:00pm
Presentation of Napoleon Slice	1:20pm – 1:30pm
Presentation of Chocolate Babka	2:20pm – 2:30pm
Presentation of	3:50pm – 4:00pm
Clean Up	4:00pm – 4:30pm

**\*Competitors must be on time for their contest or may be disqualified at the discretion of the Technical Committee.**

**Closing ceremony: Thursday, February 26<sup>th</sup> hosted at St. Lawrence College at 5:30pm**

**Lunch:** Sydenham High School will provide a basic lunch and a beverage for competitors. No alternative meals will be provided. If the competitor has specific dietary needs, specific tastes or feels that they may require additional sustenance, it is recommended they bring the necessary food with them. If the competitor is part of a contest of a physical nature, it is highly recommended they bring additional snacks and a water bottle.

**2. Skills and Knowledge to be Tested**

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**Napoléon Slice - Must be presented between 1:20pm – 1:30pm**

- Eight (8) NAPOLEON SLICES; unbaked puff dough provided
- The puff dough needs to be docked and baked.
- 3 layers of puff dough
- 2 layers of filling
- Filled with diplomat cream
- Glaze with white fondant icing and apply feather technique using contrasting colors of your choice.
- Each piece must be identical in size
- 3 inches x 1.5 inches, cut evenly

Eight (8) pieces of Napoleon Slices must be presented, 4 on each platter. Both platters will be presented on the competitor's presentation table. Two platters will be supplied.

**Bread of the World – Chocolate Babka - Must be presented between 2:20pm – 2:30pm**

- Two Identical CHOCOLATE BABKA Loaves
- 500g- 650g baked weight
- Competitors have the option to use the provided rich dough formula or use their own rich dough formula. Please refer to attached formula if you choose to use it
- 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: Poolish, sponge, biga, levain



- Baked in a loaf pan or baked free form
- Must apply apricot glaze after baking

Two loaves will be presented on each of the two platters; they will be presented on the competitor's presentation table. Two platters will be supplied.

**Themed Decorated Cake - Must be presented at 3:50pm – 4:00pm**

**Theme of Cake: Niagara Flora**

- Competitor will make 2 x 8" (21cm) round sponge cakes each cake will be cut into 2, 1-inch thickness layers to create a final cake with a total of 4, 1-inch even layers.
- Swiss or Italian buttercream to be made on site
- Competitor must make a filling of their choice and be iced with their buttercream.
- Iced cake height must not exceed 6.5" (16.5cm); other decoration may exceed.
- The sides must be iced smooth with buttercream; decorations can be added to the sides covering no more than 50% of the sides of the cake
- Each layer must be soaked with simple syrup
- Inscription to read: LDSB Skills
- 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
- The decorated cake will be presented on a 10" cake board on the presentation table. The cake board will be supplied by Skills Canada.
- Judges will cut a slice of cake for evaluation.

Compete in a clean, safe and competent manner.

Some recipes will be provided by host school- Sydenham High School

### 3. Judging Criteria

Safety, Sanitation and Organization	20
Chocolate Babka	25
Napolean Slice	25
Decorated Cake	25
Tools and Equipment	5
<b>Total</b>	<b>100</b>

#### Tie Breakers

As the rules state, there are no ties. If the score is even after the contest, the Chocolate Babka component will be used as the tie breaker.

### 4. Equipment and Materials

#### ***Supplied by Sydenham High School***

- Ovens – shared /oven mitts



- Burners – shared
- Cooling racks – shared
- Refrigerators and freezers – shared
- Cake boards, parchment paper, wax paper, aluminum foil, clear wrap
- Flat baking trays
- Water supply and electrical power
- \*\*Puff Pastry & Apricot Glaze will be provided by SHS\*\*

***Supplied by Competitor:***

- Small cooking pots/saucepans, measuring cups and devices.
- Kitchen Aid Mixer if needed
- Digital Scale
- All necessary and appropriate baking hand tools: French palette, paring and chef knives, metal, plastic and rubber scrapers, pastry brushes, wooden spoons, rolling pins, bowls and containers, loaf pan
- Cake decorating tools and tubes/tips, pastry bags, turntable, Table cleaning brush, cleaning towels
- Bring own paste colours
- Bring all ingredients necessary to complete the scope; be sure to look at the allowed ingredients for the competition (Found in this document)

\*\*\*Please mark all your belongings\*\*\*

Media devices, such as cell phones, smart phones, mp3 players or PDAs are not permitted on the contest site. Students should be familiar and competent in the use of the tools and equipment listed above as well as safety precautions that should be observed prior to attending the competition.

## **5. Safety**

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### **5.1: PPE**

Safety is a priority at the Ontario 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.

- It is mandatory for all competitors to wear closed-toed CSA approved footwear. Non-slip black shoes are preferred.\*
- Jewellery such as rings, bracelets and necklaces, or any items deemed unsafe by competition judges, shall be removed.\*
- Proper baker's uniform is to be worn; chef jacket, checked, white, or black trousers, hairnet and/or hat and no loose hanging hair.

### **CLOTHING REQUIREMENTS**

- Competitors are to be dressed in a clean and appropriate manner. Competitors are not permitted to wear clothing with logos or printing. The exception to this rule is the logo of the school, school board, college or MTCU District that the competitor is representing. ONLY the logo of the institution under which the space is registered can be visible. Corporate logos or names are not permitted on a competitor's clothing.



- Proper baker's uniform is to be worn; chef jacket, checked or black trousers, hairnet and/ or hat and no loose hanging hair. \*

### 5.2: Behaviors

Safety and respect are a priority at the Limestone Skills Competition. Any competitor can be removed from the competition site if safety standards are not met. This includes any inappropriate behaviors that can be deemed as unsafe practices with tools and equipment, general shop safety and the failure to wear necessary PPE or disrespect towards other competitors, judges, chairs or others within the competition site.

### 5.3: Equipment Knowledge

Competitors must show competence in the use of tools and/or equipment outlined in this scope and can be removed at the discretion of the judges and technical chairs if he/she does not display tool and/or equipment competency.

## Competition Recipes and Ingredients Below

### LDSB Skills Ingredient List

<b>Chocolate Products</b>	<b>Leavening Agents</b>
Cocoa Butter	Baking Powder
Cocoa Powder	Baking Soda
Compound White Chocolate	Instant Yeast
Compound Dark Chocolate	<b>Nut Products</b>
Coverture Dark Chocolate 54.5%	Almonds, Ground, Blanched
Coverture Milk Chocolate C823	Almonds Natural Thin Sliced
Coverture Ruby Chocolate	Pecans Whole
Coverture White Chocolate W2	Nutella
Cocoa Nibs	Walnut halves and pieces
<b>Dairy Products</b>	Marzipan
Milk Powder	<b>Spices</b>
Whipping Cream 35%	Nutmeg
Whole Milk 3.25%	Star Anise
Sour Cream	Cardamon, Ground
Mascarpone	Cinnamon, Ground
<b>Dried Fruit</b>	Salt
Dried Cranberries	Maldon Salt
Dried Blueberries	<b>Starch</b>
Dried Cherries	Cornstarch
<b>Fresh Eggs</b>	<b>Sugar Paste</b>
Eggs - Large	Rolled Fondant



<b>Fats</b>	Soft Fondant
Butter - Unsalted	Gum Paste Powder
Vegetable Oil	<b>Sweetening Agents</b>
Vegetable Shortening	Maple Syrup
Coconut Oil	Glucose
<b>Flavorings</b>	Honey
Tonka Bean	Isomalt
Vanilla Extract	Light Corn Syrup
Bourbon Vanilla Bean Paste	Condensed Milk
Instant Coffee	Sugar, Granulated
Earl Grey Tea	Sugar, Icing
Apple Cider Vinegar	Sugar, Brown
Lemon Juice	<b>MISC</b>
<b>Flour</b>	Feulitine
All Purpose Flour	Ice Cubes
Bread Flour	Apricot Glaze
Cake Flour	Rice Paper
Pastry Flour	
<b>Fresh Fruit</b>	
Strawberries	
Oranges	
Raspberries	
Lemons	
<b>Fresh Herbs</b>	
Basil	
Tarragon	<b>Permitted Additional Ingredients (max 2)</b>
Mint	Food Colouring
<b>Frozen Products</b>	Cocoa Butter Colours
Frozen Puff Pastry Sheets	Agar
Raspberry Puree	Tartaric Acid
Passionfruit Puree	Citric Acid
Cassis Puree	Vanilla Beans
White Peach Puree	Luster Dust/Metallic Powders
<b>Frozen Fruit</b>	Gum Tragacanth
Frozen Rhubarb	Gluten Free Flour Mix
Frozen Peaches	Fish Gelatin
<b>Gelatin Products</b>	Modified Starch
Gelatin Sheets	Maltodextrin
Gelatin Powder	Yuzu Juice



Mirror Glaze	Soy Lecithin
Pectin NH	Ultra Sperse

### Additional Important Notes:

Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the chair during the 30 minutes of set up. The two additional ingredients cannot be premade or fabricated ingredients or products. NO GOLD LEAF, NO SILVER LEAF

### LDSB Skills Recipes

The Following Recipe Makes 2 Babka Loaves

Ingredients	Quantity	Method
<b>Sponge</b> 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.
<b>Brioche Dough</b> Bread Flour Butter, cold Eggs Instant Yeast Salt Sugar	 215 g 155 g 165 g 7 g 8g 63g	 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. Chill the dough for an additional hour before shaping for ease of handling.
Nutella	300g	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.



		<p>5. Freeze the dough for 10 minutes while you assemble your second dough and freeze.</p> <p>6. Cut the semi frozen log lengthwise down the center.</p> <p>7. Twist the 2 pieces of dough with the layers of the inside showing.</p> <p>8. Place in prepared 8” cake ring and seal the ends.</p> <p>9. Repeat with second semi frozen log.</p> <p>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.</p> <p>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.</p> <p>12. Brush with Apricot Glaze directly out of the oven.</p>
Total Weight of the Dough	1329g	

#### Judgement Marks:

Not presented, does not meet industry standard	0
Acceptable and meets industry standard	1
Meets industry standards and exceeds it in some respects	2
Is excellent relative to the industry standard	3





A-Safety, Sanitation, and Organization	Measurement/Judgement	C- Bread of the World	Measurement/Judgement
		Presentation Time	M
		Required Quantity	M
		Required Weight	M
		Rich Dough Formula	M
		Glazed with Apricot Glaze	M
		Correct Proofing	J
		Uniformity of Shape	J
		Bake Quality/Doneness	J
		Overall Harmony and Quality of Flavour	J
		Product Produced Matches Portfolio in Appearance	J
		Product Produced Matches Portfolio in Formula	J
		Texture/Gluten Structure	J
B- Napoleon slice	Measurement/Judgement	D- Decorate Cake	Measurement/Judgement
Presentation Time	M	Presentation Time	M
Correct Dimensions	M	2 *8" Sponge Cakes Baked on Site	M
Required Quantity	M	4x1" Thick Layers	M
Contains 3 Layers of Puff Pastry	M	Correct Height of Iced Cake	M
Filled with Diplomat Cream	M	Swiss or Italian Buttercream	M
Contains 2 Layers of Diplomat Cream	M	Filling Made on Site	M
Contains White Fondant with Feathering	M	Simple Syrup Soaking on Layers	M
Quality of Puff Pastry Bake	J	Straight Sides Only	M
Quality of Diplomat Cream Texture	J	Chocolate Inscription	M
Quality of Flavour of Diplomat Cream	J	Theme is Represented	M
Uniformity of Size	J	Quality of Taste Of Cake	J
Quality of Layering	J	Quality of Cake Texture	J
Quality of Overall Finish	J	Evenness of Cake Layers	J
Quality of Fondant and Feathering Application	J	Quality of Buttercream Application	J
Product Produced Patches Portfolio in Appearance	J	Quality of Buttercream Flavor	J
Product Produced Matches Portfolio in Formula	J	Quality of Buttercream Texture	J
Overall Taste	J	Quality of Filling Application	J
		Filling Taste	J
		Filling Texture and Consistency	J
		Quality of Decoration	J
		Quality of Chocolate Inscription	J
		Use of Theme	J
		Product Produced Matches Portfolio in Appearance	J
		Product Produced Matches Portfolio in Formula	J
		Level Of Difficulty	J
		Overall Impression	J