



2020 State Contest

COMMERCIAL BAKING (Secondary & Post-Secondary)

Description

Challenges contestants to meet production and quality standards expected by the industry. Students must scale, mix, prepare and bake six products (including bread, rolls, Danish, cookies, and pies) and demonstrate cake-decorating skills. They must deliver a quality, salable product while working efficiently and under job-like conditions. The contest will be geared toward the commercial (retail) baking business rather than the commercial restaurant business.

Note: Please check the SkillsUSA National website for updated contest information and the SkillsUSA National Technical Standards <http://updates.skillsusa.org>

****Competitors will be given 4 hours to complete the contest**

****Resume will be required at the Orientation**

****The written test will be given at the Orientation**

****If the contestant leaves before clean-up is complete and the final roll call is taken, the contestant will be disqualified from the competition.**

Clothing Requirements

Class G: Culinary/Commercial Baking Attire

- White or black work pants or black-and-white checkered chefs' pants*
- White chefs' jacket
- White or black leather work shoes
- White apron
- White neckerchief
- Side-Towels
- Hairnet
- These regulations refer to clothing items that are pictured and described at: www.skillsusastore.org. If you have questions about clothing or other logo items, call 800-401-1560 or 703-956-3723.

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2020 State Contest

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- *Black-and-white checkered chef's pants are not available through the SkillsUSA Store.
 - Note: Contestants must wear their official contest clothing to the contest orientation meeting. (No identification of the school or state should be on the clothing.)

[Clothing Classifications](#)

Knowledge Performance

The contest will include a written knowledge test assessing baking fundamentals. Topics of the exam include: weights, measures, and general baking math; proper temperatures of dough, dough handling, and baking; classifications and properties of ingredients; handling and storage of ingredients; safety and handling; yeast-raised dough products; doughnut — cake and yeast-raised; cake decorating; cakes; production, scheduling, planning; laminated doughs; cookies, pies and pastries; and customer service and merchandising of products.

Skill Performance

The skill performance of the contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.

Contest Guidelines

1. During the contest, all food items needed for baking will be provided; no outside food will be allowed.
2. The product formulas and other instructions needed for product preparation will be posted on the SkillsUSA website at: updates.skillsusa.org.
3. *A total of five products for Secondary and a total of six products for Post-Secondary* will be prepared during the performance portion of the contest. The products will be selected by the national technical committee.
4. The finished products identified in Competency 2.9 will be judged using the following criteria. All products will be visually evaluated on a scale of one to five. Each product will be scored on these elements:
 - a. External appearance — Volume, form or shape, size, uniformity, structure,

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2020 State Contest

- color, crust, thickness, character or feel and even bake. For certain products, the weight, size, flakiness, over spring, structure, toppings, fillings, and glazes will be evaluated
- b.** Internal appearance — Slice, structure, color, grain or density, tunneling or holes, texture or feel and even bake
 - c.** Taste — Aroma, flavor, mouthfeel, aftertaste, character, palatability, texture, freshness, moisture, and dryness
 - d.** Salability — Product quality, consistency, and presentation as a desirable consumer good
5. The finished products identified in Competency 2.9 will be judged using the following criteria. All products will be visually evaluated on a scale of one to 10. Each product will be scored on these elements:
- a.** Icing
 - i. Symmetry — cake centered on board, the final shape of the cake, sides perpendicular to top, square and level cake.
 - ii. Opacity (no window or crumbs).
 - iii. Proper amount of icing
 - b.** Design
 - i. Borders — even and symmetrical
 - ii. Use of color
 - iii. Does the design fit the cake (room for lettering, flower too big or small)
 - iv. Balance
 - v. Use of flowers
 - c.** Technique
 - i. Borders — even and symmetrical
 - ii. Natural flow of stems and leaves
 - iii. Roses — made to resemble nature
 - iv. Execution of design
 - d.** Following directions — cake order followed exactly



2020 State Contest

Equipment and Materials Supplied by the Contestant

(at least one of each, but more per item than specified is acceptable):

1. One palette knife
2. One hand whip
3. One large kitchen spoon
4. Three pastry bags, tips, and scissors
5. One bowl scraper
6. One dough knife
7. One serrated knife
8. One pastry wheel
9. One bench brush
10. One grease brush
11. One pastry brush
12. One rolling pin
13. Three side towels
14. One cleaning towel
15. One set of nested mixing bowls (1-, 2- and 3-qt.)
16. Thermometer
17. Timer
18. Oven mitt or panhandlers
19. Disposable gloves to handle ready to eat foods
20. Pencil or marker to mark baked items
21. No other food items allowed (e.g., sprinkles, decorettes, etc.)
22. A small (battery-powered or spring) scale (2 lb. to 4 lb. capacity)
23. Basic calculator is allowed for baking and written test
24. A 1-2 qt. saucepan
25. Note: This is the minimum of tools needed. Contestants may bring additional materials but they must be stored in your workspace. Judging will also include neat and clean workspace

<https://www.skillsusa-register.org/CRC/contentTECH/T/CommercialBaking.pdf>



2020 State Contest

Equipment and Materials Supplied by SkillsUSA California

All necessary equipment and food items

2020 State MENU

Secondary

1. Puff Pastry - Cream horns, fruit pockets
2. Yeast Dough - French bread (braid and rolls)
3. Cookies - Peanut Butter Cookies
4. Basic Cake Decorating - Decorate $\frac{1}{4}$ sheet or round Cake
5. Pie Crust Pastry - Fluted edge and lattice top pie crust

[Secondary Menu](#)

Post Secondary

1. Puff Pastry - Cream horns, fruit pockets
2. Yeast Dough - French bread (braid and rolls)
3. Cookies - Peanut Butter Cookies
4. Basic Cake Decorating - Decorate $\frac{1}{4}$ sheet Cake
5. Pie Crust Pastry - Fluted edge and lattice top pie crust
6. Quick Bread (No yeast) - Blueberry Muffins

[Post-Secondary Menu](#)

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