



2026 Territorial Skills Competition Project

Baking

Secondary

1. PURPOSE OF THE CHALLENGE.....	2
2. DURATION OF THE CONTEST.....	2
3. SCHEDULE.....	3
4. SET UP.....	3
5. COMPETITOR PORTFOLIO.....	3
6. ORGANIZATION.....	4
7. THEME.....	4
8. PRESENTATION TIMING.....	4
9. MODULES.....	4
10. INGREDIENT ORDER.....	6
11. POINT BREAKDOWN.....	7

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 efficiencies 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 a 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 NTC at the end of each competition day.

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

2. DURATION OF THE CONTEST

One-Day Contest: 45 minute set-up, 6 hours contest, 1 hour lunch, 30 minutes cleaning.

Arriving at 8:15AM, and set up from 8:15-8:45AM. Between 8:45AM - 9:00AM, judges will validate the use of all tools, materials, ingredients, colorings, books or notes that competitors have brought to use during the contest.

Start time at 9:00AM. Competition will run from 9:00AM - 12:30PM and 1:30PM to 5:00PM, with lunch from 12:30PM to 1:30PM. Clean-up is from 5:00PM - 5:30PM. The competition area must be completely emptied and sanitized by 5:30pm.

3. SCHEDULE

Arrive & Set Up	8:15 AM
Safety Orientation	8:45 - 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

4. SET UP

During the 45-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, and equipment in the last 30 minutes of the set up time.

A determination by judges 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 Competition will be carried out with one workstation per Competitor. Competitors will always work at the same assigned workstation.

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 by 5:30PM.

5. COMPETITOR 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 (2) two Portfolios, which includes:

- A 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 metric measurements.
- Competitors are 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 6 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, “**Yukon Flora**” celebrates the wild beauty of the North, from delicate alpine flowers to hardy boreal plants. Competitors are encouraged to incorporate this theme into their work by transforming local blooms, leaves, and landscapes into edible creations.

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

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

MODULE A - Safety, Sanitation & Organization

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

- Correct uniform, no jewelry
- Portfolio

- Workstation emptied, sanitized at end of the competition
- Organization of tools and equipment
- Food Sanitation – of raw material and ingredients
- Hygiene / Cleanliness of workstation
- Hygiene/ Personal
- Effective Use of Ingredients
- Workplace Safety

MODULE B - NAPOLEON SLICES

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 by Skills Canada Yukon. Must be presented between 2:20 – 2:30PM.

- 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

MODULE C - BREAD OF THE WORLD: CHOCOLATE BABKA

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 by Skills Canada Yukon. Must be presented between 3:20 – 3:30PM.

- 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 the formula in the appendix 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: Polish, sponge, biga, levain
- Baked in a loaf pan or baked free form
- Must apply apricot glaze after baking

MODULE D - DECORATED CAKE

Decorated cake will be presented on the provided cake board and cake stand, provided by Skills Canada Yukon. Theme of Cake: Yukon Flora. Must be presented at 4:50 – 5:00PM.

- Competitors 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
- 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 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: Skills Canada
- 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: **Yukon 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 Yukon.
- Judges will cut a slice of cake for evaluation.

10. INGREDIENT ORDER

Competitors are required to order the ingredients required for all the various modules. **The order must be placed by April 3rd, 2026.** The order sheet will come from the ingredient list provided by Skills Canada Yukon. The competitor must use the actual ingredient list and input their quantities directly on the form. Competitors must list all quantities in metric.

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

All ingredient orders are to be emailed directly to: yukon@skillscanada.com

11. POINT BREAKDOWN

Measurement marks shall be provided either 0 for not meeting requirements or 1 for meeting the requirements. Judgement marks will be awarded on a scale of 0 to 3.

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

TASK	/100
MODULE A - Safety, Sanitation and Organization	/25
MODULE B - Bread of the World – Chocolate Babka	/25
MODULE C - Napoléon Slice	/25
MODULE D - Themed Decorated Cake	/25

BABKA RECIPE (Makes 2 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, cold 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.
<u>Nutella</u>	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.

		<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	1329 g	