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February 23, 2010

To: Culinary Arts Instructors

From: Glenn Taylor, Chair Skills USA Commercial  
Baking Competition

Re: Skills USA Commercial Baking Competition March  
11-12, 2010

The Commercial Baking competition will follow the  
same format has last year.

- Competition will be four hours long, starting at 7:00 AM, and ending at 11:00 AM.
- **All competitors must be on the site by 6:30 AM.**
- Recipes will be handed out just before the competition.
- Production will end at 11:00 a.m. Contestants will display product for judging outside of kitchen.
- Set up in judging salon from 11:00 to 11:15 AM.
- Product will be judged in a closed session from 11:15 to 12:30.
- Contestants will clean kitchen from 11:15 to 12:00.
- At 12:30 contestants will return to their display for judging critique. The public is welcome to attend.
- After judging contestants will break down display.
- Clothing standards will be enforced.
- All storage areas will be closed to competitors. Supplies and ingredients will be distributed by the judges.



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In addition to the equipment listed in the Commercial Baking equipment and material list, contestants should bring:

|                             |                                |                                  |
|-----------------------------|--------------------------------|----------------------------------|
| <b>1 10" cake circle</b>    | <b>5 qt. Hobart Mixer</b>      | <b>Cake turntable</b>            |
| <b>Spring scale</b>         | <b>Measuring cup set</b>       | <b>Cake Decorating set &amp;</b> |
| <b>Butane stove</b>         | <b>Pastry brush</b>            | <b>food color</b>                |
| <b>1 qt. Liquid measure</b> | <b>Pastry Cutter</b>           | <b>9" Aluminum pie tin</b>       |
| <b>2- ½ size sheet pans</b> | <b>Display Platter or Tray</b> | <b>Muffin tin</b>                |
| <b>Butane Fuel</b>          |                                |                                  |

I want to thank all the instructors and participants for all their hard work in preparing for this competition. Last year all the participants were eager, well-mannered, and serious competitors. Because of your hard work and dedication to the profession the quality of the competition has improved and the students are more prepared.

Please make note of the information, and pass it on to your competing students.

Sincerely,

*Glenn Taylor*

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