



SkillsUSA® Contest Scope

Contest:	Commercial Baking
Contest Chair: Email:	Meena Rustum mrustum@rmctc.org
Contest Location: 	Reading Muhlenberg CTC 2615 Warren Rd. Reading, PA 19604 Phone: 610-921-7300
Purpose:	To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the field of baking and pastry arts.
Clothing:	Clean chef pants and chef coat, apron, chef hat and hair net (if necessary), black slip-resistant shoes Any school logos and/or names may not be visible.

EQUIPMENT AND MATERIALS:

Provided by the Host School:	All ingredients, equipment and supplies needed for production of the competition items except for those listed below
Provided by the Contestant:	• Digital Scale • Basic cake decorating tips, flower nail, and couplers • Bench Knife • Dry and liquid measuring cups • Large star and round tip • Measuring spoons • Palette knife / Offset Spatulas • Pastry bags • Pastry wheel • Pastry brush • Plastic ruler • Bowl Scraper • Rubber Spatulas • Scissors • Serrated knife • Chef knife • Paring knife • Timer • Wire whisk

SCOPE OF CONTEST:

Competitors will be required to test their skills in the following areas:	• Written exam of 20 multiple choice questions • Students will skillfully prepare products for retail sale while conducting oneself in a professional manner and complying with ServSafe standards
--	---

	• Students will demonstrate their multi-tasking skills while preparing various goods which <u>may</u> include the following: decorated cake, pie doughs and/or fillings, cookies, quick breads, yeast breads, pate a choux, laminated and/or sweet dough products
--	---

ADDITIONAL INFORMATION:

Anything else competitors
may need to know:

- Students will not be permitted to use the Internet or printed materials for reference.