

High School Hospitality Competition 2020

JUDGING CRITERIA - Baking

Each team will be assigned a selection of baking equipment at the beginning of the competition (see equipment list).

* competitor is allowed to bring in appropriate hand baking tools: pallet knife, knives, scrapers, pastry brushes, wooden spoons, etc.

Baking equipment issued to your team **must be returned and cleaned** at the end of the competition. Failure to return your assigned equipment in a clean and sanitary manner **will exclude your team marks from being submitted for awards.**

Judging will be based on a balance of the following key points:

OVERALL PROFESSIONALISM AND SANITATION OF COMPETING TEAM	30
Judges will be looking for professionalism including: correct mise-en-place, proper professional attire, team cohesiveness, time management skills, adherence to rules and regulations, organization and hygienic practices.	Points
TECHNIQUES AND SKILLS	30
Judges will be looking for professional techniques and skills that include: cutting, cleaning, slicing, baking, molding, layering, assembling, decorating, plating, workmanship, degree of difficulty and manual dexterity.	Points
PRESENTATION	30
Judges will be looking for visually appealing presentations that show originality, creativity, consistency, innovative presentation, taste and flavour combinations. Each entry must show proficiency of skills using contrasting or complementary colour combinations, shapes, tastes and flavour.	Points
TASTE AND FLAVOUR	30
Judges will be looking for the correct doneness of the product and correct consistency of a sauce to ensure the appropriate amount of flavouring agents (i.e. spices/sugar) that complement the finished product.	Points

Total points 120

For further details please contact: Heather.Cain@GeorgianCollege.ca

SPECIALIZED INGREDIENT LIST - Baking

All ingredients below are issued to each participating team.

Maximum utilization of ingredients noted in the judging criteria, refers to selecting and using as many of these ingredients as possible in your baked items. It is not referring to quantity of each of the ingredients.

SPECIALIZED	
Product	Amount
Cooking Apples	5
Bananas	4
Chocolate Chips	250 g

COMMON TABLE INGREDIENT LIST - Baking

The following ingredients will be available for competitors to use. The quantities are not specified. Maximum utilization of ingredients from the judging criteria does not refer to this list.

COMMON TABLE		
Dry goods	Dried herbs and spices	Dairy
Baking Powder	Dried Oregano	Sour Cream
Baking Soda	Dried Rosemary	Milk 2%
Chocolate Dark	Dried Thyme	Cream 35%
Dry Instant Yeast	Ground Allspice	Eggs
Lemon Juice	Ground Cinnamon	Butter - Unsalted
Sugar White Granulated	Ground Cloves	
Sugar Brown	Ground Ginger	
Sugar Icing	Ground Nutmeg	
Pecans	Dried Chili Flakes	
Flour All-purpose White	Dried Garlic Powder	
Flour Bakers (Hard)	Dried Onion Powder	
Flour Pastry	Paprika	
Flour Whole Wheat	Poppy Seeds	
Honey	Salt	
Milk Powder	Sesame Seeds White	
Vanilla Essence		
Vegetable Shortening		
Cornstarch		
Corn Syrup		

EQUIPMENT LIST – Baking

Ingredients, cookware and china will be provided by Georgian College.

Competitors will not be allowed to bring any equipment, plates or glassware (including blenders or Chinese spoons etc).

Competitors are allowed to bring in appropriate hand baking tools: pallet knife, knives, scrapers, pastry brushes, wooden spoons and piping bags etc.

PER TEAM	SHARED
1 - 1 Litre Measuring Cup	Digital Scales
1 – 4 x 3 Muffin Tray	Food Processors
1 - Cooling Rack	Induction Burners
2 - 9” Aluminum Pie Plates	Ovens
4 - Half Tray/Sheet Pan	Proofer
1 - China Cap	Refrigerators
1 - Pot	Aluminum Foil
1 - Rolling Pin	Clear Plastic Wrap
5 - Stainless Steel Bowls, Assorted Sizes	Parchment Paper
6 - Paper Muffin Liners	Work Tables
1 - Kitchen Aid Mixer with 1 bowl, 1 paddle, 1 whip, 1 dough hook	Plates