

**Commercial Baking
MO SkillsUSA 2012
Tool List & Contest Specifics**

Greetings Fellow Instructors:

SkillsUSA state contest is fast approaching! The Culinary Arts, Food and Beverage Service, and Commercial Baking contests will be held in conjunction with the March 29-31, 2012 Missouri State SkillsUSA Conference. The Columbia Career Center will be the host site for our contests again this year. They have a beautiful facility which can house all of our contests simultaneously. The actual contests will take place Friday, March 30, 2012.

Busses will run from the Truman Hotel in Jefferson City, departing at 7:00 a.m. sharp. Students will bring their tools with them on the bus, unless the instructor is providing transportation. Columbia is approximately 30 miles north of Jefferson City.

All tables are of working height, so they will not need wooden table risers. I realize they are already bringing everything but the kitchen sink, but it is necessary to keep the Missouri contests competitive to prepare our students for nationals. The Missouri high school students placed 10th in Culinary Arts and 5th in Commercial Baking last year.

The Pre-Contest Meeting will be held on Friday, March 30 at 7:45 am. The PDP Knowledge Test and contest-specific tests will be given during the Pre-Contest meeting. Students may ask questions at during this time. The Contest will be held immediately following the Pre-Contest meeting.

Chef Paul Santaularia and Chef Brook Harlan are the Contest Coordinators for Culinary Arts. Jon Dye and Marianela McInturff are the Contest Coordinators for Food and Beverage Service. Vickie Fuller, Carri Risner, and Kristi Aldrine are the Contest Coordinators for Commercial Baking.

Lunch will be provided for all contestants, helpers, and advisors during the contest. Each contestant is **REQUIRED** to take a lunch break. Advisors, parents, and students, other than those working, will not be allowed in the contest area. Students may not speak with their advisors during the contest. If, for some reason, there is a need to contact a student's advisor, (i.e. cut finger, burn) the Contest Coordinator or a judge will take the responsibility.

Please contact the Contest Coordinators with contest-specific questions:

Vickie Fuller: Commercial Baking vfuller@monett.k12.mo.us

Brook Harlan: Culinary Arts bharlan@columbia.k12.mo.us or Paul Santaularia santap@platteco.k12.mo.us

Jon Dye: Food and Beverage Service jdye@waynesville.k12.mo.us

We will respond as quickly as possible.

Thanks,
Vickie Fuller
Commercial Baking Contest Chair

Remember to prepare for the Professional Development Program (PDP) Knowledge test!

**Commercial Baking
MO SkillsUSA 2012
Tool List & Contest Specifics**

Supplied by each contestant:

- ___ 4 ½ or 5-quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- ___ Pastry canvas for work table-2-3 yards of natural canvas
- ___ Cake decorating turntable (any type)
- ___ Cake decorating bags, parchment triangles or pony roll, tips, combs, nails, etc., for cake decorating
- Note: The contestants will be allowed to use cake icer tips. They are allowed at the national contest.
- ___ Nested stainless steel or glass mixing bowls (1, 2 and 3 quarts)
- ___ Liquid measuring cups and measuring spoons
- ___ 4-6 ½ sheet pans
- ___ Parchment paper (6-12 full sheets)
- ___ At least one of each of the following: (*please label each item with school's name*)
 - palet knife
 - hand whip
 - large kitchen spoon
 - bowl scraper
 - rubber spatula
 - dough knife
 - serrated knife
 - pastry wheel
 - bench brush
 - pastry brush
 - rolling pin
 - stem thermometer
 - timer
 - small (2 to 4 lb.) electronic, battery powered or spring scale
- ___ 3 side towels
- ___ Sanitizing buckets for sanitizer
- ___ Cleaning towels
- ___ Baker's scale, weights and scoop (if your school has one)
- ___ Butane Burner
- ___ Saucepan for making pineapple pie filling
- ___ 6 cannoli tubes***UPDATE***

Clothing requirement:

- White baker's pants, black or black-and-white checkered chef's pants
- White baker's shirt or white chef's coat
- White or black non-skid, closed-toed work shoes
- White apron
- Chef's hat (paper or cloth) and hairnet(all hair must be contained)
- White neckerchief (optional)

Note: Contestants must wear their official contest clothing to the Pre-Contest meeting. The clothing requirement is to match the national standards.

Contest Coordinator: Vickie Fuller

Phone: 417.439.9111

Email: vfuller@monett.k12.mo.us or cheffuller54@gmail.com

Remember to prepare for the Professional Development Program (PDP) Knowledge test!

**Commercial Baking
MO SkillsUSA 2012
Tool List & Contest Specifics**

Commercial Baking Kitchen CACC 171

- Video taken for 2011 contest – kitchen set up may differ slightly.

Each contestant station has:

1 outlet

1 - 48 x 30" prep table with a under counter shelf

½ of a speed rack (top, bottom or half rack)

1 shelf of a refrigerator – labeled with number

Commercial Baking 171

<http://www.youtube.com/watch?v=r8Bg2qYunzE&context=C3644715AD0EgsToPDskJAS1RnxAxSubHEAYMnS5L3>

Pre-Contest Meeting and Contest:

Date: Friday, March 30

Time: 7:45 a.m. – Completion

Pre-Contest Meeting & Contest Location: Off Site - Columbia Career Center

Optional Conference Transportation Arrangements:

Departure Location: Truman Hotel – Jefferson City

Departure Time: 7:00 a.m.

Return Time/Location: Completion of contest/Truman Hotel – Jefferson City

Remember to prepare for the Professional Development Program (PDP) Knowledge test!