



Secondary & Post Secondary Baking and Pastry Arts Contest

June 24-28, 2024

**Tuesday June 25th
Orientation**

**Wednesday June 26th
Post Secondary**

**Thursday June 27th
Secondary**

**Friday June 28th
Mandatory Debriefing & Awards Ceremony**

Information included in this packet

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Secondary and Post-Secondary Production Menu

2024 Contest Changes

Mandatory Debriefing Schedule Change

We have changed the method of the contest debriefing. We realize that after a long day of competition that a short debriefing has not been received well. So the committee has decided to eliminate the after contest debriefing and schedule it for 8:00 AM to 12:00 PM on Friday, June 28th.

This will allow us to do a better debrief and answer your questions, as well as use your support in assisting the committee to breakdown and cleanup the contest floor.

Mandatory Document Test

A new online submission is being introduced in the 2024 national competition for full adoption into the technical standards in 2025. National contestants must submit an electronic copy of their current ANSI-approved food safety manager or food handler certification. The upload(s) will be completed via SkillsUSA's secure platform, and the link to the online submission website will be published here on May 22, 2024. SkillsUSA Championships national competitors must complete their online submission(s) by June 6, 2024, at 5 p.m. ET. Please note there is no penalty for this online submission requirement in 2024, as long as a copy of certificate is provided on-site in Atlanta.

The new Technical Standard will read as follows: *"All competitors must submit a copy of a current ANSI-approved food safety manager or food handler certification. Submission will be online before arriving at the competition. Failure to do so will result in a 10-point penalty."*

Display of Baked Items

In the past we have asked the contestant to display a certain number of items on their display table. This year the student is given more space and will display **ALL** baked items on their table. This will also include their cake as well. The cake may be left on the turntable if desired.

Cake Decoration

This year we are asking the student to do all their cake decoration at their work station. The premeasured icings and jam will be on the students rack. Also we will have food colors at their station as well.

Welcome Letter to the Contestants:

Congratulations on your participation in the SkillsUSA National Baking and Pastry Arts Competition and reaching this milestone in your baking career.

The 2024 SkillsUSA Championships represent the culmination of more than 10,000 contests held at local, district and state levels across the country. The nation's top 6,500 technical students are competing in 108 different contests this week.

For Baking and Pastry Arts in 2023, our contest consisted of 65 students - 25 in the college division and 40 in the high school division. Like you, they are the local, regional or state baking contest champions. This provides you the rare privilege of testing your skills and knowledge with the best baking students in the United States. The real competition is with yourself - relax and do your best work. We know you are ready for the challenge.

The competition consists of three (3) tests. There are two (2) online tests will evaluate your baking knowledge, as well as the SkillsUSA Professional Development Test. There is more information about both baking knowledge tests in this package. Points are awarded based on the number of correct answers on this exam. The performance test will evaluate your skills as a baker.

Our contest evaluators, many whom are Certified Master Bakers (CMBs), through the Retail Bakers of America and Certified Executive Pastry Chefs (CEPC) through the American Culinary Federation, as well as Industry Professionals and Baking and Pastry Educators.

The Baking and Pastry Arts Competition is made possible by the generous donation of time, equipment, supplies and awards from more than 30 baking industry and educational sponsors - including Retail Bakers of America. The RBA, founded in 1918, represents 1,000 member companies who bring consumers quality bakery foods from bakery departments, independent bakeries, and foodservice facilities. In addition, RBA members include baking instructors, students, and suppliers of ingredients, equipment, and services

The Evaluators, members of the Education Committee and members of the Technical Committee have spent most of their lives in the baking industry. Our goal is to help you be successful and make this competition a positive experience so that you continue on as a successful baker.

Regardless of what happens this week, you will leave Louisville a changed person. You will be richer in experience and friendships. And, you will be better prepared for a bright future in retail baking.

Good luck to each of you!

SkillsUSA BAKING AND PASTRY ARTS CONTEST

SCHEDULE IS SUBJECT TO CHANGE
SEE OFFICIAL SCHEDULE

Orientation/Walk-through/Question and Answer Time:

Tuesday, 9:00 am - 12:00 pm, Contest Area, Hall "C"

Students please be in full uniform!

You must bring your tool boxes so that we can store them

College/Postsecondary

Competition:

Wednesday, 8:00 am - 3:45 pm, Contest Area, Hall "C"

Be at assigned door at 7:30 am to be escorted in

Ovens will be shut off at 3:30 pm and you will have a 15 minute grace period to display your final items!

Cleanup:

Wednesday, 3:45 pm - 4:30 pm, Contest Area, Hall "C"

Mandatory Debriefing and Cleanup:

Friday, 8:00 am - 12:00 pm, Contest Area, Hall "C"

High School/Secondary

Competition:

Thursday, 8:00 am - 3:45 pm, Contest Area, Hall "C"

Be at assigned door at 7:30 am to be escorted in

Ovens will be shut off at 3:30 pm and you will have a 15 minute grace period to display your final items!

Cleanup:

Thursday, 3:45 pm - 4:30 pm, Contest Area, Hall "C"

Mandatory Debriefing and Cleanup:

Friday, 8:00 am - 12:00 pm, Contest Area, Hall "C"

General Regulations for the Contest

Clothing Requirement

Contestants **MUST** wear the official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty deduction of 10 points (assessed by SkillsUSA). The Baking and Pastry Arts evaluators will also credit points for proper dress as part of the overall practical exam. All school markings must be covered.

Dress:

White chef's coat, black or checkered chef's pants (black and white checkers only) of the proper size (pants should not drag on the floor), White apron (**can be non "Official SkillsUSA white apron"**), white chef's hat (paper or cloth), and hairnet. If the student has facial hair a beard guard is required. A chef's scarf will **NOT** be required. No identification of contestant, school or state is allowed on official clothing. If you have a marked coat or shirt, please cover the marking.

Work shoes:

Black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.

Personal Hygiene:

Hair must be neatly maintained, clean, and under control at all times, and must be restrained underneath the hat with hair containment devices or hairnets. Contestants may be disqualified for lack of safe clothing or attire.

No makeup

No jewelry of any type (including watches, earrings, piercings) except for a wedding band.

Fingernails must be kept short and immaculately clean at all times. ***Nail polish and or fake and acrylic nails are not allowed.***

Students must supply their own food service gloves!

The orientation meeting would be the time to clarify any questionable attire or hair restraints.

Résumé Requirement:

All competitors must create a one-page hard copy résumé and submit this online by the SkillsUSA established date.

Failure to do so will result in a 10 point penalty. Competitors can not bring a résumé to the contest on the day of competition however, the penalty will remain in effect.

Food Safety Manager or Food Handler Certification:

All competitors must submit a copy of their Food Safety Manager or Food Handler Certification online by the SkillsUSA established date.

Starting in 2025 failure to do so will result in a 10 point penalty. Competitors can not bring a copy of food safety manager or food handler certification to the contest on the day of competition.

Production Schedule Requirement:

All competitors must create a Production Schedule and display it at their work station.

Failure to do so will result in a 10 point penalty. Competitors will post this on their speed rack for the evaluators to view.

PLEASE WRITE YOUR CONTESTANT NUMBER ON THE TOP RIGHT CORNER OF THE PRODUCTION SCHEDULE

There is a sample Production Schedule attached in this document.

Overview of the Baking Knowledge Written Tests

The online tests **MUST BE TAKEN BY FRIDAY JUNE 21st**. If the tests are not completed there will be no score given for them.

The first online test is the same test used for RBA's Certified Journey Baker (CJB) certification. If you pass this test, you will have completed the written test portion for certification. The passing score is 75%.

Certified Journey Baker Exam Guide

Founded in 1918, the Retail Bakers of America (RBA), a 501c6 not-for-profit trade association is committed to the success of the retail baking industry.

We foster the community of retail bakeries providing a forum for exchange of industry and business information, as well as networking, learning opportunities and mentoring among bakers, future and existing. We also create industry standards through professional certification, industry research and school programs.

RBA members bring consumers quality bakery foods from supermarket bakery departments, independent bakeries and food service facilities. Baking instructors, students and suppliers of ingredients, equipment, supplies and services are also proud members of RBA. Together, these individuals are redefining the industry - and they are willing to trade ideas through networking, sharing resources and knowledge

Benefits of Certification

The purpose of the RBA Certification Program is to verify professional competency in the baking industry. Certification establishes a peer-evaluated level of knowledge about professional baking. When a baker chooses to certify, she or he chooses to enhance their influence, credibility, and effectiveness in an organization. For these reasons, there are many benefits of certification with The Retail Bakers of America:

- Gain a Competitive Advantage
- Increase Earning Potential
- Update Knowledge and Skills
- Build Professional Credibility

Certified Journey Baker Login and Directions

Certified Journey Baker (CJB)

A baker at this level assists in the preparation and production of pies, cookies, cakes, breads, rolls, desserts or other baked goods for a commercial bakery. Duties may include stocking ingredients, preparing and cleaning equipment, measuring ingredients, mixing, scaling, forming, proofing, oven tending, and product finishing. He/she must demonstrate a basic knowledge about the principles of sanitation.

The Online Exam

The RBA staff will schedule your online exam and send you a link to the test. You will need to find a quiet space and give yourself the full time allotted. Once you click on the link for the exam, you are NOT able to stop and go back in, so it is very important to block out a time for you to test.

The CJB test is 100 questions. You will have 1.5 hours to complete the online test. Once you are done and have submitted your answers, you will be instantly notified of a pass or fail. Passing score is 75% or better.

You will receive a separate email from ExamBuilder.com with you login link. **You will only have one opportunity to click on that link so please be sure that when you do click on it, you are prepared to complete the exam.**

Your login is the email address given to us on your registration.

Your password is your lastname2024 (example Velie2024).

RBA Recommended Reading List

These are suggested titles you may wish to read or acquire for your professional library.

- Professional Baking, Wayne Gisslen.
- Practical Baking, William J. Sultan
- Professional Pastry Chef, Bo Friberg
- Professional Baker's Manual, George Rudolph.
- Baking: The Art and Science, Claus Schunemann
- Serving Safe Food (ServSafe), NRA
- How Baking Works, Paula Figoni

The second online test is the Certified Fundamental Pastry Cook™ (CFPC™) certification. If you pass this test, you will have completed the written test portion for certification. The passing score is 70%.

ACF Education

ACF offers a variety of programs for all levels, from student to seasoned professional, to support your education, advance your career, earn and maintain ACF certification, and ensure the culinary program you're attending meets industry standards. With ACF's recognition programs, you can add value to your courses and events by offering CEHs, verify your culinary program meets industry standards and qualify for federal funding through accreditation.

**Test Information
will be posted when available**

Overview of the Baking Performance Test

Purpose

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the baking and pastry arts industry.

Scope of the Contest

1. The contest will be geared toward the baking and pastry business rather than commercial restaurant business.
2. Contestants will be given written tests covering basic baking science and scheduled before the practical contest.
3. The performance phase of this contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.
4. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
5. The following devices are prohibited from use during the contest. Cellphones, electronic watches and/or other electronic devices not approved by a competition's national technical committee are NOT allowed in the competition area. Please follow the guidelines in each technical standard for approved exceptions. Technical committee members may also approve exceptions onsite during the SkillsUSA Championships if deemed appropriate. Basic calculators are allowed for the baking competition.
6. Contestants will prepare a total of seven (7) products: six (6) baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake. The products will be selected by the Baking and Pastry Arts Technical Committee from the following categories (total of 8): See the menu at the end of this document.

Evaluation Criteria:

Evaluators will rate each contestant independently and will not compare rating sheets. They will be using a rubric system which is attached to this document to evaluate each of your items.

The baking contest ends at 3:45 pm. This means ovens will be shut down at 3:30 pm, with a 15 minute window to finish displaying your products. Products must be displayed by 3:45 pm - no product will be accepted on the table after 3:45 pm.

SkillsUSA requires a 30 Minute lunch break. You may take this break anytime between 11:30 am and 1:00 pm. You cannot leave the break area to work on baked goods during this 30-minute period.

Evaluators will speak to students or ask questions about their work or product. They will not assist nor give advice or instructions.

General Skills

Students' work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation and production efficiency. Evaluators will closely observe student's Production Efficiency and Use of Equipment/tools. In the area of efficiency they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools Evaluators will pay close attention the proper and safe use of hand tools and mixers.

Evaluator's Scoring Criteria

(More detail is found in the Rubrics)

General Skills Rating Scale:

Oral Professional Development Assessment

- The work area is organized
- Has a plan of work for the day ie: Production Schedule
- Understands the products and is knowledgeable about how each must be prepared

Proper Uniform

- Uniform (shirts, pants, skirts, shoes, hat, towel etc.) are clean and fit properly, pants not dragging on floor
- Wears head gear or other covering properly

Safety

- Keeps work area well-organized and free of hazards
- Follows safety requirements for operating equipment
- Works with a regard for safety of self and others
- Uses appropriate tools and equipment for baking function or product (mixer, hand tools etc.)

Sanitation

- Hands clean
- Washes hands correctly and at appropriate times during baking process
- Inspects tools and equipment before using – correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids contaminating food
- Keeps floor area clean in work area

Production Efficiency

- Accurately measures ingredients
- Uses most or all raw ingredients – little or no wasted ingredients
- Uses most or all mixed ingredients - little or no wasted raw dough
- Properly bakes and finishes product –maximum sellable product is produced

Properly marks all products produced

- Student number is on all product made
- All pans that leave the work area marked with student number

Tip Sheet for the 2024 Baking and Pastry Arts Competition

BEFORE YOU BEGIN...

READ all your formulas through. Formulas may be at the work station with you. Points are deducted for not following directions.

ORGANIZE your workstation. Keep your table neat and safe.

ORGANIZE your time; you will need the entire time allowed to complete this competition.

PLAN and this has several steps.

- Don't assume or necessarily work in the same order as the formulas presented in the workbook.
- For each product, estimate the time needed to scale, mix, rest, bake, cook and finish.
- Put it all together, Plan what your day will look like – what will you work on, in what order, at what time.

Pay attention at Orientation – get a sense of where everything is located.

Ask questions... that's the time to get your questions answered.

ONCE YOU START....

MARK your product, sheet pans etc. everything that leaves your table, with your Contestant ID number to make sure no one takes your product. Do not take anyone else's product.

WRITE a note - use your timers - do whatever it takes to avoid these common mistakes

- Leaving products in the oven too long
- Letting products over proof
- Forgetting to display products

Watch your oven temperatures... make sure you are baking at the right temperature.

Check and double check your ingredients...Is it sugar OR is it salt?

CAKES are easier to decorate when they are frozen.

Always CHECK and start mixers at what level? - #1

Sample Scoring Rubric
See additional document labeled
2024 Baking and Pastry Arts Rubrics

Equipment and Materials
See additional document labeled
2024 Baking and Pastry Arts
Contestant Tool Check List

Contest Formulas
See additional document labeled
2024 Baking and Pastry Arts Formulas

Mise-en-Place (Sample)
Production Schedule (Sample)
See additional document labeled
2024 Baking and Pastry Arts
Production Information

Knife Cut Chart
See additional document labeled
2024 Baking and Pastry Arts
Knife Cut Chart

Secondary and Post-Secondary Menu

(Two Pages)

Soft Roll

(Formula #1)

Prepare

Rolls

Eighteen (18) pieces at 60 g (2 oz)

Six (6) Round

Six (6) Torpedo

Six (6) Student Choice

One (1) 3 Braid Loaf, at 540 g (18 oz)

One (1) Bagutte, at 400 g (14 oz)

Display All Products

Rolls, Eighteen (18), One (1) 3 Braid Loaf, One (1) Bagutte

Puff Pastry Apple Tart and Fruit Baskets

(Formula #2A)

Orange Supreme

(Formula #2B)

Prepare

Orange Supreme Slices

Four (4) Fruit Baskets

Two (2) Apple Tarts

Display

Four (4) Orange Supreme slices along with your scraps

Display All Products

Four (4) Fruit Baskets

Two (2) Fruit Filled and Two (2) ungarnished

Two (2) Apple Tarts

Pâte à Choux

(Formula #3)

Prepare

Twelve (12) Eclair

Twelve (12) Paris Brest

Display All Products

Twelve (12) eclairs, Two (2) filled with no garnish and Ten (10) unfilled
Twelve (12) Paris-Brest, Two (2) filled with no garnish and Ten (10) unfilled

Cranberry Oatmeal Cookie

(Formula #4)

Prepare

Twelve (12) at 60g (2 oz)

Forty-Five (approximate) (45) at 30g (1 oz)

Display All Products

Twelve (12) Large Cookies

Forty-Five (approximate) (45) Small Cookies

Decorated Cake

(Formula #5)

Prepare

One (1) Decorated Cake Based on Work Order

Display

One (1) Decorated Cake

Savory Galette

(Formula #6A, 6B, 6C)

Prepare

Peppers, Onions, Garlic, and Zucchini

Four (4) Savory Galettes

Display

Small amount of Peppers, Onions, Garlic, and Zucchini

Display All Products

Four (4) Savory Galettes

Crème Pâtissière

(Formula #7)

Prepare

Crème Pâtissière

Display

Show to Evaluator as soon as it comes off the stove, then store for further use