



2025 DSBN REGIONAL BAKING SKILLS CHALLENGE SECONDARY LEVEL SCOPE

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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 26, 2025

Time: 7:30 A.M

Location: Niagara College- Niagara-on-the-Lake Campus, Room HT107

ENTRY: Students must register online at <https://technological-skills-challenges.dsbn.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.

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
11:50 to 12:00 pm:	Presentation of Fruit Tartlettes
1:00 to 1:10 pm:	Presentation of Braided Challah Bread
2:00 to 2:10 pm:	Presentation of Decorated Cake
2:10 to 2:45 pm:	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.

SKILLS AND KNOWLEDGE TO BE TESTED

Module A: SAFETY, SANITATION, and ORGANIZATION

Module B: BREAD OF THE WORLD: BRAIDED CHALLAH

Module C: FRUIT TARTLETTES

Module D: THEMED DECORATED CAKE (Bounty of the Harvest)

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 workstation
- 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: BREAD OF THE WORLD: BRAIDED CHALLAH

Must be presented between 1:00 to 1:10 pm.

Two Identical Braided Challah Loaves

- Loaves must be egg washed
- 400 – 475g baked
- Four (4) strands
- Must use the provided rich dough formula. Refer to attached formula.

Presentation:

- Two loaves will be presented on each of the two platters.
- One will be presented on the competitor's presentation table and the second on the judges tasting table.
- Two platters will be supplied by DSBN.

MODULE C: FRUIT TARTLETTES

Must be presented between 11:50 to 12:00 pm

Twelve (12) identical tartlets. 3-3.5" diameter (7.6 – 8.9 cm).

- The tart dough needs to be baked in a ring mold. (fluted or non-fluted).
- The dough must be a sweet dough.
- The tartlets must be filled with a pastry cream filling and topped with an assortment of fresh fruits and then glazed.
- Sweet dough and pastry cream are to be made on-site.

Presentation:

- Six (6) tartlets must be presented on each of the two platters.
- One will be presented on the competitor's presentation table and the second on the judges tasting table. Two platters will be supplied by DSBN.

MODULE D – THEMED DECORATED CAKE

Theme of Cake: **BOUNTY OF THE HARVEST**

Must be presented between 2:00 to 2:10 pm

Competitors **will bring 2** - 8" (21cm) round sponge cakes. Each cake will be cut into 2, 1-inch thickness layers. The final cake will have 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 decorations may exceed.
- The sides must be iced smooth with buttercream.
- Decorations can be added to the sides. The decorations cannot cover more than 50% of the sides of the cake.
- Each layer must be soaked with simple syrup.
- Inscription to read: Skills DSBN 2025
- 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: BOUNTY OF THE HARVEST**

Presentation:

- A slice of cake, 1/8th of the cake, will be presented on a plate provided by DSBN on the presentation table.
- The remaining cake will be presented on a 10" cake board, the cake board will be supplied by DSBN.

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. Braided Challah Bread	20%
B. Fruit Tartlettes	20%
C. Themed 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 **Themed Decorated Cake** component will be used as the second tie breaker.
- ❖ Judging must be **UNANIMOUS** to select the top three placements. The head judge must approve, and sign in the first, second, and third place results.

BAKING INGREDIENTS LIST

Provided on Common Table

Chocolate Products

2 kg Cocoa Butter
2 kg Cocoa Powder
5 kg Compound Dark Chocolate
5 kg Compound White Chocolate
5 kg Couverture Dark Chocolate 54.5%
5 kg Couverture Milk Chocolate C823
5 kg Couverture White Chocolate W2
5 kg Couverture Ruby Chocolate

Dairy

2 kg Milk Powder
12 –1 litre Whipping Cream 35%
12- 1 litre Whole Milk 3.25%
Sour Cream
Cream Cheese

Dried Fruit

1 kg Dried Cherries
1 kg Dried Blueberries
1 kg Cranberries

Fresh Eggs

15 dozen Eggs Large

Fats

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

Flavourings

Fresh Ginger
1- 500 mL bottle of Vanilla Extract
200 grams of Bourbon Vanilla Bean Paste
200 grams of Instant Coffee
Chamomille Tea
Lemon Oil

Flour

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

Fresh Fruit

12 Kiwis
Pineapples
Mangos
Blackberries
Lemons
12 Limes
Strawberries
12 Oranges
12 pints of Raspberries

Fresh Herbs

Rosemary (bunch)
Thyme (bunch)

Frozen Fruit Puree

2 kg Raspberry
2 kg Strawberry
2 kg Passionfruit
2kg White Peach

Frozen Fruit

Frozen Rhubarb
Frozen Saskatoon Berries

Gelatin Powder

1200 grams of Gelatin Powder
12 sheets -Bloom Gelatin Leaves - gold
Mirror Glaze
Pectin NH

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 Triple Sec
500 mL Bourbon
500 mL Rum Dark
500 mL Baileys

Nut Products

1 kg Almonds Ground, Blanched
1 kg Almonds Natural, Thin Sliced
1 kg Hazelnuts Ground
1 kg Hazelnuts Whole
1 kg Hazelnut Paste
1 kg Pistachios Whole
1 kg Pistachio Paste

Seeds and Seed Butter

500 g Sunflower Seeds

Spices

500 grams Nutmeg
500 grams Allspice
500 grams Pumpkin Pie Spice
500 grams Cinnamon, Ground
500 grams Sea Salt

Starch

500 grams Cornstarch

Sugar Paste

Rolled Fondant

Sweetening Agents

Glucose
Honey
Isomalt
Light Corn Syrup
Condensed Milk
Maple Syrup
Soft Fondant
Sugar, Granulated
Sugar, Icing
Sugar, Brown

Misc.

Feuilletine
Ice Cubes
Rolled Oats
Apricot Glaze

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

• **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 Not Supplied

- Food Colours
- Cocoa Butter Colours
- Agar
- Tartaric Acid
- Citric Acid
- Vanilla Beans
- Luster Dust/Metallic Powders
- Modified Starch
- Maltodextrin

- Yuzu Juice
- Soy Lecithin
- Ultra Spere
- Fish Gelatin