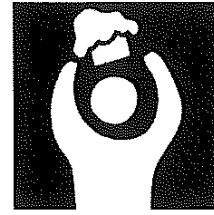




COMMERCIAL BAKING COMPETITION



Pennsylvania - District 2
Education . . . with a competitive side

Clothing Requirements

White uniform or black-and-white checkered chef's pants, white chef's shirt or coat, white or black leather work shoes, white apron, white chef's hat or baker's cap (paper or cloth). A white chef's scarf or neckerchief is optional.

Note: At the district level if a student is not able to wear the official SkillsUSA attire he/she may wear an outfit that would be acceptable in their specific field of study. *Please keep in mind that official SkillsUSA attire will be required at the state and national level.*

Eligibility

Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective.

Safety Requirements

All Kitchen safety and sanitation requirements (as per Pa State Board of Health) apply.

Equipment and Materials: Supplied by host school:

All basic equipment will be available to the contestant. No other food items are allowed. (i.e. sprinkles, decorettes, etc.)

Equipment Note: 1 deck oven, and convection ovens will be available for use. Proofer will be shared among contestants.

Equipment and Materials: Supplied by contestant:

1. All students must have a one-page typed résumé
2. Fluted cutters
3. Piping tips
4. Garnishing tools
5. Decorating tools
6. Bench Scrapers
7. Turntable
8. Paring Knife
9. Pie Pan (9 or 10 inch)
10. Pastry Bags
11. Spatulas
12. Containers to mix colors
13. Side Towels
14. Scale 2#
15. Coloring for icing
16. Cake Board – 10 inch
17. Box to transport cake
18. Rolling Pin
19. Pastry Brush
20. Serrated knife
21. Pot/Pan holders

Scope of the Contest – (Defined by the National Competition Regulations)

(District Competitions are meant to be a scaled down version of National Competition. It is important for the students to participate in a competition that will reflect a cross-section of the industry skills needed to prepare them for the state and national levels). The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.

Knowledge Performance

The contest will assess the contestant’s knowledge of baking fundamentals using both a written and hands on test. Ovens and proof boxes will be shared, so please be courteous. Follow all kitchen safety and sanitation requirements (as per Pa. State Board of Health). The SkillsUSA knowledge test will be administered and only used as a tie breaker.

Skills Area – Performance:

Tasks can be completed in any sequence. Display all four categorized items in your assigned display area.

All work areas to be kept neat and orderly.

Each competitor will prepare and display the following products:

1. Dinner Rolls – 3 varieties/types -6 of each – 2oz. each (dough provided and various toppings i.e. Poppyseed, Sesame Seed, Rosemary, etc.)
2. Bread –2, 16 oz loaves of your choice (dough provided)
3. 2 Crust Pie – Closed top or Lattice (filling and dough provided)
4. Decorated Cake – decorate 1 cake, using 2 layers. Must provide top and bottom borders; flowers and writing. (cake and icing provided)

Commercial Baking Competition Rating Sheet

Items evaluated	Possible points	Contestant score
Safety	10	
Sanitation	10	
Use of Equipment	10	
Personal Hygiene	10	
Productivity	10	
Rolls (3 types , 6 each - 2 oz. each)	---	
External Appearance	10	
Internal Appearance	10	
Taste	10	
Salability	10	
Bread (2 -16 oz. loaves)	---	
External Appearance	10	
Internal Appearance	10	
Taste	10	
Salability	10	

Pie (2 crust pie)	---	
External Appearance	10	
Internal Appearance	10	
Taste	10	
Salability	10	
Cake Decorating	---	
Icing	10	
Design	10	
Technique	10	
Stability	10	
	210	
Written Test	40	
Clothing Penalty	-5	
Resume Penalty	-10	
Total	250	

Note: No cell phones or other electronic devices may be used at any time during a competition; this includes using a calculator function on a cell phone for competitions in which calculators are permitted.