



Commercial Baking *State Championships 2021*

Review Technical Standards

This contest will follow the “Standards and Competencies” outlined within the SkillsUSA Technical Standards (virtual). Review the contest’s technical standards prior to competing. There will be no demonstration component at the 2021 SLSC.

Contest Overview

The contest will be composed of two elements.

Element 1: Online Test – the test will be commercial baking questions based on SkillsUSA Technical Standards.

Element 2: Baking a product. The scenario is designed that this can be accomplished in a school kitchen, a commercial kitchen, or a home kitchen. It is critical that students be prepared with ample amounts of the supplies listed as they will only have three hours from the posting of the topic until they must submit their two videos.

On Saturday of SLSC at 9 a.m., the final recipe and instructions will be posted. Students will need to complete their baking and post the appropriate videos by 12 noon in the competition hub.

Students will need to be prepared with the following ingredients:

- Sugar
- Salt
- butter
- Eggs
- Milk
- Vanilla
- Flour
- Baking Powder

Students will need to have their own oven, mixing equipment, baking equipment, and standard tools as outlined in the technical standards.

Students will submit a total of two videos. The first video, maximum 10 minutes in length, will be the preparation, mixing, and preparing for baking – showing from beginning to end, including taking measurements and preparing. Students should verbalize each step of their process. This video must be continuous without edits.

The second video will be a maximum of 2 minutes and it will be the presentation of their final product. This should highlight and demonstrate the end result of their project.

Submit Contest Submission

Submit the following:

- Complete the SkillsUSA knowledge test
- One-page typed resume
- Commercial Baking Test
- Two videos – one of preparation, one of final product