

2024 Tentative Baking and Pastry Schedule + Guidelines:

Mandatory Orientation and Written Exam for all Competitors:

*Report in full uniform

Thursday 4-11-24 6:30pm

Location: Contest Area

Friday 4-12-24

Session 1: AM

Report in full uniform by 7:30 am. Present all products no later than 11:00 am.

Session 2: PM

Report in full uniform by 11:30 am. Present all products no later than 3:00 pm.

*Contest + Cleanup will be completed in 3.5 hours.

- Instructions will be given and any questions about the contest will be briefly addressed. Judges will be introduced.
- Bring in equipment and report to assigned station area (by contestant #).
- **DO NOT** remove staple ingredients from the supply table to your station. All measurement and ingredient gathering must happen at the supply table.
- Each student will have their own work table. You are responsible for organizing your station, as well as station clean-up after your session ends.
- It may be necessary for 2 students to share an oven. Working organized and safely is included in your final score. If you are required to share an oven, communicate oven temperatures to the person that you share an oven with.
- Formula packets will be provided during the Orientation meeting on Thursday night and include all of the required recipes. Bring this with you to competition on Friday.
- Students will provide all of their own equipment following the tool list posted on the SkillsUSA NE website.
- A brief judge's feedback will be given from 11:00-11:30 AM for Session 1 and from 3:00-3:30 PM for Session 2.

Finished Product Evaluations:

Products will be evaluated using the following criteria:

-External appearance: volume, consistency of shape and portioning, uniformity, texture and flakiness, color, and baking consistency.

-Internal appearance: visible tunneling, texture and mouthfeel, moisture and color

-Selling quality: Overall product quality, consistency, adherence to industry standards, and presentation of products

Decorated Cake:

Icing: Cake centered on board, flat sides and top is leveled

Design: Even symmetrical borders, attractive use of color, balance and flowers, design fits the cake

Follows Cake Order directions on the cake order invoice are accurately demonstrated in the finished cake.