



Baking & Pastry Arts

Purpose: To evaluate each competitor's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism in the baking and pastry arts field.

On-Site/Off-Site	<ul style="list-style-type: none">Off-Site
Contest Date	<ul style="list-style-type: none">4/5/2024
Contest Location	<ul style="list-style-type: none">Columbus State Community College550 E Spring St, Columbus, OH 43215Mitchell Hall
Early/Normal Start Time	<ul style="list-style-type: none">Early Start TimeRegistration will be open from 6:30am-7:30am. Competition begins at 8:00am.
Contest Open/Closed	<ul style="list-style-type: none">Closed
Eligibility	<ul style="list-style-type: none">Schools may send one (1) competitor(s) per school (Building IRN) based on local competition enrolled in a program where the scope of the contest described in the SkillsUSA Technical Content Standards reflects a major component of the program. Please refer to the National Technical Standards for more eligibility details on this contest.
Competition Clothing (To be worn on Day 1)	<ul style="list-style-type: none">Work/School Attire: White pants or black-and-white checkered chef's pants (no black pants); pants must fit properly and not drag on the floor. A white chef's shirt or coat, white or black leather work shoes, white apron, white chef's hat (paper or cloth) and hairnet must be worn. A white chef's scarf is optional. Special Note–If you have a marked coat or apron, please cover the marking. The Commercial Baking contest will allow any

	<p>reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory but are recommended. Hairnets must be worn with hats to contain all loose hair. Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets. Work shoes: White or black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Ohio Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health safety hazard.</p>
<p>Safety Equipment Required</p>	<ul style="list-style-type: none"> ▪ N/A
<p>Awards Ceremony Attire (To be worn on Day 2)</p>	<p>SkillsUSA Official Attire:</p> <ul style="list-style-type: none"> ▪ Official SkillsUSA red blazer ▪ Button-up, collared, white dress shirt (accompanied by a plain, solid black tie or SkillsUSA black tie), or white shirt (collarless or small-collared), with any collar not to extend into the lapel area of the blazer ▪ Black dress slacks or black dress skirt (knee-length at minimum) ▪ Black closed-toe dress shoes ▪ Note: Wearing socks or hose is no longer required. If worn, socks must be black dress socks, and hose must be either black or skin-tone and seamless/nonpattern <p>Or,</p> <p>Business Dress:</p> <ul style="list-style-type: none"> ▪ Blazer, sports coat, or dress ▪ Button-up, collared, white dress shirt (accompanied by a plain, solid black tie or SkillsUSA black tie), or white shirt (collarless or small-collared), with any collar not to extend into the lapel area of the blazer ▪ Dress slacks or dress skirt (knee-length at minimum) ▪ Closed-toe dress shoes

	<ul style="list-style-type: none"> ▪ Note: Wearing socks or hose is no longer required. If worn, socks must be black dress socks, and hose must be either black or skin-tone and seamless/nonpattern
Testing	<ul style="list-style-type: none"> ▪ Students should be prepared to take a written knowledge test.
Provided by Contestant (Tool List)	<ul style="list-style-type: none"> ▪ Please label each item with school's name ▪ 4 ½ or 5–quart kitchen-aid or other heavy-duty mixer with paddle and dough hook ▪ Cake decorating turntable (any type) ▪ Cake decorating bags, tips, combs, nails, scissors, etc. for cake decorating ▪ Nested stainless steel mixing bowls (1,2 and 3 quarts) ▪ Liquid measuring cups and measuring spoons ▪ 4-6 ½ sheet pans ▪ Parchment paper (6-12 full sheets) ▪ At least one of each of the following: <ul style="list-style-type: none"> ○ Hand whip ○ Large kitchen spoon ○ Bowl scraper ○ Rubber spatula ○ Dough knife ○ Serrated knife ○ Pastry brush ○ Rolling pin ○ Stem thermometer ○ Timer ○ Small (2 to 4lb.) electronic, battery powered or spring scale ▪ 3 side towels ▪ Sanitizing buckets for sanitizer ▪ Cleaning towels ▪ Baker's scale weights and scoop (if your school has one) ▪ Butane Burner ▪ Saucepan for making apple galette filling ▪ Disposable gloves to handle ready to eat food ▪ A pencil or Sharpie to mark all items ▪ Boxes or containers to take finished products home ▪ Note: <ul style="list-style-type: none"> ○ No other food items allowed (ie: sprinkles, decorates)

	<ul style="list-style-type: none"> ○ This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of work space and all of your equipment must remain in your space and well organized. ▪ All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre-contest meeting. Failure to do so will result in a penalty <p>Provided by coordinator</p> <ul style="list-style-type: none"> ▪ 1 outlet ▪ 1 48"x30" prep table with an undercounter shelf ▪ ½ speed rack (top, bottom or half rack) ▪ 1 shelf of the refrigerator labeled with number
<p>Contest Notes, Themes, & Deadlines</p>	<ul style="list-style-type: none"> ▪ 6:30am-7:30am Registration ▪ 8:00 am Contest begins with written exam ▪ 8:30 am Questions and answers ▪ 9:00 am Baking begins ▪ 11:30-1:00 Lunch break is required–student must take 30 minutes anytime during this window they may not leave the bread area to work on any baked goods during this time. ▪ 3:00 pm Ovens turned off ▪ 3:30 pm All products must be displayed by this time–no product accepted after 3:30. ▪ Judges will rate each contestant independent and will not compare rating sheets. ▪ Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instruction.
<p>Special Notes</p>	<ul style="list-style-type: none"> ▪ Starting in 2024, all State Contests will begin to add a scenario-based component. ▪ Contact with Contest Coordinators is prohibited. Contact with Contest Coordinators outside of the SkillsUSA Ohio office may result in contestant disqualification. ▪ All safety requirements will be heavily enforced. Violation may result in contestant disqualification. ▪ No smart watches and/or phones are permitted during the contest and/or in contest. ▪ No contact with anyone outside of the contest area once the contest begins.

	<ul style="list-style-type: none"> ▪ No inappropriate communication between contestants such as verbally degrading another contest. ▪ No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing. ▪ Starting in 2024, Wi-Fi is provided for contests where it is required for contest success.
National Technical Standards	<ul style="list-style-type: none"> ▪ Please refer to the 2023-2024 National Technical Standards for all contests. Any and all standards included may be tested in any competition. ▪ In conjunction with National Standards, violations may result in student loss of contest.
Resume/Interview Requirement	<ul style="list-style-type: none"> ▪ All SkillsUSA Ohio State Championship Contests will require a short interview component. Students should be prepared with basic job interview skills. ▪ All contestants must have a hard copy of a one (1) page personal resume.

**SkillsUSA
Commercial Baking Contest
April 5th, 2024**

Contestant's Packet
Please read through entire packet carefully!

Contents

Tools List

About the Written Test

About the Performance Test

General Regulations for the Contest

Judging Criteria

Tip sheet

Commercial Baking
Ohio SkillsUSA 2024
Tool List & Contest Specifics

Supplied by each contestant: *(please label each item with school's name)*

- 4 ½ or 5-quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- Cake decorating turntable (any type)
- Cake decorating bags, tips, combs, nails, scissors, etc., for cake decorating
- Nested stainless steel mixing bowls (1, 2 and 3 quarts)
- Liquid measuring cups and measuring spoons
- 4-6 ½ sheet pans
- Parchment paper (6-12 full sheets)
- At least one of each of the following: hand whip
 - large kitchen spoon
 - bowl scraper
 - rubber spatula
 - dough knife
 - serrated knife
 - pastry brush
 - rolling pin
 - stem thermometer
 - timer
 - small (2 to 4 lb.) electronic, battery powered or spring scale
- 3 side towels
- Sanitizing buckets for sanitizer
- Cleaning towels
- Baker's scale weights and scoop (if your school has one)
- Butane Burner
- Saucepan for making pineapple pie filling
- Disposable gloves to handle ready to eat food
- A pencil or Sharpie to mark all items
- Boxes or containers to take finished products home

Note:

- 1) No other food items allowed (ie; sprinkles, decorates)
- 2) This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of workspace and all of your equipment must remain in your space and well organized.

Each contestant station has:

- 1 outlet
- 1 - 48 x 30" prep table with a under counter shelf
- ½ of a speed rack (top, bottom or half rack)
- 1 shelf of a refrigerator – labeled with number

***All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre- contest meeting. Failure to do so will result in a penalty.**

**Commercial Baking
Ohio SkillsUSA 2024
Tool List & Contest Specifics**

Overview of the Written Test

The written test will be given at the mandatory pre-contest meeting and consist of 50 multiple-choice questions. Contestants will also be required to take the Professional Development Program Knowledge test. **Contestants will have 30 minutes to complete both tests.**

Overview of the Performance Test

Purpose

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in commercial baking.

Scope of the Contest

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. Contestants will be given a written test covering basic baking science.
3. The performance phase of this contest will be the actual preparation of goods and presentation of finished products.
4. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
5. No cell phones, computers, iPhones or similar electronic devices will be allowed. Basic calculators are and will be allowed for both the written test and the baking competition.
6. Contestants will prepare a total of six products: five baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake.

Procedures

Judges will rate each contestant independently and will not compare rating sheets.

A 30 minute lunch break is required by SkillsUSA. You cannot leave the break area to work on baked goods during this 30-minute period.

Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instructions.

General Skills

Students work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation and production efficiency. Judges will closely observe student's Production Efficiency and Use of Equipment/tools. In the area of efficiency they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools Judges will pay close attention the proper and safe use of hand tools and mixers.

**Commercial Baking
Ohio SkillsUSA 2024
Tool List & Contest Specifics**

Judge's Scoring Criteria

General Skills Rating Scale:

Oral Professional Development Assessment

- The work area is organized
- Has a plan of work for the day
- Understands the products and is knowledgeable about how each must be prepared

Proper Uniform

- Uniform (shirts, pants, skirts, shoes, hat, towel, etc.) are clean and fit properly, pants not dragging on floor
- Wears head gear or other covering properly

Safety

- Keeps work area well-organized and free of hazards
- Follows safety requirements for operating equipment
- Works with a regard for safety of self and others
- Uses appropriate tools and equipment for baking function or product (mixer, hand tools etc.)

Sanitation

- Hands clean
- Washes hands correctly and at appropriate times during baking process
- Inspects tools and equipment before using – correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids contaminating food
- Keeps floor area clean in work area

Production Efficiency

- Accurately measures ingredients
- Uses most or all raw ingredients – little or no wasted ingredients
- Uses most or all mixed ingredients - little or no wasted raw dough
- Properly bakes and finishes product –maximum sellable product is produced

Properly marks all products produced

- Student number is on all product made
- All pans that leave the work area marked with student number

Evaluating Products

There are five basic criteria used to judge products: external and internal appearance, taste, following directions and correct size. The product scoring sheets list the objective criteria associated with each. Judges are asked to pay close attention to proper proofing, proper bake, uniform/consistent shape and size, and specified finish weight (all are included in the five criteria) as they evaluate student's product.

Scratch Products

The "taste" criteria will be applied to the scratch bakery items only. This includes the bread, quick bread, cookies, and pie formulas. Some additional factors for these products are:

**Commercial Baking
Ohio SkillsUSA 2024
Tool List & Contest Specifics**

Breads:

There should be consistent size and weight with slightly rounded ends. The exterior crust should have a uniform thickness and overall golden brown color. There should be no sharp or irregular corners and unusual shapes or streaks. Sidewalls should be firm, and crust neither thick or thin.

Cookies:

Should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size.

Muffins:

Muffins should have good volume, nice top crevices and tops that are not blown out. They should have even rounded sides and a nice crown. The inside should have good even cell structure with no tunnels.

Judge's Scoring Criteria for Bread

External Appearance

- Factors: Volume, form or shape, size, symmetry, structure, color, crust, thickness, character or feel, and even bake.

Internal Appearance

- Factors: Volume, break or shred, slice, symmetry, structure, color, grain or density, tunneling or holes, texture or feel.

Proper proof, size and weight

- Factors: Product quality, consistency, and correct size

Judge's Scoring Criteria for Cake Decorating

Icing Factors

- Symmetry – cake centered on board, final shape of cake, sides perpendicular to top, square and level cake
- Opacity (no window or crumbs)
- Enough/too much icing
- Evenness of slice
- Evenness of filling.

Design Factors:

- Borders – even and symmetrical
- Use of color
- Does design fit the cake (room for lettering, flower too big or small)
- Balance
- Use of flowers

Technique Factors:

- Borders – level of difficulty
- Correct hand pressure to make desired shapes
- Types of flowers – level of difficulty
- Lettering
- Execution of design
- Follow the directions on the cake order

**Commercial Baking
Ohio SkillsUSA 2024
Tool List & Contest Specifics**

Clothing Requirement

Contestants must wear the official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points. All school markings must be covered.

Dress: White pants or black-and-white checkered chef's pants (no black pants); pants must fit properly and not drag on the floor. A white chef's shirt or coat, white or black leather work shoes, white apron, white chef's hat (paper or cloth) and hairnet must be worn. A white chef's scarf is optional.

Special Note:

If you have a marked coat or apron, please cover the marking.

The Commercial Baking contest will allow any reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory but are recommended. Hairnets must be worn with hats to contain all loose hair.

Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets. The orientation meeting would be the time to clarify any questionable attire or hair restraints.

Work shoes: White or black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.

Pre-Contest Meeting and Contest:

Date: Friday, April 5th, 2024

Time: 8:00 a.m. – Completion (Usually between 3:00pm-4:00pm)

Pre-Contest Meeting & Contest Location: Off Site - Columbus State Community College

**Commercial Baking
Ohio SkillsUSA 2024
Tool List & Contest Specifics**

**2024 Commercial Baking Competition
Tip Sheet**

BEFORE YOU BEGIN...

READ all your formulas through. Points are deducted for not following directions

ORGANIZE your workstation. Keep your table neat and safe

ORGANIZE your time; you will need the entire time allowed to complete this competition

PLAN and this has several steps:

- Don't assume or necessarily work in the same order as the formulas presented in the workbook
- For each product, estimate the time needed to scale, mix, rest, bake, cook and finish
- Put it all together, Plan what your day will look like – what will you work on, in what order, at what time

Pay attention at Orientation – get a sense of where everything is located. Ask questions...that's the time to get your questions answered.

ONCE YOU START....

MARK your product, sheet pans etc. everything that leaves your table, with your number

WRITE a note - use your timers - do whatever it takes to avoid these common mistakes –
Leaving products in the oven too long
Letting products over proof
Forgetting to display products

Watch your oven temperatures...make sure you are baking at the right temperature.

Check and double check your ingredients.....Is it sugar **OR** is it salt?

CAKES are easier to decorate when they are frozen

Always CHECK and start mixers at what level? - #1

Make sure you **mark** your product to make sure no one takes your product. Do not take anyone else's product.

Skills USA Commercial Baking 2024

#2 Blueberry Muffins

Method: Creaming Method

Oven Temperature: 375°

Baking time; 30-35 minutes depending on oven type

Yield 2 lbs. 7 oz.

Mise en Place

1/2 cup butter

1 1/4 cup sugar

2 eggs

1 teaspoon vanilla

1 teaspoon lemon juice

1/2 cup ounce buttermilk

2 cup all-purpose flour

2 teaspoon baking powder

2 cups blueberries, frozen thawed or fresh

2 tablespoons sugar for sanding

- **In a mixing bowl, cream together the butter and the sugar.**
- **Add in the eggs one at a time and mix completely.**
- **Add in the vanilla, lemon juice and buttermilk.**
- **Sift together the flour, baking powder and salt in a separate bowl, then fold into wet mixture until combined.**
- **In a bowl use the back of a spoon and smash about 1 cup of the blueberries.**
- **Fold the remaining blueberries and the smashed blueberries into finished batter just to distribute evenly.**
- **Scale to the prepared muffin tins, 3/4 of the way full**
- **Dust the tops of the batter with granulated sugar.**
- **Bake off**

Skills USA Commercial Baking 2024

#3 Chocolate Chip Cookies

Method: Creaming

Oven temperature: 350°

Baking time 19-12 minutes

Yield:

Mise en Place

1 pound butter, room temperature

1 cup sugar, granulated

1 cup brown sugar

2 eggs

2 teaspoons vanilla

1 teaspoon of baking soda mixed with 1 teaspoon water

3 ¼ cup all -purpose flour

1 teaspoon salt

3 cups chocolate chips

- **Cream together the butter, sugar and brown sugar.**
- **Add in the eggs vanilla and baking soda mixture, mix on medium speed just until combined.**
- **Add in the flour and salt to the mixing bowl and just mix until uniform color.**
- **Add in the chocolate chips and mix just until evenly distributed.**
- **Scale cookies and place on a parchment lined sheet pan.**
- **Bake off**

Skills USA Commercial Baking 2024

#4 Basic Pie Dough

Method: Cut in

Yield: 2 9-inch shells or one 10-12 inch galette crust

Mise en Place

10 ounces flour

8 ounces butter, chilled and cut in 1/2 inch cubes

2 ounces of ice-cold water

1/8 teaspoon salt

- **In a mixing bowl with a paddle, add the flour and butter.**
- **Mix until flour and butter is course and you can still see small pea size chunks of butter**
- **Add the water and salt. Mix just until it all comes together.**
- **Form into a disc and refrigerate until needed.**

Skills USA Commercial Baking 2024

#4 Apple Galette Filling

Method: Sauté

Yields: 1 9-inch galette

Oven Temperature: 400°

Mise en Place

3 apples, peeled, cored and diced into small dice cubes

2 tablespoons butter

1/3 cup sugar

1/2 teaspoon cinnamon

1/2 teaspoon vanilla

Apple juice 3 ounces

Egg Wash for Crust

1egg

2 tablespoons milk

Turbinado sugar for sprinkling

- **Preheat a medium sauté pan.**
- **Melt butter and add apples to sauté**
- **Cook for 2-3 minutes over medium heat to soften fruit.**
- **Add the cinnamon, sugar, vanilla and apple juice and cook for an additional 3 minutes to reduce liquid.**
- **Cool mixture in the fridge until needed**

To Make the Galette

- **Roll out dough to approximately 9-10 inches on a flour dusted surface.**
- **Transfer to parchment lined baking sheet.**
- **Spoon cooled mixture around the crust leaving about a 1-inch border of dough exposed.**
- **Fold or pleat the dough up over the filling slightly overlapping each fold.**
- **Brush egg wash on crust and sprinkle with the turbinado sugar.**
- **Bake in preheated oven for 17-25 minutes depending on oven type.**

Skills USA Commercial Baking 2024

#6 Cake Decorating

Cake Decorating Guidelines

- Each student will decorate either an 8” 2-layer or a ¼ sheet cake with prepared whipped topping. * Please follow directions!
- Do not add anything not listed on the cake order. It should be sellable in a retail bakery.
- Decorating combs may be used and cake icer tip may be used.
-
- **Secondary Students will use red filling between the layers of cake and then ice it.* **Instructions**

- Scale no more than 1 ½ # of whipped topping (Bettercreme).
- Ice cake using the whipped topping.
- Decorate cake with butter cream icing • Piped border using star tip (the shell and one border of choice)

Requirements

- Spray of roses (3 to 5) with stems and leaves
- Add script lettering with the message “Happy Birthday Betsy”.

Skills USA Commercial Baking 2024

#5 Pate A Choux (Cream Puffs)

Method: French Pate a Choux Paste

Oven Temperature: 400°

Yields: 3 pounds dough, size depends on piping

Mise en Place

8 ounces milk

8 ounces water

1 ½ teaspoon salt

7 ounces butter

10 ounces flour

9-10 eggs

- **In a saucepan heat the milk, water and butter until it just starts to simmer.**
- **Remove from the heat and fold in the flour all at once with a wooden spoon. Mix vigorously until a dough ball forms and mixture pulls away from the sides.**
- **Transfer the mixture to a mixing bowl with a paddle attachment. Mix and let cool to about 140°.**
- **At a medium speed, beat in the eggs 1 at a time and mix completely.**
- **Line baking sheets with parchment.**
- **Fill pastry bag with star tip and pipe out 2-3-inch circles on the parchment.**
- **Bake until cream puffs are nice and brown on top and will hold the structure one cooled. About 20-30 minutes.**
- **Cool, slice and fill with cream. Dust with powdered sugar.**

Skills USA Commercial Baking 2024

#1 White Bread and Rolls

Method: Straight Dough

Oven Temperature: 375°

Yields 3 pounds dough

Mise en Place

12 ounces water, room temperature

1.25-ounce milk powder

1 ounce sugar, granulated

½ ounce salt

1 tablespoon instant dry yeast

1 pound 8 ounces bread flour

1 ounce butter, softened

2 eggs

Egg wash as needed

- **In a mixing bowl with a dough hook, combine the water, milk powder, sugar, salt, yeast and half of the flour. Mix until incorporated.**
- **Add the butter and eggs, mix until combined well.**
- **Add the rest of the flour and dough hook for about 8 minutes or until dough is silky smooth.**
- **Remove the hook and let dough rise until double in size.**
- **Divide the dough in 2 equal pieces.**
- **With one piece, make a braided loaf and egg wash for baking.**
- **With the other make about 7, 3- ounce rolls , do not egg wash.**
- **Let them both bench raise until doubled in size.**
- **Bake until loaf is browned and cooked throughout, about 50 minutes.**
- **For the rolls, bake for about 15-19 minutes or until structure has set.**

Contest Location And Schedule

- April 15, 2024 from 8AM-4PM
- Columbus State Community College
- 550 E Spring St, Columbus, OH 43215

7:30 am Registration

8:00 am Contest begins with written exam

8:30 am Questions and answers

9:00 am Baking begins

11:30-1:00 lunch break is required – student must take 30 minutes anytime during this window they may not leave the bread area to work on any baked goods during this time.

3:00 pm ovens turned off

3:30 pm all products must be displayed by this time – no product accepted after 3:30

- Judges will rate each contestant independent and will not compare rating sheets
- Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instruction.

Special Notes

- Exhibit Halls do not open to observers until 12:00 pm.
- No smart watches and/or phones are permitted during the contest and/or in the contest
- No contact with anyone outside of the contest area once the contest begins
- No inappropriate communication between contestants such as verbally degrading another contestant
- No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing.

Testing

- There will be a written knowledge test

Eligibility

- Please refer to the National Technical Standards for this contest.
- Schools may send one competitor or team for every 50 paid SkillsUSA members based on local competition enrolled in a program where the scope of the contest described in the SkillsUSA Technical Content Standards reflects a major component of the program.
- Leadership and Occupationally Related Contest Specifications - The following competitions are open to all members of SkillsUSA Schools may send one competitor or team for every 500 SkillsUSA members based on local competition.

Clothing

- **Work/School Attire** – White pants or black-and-white checkered chef’s pants (no black pants); pants must fit properly and not drag on the floor. A white chef’s shirt or coat, white or black leather work shoes, white apron, white chef’s hat (paper or cloth) and hairnet must be worn. A white chef’s scarf is optional.
- **Special Note** – If you have a marked coat or apron, please cover the marking.
- **The Commercial Baking contest** will allow any reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory but are recommended. Hairnets must be worn with hats to contain all loose hair.
- Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets.
- **Work shoes:** White or black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health safety hazard.

Provided by Contestant

(Tool List)

Please label each item with school's name

- 4 ½ or 5 – quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- Cake decorating turntable (any type)
- Cake decorating bags, tips, combs, nails, scissors, etc. for cake decorating

Nested stainless steel mixing bowls (1,2 and 3 quarts)

- Liquid measuring cups and measuring spoons
- 4-6 ½ sheet pans
- Parchment paper (6-12 full sheets)
- At least one of each of the following: hand whip
- Large kitchen spoon
- Bowl scraper
- Rubber spatula
- Dough knife
- Serrated knife
- Pastry brush
- Rolling pin
- Stem thermometer
- Timer
- Small (2 to 4lb.) electronic, battery powered or spring scale
- 3 side towels
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Note:

- No other food items allowed (ie: sprinkles, decorates)
- This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of workspace and all of your equipment must remain in your space and well organized.
- All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre-contest meeting. Failure to do so will result in a penalty.

Provided by the Committee

Each contestant station has:

- 1 outlet
- 1 - 48 x 30" prep table with a under counter shelf
- ½ of a speed rack (top, bottom or half rack)
- 1 shelf of a refrigerator – labeled with number

Resume Required

- In conjunction with National Standards, violations may result in student loss of contest.
- All SkillsUSA Ohio State Championship Contest will require a short interview component. Students should be prepared with basic job interview skills.



Commercial Baking Competition 2024

Purpose: *To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the field of commercial baking.*

***SkillsUSA Ohio 2550 Corporate Exchange Dr., Suite 115 Columbus, OH 43231
(614)604-6150***

<http://www.ohioskillsusa.org>