

Commercial Baking State Contest Information

DATE, TIME & LOCATION

Date: Monday April 28th, 2014

Place: OSU Institute of Technology, Culinary Art building 300, 1801 E 4th St, Okmulgee, OK 74447

Time: Contestant orientation on site will begin promptly at 8:00AM.

The commercial baking written test and the PDP knowledge tests will be given online. Please contact your school's testing proctor for the times and dates.

The PDP test will be used as a tie breaker. The PDP practice test can be found at this website:

<http://www.okcareertech.org/students/student-organizations/skillsusa/sample-pdp-test-questions>

Competitor Entrance: Programs can enter 2 secondary and 2 postsecondary students per instructor.

SCHEDULE

8:00a.m.	Introduction/Orientation/Questions/Kitchen Tour
9:00a.m. - 3:00p.m.	Baking Competition
3:30p.m. - 4:00p.m.	Judges Feedback Session/Questions (Dining Room)
<u>End of Contest</u>	<u>ALL Contestants will help with cleanup.</u>

CONTESTANT RESUMES

All contestants will be required to submit a one page, typed resume. If any contestant does not submit a resume to the contest chair, penalty points will be assessed.

TRANSPORTATION

Schools/Programs are responsible for their own transportation to and from the competition site.

LUNCH

Lunch options TBA.

AWARDS

Contest winners will be recognized during the Awards Assembly at the Tulsa Convention Center Arena, Tuesday, April 29th at 9:00 a.m.-12:00 noon.

Official SkillsUSA ATTIRE IS REQUIRED for Awards Session! "For men: SkillsUSA official attire: Official red blazer or jacket, black dress slacks, white dress shirt, plain black tie with no pattern or SkillsUSA tie, black socks and black shoes. For women: Official red blazer or jacket, black dress slacks or skirt, with businesslike white, collarless blouse or white blouse with small, plain collar that may not extend onto the lapels of the blazer, black sheer or skin-tone hose and black shoes." Any contest winner who is not in official SkillsUSA attire **will not** be permitted on stage.

RULES and REGULATIONS

Please refer to the National Technical Standards Manual for specific guidelines and procedures.

Contestant will be judged in the following areas:

Written Test	100
General Skills	200
Bread	100
Quick Bread	100
Sweet Dough	100
Cookie	100
Cake	100
Pastry	100
Pie	100
Total Points	1000
Resume Penalty	-50 of total points
Clothing Penalty	-50 of total points

CLOTHING REQUIREMENTS

The Uniform

Clothing guidelines include chef coat, industry pants, non-skid shoes preferably black, and appropriate chef's hat. Contestants will be penalized for not adhering to national clothing requirements. Contestants should **NOT** wear clothing with school identification visible to the judges. If such clothing is to be worn, all identifying labels/tags will be covered with provided contestant tags

Grooming

No Jewelry of any kind of allowed! (Exception of a wedding band if married and a wrist watch)

No nail polish/fake nails finger-nails short and clean please! No perfume or cologne! Facial must be neat and tidy!

TOOL and MATERIAL INFORMATION

Each contestant is highly encouraged to bring the following materials as they will not be provided at the competition:	
French/Chef's Knife	Paring Knife
Vegetable Peeler	Knife Steel
Pastry Wheel (roller cutter)	Timer
Serrated Slicing Knife	Pocket Thermometer
Zester or Microplane	Offset Spatula
Plastic Squeeze Bottles	Wooden Spoon
3 Pastry Bags and Tip Assortment / Cake Comb	Rubber Spatula
Tongs	Slotted Spoon
Hand Whisk	Measuring Spoons and Cups
Pastry Brush	Side Towels
Rolling Pin	One Set of Nested Mixing Bowls
Bench Brush	Pastry Brush
Bench Scraper	Bowl Scraper
Apron	
Optional but highly recommended: a small (battery powered or spring) scale, 2-4# capacity	

Items that are not allowed:
Electrical/battery operated tools
Spiral/pasta cutter
Timbales/molds
Mandoline
Silpat Pan Liners
Food Choppers

Tool boxes are subject to inspection by judges at anytime.