

2024 SkillsUSA Maryland

Baking & Pastry Arts Contest Update #2

(4/7/24)

Uniform Clarification:

To align with the SkillsUSA National Technical Committee requirements and keep students safe while competing, students are required to wear:

Class G: Culinary/Baking and Pastry Arts Attire

- White chef's jacket (long or short sleeve)
- Black or white work pants, or black-and-white checkered chef's pants
- Black non-slip, non-porous shoes
- White apron
- Hair restraint

***Note:** No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A 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.*

Tool Clarification:

The Tool List(s) included in the Contest Update #1 serve as a suggestion(s).

This **does not** prohibit contestants from supplying additional tools. However, use of these additional tools will be up to the **discretion of the judges the day of the competition.**

Please know that station size and tool storage space **will be limited.**

Provided by the Host Site:

- All food products, including
 - Swiss Buttercream icing (*formula below*)
 - Decorating colors
 - 2 each, 8" cake layers
 - Puff pastry sheets
 - All other ingredients & products needed for production
- Turntables for decorating cakes
- Cake boards
- Full Sheet pans
- Half Sheet pans

- Ovens
- Dish washing facilities
- Soap/sanitizer solutions
- 2 Small plates (to display knife cuts and pastry cream)
- KitchenAid tabletop mixers, bowls, and attachments
- Plastic Wrap
- Equal space on a speed/bun rack for storing materials, baked products, etc.
Racks will be assigned and shared between competitors.
- Butane burners

Consider Additional Tools & Equipment below:

*Use of the tools and equipment below are still **up to the discretion of the judges** the day of the competition. Tools and equipment that take up too much space, threaten the fairness of the competition, pose a safety hazard, or the judges otherwise feel are not appropriate will not be permitted for use the day of the competition.*

- Side towels
- Cleaning buckets
- Oven mitts
- Disposable food handler gloves
- Masking tape
- Permanent marker

Swiss Buttercream for Cake Decorating

Adapted from Johnson & Wales University

Stage 1 Ingredients	
Egg Whites	3402 g
Granulated Sugar	6804 g

Stage 2 Ingredients	
Butter, softened	8844 g

Stage 3 Ingredients	
Vanilla Extract	300 g

Directions:

1. Mise en place.
2. In a large GREASE-FREE bowl, combine the egg whites and the granulated sugar.
3. Place the bowl on a double boiler and cook until the sugar is completely dissolved, about 120 degrees.
4. Take the hot sugar egg mixture, and pour into a GREASE FREE large mixing bowl.
5. Whip on medium to high speed until cool and fluffy.
6. Add in the softened butter. It must be COMPLETELY softened, with no hard lumps as all.
7. Mix on low just until combined.
8. Add in vanilla. Mix on low just until combined.
9. Scrape bowl well, mixing all together.

10. Use immediately or store at room temperature for 2-3 days. If you are storing longer, refrigerate or freeze.