

**SkillsUSA
Commercial Baking Contest
April 8th, 2022**

Contestant's Packet
Please read through entire packet carefully!

Contents

Welcome Letter

Tools List

About the Performance Test

Judging Criteria

General Regulations for the Contest

Tip sheet

WARNING

Under Missouri law, any individual entering the premises of Columbia Area Career Center or engaging the services of the business waives all civil liability against the individual or entity for any damages based on inherent risks associated with an exposure or potential exposure to COVID-19, except for recklessness or willful misconduct.

Please be advised that anyone entering Columbia Area Career Center must follow any/all Covid-19 policies put in place by Columbia Area Career Center and/or Columbia School District.

**Commercial Baking
MO SkillsUSA 2022
Tool List & Contest Specifics**

Greetings:

SkillsUSA state contest is fast approaching! The Commercial Baking contest will be held in conjunction with the April 7th -April 9th, 2022, Missouri State SkillsUSA Conference. The Columbia Career Center will be the host site for our contest again this year. The actual contest will take place Friday, April 8th, 2022.

Transportation will run from the Capital Plaza Hotel in Jefferson City, departing at 6:45 sharp. Students will bring their tools with them on the bus, unless the instructor is providing transportation.

All tables are of working height, so they will not need wooden table risers.

The Pre-Contest Meeting will be held on Friday, April 8th at 7:30 am or as soon as everyone arrives. Contestants will be allowed to ask questions during the pre-contest meeting. The Contest will be held immediately following the Pre-Contest meeting.

Contestants are required to complete the PDP, Knowledge Test, and upload resume per SkillsUSA guidelines. No tests will be administered the day of.

Lunch will be provided for all contestants and helpers. Each contestant is **REQUIRED** to take a lunch break. If the contestant has a specific dietary need, please contact Betsy Anderson. Advisors, parents, and students, other than those working, will not be allowed in the contest area. **Students may not speak with their advisors during the contest.** If, for some reason, there is a need to contact a student's advisor, (i.e. cut finger, burn) the Contest Coordinator or a judge will take the responsibility.

CELL PHONES ARE NOT PERMITTED AT ANY TIME DURING THE CONTEST OR IN THE CONTEST AREA!!!!

Please contact me with questions and I will respond as soon as possible.

Betsy Anderson: Commercial Baking

Call or text- 417-439-7259

elizabethanderson@joplinschools.org - best form of communication for me!

****After February 20th, please contact:***

Katie Frink (KFrink@cpsk12.org) or

Linda Stinson (Linda.Stinson@dese.mo.gov)

Thank you,

Betsy Anderson

Commercial Baking Contest Chair

Remember to prepare for the SkillsUSA Knowledge test!

**Commercial Baking
MO SkillsUSA 2022
Tool List & Contest Specifics**

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

****See each formula page for more specifics****

- Cake decorating turntable (any type)
- Cake decorating bags, tips, nails, scissors, etc., for cake decorating
- Piping tip for pate a choux
- Nested stainless-steel mixing bowls (1, 2, 3 and 4 quarts)
- Ingredient containers (liquid and dry) for scaling
- Parchment paper (6-12 full sheets)
- At least one of each of the following:
 - whisk
 - large kitchen spoon
 - bowl scraper
 - rubber spatulas- at least one heat proof
 - offset spatula
 - dough knife
 - pastry brush
 - rolling pin
 - stem thermometer
 - timer
 - small (2 to 4 lb.) electronic, battery powered or spring scale
- Portion Scoop- #16
- Microplane/Zester/Grater
- Knife, Paring
- Serrated knife
- Vegetable Peeler
- Round cutter- for scone and galette
- Cutting board or mat – if desired
- Pan spray
- Side towels
- Sanitizing buckets for sanitizer/ towels for cleaning and sanitizing
- Disposable gloves to handle ready to eat food
- A pencil or Sharpie to mark all items
- Boxes or containers to take finished products home

Provided by Columbia Area Career Center:

- Sauté pan 11”- if needed
- Saucepan for pate a choux- 4 qt
- 6-quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- 4-6 ½ sheet pans
- 4 full size sheet pans
- Induction burner

Note:

- 1) No other food items allowed (ie; sprinkles, food coloring)

Remember to prepare for the SkillsUSA Knowledge test!

**Commercial Baking
MO SkillsUSA 2022
Tool List & Contest Specifics**

2) Please see tools list on each formula for more specifics

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

IMPORTANT NOTE: FOR THE STATE CONTEST THIS YEAR- THE APPLE FILLING AND ONIONS WILL BE PREPARED IN ADVANCE FOR CONTESTANTS – DUE TO TIME CONSTRAINTS

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. The performance phase of this contest will be the actual preparation of goods and presentation of finished products.
3. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
4. No cell phones, computers, iPhones or similar electronic devices will be allowed. Basic calculators are and will be allowed for the baking competition.
5. 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. No cell phone use allowed during lunch!

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

Remember to prepare for the SkillsUSA Knowledge test!

**Commercial Baking
MO SkillsUSA 2022
Tool List & Contest Specifics**

Judge's Scoring Criteria

General Skills

- Oral Professional Development/Organization
- Proper Measuring
- Safety
- Sanitation
- Production Efficiency

Skilled Components/Products

- Internal and external appearance
- Following directions
- Proper bake
- Correct size
- Uniformity/consistent shape and size
- Technique

Clothing Requirement

Contestants must wear the appropriate SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points. PLEASE COVER ANY IDENTIFYING INFORMATION ON JACKETS.

**2022 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....

Remember to prepare for the SkillsUSA Knowledge test!

Commercial Baking
MO SkillsUSA 2022
Tool List & Contest Specifics

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.

Remember to prepare for the SkillsUSA Knowledge test!