



Baking & Pastry Arts

ELIGIBILITY

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

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.

EQUIPMENT AND MATERIALS SUPPLIED BY HOST

1. All basic equipment will be available to the contestant. No other food items are allowed. (i.e. sprinkles, decoettes, etc.)
2. 1 deck oven
3. 4 convection ovens
4. 2 conventional ovens will be available for use.
5. 1 Proofer will be shared among contestants.

EQUIPMENT AND MATERIALS SUPPLIED BY CONTESTANT

1. All students must have a one-page, typewritten resume.
2. Proof of Training sheet signed
3. Fluted cutters
4. Piping tips
5. Garnishing tools
6. Decorating tools
7. Bench Scrapers
8. Turntable
9. 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

1. The contest will assess the contestant's knowledge of baking fundamentals using both a written and hands-on test.
2. Ovens and proof boxes will be shared, so please be courteous.



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3. Follow all kitchen safety and sanitation requirements (as per Pa. State Board of Health).
4. The SkillsUSA knowledge test will be administered and only used as a tie breaker.

SKILL 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 ie. 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 Score Sheet

Items Evaluated	Possible Points	Contestant Score
Safety	10	
Sanitation	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)	–	



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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	
TEST	–	
Written Test	40	
	SUBTOTAL = 250	
No Resume	Deduction	-10
Clothing Penalty	Deduction	-10
	TOTAL	

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.

Note: Scorecards should only be used as guidance. Changes may occur.