



2026 Territorial Skills Competition Contest Description

# Baking

Secondary

**Date:** April 8th, 2026, 9:00 A.M.

**Location:** Porter Creek Secondary School

**Duration of contest:** 6 Hours

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## **1. SKILLS FOR SUCCESS FOR CAREERS IN SKILLED TRADES AND TECHNOLOGY**

The Government of Canada has updated the previous Essential Skills framework to the new Skills for Success model in response to the evolving labour market and changing skill requirements. This model outlines nine fundamental skills Canadians need to thrive in work, education, training, and daily life.

Skills/Compétences Canada aims to highlight the importance of these skills, vital for success in trade and technology careers. Competitors can see how Skills for Success are integrated into contest descriptions, projects, and project documents. Recognizing these skills during the competition helps competitors match tasks with specific skills necessary for success and understand how these skills apply within their trade or technology programs and future careers.

The nine key Skills for Success, validated for workplace success, are:

1. Numeracy
2. Communication
3. Collaboration
4. Adaptability
5. Reading
6. Writing
7. Problem Solving
8. Creativity and Innovation
9. Digital

## **2. CONTEST INTRODUCTION**

### **2.1. Description of the associated work role(s) or occupation(s):**

[https://www.skillscompetencescanada.com/en/skill\\_area/baking/](https://www.skillscompetencescanada.com/en/skill_area/baking/)

### **2.2. Purpose of the Challenge**

To measure the competitor's job readiness and highlight the excellence and professionalism in the area of baking, confectionary and pastry work.

### **2.3. Duration of Contest**

Competition duration will not exceed 6 hours. Competitors will begin at 9:00AM and have until 4:00PM to complete all of their tasks, including tidying their work station. Competitors will be given an hour break for lunch provided by Skills Canada Yukon.

## Schedule

Arrive	8:15 AM
Set Up	8:30 - 9:00AM
Competition Start	9:00AM
Lunch	12:30PM - 1:30PM
Presentation of Napoleon Slice	2:20PM - 2:30PM
Presentation of Chocolate Babka	3:20PM - 3:30PM
Presentation of Themed Decorated Cake	4:50PM – 5:00PM
Clean Up	5:00PM – 5:30PM

### 2.4. Skills and Knowledge to be Tested

The confectioner/pastry competitor is a skilled individual who produces a wide range of intricate and predominantly sweet items. A degree of specialist knowledge and skill is required.

Competitors will be tested on ingredient selection and portioning, mixing, make up procedures, methods of finishing, baking and presentation. The confectioner/pastry competitor will also be tested on their work efficiencies as they have to present products at specified times. During the competition, the judges will be evaluating their workplace safety, sanitation, hygiene and organization.

The confectioner/pastry competitor will be evaluated on their ability to follow the theme for the following modules:

- Napoleon Slice
- Bread of the World Production – Chocolate Babka
- Themed Decorated Cake

## 3. EQUIPMENT, MATERIAL, CLOTHING

### 3.1. Equipment and material provided by Skills Canada Yukon:

- Please refer to the Equipment List and Ingredient List on Skills Canada Yukon website.
  - Only the ingredients listed on the Ingredient List posted on Skills Canada Yukon website can be used in the competition.

### 3.2. Required Equipment Provided by the Competitor

- Competitors can bring in small wares and small equipment as they require to produce their products.
- Respirator is required for any airbrush or cocoa butter spraying

### **3.3. Required Clothing Provided by the Competitor**

- Chef's Hat
- Hair nets are mandatory if your hair touches your coat collar
- Beard nets are required if your mustache exceeds the upper lip
- White Chefs' coat
- Black, white or herringbone bakers/chef pants
  - No cuffed pants
- Closed toe black shoes with a slip resistant sole (no high heels, sandals or running shoes, no canvas/ mesh material)
- White aprons only, towels and oven mitts
- No jewelry allowed (rings, earrings, bracelet, studs, watches, etc.)
- No false eyelashes
- No false nails or nail polish
  - Wear nails short clean and without varnish
- Facial piercings must be covered

## **4. HEALTH & SAFETY**

### **4.1. Safety Orientation**

During orientation, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition.

List of personal protective equipment (PPE) provided by Skills Canada Yukon:

- Face masks
- Hearing protection
- Nitrile gloves

**NOTE:** Competitors who do not have the required protective equipment/clothing will not be allowed to participate in the competition

### **4.2. Field Level Risk Assessment**

SCY will complete a Field Level Risk Assessment for every competition area in addition to a full walkthrough with a representative from Yukon Workers Safety and Compensation Board to identify potential hazards and create solutions. The primary goal of an FLRA is to identify and mitigate potential risks to ensure the safety of competitors.

## **5. ASSESSMENT**

### **5.1. Point Breakdown**

<b>TASK</b>	<b>/100</b>
Safety, Sanitation and Organization	<b>/25</b>
Bread of the World – Chocolate Babka	<b>/25</b>
Napoléon Slice	<b>/25</b>
Themed Decorated Cake	<b>/25</b>

## **5.2. Qualifying for the Skills Canada National Competition**

Competitors can secure a win in their specific competitions by demonstrating exceptional skills and abilities, and meeting or exceeding established evaluation criteria. However, qualification for the Skills Canada National Competition is not solely determined by winning at the territorial level.

The decision to advance further depends on additional factors, such as the National Technical Committee's (NTC) assessment and/or the judges' discretion, which may take into account specific criteria beyond just event performance. These additional criteria could encompass a competitor's adherence to safety protocols, ethical conduct, teamwork, or overall professionalism, ensuring that those who represent the Territory at the national level not only excel in their technical skills but also embody the values and standards upheld by Skills Canada.

**\*Please note:** Not all territorial contest areas are eligible for the Skills Canada National Competition. Please refer to the SCNC website to determine if your skill area/level is eligible to compete.

## **6. ADDITIONAL INFORMATION**

### **6.1. Competition Rules**

Refer to the competition rules of the Skills Canada Yukon Territorial Competition which can be found on our website.

### **6.2. Ties**

Tiebreaker #1: In the event of a tie, the candidate with the highest safety score will be declared the winner.

Tiebreaker #2: If a tie still remains, the competitor with the highest score in the Themed Decorated Cake will be declared the winner.

### **6.3. Accessibility & Accommodations**

Skills Canada Yukon is committed to providing a barrier-free environment which allows everyone to participate in our programs and competitions. We strive to be fully inclusive to all manner of disabilities and identities. SCY provides the opportunity for any competitor to disclose a disability on our competition registration form. Requests for accommodations must be made at least 3 weeks prior to the competition date.

## **7. NATIONAL & TERRITORIAL TECHNICAL COMMITTEES**

- 7.1. The Yukon Territorial Technical Committee member for Baking is Lisa Organ.  
Email: [lisa\\_organ@hotmail.com](mailto:lisa_organ@hotmail.com)
- 7.2. Please contact [yukon@skillscanada.com](mailto:yukon@skillscanada.com) with questions or concerns related to the competition.