Competition Standards
SkillsUSA Maryland
Commercial Baking Competition
2020

Location: Stratford University
Date: April 18th

Recipes:
Puff Pastry Shapes
Cream Puffs and Eclairs
Chocolate Chip Cookies
Decorated Layered Cake
Schedule (Subject to change)

8:00 – 8:30 PDP Tie Breaker test / Orientation
8:30 – 11:30 Competition Performance
11:30 – 12:00 Lunch
12:00 – 1:00 Competition Performance
1:00 – 1:30 Student Clean-Up/Back to Buses

No student will leave the competition area until the kitchen is completely clean.

Performance Test

Contestants will demonstrate proper baking skills with emphasis on good planning, accurate measurements, the proper use and handling of ingredients, appropriate use of equipment, and an ability to use standard formulas. During the production, judges will be looking for safe and sanitary work habits, as well as the efficient use of materials (minimal waste.) In the finished product the judges will be looking for consistency, uniformity, and a finished product that can be sold to the consumer.

During the competition, it is your responsibility as a competitor to keep track of your own products. Keep your products together in your designated areas. **It is mandatory that you present products as you finish to them to minimize time for products getting misplace or lost.** There will be no considerations for lost, misplaced or swapped items in any circumstance.

Competitors may be divided into three cake decorating groups.

Group 1: Use of decorating station from 8:30 to 9:30
Group 2: Use of decorating station from 10:00 to 11:00
Group 3: Use of decorating station from 12:00 to 1:00

Display of Final Products

Final products are to be displaced on two clean sheet pans with pan liners. Your competitor number must be on both sheet pans. Any leftover doughs are also to be placed on numbered presentation sheet pans.
Final Products
3 Eclairs (1 unfilled)
3 Cream Puffs (1 unfilled)
6 Cookies
6 Puff Pastries (2 of each shape)
7” Round cake completed as instructed

Technical Standards for Commercial Baking:

Clothing Requirement
Clean and pressed white or checkered work pants, white chef’s coat or baker’s shirt, black or white non-slip work shoes (closed leather upper), white apron, and hat. Students will be disqualified for improper shoes in accordance with OSHA safety standards. Hairnets are not required if all hair is tucked completely into hats.

Resume
Each contestant must provide a resume with his or her work experience. Students will be deducted 50 points for failure to provide a resume. All resumes will be collected during tie breaker test.

Equipment and Materials Supplied by Contestant
One pallet knife
One hand whip
One large kitchen spoon
Pastry bags, tips, and scissors
One bowl/bench scraper
One dough knife
Three side towels and cleaning towels
One cake comb
Thermometer
Time
Measuring Cups and Spoons
Scale, digital or bench
Pencil
Maker
Portion Scoop
Oven Mitts/Towel
Serrated Knife
Ruler
Provided by Stratford University
Turntables
Nested Bowls
Mixers and Attachments
Pots
Liquid Measuring Cups
Decorating Colors

NO FOOD SUBSTANCES OF ANY KIND WILL BE PERMITTED. YOU WILL HAVE 10 POINTS DEDUCTED FOR EACH FOOD ITEM IN YOUR TOOL KIT.

List of Equipment and Materials Supplied by Contestant are recommended but not required. Students may bring additional small tools with discretion by the judges. There will be no tools available to borrow. If you cannot supply all equipment, please contact Jacqueline Mearman for tools on loan at jacqueline@atlasrestaurantgroup.com.