



SkillsUSA

**Secondary and
Post Secondary
2021**

Commercial Baking Contest

NOTE: If you have any questions about the competition you may contact the National Contest Chair at skillsusa.baking@gmail.com

In this document you will find a student equipment list as well as a minimal list of food supplies* to complete the practical exam.

*The ingredient list does not include anything extra. For example dusting flour, plastic wrap, panliners and pan release.

On the next page you find a minimal list of facility equipment needed to complete the practical exam.

Practical Exam Facility Requirements

To ensure consistency throughout the practical exam, all testing facilities will offer the students a high-level testing venue, which includes appropriate equipment and space configurations as specified in the guidelines below.

The site must be able to provide ample space to include refrigeration, work area, sinks, ranges, and oven space for each candidate.

Sufficient access to the equipment must be provided.

A large clock must be visible in the kitchen/bakeshop area for accurate time keeping.

First aid equipment and materials should be available if needed.

At a minimum, each test site shall provide the following:

- 4-burner stove with standard oven per student (portable induction burners are acceptable)
- if possible a convection and/or deck style oven
- 24 sq. ft. usable table/counter working space per student
- 4 cubic ft. of refrigeration space per candidate at a close proximity to the station
- adequate cubed ice supply
- one hot and cold hand sink
- one hot and cold ware washing sink
- 2 power outlets per candidate, located at their work station
- ample garbage receptacles
- portion/measuring scales to be available for candidates, balance scale for pastry, measuring in both imperial and metric
- one five-quart mixer
- cutting boards
- ample supply of appropriate cleaning equipment including brooms, mops, and paper towels
- plastic wrap, foil, detergent, sanitizers, and buckets
- station must be provided with a basic set of sheet pans, and other tools as needed



SkillsUSA Commercial Baking 2021
Equipment supplied by the contestant



Check List

	1	Bowl Stainless (1, 2, 3, and 4qt)
	2	Brush, Bench
	3	Brush, Pastry
	4	Card Scraper / Bowl Scraper
	5	Container Dry Measuring
	6	Container for Cooling
	7	Container Liquid Measuring (1qt)
	8	Couche/Cloth
	9	Cutting Board or Mat
	10	Dough Container (for Fermentation)
	11	Dough Cutter/Bench Knife
	12	Dough Cutter/Knife/Pastry Blender
	13	Flower Nails
	14	Gloves, Food Service
	15	Ingredient Container for Scaling
	16	Knife, Chef (8-10")
	17	Knife, Paring
	18	Knife, Serrated (10")
	19	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
	20	Microplane/Zester/Grater
	21	Oven Mitts/Pads
	22	Pan, Sauté (10-12")
	23	Pastry Bags
	24	Pastry Tip (Ateco 807 (.56")) or similar size (Round)
	25	Pastry Tips (Assorted Decorating)
	26	Pastry Wheel
	27	Rolling Pin/French Pin/Dowell
	28	Ruler
	29	Sauce Pan/Pot (2qt)
	30	Scale, Digital (5k or 10lb) (Battery Powered)
	31	Scissors
	32	Scoop, Portion #16


















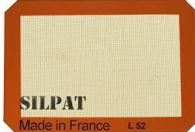


	33	Sifter - Small
	34	Silpat (Full Sheet)
	35	Spatula Offset
	36	Spatula, Rubber
	37	Spatula, Rubber Heat Proof
	38	Spatula, Assorted
	39	Spoon, Chef
	40	Spoon, Measuring
	41	Thermometer (digital preferred)
	42	Timer(s)
	43	Towels, Cleaning
	44	Towels, Side
	45	Vegetable Peeler
	46	Wire Whip/Whisk











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Equipment supplied by the contestant

Equipment Samples (REPRESENTATION ONLY)

Equipment Item Number		Equipment Item Number	
1	Bowl Stainless (1, 2 3, and 4qt)	2	Brush, Bench
3	Brush, Pastry	4	Card Scraper
5	Container Dry Measuring	6	Container for cooling
7	Container Liquid Measuring (1qt)	8	Couche/Cloth
9	Cutting Board or Mat	10	Dough Container (for Fermentation)
11	Dough Cutter/Bench Knife	12	Dough Cutter/Knife/ Pastry Blender
13	Flower Nails	14	Gloves, Food Service
15	Ingredient Containers	16	Knife, Chef (8 to 10")

17	Knife, Paring		18	Knife, Serrated (10")	
19	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)		20	Microplane/Zester/Grater	
21	Oven Mitts/Pads		22	Pan, Saute 10-12"	
23	Pastry Bags		24	Pastry Tip (Ateco 807 (.56")) or similar size (Round)	
25	Pastry Tips (Assorted Decorating)		26	Pastry Wheel	
27	Rolling Pin/French Pin/Dowell		28	Ruler	
29	Sauce pan/pot (2qt)		30	Scale, Digital (5k or 10lb) (Battery Powered)	
31	Scissors		32	Scoop, Portion #16	
33	Sifter - Small		34	Silpat (Full Sheet)	
35	Spatula Offset		36	Spatula Rubber	

37	Spatula Rubber Heat proof		38	Spatula, Assorted	
39	Spoon, Chef		40	Spoon, Measuring	
41	Thermometer (digital preferred)		42	Timer(s)	
43	Towels, Cleaning		44	Towels, Side	
45	Vegetable Peeler		46	Wire Whip/Whisk	

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Minimal Ingredient List Needed



Does not take into account for example flour for dusting and small supplies

	Each	Pounds	Ounces	Grams
Baking Powder			0.1	3
Baking Soda			0.22	6
Bell Pepper, Red (Large)	1			
Buttermilk			6	170
Cake Board 9"	1			
Cake Layers (White) (8")	2			
Cheese, Cheddar			1.5	43
Chocolate Chips or Chunks			12.24	347
Corn Starch			1.25	35
Cornmeal, Yellow			3.17	90
Dairy, Butter Sweet Unsalted			16.66	472
Dairy, Milk Whole		1	6.95	651
Egg, Yolks*			1.25	35
Eggs, Whole*		1	8	669
*Eggs Whole	1.5 dz			
Extract, Vanilla			0.43	12
Fat, All Purpose Shortening			1	28
Filling, Red Jelly or Jam	AN			
Flour, All Purpose		1	4	460
Flour, Bread		2	4.1	1023
Food Colors	AN			
Garlic Clove	2			
Icing, Butter Cream		1	8	681
Jalapeño	2			
Oil, Vegetable			2	57
Onion, Red Small	1			
Pepper	AN			
Salt			0.97	27.5
Sugar, Brown			5.53	157
Sugar, Granulated			11.78	334
Water	AN			
Yeast, Active Dry			0.75	22