

Competition Standards  
SkillsUSA Maryland  
Commercial Baking Competition  
2020

Location: Stratford University  
Date: April 18<sup>th</sup>

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 them to minimize time for products getting misplaced 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 displayed 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](mailto:jacqueline@atlasrestaurantgroup.com).