

# COMMERCIAL BAKING

CLUSTER: Hospitality and Tourism

PARTICIPATION TYPE: Individual

LEVEL: National Contest

CONTEST TYPE: Skilled and Technical Contest

CONTESTANT LIMIT: 1 per Advisor

CONTESTANT TYPE: High School

ELIGIBILITY: Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective.

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Contestants are challenged to meet production and quality standards expected by industry. The contest includes a written examination and practical exercises. Contestants demonstrate their knowledge and skills through scaling, mixing, preparing and baking five products. The products include breads, rolls, cookies, pastry and pies. The student must also demonstrate their cake decorating skills. The contestant must work efficiently to produce quality products in a job-like setting.



*The SkillsUSA South Carolina Championships follow the current edition of the SkillsUSA National Technical Standards. These are available to professional members (advisors and teachers) following membership registration. Please check the State Updates that will be posted as received by the Technical Chairs related to changes to the competition related to state level competition.*