

SkillsUSA Commercial Baking Pre-contest information:

The contestants need to be present at room number CC-219 at 8 AM for check-in. They will be completing the baking portion of the test first and the cake decorate in the last part of the time probably after 10:30.

Each contestant need to bring a copy of the resume and SkillsUSA Knowledge Test to turn into the Judge.

Contestants will be creating two products and a cake decorate:

Clothing: Closed toed shoes

Appropriate Bakers Attire- including long pants and closed toes shoes.

Hair restraint (bakers hat, chefs hat, hair net)

Equipment needed:

Cake Decorating tools (pedestal optional) a cardboard disc for an 8" round - and they will need to bring their own food coloring for the icing. (as per Cake

Decorating Contest Update

Rolling Pin

2- spatulas

A mixing spoon

Pastry brush

Bench knife or round cutter

Measuring cup and spoons sets

2 Mixing Bowls -- about 1 ½ Quart.

A wire whisk would be helpful

Pastry Cutter is optional

Of course students will be evaluated on sanitation and presentation, as well as technique.