

Contest:	Commercial Baking
Contest Chair: Email:	Emily Hilliard ehilliard@rmctc.org
Contest Location: Reading Muhlenberg CAREER & TECHNOLOGY CENTER	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 brush 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
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 Students will demonstrate their multi-taskin preparing various goods which <u>may</u> include following: decorated cake, pie doughs and/ cookies, quick breads, yeast breads, pate a laminated and/or sweet dough products 	e the /or fillings,
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ADDITIONAL INFORMATION:

Anything else competitors	Students will not be permitted to use the Internet or
may need to know:	printed materials for reference.