



Special Instructions for 2024 Baking and Pastry Arts competition

Reminder that equipment check in will be during orientation. Bring all equipment to orientation. We will have secure storage. Toolboxes should have no school visible markings. Mark boxes with your contestant number. Do not bring any tools or equipment not listed in the Tech standards.

Please be on time for orientation.

You will be required to take both of the written exams before you arrive. The deadline for the RBA and ACF Exams is Friday June 21st. Details will be sent to each competitor on how to access the exam.

Please read the contest packet carefully, be aware of changes from previous years.

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.

We look forward to seeing everyone in Atlanta!