

2023 Tentative Baking & Pastry Schedule & Guidelines:

Session 1: AM & Session 2: PM

AM: Report in uniform at 7:30 am. Present all products by 11:00 am.

PM: Report in uniform at 11:30 am. Present all products by 3:00 pm.

*Contest + Cleanup is to be completed in 3.5 hours.

- Instructions will be given and any questions about the contest will be briefly addressed. Contestants will be introduced to judges.
- Bring in equipment and report to labelled, assigned station area.
- DO NOT remove staple ingredients from the supply table to your station.
- Each student will have their own work table and are responsible for setting their station and station clean-up after competition ends.
- It will be necessary for 2 students to share an oven. Work organized and safely. If you are required to share an oven, communicate temps. to the person that you share an oven with for successful products.
- Formulas packets will be provided at the Orientation meeting on Thursday night which include all required recipes. Bring to competition on Friday.
- Students will provide their own equipment following the tool list posted on the website.
- Judge's feedback will be given individually from 11:00-11:30 AM and from 3:00-3:30 PM.

Finished Products:

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 desirable 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 according to the directions on the order.