



**STATE**  
**SKILL**  
**PERFORMANCE**  
**PROJECT**



  
SkillsUSA®

## Disclaimer

To ensure the availability of the materials used in this competition project, the State Competition Technical Committee should study this project plan in advance and make modifications to the materials and/or dimensions as necessary. In order to account for these necessary changes in the competition's contents and scope, the instructions to competitors may also need to be modified.

The SkillsUSA State Skill Performance Project is intended to supplement the guidance of the SkillsUSA Championships Technical Standards. The Technical Standards are the official competition guide for the SkillsUSA Championships and contain rules for all national events.

While most state competitive events are modeled after the national Technical Standards, rules for state events may vary from the national guidelines. It is crucial that all student competitors understand the difference between the State Championships State Skill Performance Project, which is used to prepare for state-level competitions, and the SkillsUSA Championships Technical Standards, which is used to prepare for national-level competitions.

## Table of Contents

Disclaimer	2
Table of Contents	3
Introduction	4
SkillsUSA Framework	5
Competition Overview	6
Competition Materials List	9
Items Brought by Competitors	5
Competition Update	6
Competition Schedule	2
Competition Layout	4
Competition Project	5
Competition Scorecard	14
Competition Modification Suggestion	15

## Introduction

Thank you for your dedication to ensuring student growth and achievement through the management of this SkillsUSA state competition event. The SkillsUSA state director and the national SkillsUSA organization appreciate your commitment to preparing America's future workforce. The purpose of this document is to equip you with the necessary competition specifications that will allow you to host a successful state competition. As you begin to review the State Skill Performance Project, it is beneficial to consider the following:

1. Start by having the competition technical committee review this document carefully and make note of any questions.
2. This competition packet does not have to be used exactly as presented. This document is meant to be used as a guide to set up your own unique state competition. It also describes the competition goal and will guide students in your state to success. While you may follow this packet exactly, you can also use this information as a starting point for planning your state competition. You should work with the state director to ensure you are meeting the needs of your SkillsUSA state association and career and technical schools.
3. Reviewing the suggested scorecard is an important step in the competition preparation process. It is suggested that you look over each item in the scorecard, make any necessary edits and submit to the SkillsUSA state director once it is finalized.
4. Important note: *This information is confidential to the technical committee and the state director. To ensure fairness and integrity in all competitive events, please do not share this packet with teachers or students.*

Thank you for your dedication and SkillsUSA is honored to partner with you in the mission of creating skilled leaders.

## SkillsUSA Framework

The connection between the SkillsUSA Framework and SkillsUSA State Championships is imperative. The SkillsUSA Framework is used to pinpoint the Essential Elements found in Personal Skills, Workplace Skills, and Technical Skills Grounded in Academics. Students will be expected to display or explain how they used some of these Essential Elements. For more information, please visit [www.skillsusa.org/about/skillsusa-framework/](http://www.skillsusa.org/about/skillsusa-framework/).



## Competition Overview

**Competition Name:** Baking and Pastry Arts

**Competition Description:**

Competitors are challenged to meet production and quality standards expected by industry. The competition includes a written examination and practical exercises. Competitors demonstrate their knowledge and skills through scaling, mixing, preparing and baking eight products. The products include breads, rolls, cookies, and assorted pastries. The student must also demonstrate their cake decorating skills. The competitor must work efficiently to produce quality products in a job-like setting.

**Number of Competitors (team or individual):** Individual

**Competition Level:** State Championship

**Competition Length:** 4 hours (plus set up/clean up)

**Competition Technical Standards:**

The state director will provide the state technical committee with a copy of the current [SkillsUSA Championships Technical Standards](#). The Technical Standards are the official competition guide/rules for the SkillsUSA Championships and are revised annually. The Technical Standards are embedded with important academic standards as well as SkillsUSA Framework standards. The SkillsUSA Framework actualizes what opportunities need to be created for students to enact the SkillsUSA mission. These Framework skills define the mission and enable the organization to develop competitions, programming and assessments that build skills in students that prepare them for life.

The scope for state competitions is determined by the technical standards and due to limitations may not encompass all of the competencies (e.g. length of time available for conducting the skill performance).

**Competition Clothing:**

SkillsUSA Championships clothing requirements included in the technical standards have been established for the National Leadership and Skills Conference. The clothing classifications can be reviewed at <https://skillsusa.egnyte.com/dl/zqBfetodFz>.

These regulations refer to clothing items that are pictured and described at [www.skillsusastore.org](http://www.skillsusastore.org). If you have questions about clothing or other logo items, call 1-888-501-2183.

In lieu of the national competition clothing requirements, each state may specify a state trade clothing regulation. Ensure that your state competition clothing modifications meet OSHA standards for safety which can include things like appropriate PPE (toe guard) and 100% cotton clothing in welding.

All competitors in all competitions will be expected to have a clean, professional culinary uniform with chef coat, black or checkered pants, apron, and hat - please review the uniform components that are included in the National Technical Standards. Points will be deducted per scoring sheet for violations including, but not limited to health standards such as nail polish, any jewelry besides a wedding ring and watch, hat or hair net not covering all hair or beards, etc. as per SkillsUSA standards.

- White or black work pants or black-and- white checkered chefs' pants\*.
- White chef's jacket.
- White or black leather work shoes (non-slip).
- White apron.
- White neckerchief.
- Side-towels.
- Hairnet.
- Chef's hats (toques)
- Food handlers' gloves.
- No facial jewelry is allowed.
- Earrings are not permitted even if covered by a bandage.
- single watch or wedding ring is the only jewelry that will be allowed to be worn during the orientation and competition periods.
- All hair must be restrained by either a hat or hairnet.
- Beards must be covered by a snood during all periods of food handling.



## Competition Materials List

### Supplied by the technical committee:

- Competition problem (menu, instructions)
- All necessary food items for the competition, paper goods, etc. No outside food will be allowed.
- The host site should provide all ingredients necessary for competitors to create the competition menu.
- Do not allow competitors to bring in any additional ingredients.
- Items do not need to be pre-scaled, though you can pre-set boxes of menu ingredients for each competitor with any/all of their ingredients.
- A “commissary table” may be set up for spices, optional ingredients, etc. These containers and ingredients should not leave the commissary table area to be scaled, etc. to allow all competitors fair access. Replacements for burned, spilled or wasted products are not supplied to competitors.
- Each student should receive the following ingredients:
  - 950 grams unbleached, all-purpose flour
  - 20 grams baking soda
  - 20 grams salt
  - 315 grams granulated sugar
  - 530 grams butter, cold
  - 250 grams milk
  - 3 pounds buttercream icing
  - 2 x 8 inch cake rounds
  - 240 grams brown sugar
  - 1 egg
  - 1 tsp vanilla
  - 300 grams chocolate chips
  - 900 grams apples
  - 1 teaspoon cinnamon
  - 1/4 nutmeg
  - 30 grams cold water
- All products for food presentation

**Host Site Supplies:**

- Sani buckets/chemicals
- 3 bay sink with soap, sanitizer and scrub pads or dishwashing area (if available)
- Tables for public display of dishes outside of kitchen
- Orientation room/ judges' area, and judges' tasting table.
- Holding room for parents/ teachers (if available- not allowed in the kitchens)
- Garbage bins and bags
- Mops/Mop buckets
- Paper towels and hand soap
- First Aid Kit
- Coordinate Lunches and bottled water from SkillsUSA Competition Coordinator/State Director, for students and judges
- \*Optional - Coordinate safe storage and any donations of unused product

**Equipment (and quantity):****Supplied by the technical committee:**

- Competition site organized: (workstations, ovens, stoves, refrigeration, access to product and additional equipment) in as fair a manner as possible for each competitor.
- This must be based on your competition and any constraints in the kitchen competition area. It is preferable to provide a minimum of: two burners, oven space, 1/2 to 1 work bench of prep space and refrigeration space. Water and ice should also be accessible to all competitors.
- Competition host facilities should provide all plates/platters necessary for the courses or let competitors know what to bring in advance. All plateware should be plain white and pattern free.

- It is up to the host/state if they provide pots and pans, or you can require competitors to bring their own equipment. Any tools or equipment not on the list will not be permitted for use during the competition.

**Electrical needs (voltage & amperage):**

- Electrical needed for the oven/stove.
- Please adjust the power requirements based on the specific equipment and facility utilities/rules.

**Competition utility requirements (water, plumbing, etc.):**

- Water is needed.
- Access to sinks for handwashing, prep and ware washing should be in near vicinity.

**Note for State Tech Chair:**

The baking and pastry competition is designed to showcase the skills needed for jobs within commercial foodservice operations. The performance phase of this competition will be the actual preparation of food products as per the recipes provided and the presentation of finished products. Competitors should be given a predetermined menu with a selection of all necessary food items to produce the courses assigned.

At the state competition, competitors will prepare a products selected to showcase their skills in the following areas:

- proper execution of mixing and baking cookies utilizing the drop method.
- proper execution of mixing and baking a quick bread utilizing the biscuit method.
- proper execution of mixing, baking and assembling a pie.
- proper execution of an iced and decorated cake, sliced in half, decorated with writing, borders, leaves and a flower using a pre-made cake and pre-made buttercream icing.

Related skills such as proper temperature, seasoning/flavor profiles, plating, as well as station organization, sanitation, clean up, and written exam/s, etc. are also scored.

### Special Judge and Facility Notes:

- **Competition Lead Judge:** The competition lead judge should be a volunteer from the local restaurant industry, preferably with some competition logistics experience. It is recommended that the lead judge does not have any direct connection to any of the competing programs, whenever possible. Please feel free to contact the National Culinary Tech committee in advance for competition assistance or advice.
- **Judges:** It is best to allow the lead judge to assist with the selection of the judges. Lead judges should plan to provide an orientation prior to the start of the competition, as the competitors are students, not professionals. Competition judges should be experienced in restaurant operations, sanitation best practices, and cookery methods. The tech committee recommends a minimum of 6-10 judges based on the number of competitors. Two of the judges to score sanitation and floor judging sections, and at least 4 judges to be assigned technique/methodology and tasting.

It is very important that each segment is evaluated by the same group of judges, for example: the judges evaluating proper technique/methodology will judge all competitors' methodology for pies to ensure consistent scoring across all segments.

For additional resources: ACF Chapter locator website, contact your local chapter/s for potential volunteer judges-

<https://www.acfchefs.org/ACFSource/Membership/Chapters.aspx> .

### Competition Host Site:

Please plan to give a kitchen and facility tour, to explain clean up procedures, and please have a program representative available in the competition area for questions.

## Items Brought by Competitors

### (per the Technical Standards)

Please review the SkillsUSA Championships Technical Standards to review the list of items required for your competitor to bring to competition and adjust this list as necessary for your state competition project plan.

## Competition Update

### Definition:

A competition update is anything that is not listed in the SkillsUSA Championships Technical Standards and that a competitor and/or advisor needs to be aware of and bring for the competition.

*Dear State Tech Chair- If your competition needs a competition update, please work directly with your State Director to submit the competition update for approval. It is critical that this information is shared with your State Director first so they can communicate this information to all competitors.*

*Please check the “Items Brought by Competitors, per the State Skill Performance Project” list against the “Items Brought by Competitors in the SkillsUSA Championships Technical Standards” list. Competitors are expected to bring the items listed in the Technical Standards but will also need to bring the items listed below to successfully complete the state-level competition.*

### These items should be listed as a Competition Update

Each student MUST bring the following equipment in addition to what is printed in the technical standards: (any other equipment may not be permitted to be used. The decision will be made by the competition chair exclusively.)

- Pen, marker and pencil
- Calculator
- Digital scale
- 1 pie pan
- 2 3 qt. saucepans
- 1 set measuring cups and spoons
- 4 stainless steel bowls
- 1 each: chef’s knife, serrated knife, paring knife, pallete knife
- 1 peeler
- 2 hand whisks
- 4 spoons
- 2 rubber spatulas
- 4 pastry bags with tips and scissors/ food coloring
- 1 bowl scraper
- 1 grease brush
- 1 pastry brush

- 1 flour sifter
- 1 circle dough cutter
- Disposable cloths/side towels/cleaning towels
- Cake box/ baked good boxes
- Thermometer
- Timer
- Oven mitts
- This is a minimum list of tools needed. Competitors may bring additional materials, but they must be stored in your workplace. Judging will include a neat and clean workspace.

**For Service and Display:**

- 4 plates/platters for:
  - 12 cookies
  - 6 biscuits
  - 1 decorated cake
  - 1 pie

## Competition Schedule

Written knowledge testing is a core component of the SkillsUSA Championships. These tests are designed to assess the knowledge that a student has around their career competition area. SkillsUSA State Directors may provide access to written knowledge assessments prior to the SLSC competition. As you develop your overall competition schedule, contact your SkillsUSA state director for more information about how the written knowledge test will be offered in your state.

Time	Item	Item Description
7:00 a.m.	Check-in	Competitors meet in the competition area to check in.
7:15 a.m.	Orientation, Clothing Check, Resume Turn-in	
7:30 a.m.	Kitchen Tour with Competition Host and Judges	
8:00 a.m.- 8:30 a.m.	Open question and answer with Lead Judge	If a competitor is late and misses this session, the questions will not be repeated or re-answered.
9:00 a.m.	Competition Starts	It is not necessary to start in staggered heats/groups, but the lead judge will make the decision
1:00 p.m.	Baking time ends	judging starts and clean up begins for the competitors



**Competition Timeline and Late Point Deductions:**

- Competitors have 4 hours to complete all four items. There is no presentation window.
- Competitors can present/display items as they are complete. Competitors will present the required quantity of items on the judging table and the display table. Items, such as decorated cake and pie, will be judged first and then transferred to the display table for the public to view and for optional post competition critiques.
- Judges will evaluate the products at the end of baking time.
- Any items presented between 5-10 minutes late will result in a 25 % point loss for that item.
- Any items presented between 10-15 minutes late will result in a 75 % point loss for that item.
- Any items presented 15 minutes late may be submitted, but will not be scored.

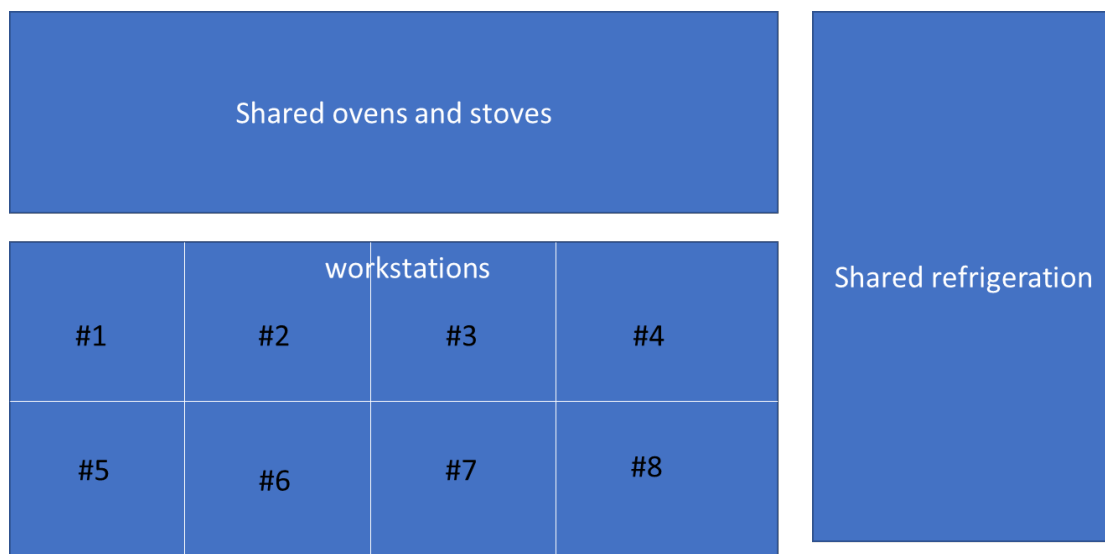
*\*Written Exam/s should have been taken at an earlier time. If not, an option is for groups 1 and 2 to take the exam once they finish the practical portion of competition, while all other competitors can take the exam before they begin in the kitchen.*

## Competition Layout

This must be based on your competition and any constraints in the kitchen competition area. It is preferable to provide a minimum of three burners, oven space, 1/2 to 1 work bench of prep space, refrigeration space, and water and ice should also be accessible to all competitors.

The Judging Tables should be clearly marked with competitor numbers and have enough space to display the required items. Tasting forks should be provided, as well as a sharp knife.

The Viewing Table should be clearly marked with competitor numbers and have enough space to display the required items. Constructive and encouraging critiques may be available after the competition, at the judge's discretion.



Display tables sectioned off for each contestant

Handwashing, prep and ware washing sinks nearby

## Competition Project

Please use the baking and pastry competition provided or past national competitions, removing any segment needed to best fit any anticipated space, time or equipment constraints. You may also be able to compress the proposed competition time table based on the layout of your competition area.

### 2023 State Competition Products:

Chocolate Chip Cookies (12 for judging/12 for display)

Biscuits (6 for judging/6 for display)

Decorated Cake with white shell border,  
three roses, yellow with green leaves, inscription: Congrats!

Dutch Apple Pie

Any identifying information, school logos or competitor names on uniforms should be covered and the competitionant's number should be marked on their assigned workspace/bench, as well as visible on the competitor.

Competitors do NOT have access to recipes prior to the competition.

During the competitor's briefing, a member of the technical committee will review the competition packet with competitors and allow for Q&A prior to the start of the competition.

The following areas should be covered:

- Recipes
- Kitchen space
- Ingredients
- Equipment locations
- Sink locations
- Cleaning tools for cleanup

- Competitors will have 30 minutes to set up their stations with their tools.
- At the start of the competition, competitors can get ingredients and start baking!
- Completed items can be placed on the judging/display table as competitors complete them.
- Judges will be observing, taking notes, and talking to competitors throughout the competition.
- Final products will be judged at the end of the competition time. Competitors will clean their workstations and wash tools.

### **Other Notes for Competitors:**

- Please only use the amount of each ingredient as necessary. Return unused products to the supply tables for others to use.
- Please check standards for dress requirements. If you have a chef coat or apron with your name, city or school logo, the marking must be covered. Masking tape may be used. Your competitor number must also be visible, we recommend it be taped or pinned to your back for least distraction.
- Competitors with long hair or beads, that may pose a possible safety or sanitary hazard, must wear a hair containment or hair net supplied by the competitor.
- Resumes must be turned in during orientation. Resumes will not be accepted after orientation is complete.
- Raise your hand and ask for assistance if there is anything that you do not understand. There will be a period just before the start of the first session when all questions will be answered for all competitors to hear. Any questions that show you do not know the correct technique or definitions, etc. will not be answered. Questions about where to find garbage bags, and the like will be answered.
- Remember two things – This is about LEARNING and it should be FUN. If at any time you feel overwhelmed and feel that you cannot continue, speak to a judge or member of the Technical Committee. We are here for you!

**Most commonly asked questions by competitors:**

- Due to limited supplies, spoiled or burnt supplies will not be replaced.
- No cell phones, computers, iPhones or similar electronic devices will be allowed.
- Basic calculators are and will be allowed for both the written test and the culinary practical competition.
- Penalties for late submission of courses or skills assigned competition item:
  - Any items presented between 5-10 minutes late will result in a 25% point loss for that item.
  - Any items presented between 10-15 minutes late will result in a 75% point loss for that item.
  - Any items presented 15 minutes late will be accepted, but will not be scored

**Competitor Dismissal/End of Competition:**

No competitors are permitted to leave until the host program instructor has approved the completed kitchen clean-up. Clean-up includes the garbage emptied, dish sinks drained and dried, floor properly mopped, and all competitor equipment is removed from the kitchen.

**Communication During Competitions:**

No cell phones are permitted in the competition area, even if turned off. No speaking, signing or any other communication with advisors and competitors is allowed once the competition begins. This may result in disqualification of competitor/s or removal of offending parties from the competition area. Advisors/educators are not permitted inside the competition area kitchen, though may view through windows, if available and approved by the lead judge.

Students who need to use the restroom during the competition, should be escorted to near the bathroom entrance by a volunteer, to avoid interactions with other competitors, educators or advisors.

Please note that any competition grievances must be filed on an official form by the competitor, (not an advisor, parent, etc) during the competition and be submitted to the lead judge. The lead judge must alert the State Director or person overseeing all of the competition as soon as possible, to review and discuss.

Please contact the National Tech Committee with any questions. Greg Beachey, National Tech Chair for Culinary - [skillsusa.culinary@gmail.com](mailto:skillsusa.culinary@gmail.com)

### **Total Ingredient List per Candidate:**

- 950 grams unbleached, all-purpose flour
- 20 grams baking soda
- 20 grams salt
- 315 grams granulated sugar
- 530 grams butter, cold
- 250 grams milk
- 3 pounds buttercream icing
- 2 x 8 inch cake rounds
- 240 grams brown sugar
- 1 egg
- 1 tsp vanilla
- 300 grams chocolate chips
- 900 grams apples
- 1 teaspoon cinnamon
- 1/4 nutmeg
- 30 grams cold water

## Recipes:

### Biscuits

#### Ingredients

- 360 grams all-purpose flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1 tablespoon granulated sugar
- 85 grams butter, room temperature
- 225-250 grams milk

#### Instructions

- Preheat oven to 425 degrees Fahrenheit
- Prepare biscuits using the biscuit mixing method
- Roll dough to thickness of  $\frac{3}{4}$  inch
- Cut into circles
- Bake at 425 degrees Fahrenheit

*Source: King Arthur Test Kitchen*

## **Cake Decorating**

Each competitor is provided with two 8-inch cake rounds and three pounds of prepared white icing.

Ingredients:

- 3 pounds buttercream icing
- 2 x 8 inch cake rounds

Instructions

- Fill cake with white icing.
- Prepare colors and bags.
- Pipe:
  - o White shell border
  - o Three roses, yellow with green leaves
  - o Inscription: Congrats!
  - o Do not comb the sides



## **Chocolate Chip Cookies**

### **Ingredients**

- 280 grams flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 225 grams butter
- 150 grams packed brown sugar
- 150 grams granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 320 grams chocolate chips

### **Instructions**

- Preheat oven to 375 degrees Fahrenheit
- Mix flour, baking soda, salt and set aside
- Combine butter and sugar, cream lightly
- Add egg and vanilla
- Add flour mixture
- Add chocolate chips
- Drop cookies onto parchment-lined sheet pans for baking

- Bake at 375 degrees

*Source: Betty Crocker Kitchens*

### **Dutch Apple Pie**

#### Pie Crust:

- 120 grams all-purpose Flour
  - ¼ teaspoon salt
  - 110 grams butter, cold
  - 15-30 grams cold water
1. Add flour and salt into mixing bowl.
  2. Add butter, cut into flour until pea-size.
  3. Gradually add the water.
  4. Do not overwork the dough.
  5. Form into ball. Wrap and chill.

#### Filling:

- 900 grams apples, peeled, cored, sliced
- 150 grams granulated sugar
- 30 grams all-purpose flour
- 1 teaspoon cinnamon

- ¼ teaspoon nutmeg
1. Preheat oven to 425 degrees Fahrenheit
  2. Roll out bottom crust.
  3. Combine first six ingredients for filling.
  4. Place into bottom crust.

Topping:

- 120 grams all-purpose flour
  - 90 grams brown sugar, packed
  - 110 grams butter, cold
1. Combine flour and sugar.
  2. Cut butter in small pieces and incorporate until the mixture is crumbly.
  3. Place topping on top of filling and bake at 425 degrees F for 15 minute, then reduce to 350 degrees for additional 30 minutes or until golden brown.

*Source: King Arthur Test Kitchen*

## Competition Scorecard

**State Directors, please update your state scorecard protocol below.**

Written knowledge testing is a core component of the SkillsUSA Championships. These tests assess a competitor's knowledge of their career competition area. As you build/edit your competition scorecard, please take the following into account:

- A) SkillsUSA State Directors may provide access to written knowledge assessments prior to the SLSC competition. Please contact your SkillsUSA state director to confirm that your state is participating in a written knowledge test.
  
- B) The written assessment cannot exceed more than 15% of your total score on your scorecard.

## Judging Categories

There will be floor judges evaluating:

- Station Safety / Sanitation
- Personal Hygiene / Handwashing
- Professionalism
- Organization/Mise en Place
- Time Management
- Use of Equipment
- Baking Techniques / Skills

Additional judges will evaluate on:

- External Appearance
- Proper Bake
- Internal Appearance
- Taste
- Followed Instructions
- Cake Decorating of each Element

## Competition Modification Suggestion

### Modification #1:

Suggestion for 2023 menu: biscuits, cookie, cake decorating, apple pie