Official Rules
2021 NYS SkillsUSA Baking (Virtual)
(Please read ALL of the following information carefully before beginning so as not to be disqualified)

PURPOSE
To evaluate each contestant’s preparation for employment in the foodservice industry and to recognize outstanding students for excellence and professionalism in the commercial baking and pastry arts field.

ELIGIBILITY
Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective

CLOTHING REQUIREMENT
Culinary:
- White, black, or black and white checkered chef pants.
- White Chef’s Jacket with student and school name covered.
- White or black leather work shoes (Non-Slip)
- White Apron
- White neckerchief
- Side-Towels
- Hairnet
- Chef’s Hat
- Food Handlers Gloves

Proper Personal Protective Equipment (PPE) must be worn by contestants to meet all state, local, and school requirements due to COVID-19.

NO facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single watch of wedding ring is the only jewelry that will be allowed to be worn during the orientation and contest periods. All hair must be restrained by either a hat or hairnet. Beards must be covered by a snood during all periods of food handling. Watches should be kept on your work table or in your pocket. Cellphones are not permitted on the contest floor and cannot be used in place of a kitchen timer.

**NOTE** Contestants must wear their official contest clothing to the contest orientation ZOOM Meeting. Your resume should be submitted prior to the orientation for review.

SCOPE OF THE CONTEST

Skill Performance
The skill performance of the contest will be the actual preparation of baked goods and the presentation of the finished products ready for sale to customers. The contestant’s number must be visible at all times.

Contest Guidelines
The skill performance portion of the contest will ask contestants to:
1. Demonstrate and apply food safety principles, procedures, HACCP, and key practices for ensuring food safety
2. Coordinate mise en place and apply organizational skills
3. Demonstrate technical and creative menu making expertise
4. Demonstrate and apply knowledge of proper cooking methods and techniques as required
5. Demonstrate knife skills and proper cutting techniques
6. Demonstrate and apply the proper use of equipment
7. Demonstrate and apply creative preparation, portioning, and presentation of food items
EQUIPMENT AND MATERIALS:
The following items will be supplied by the technical committee
1. Contest menus, recipes, and instructions
2. Contest ZOOM or Google Meeting Links for orientation and competition prior to competition day.

Supplied by Contestant
For Judging, the contestant will need to have
1. Computer with high-speed internet capability and camera to use applications such as ZOOM, Teams, Etc. Recommended that you use a Chromebook or Laptop with a camera that has an external power source in case of a power outage. The minimum recommended internet bandwidth speeds for joining Zoom meetings, accessing the on-demand curriculum and other online operations is 2.0 Mbps up and down. You can test your current internet speeds by following this link: www.speedtest.net. Allow the page to load and click on GO.
2. A secondary camera(s) may be required to provide judges with the ability to view contestants from different angles.
3. A contest Proctor will be required to be on-site to assist judges. A local industry expert is preferred to serve as the Proctor and shall not be an individual that has been involved with the training of the contestant(s). The Proctor will serve as the onsite “hands and eyes” for the judges. Proctor will follow instructions from the judges for safety and operations related to the competition. Proctor may be asked by judges to perform several tasks such as operating a portable camera to show specific components or steps, measure parts, or any task that will provide judges with the information needed to assist in accurate scoring of the contestant’s work or presentation. However, the Proctor shall not serve as a judge nor have any influence on contestant scores.
4. The contestant’s instructor or advisor shall be on-site to observe all competition activities to ensure a safe and healthy competition experience for all participants. That instructor or advisor will not be allowed to interact or interfere with the competitor unless a safety issue arises that requires interaction. Any other support or interaction between the contestant and the instructor/advisor will result in disqualification.

For Contest
All necessary food items, seasonings, etc.
Contest site organized (workstations, ranges, refrigeration, access to the product, and additional equipment) in as fair a manner possible for each contestant. All cookware and small wares necessary for food preparation.
All necessary platters, dishes, and china necessary for food presentations
- All mixers, ovens, stoves necessary for food preparation
- All products for food presentation
- Bowl Stainless (1, 2, 3, and 4- quart)
- Brush, Bench
- Brush, Pastry
- Card Scraper/Bowl Scraper
- Container Dry Measuring
- Container for Cooling
- Container Liquid Measuring (1qt)
- Cutting Board or Mat
- Dough Container (for Fermentation)
- Dough Cutter/Bench Knife
- Dough Cutter/Knife/Pastry Blender
- Flower Nails
- Gloves, Food Service
- Ingredient Container for Scaling
- Knife, Chef (8-10”)
- Knife, Paring
- Knife, Serrated (10”)
- Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
- Microplane/Zester/Grater
- Oven Mitts/Pads
- Pastry Bags
- Pastry Tip (Ateco 807 (.56")) or similar size (Round)
- Pastry Tips (Assorted Decorating)
- Pastry Wheel
- Rolling Pin/French Pin/Dowel
- Ruler
- Scale, Digital (5k or 10lb) (Battery-Powered)
- Scissors
- Scoop, Portion #16
- Sifter – Small
- Silpat (Full Sheet)
- Spatula, Offset
- Spatula, Rubber
- Spatula, Rubber Heat-Proof
- Spatula, Assorted
- Spoon, Measuring
- Thermometer (digital preferred)
- Timer(s)
- Towels, Cleaning
- Towels, Side
- Vegetable Peeler
- Wire Whip/Whisk

**ALL CONTESTANTS MUST CREATE A ONE-PAGE RESUME AND SUBMIT IT VIA EMAIL AS A PDF TO THE TECHNICAL COMMITTEE CHAIR SEVEN (7) DAYS PRIOR TO ZOOM ORIENTATION. Instructions for submission of the electronic résumé copy will be provided on the SkillsUSA website at http://updates.skillsusa.org. Failure to do so will result in a 10-point deduction.**
Virtual SkillsUSA Commercial Baking

Scope of the Contest
The contest is defined by industry standards as identified by SkillsUSA technical committee. Please see technical standards for COMMERCIAL BAKING.

Knowledge Performance
The contest will include a Resume, and Live Google Meet Presentation demonstrating the use of icing a pre-baked cake, preparing Chocolate Chip Scones, and Chocolate Chip Cookies. You will receive a specified date/time to participate in a virtual demonstration via Google Meet with industry professionals. You should be dressed in your SkillsUSA competition attire for this session.

Contest Information
- PDF Résumé
  Upload one file with the contestant’s one-page résumé

- Virtual Google Meet Demonstration of Procedures:
  • You will receive a specified date/time to participate in a virtual competition via Google Meet with industry professionals. You should be dressed in your SkillsUSA Competition attire for this session. You will be in a simulated restaurant service environment, demonstrating the required skills.

Launch scheduled Google Meet session and join in two cell phones with quality cameras or USB cameras

1. One camera should be tight on the contestant and the second camera should be distanced approximately 6-10 ft. from the contestant
2. The entire demonstration will be live from beginning to end without edits. Make sure that captured audio is high quality for the judge’s review. No music should be included.
3. Narrate your actions/steps while you are performing them. Verbalize your process.
4. 2.5 Hour maximum, continuous video of preparing Scones, Chocolate Chip Cookie, filling and smooth icing a pre-baked cake with bulk icing. Cake and Icing should both be white.
   a. The cake should have two layers.
   b. The filling should be even.
   c. The outside should be completely iced with no combing and should be smooth.
   d. The top of the cake should have “Happy Birthday Susan”, 2 style borders piped on it, and 2 Roses. (Top and Bottom) Colors should be solid pastel
   e. Make sure to get a close-up that shows the outside of the cake so that the judge can look for crumbs.

Virtual SkillsUSA Commercial Baking
Scoring Information
The following items will be judged by industry professionals during the virtual in-person Zoom session.
1. Completed PDF Resume
2. Safety and Sanitation during the demonstration
3. Overall final product appearance
4. Explanation of skills during the demonstration
Chocolate Chip Scones
Ingredients:
13 oz Pastry flour 1 tsp Salt
.5 oz Baking powder
1.5 oz Sugar
6 oz butter, cubed, cold 1 oz Egg
1 oz Egg yolk
8 oz Heavy cream
6 oz chocolate chips Egg wash as needed.

1. Sift together all dry ingredients.
2. Cut-in cold butter with the dry ingredients.
3. Whisk together the liquid ingredients in a separate bowl.
4. Incorporate all the liquid ingredients into the butter and flour mixture.
5. Mix until just combined, add chocolate chips and mix to disperse evenly.
6. Shape into a circle approximately 1 inch thick on a sheet pan. Refrigerate for 30 minutes.
7. Cut the circle into 12 equal pieces, place on the pan to bake.
8. Brush the tops of the scones with egg wash before baking.
9. Bake at 400* for 15-18 minutes, until golden brown.
Blue Ribbon Chocolate Chip Cookies
Yield- 16-18 cookies (#30 scoop)

Ingredients:
2 ½ cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup brown sugar, packed
½ cup granulated sugar
1 cup butter, softened
2 large eggs
2 teaspoons vanilla
8 ounces chocolate chips

Directions:
1. Preheat oven to 325.
2. Line a sheet pan with parchment and set it aside.
3. In a medium bowl, combine flour, soda, and salt. Set aside.
4. In a large bowl, with an electric mixer, combine sugars and butter at medium speed.
5. Mix to form a paste.
7. Add eggs and blend thoroughly.
8. Add vanilla, scrape the bowl, and blend.
9. Do not over mix!
10. Add the flour mixture and mix until combined.
11. Add the chocolate chips and mix.
12. Scoop dough onto a sheet pan, 2” apart.
13. Bake until golden (about 15 minutes).
14. Remove from oven and cool completely.
CAKE DECORATING

Icing: Use icing prepared by the contestant using a recipe as follows

Colors: Spring colors as decided by baker! Flower Type: Spray of roses- 3 to 5
Inscription: Happy Birthday Susan
Special instructions:

1. Prepare colors and bags.
2. Place cake on an 8” cake circle to frost.
3. Frost cake and decorate as directed with top border.
4. Place frosted cake on a 10” cake circle with paper doilies.
5. Pipe the border of your choosing on the base of the cake.

Note: Cake comb is not allowed!

Buttercream Icing

<table>
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<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Shortening</td>
<td>8 oz.</td>
</tr>
<tr>
<td>Butter</td>
<td>8 oz.</td>
</tr>
<tr>
<td>Confectioner’s Sugar</td>
<td>8 cups</td>
</tr>
<tr>
<td>Pure Vanilla Extract</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Milk, whole</td>
<td>4 Tbs</td>
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1. In a mixing bowl, cream together the butter, shortening, and vanilla.
2. Add the sugar, one cup at a time, and beat well, scraping down the bowl between each addition.
3. When all the sugar has been incorporated, add the vanilla, and add the milk slowly
4. continue to beat until light and fluffy.
5. Use at room temperature, and keep covered until ready to use.
SkillsUSA Contest Scoring Rules
SkillsUSA NY Leadership Conference and Skills Championships Skills and Technical Sciences Contests

Commercial Baking:

<table>
<thead>
<tr>
<th>Standard:</th>
<th>Max Points:</th>
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<tbody>
<tr>
<td>1. Scones</td>
<td>100</td>
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<tr>
<td>2. Cake</td>
<td>200</td>
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<tr>
<td>3. Chocolate Chip Cookie</td>
<td>100</td>
</tr>
<tr>
<td>4. Safety</td>
<td>50</td>
</tr>
<tr>
<td>5. Sanitation</td>
<td>100</td>
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<table>
<thead>
<tr>
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<table>
<thead>
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<tbody>
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<tr>
<td>Clothing</td>
<td>-50</td>
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| Penalty Points                      | 60          |
Standards and Competencies

Note for Virtual Competitions: Contestants may not be required to perform all the standards and competencies listed in this section. However, contestants should be prepared to perform components in all areas. Prior to the competition, the technical committee may determine which standards and competencies contestants will be performing for the virtual contests. The technical committee will determine if additional information is needed for contestants prior to the competition. These changes will be posted on the SkillsUSA Championships contest update website at http://updates.skillsusa.org.

CB 1.0 — Follow Hazard Analysis Critical Control Points (HACCP) in a food preparation setting
1.1 Document information on time and temperature in logs
1.2 Store and rotate food according to policies (FIFO)
1.3 Use proper receiving procedures for the delivery of food
1.4 Wash hands according to proper procedures
1.5 Use properly calibrated thermometers
1.6 Use labels properly

CB 2.0 — Maintain knowledge of safety, sanitation, and HAZMAT policies, procedures, and codes in a food preparation setting
2.1 Validate that in-service training records and reports are up-to-date
2.2 Ensure that personal certifications are maintained
2.3 Ensure that proper containers are used for the storage of food, chemicals, and other supplies
2.4 Check that personal attire meets safety standards (e.g., covered hair)
2.5 Ensure that proper cleaning solutions are maintained and used
2.6 Ensure that spills and other safety problems are addressed immediately
2.7 Ensure that material safety data sheets are reviewed

CB 3.0 — Maintain personal hygiene and compliance with dress code in a food preparation setting
3.1 Demonstrate that uniforms are clean and fit properly
3.2 Demonstrate that hair restraint is used
3.3 Ensure that perfume and cologne use is minimal
3.4 Demonstrate that hands and nails are clean and groomed
3.5 Ensure that use of jewelry meets standards (e.g., only wedding rings)

CB 4.0 — Maintain safe and sanitary work area(s)
4.1 Show that location of first aid kit is clearly marked
4.2 Show that MSDS sheets are used properly
4.3 Show that sanitizers are located at every station
4.4 Show that work area, tools, and equipment are cleaned and sanitized after each activity
4.5 Ensure that chemicals are stored properly
4.6 Ensure that sharp objects are stored properly
4.7 Demonstrate that fire codes are followed

CB 5.0 — Hold and store food at the proper temperature
5.1 Show that food products are labeled and dated
5.2 Ensure that food is rotated in a timely manner
5.3 Ensure that the temperature of food and storage containers is within guidelines
5.4 Show that the thermometer is calibrated
5.5 Demonstrate that temperatures are checked and logged regularly
5.6 Ensure that storage guidelines are followed
5.7 Prepare food according to specifications

CB 6.0 — Review menu, recipes/formulas, and instructions
6.1 Demonstrate that clarification is sought when questions arise
6.2 Ensure that the recipe/formula reviewed is up-to-date
6.3 Ensure that quantity of food is verified
6.4 Ensure that menu items are consistent with recipes/formulas
6.5 Demonstrate that recipes/formulas are available and referenced when needed

CB 7.0 — Identify and select the necessary ingredients
7.1 Identify and use appropriate substitutions if necessary
7.2 Verify ingredient list
7.3 Verify that preparation ingredients are consistent with recipe/formula
7.4 Ensure that requisition forms are used when appropriate for special items
7.5 Verify that stock levels are checked
7.6 Verify that freshness and proper rotation are checked

CB 8.0 — Follow recipes/formulas and customer requests
8.1 Demonstrate that proper weights and measurements are used
8.2 Ensure that substitutions are made upon customer requests
8.3 Verify that recipe/formula is followed consistently
8.4 Identify that cooking/baking and serving times are consistent with recipes/formulas
8.5 Identify that food is consistent with customer request and recipe/formula
8.6 Ensure that order is checked for special instructions
8.7 Verify that the customer reports satisfaction

CB 9.0 — Prepare food to proper temperature and taste
9.1 Verify proper temperature requirements
9.2 Use thermometer correctly
9.3 Set food warmers to the proper temperature
9.4 Calibrate thermometers correctly
9.5 Verify that potentially hazardous foods have reached safe temperatures

CB 10.0 — Communicate necessary information to co-workers in a food preparation setting
10.1 Follow the chain of command
10.2 Communicate requests for special orders to chef prior to preparation
10.3 Verify customer requests with food server
10.4 Share customer feedback
10.5 Monitor and communicate quantity of returned items
10.6 Use shift logs
10.7 Use warning tags
10.8 Ensure that products are labeled

CB 11.0 — Review standards and customer requests for the finished product
11.1 Identify special requests
11.2 Identify necessary garnishes
11.3 Identify appropriate portions
11.4 Identify appropriate container (e.g., plate, banquet container)

CB 12.0 — Assemble product for delivery
12.1 Use appropriate serving containers
12.2 Ensure that serving containers (e.g., plates, flatware) are clean
12.3 Use proper hygiene when assembling the final product (e.g., hair covering)
12.4 Verify that all menu items are present
12.5 Use proper serving tools
12.6 Verify that product is visually inspected
12.7 Notify food servers of the availability of order

CB 13.0 — Monitor holding time and temperature
13.1 Verify that heat lamps are in working order
13.2 Calibrate thermometers properly
13.3 Rotate finished food at appropriate time intervals
13.4 Verify that holding time and temperatures comply with standard policies
13.5 Check maintenance logs on equipment
13.6 Use thermometers consistently
13.7 Use Hazard Analysis Critical Control Point (HACCP) logs
13.8 Use serving and holding tools correctly

CB 14.0 — Assess final product for quality assurance
14.1 Verify that the ticket is compared to the finished dish
14.2 Match the final product to customer request
14.3 Verify that the presentation of the product is consistent
14.4 Ensure that the final product is prepared at the correct temperature
14.5 Ensure that the final product is seasoned at the correct level
14.6 Ask service staff about the customer reaction

CB 15.0 — Gather the necessary equipment in the food preparation setting
15.1 Use the right tool or piece of equipment for the task
15.2 Ensure that tools and equipment are transported to the work area safely
15.3 Use checklists to verify the equipment

CB 16.0 — Verify that equipment and tools are in working order
16.1 Inspect equipment and tools visually
16.2 Identify equipment and tools with missing parts
16.3 Ensure that equipment is tested before use (e.g., oven temperature)
16.4 Ensure that defective tools and equipment are reported to supervisors
16.5 Verify that maintenance logs are maintained
16.6 Ensure that tools and equipment that create safety hazards are removed

CB 17.0 — Communicate deficiencies and other necessary information to the supervisor
17.1 Identify unsafe tools and equipment clearly
17.2 Describe deficiencies in detail
17.3 Report deficiencies to appropriate personnel
17.4 Log deficiencies
17.5 Ensure that maintenance logs reflect deficiencies
17.6 Verify that documentation procedures are followed

CB 18.0 — Use tools and equipment in a safe and sanitary manner
18.1 Verify that tools and equipment are cleaned and sanitized before and after use
18.2 Use proper colored cutting board (e.g., blue/fish; red/raw meat; green/vegetables)
18.3 Use proper food handler gloves
18.4 Ensure that knives are sharpened on a regular basis
18.5 Use equipment safety devices (e.g., guards on electronic cutters)
18.6 Follow manufacturer’s operating instructions for equipment

CB 19.0 — Clean and sanitize equipment and tools after every use
19.1 Use proper chemical mixture to clean and sanitize equipment and tools
19.2 Ensure that cutting boards are properly bleached
19.3 When cleaning tools and equipment, use hot water
19.4 Ensure that policies and procedures for using chemicals and sanitizers are followed

CB 20.0 — Store tools and equipment in proper area after use
20.1 Verify that equipment and tools are cleaned, sanitized and covered before storage
20.2 Ensure that cleaning supplies are stored in the proper area
20.3 Return tools and equipment to proper storage place
20.4 Ensure that equipment sanitization storage rules are followed

CB 21.0 — Maintain awareness of surroundings in the food preparation setting
21.1 Report security or safety problems promptly to appropriate personnel
21.2 Ensure that hazardous situations are dealt with promptly
21.3 Verify that work area is visually scanned on a regular basis for safety and security problems
21.4 Identify emergency exits and procedures
21.5 Check emergency equipment regularly
21.6 Monitor location of co-workers

CB 22.0 — Advise management of safety and security concerns
22.1 Notify supervisory personnel promptly about safety and security concerns
22.2 Document safety concerns in a timely manner
22.3 Forward concerns to appropriate personnel
22.4 Document concerns containing all relevant information
22.5 Ensure that follow-up activities occur after concerns have been forwarded

CB 23.0 — Take appropriate action to protect guest and employee safety
23.1 Correct hazardous conditions promptly and safely
23.2 Notify management and/or outside agencies (e.g., fire department, ambulance) promptly of problems
23.3 Use proper safety equipment
23.4 Follow written policies and procedures
23.5 Document outstanding hazards
23.6 Monitor customer behavior for potential harm to others

CB 24.0 — Follow security policies and procedures
24.1 Review safety and security policies frequently
24.2 Verify that security documentation is complete and accurate
24.3 Verify that company reports (e.g., shrinkage reports) indicate security policies are being followed
24.4 Ensure that unauthorized individuals are identified and removed from premises
24.5 Verify that the work environment is checked frequently for potential security problems

CB 25.0 — Follow safety and emergency procedures, including appropriate workplace behavior
25.1 Follow emergency procedures according to company policy
25.2 Notify proper authorities of emergency situations
25.3 Use emergency equipment properly
25.4 Verify that safety-related training and certifications (e.g., CPR) are up-to-date
25.5 Report suspicious activity to appropriate personnel
25.6 Document incident reports properly and in a timely manner

CB 26.0 — Identify problems with customer satisfaction
26.1 Ensure that customers are asked about their source of dissatisfaction
26.2 Repeat problem description to customer to verify understanding
26.3 Assess customer body language for signs of dissatisfaction
26.4 Document problems in a timely manner
26.5 Review customer feedback
26.6 After a problem has been identified, ensure that follow-up activity occurs

CB 27.0 — Resolve problem or offer alternative solutions according to company procedures and guidelines
27.1 Identify that the solution is consistent with company policies and procedures
27.2 Document the resolution to the problem as company policy requires
27.3 Ensure that proper attitude is maintained at all times
27.4 Verify that problems are referred to proper personnel when appropriate
27.5 Perform the resolution of a problem in a timely manner
27.6 After a problem has been identified, verify that follow-up activities occur