



Baking and Pastry Arts State Contest

March 29, 2025

This contest will be facilitated at Carroll County Career and Technology Center

Schedule (subject to change)

8:00 a.m.- 8:30	Orientation
8:30 - 11:30	Competition Performance
11:30 - 12:00	Lunch
12:00 - 1:30	Competition Performance
1:30 – 2:00	Student Clean-Up
2:00 p.m.	Contest Concludes

No students will leave the competition area until kitchen is completely clean, including sweeping and mopping.

Resume

Contestants will provide a current resume for review. Hand all resumes to the competition chair during the contestant orientation.

Performance Test

Contestants will demonstrate proper baking skills with emphasis on good planning, accurate measurements, the proper use and handling of ingredients, appropriate use of equipment, and an ability to use standard formulas. During production, judges will be looking for safe and sanitary work habits, as well as the efficient use of materials (minimal waste.) In the finished product judges will be looking for consistency, uniformity, and a finished product that can be sold to the consumer.

During competition it is your responsibility as a competitor to keep track of your products. Keep your products together in your designated areas. **It is mandatory that you present your products as you finish them to minimize time for products getting misplaced or lost.** There will be no considerations for lost, misplaced or swapped items in any circumstance.

During the competition, it is also your responsibility to keep up with your dishes as you work, and to clean your station and all common areas at the end of the day. Your goal is the leave the kitchen better than you found it. Cleaning as you go is key to reducing the amount of cleaning required at the end of the day. No student will leave the competition area until the kitchen is completely cleaned, including all common areas, the floors, the dish areas, and the stove tops, as well as your own stations. All equipment provided by the competition must be returned to the speed rack or area you found it in. Any additional equipment you are given must be returned to the competition chair directly.

Display of Final Products

Final products are to be displayed on clean two sheet pans with pan liners. Your competitor number must be on both sheet pans. Any leftover doughs are also to be placed on numbered presentation sheet pans.

Final Products (display all products)

- **Pate a Choux**

- 12 Eclairs
- 12 Paris-Brest
- Display Eclairs: 2 filled and 10 unfilled. No garnish required
- Display Paris-Brest: 2 filled and 10 unfilled. No garnish required

- **Crème Patisserie**

- Show an evaluator as soon as it comes off the stove.
- Save remainder for later use

- **Cranberry Oatmeal Cookies**

- Prepare and Display 12 cookies, 58 g (2 oz)
- Prepare and Display 45 cookies, 28 g (1 oz)

- **Savory Galette**

- Prepare Galette Filling (peppers, onions, garlic, and Zucchini)
Display a small amount of Galette filling
- Prepare and Display four (4) Savory Galettes
- Display 2 oz. (60 g) of combined knife cuts

- **Decorated Cake**

- Prepare and Display 1, 8" cake based on provided work order.

Technical Standards for Commercial Baking Clothing Requirement

Clean and pressed white or checkered work pants, white chef's coat or baker's shirt, black or white non-slip work shoes (closed leather upper), white apron, and hat.

Students will be **disqualified for improper shoes** in accordance with OSHA safety standards. Hairnets are not required if all hair is tucked completely into hats.

Equipment and Materials Supplied by Contestant

- Off-set spatula
- Rubber spatula, high heat silicone
- Hand whisk
- Large kitchen spoon
- 2 Pastry bags
- 2 Pastry tips (rose tip and either star or round tips for boarders)
- Scissors
- Bowl scraper
- Flower nail
- Disposable gloves
- Cake comb
- Thermometer
- Timer
- Measuring Cups and Spoons
- Pencil
- Marker
- Serrated paring knife for pate a choux
- Serrated cake knife for cake
- Chef knife for vegetable knife cuts

Provided by the Site

- Nested Bowls
- Mixer and Attachments
- 1 Pot
- 1 Sauté Pan
- Liquid Measuring Cups
- Decorating Colors
- Oven Mitts/Pads
- Side Towels (2)
- Scale, digital
- 2 ea. 8" cake layers
- Cake boards (8" base board, 10" finish board)
- Doily (10")
- Cake turntables
- Masking tape
- Muffin cups, paper
- Parchment paper
- 3 full Sheet pans
- 3 half Sheet pans
- Muffin pans
- Portion scoop (blue)
- Quarter sheet pan (to hold pastry cream)
- Ramekin (to display pastry cream)
- Small plate (to display knife cuts)

NO FOOD SUBSTANCES OF ANY KIND WILL BE PERMITTED.

YOU WILL HAVE 10 POINTS DEDUCTED FOR EACH FOOD ITEM IN TOOL KIT.

List of Equipment and Materials Supplied by Contestant are recommended but not required. Students may bring additional small tools with discretion by the judges. There will be no tools available to borrow.

Pate a Choux

Yield: 1786 g




	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Water		10.40	100		295	
2	Milk		10.40	100		295	
3	Sugar, Granulated		0.28	3		8	
4	Salt		0.28	3		8	
5	Butter		10.40	100		295	
6	Flour, All Purpose		10.40	100		295	
7	Eggs, Whole	1	4.81	200		590	
8	Almonds, Sliced		≈4			≈113	
9	Crème Pâtissière (AN)						
Total Formula Weight		3	15.00	606		1786	

Method:

1	Mise en Place: Gather ingredients and equipment.
	Scale: Scale all ingredients.
2	Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3	Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.
	Remove from the heat and place in a mixing bowl with a paddle.
4	**This dough (panade) may also be mixed by hand using a rubber spatula in a stainless steel mixing bowl.
	Mix the panade until slightly cooled, making sure the mixture is still warm.
5	Slowly add eggs in stages while mixing.
	Scrape bowl between each addition.
	Keep mixing until desire consistency is reached.

6	You will prepare two (2) items. Twelve (12) Éclairs and Twelve (12) Paris-Brest
7	Éclair (one (1) sheet pan) Draw twelve (12) 100mm (4") lines on a sheet of parchment paper. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment. Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 4" (100mm) long and 1" (25mm) wide éclair (in raw state).
8	Paris-Brest (one (1) sheet pan) Draw twelve (12) 3" (75mm) circles on a parchment. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment. Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 3" (75mm) circles on outer edge diameter (in raw state) on top of the drawn circle. Spray lightly the top of the rings with water and sprinkle with sliced almonds.
9	Bake at 400° to 425°F (200° to 220°C) in deck oven for approximately 20 minutes. Rotate the pan and continue to bake until eclairs and Paris-Brest are dried out.
10	Display twelve (12) eclairs (two (2) filled with no garnish and ten (10) unfilled) The two (2) eclairs should be filled with some of your Crème Pâtissière Display twelve (12) Paris-Brest (two (2) filled with no garnish and ten (10) unfilled) The two (2) Paris-Brest should be filled with some of your Crème Pâtissière

Yield: 1340 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
  	*Bowl Scraper/Card Scraper	
	*Bowl Stainless (for hand mixing)	
	*French Pastry Tip (Ateco 867)	
	*Ingredient Containers for Scaling	
	*Knife, Serrated	
	*Oven Mitts/Pads	
	*Pastry Bag	
	*Sauce Pan/Pot	
	*Scale	
	*Spatula, Rubber Heat Proof	
	Deck Oven	
	Mixer 20qt	
	Mixing Bowl 20qt	
	Mixing Paddle 20qt	
	Pan Liner(s)/Parchment Paper	
	Sheet Pan(s)	



Crème Pâtisserie



Yield: 723 g

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Dairy, Milk Whole	1	0.00			454	
2	Sugar, Granulated (First Half)		2.00			57	
3	Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		1.25			35	
4	Egg, Whole (Large) (1.75 oz or 50g = 1 Whole Egg)		1.75			50	
5	Corn Starch		1.25			35	
6	Sugar, Granulated (Second Half)		2.00			57	
7	Dairy, Butter Sweet Unsalted		1.00			28	
8	Flavor, Extract Vanilla		0.25			7	
Total Formula Weight		1	9.5			723	

Method:

1	Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2	In a stainless steel bowl, with a wire whip beat the egg yolks and whole eggs. Sift the cornstarch and half of the first half of the sugar into the bowl with the eggs. Using the whip mix until lemony yellow.
3	In a heavy stainless steel saucepan/pot, dissolve the the other half of the sugar with the milk, and bring just to a boil.
4	Temper the egg mixture by slowly beating the hot milk into the eggs mixture.
5	Return the mixture back to the heat and bring back to a boil. Using a rubber spatula stir constantly.
6	When the mixture comes to a boil and thickens, remove from the heat.
7	Add the butter and vanilla and mix well.
8	Pour the hot Crème Pâtissière into a clean sanitized shallow stainless or plastic container. Cover the top with plastic wrap, making sure that the wrap touches the crème. Remember to write your contestant number on the container.
9	Cool as quickly as possible. You may use an ice bath or place in the refrigerator.
10	When the Crème Pâtissière is cool use as needed. Place approximately 60 g (2 oz) of your Crème Pâtissière for evaluation on a provided plate. Please write your contestant number on the plate and place on the display table. Please cover with plastic wrap.

Yield: 723 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Stainless	
	*Container Liquid Measuring	
	*Ingredient Containers for Scaling	
	*Sauce pan/pot 2 qt	
	*Scale	
	*Sifter - Small	
	*Spatula, Rubber Heat proof	
	*Stainless Steel or plastic container	
	*Wire Whip/Whisk	
	Display Plate	
	Stove	



Cranberry Oatmeal Cookie


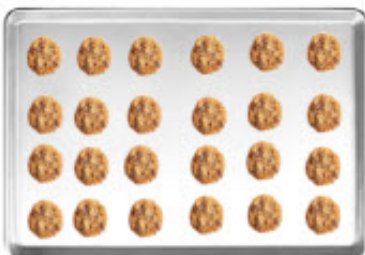

Yield: 35 cookies at 57g (2 oz.) each
70 cookies at 28g (1 oz.) each
2105 g total

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Orange Zest (1 T)		0.53	0.05		15	
2	Butter, Diced		5.75	50.00		163	
3	Sugar, Granulated		8.64	75.00		245	
4	Sugar, Brown		11.53	100.00		327	
5	Shortening, All Purpose		5.75	50.00		163	
6	Extract, Vanilla		0.11	0.09		3	
7	Salt		0.35	0.03		10	
8	Baking Soda		0.18	0.02		5	
9	Flour All Purpose		11.53	100.00		327	
10	Eggs, Whole (Room Temperature)		4.90	42.50		139	
11	Oats		11.53	100.00		327	
12	Cranberries, Dried		11.53	100.00		327	
13	Water		1.90	0.17		54	
Total Formula Weight		4	10.22	617.86		2105	

Method:

- Mise en Place:
Gather ingredients and equipment.
- Scale:
Scale all ingredients. Zest oranges. Save left over oranges for other recipes.
Mixing:
(A): In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well.
(B): Add brown sugar and shortening and mix well. Scrape bowl well.
(C): Add vanilla, salt, baking soda, flour and orange zest. Mix until combined.
(D): Add eggs, and mix on low speed until incorporated. Scrape bowl well.
(E): Add oats, cranberry and water. Mix until combined well.
- Portion twelve (12) cookies with #16 (2 ounce or 60g) scoop. Place large cookies on parchment-lined sheet pan in 3x4 pattern.
- Portion the rest of the dough with a #30 (1 ounce 30g) scoop. Place small cookies on a parchment-lined sheet pan in a 4x6 pattern.
- Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.

- Baking:
- 6 In convection oven, bake all cookies at 325°F (160°C) for 12 -14 minutes.
The outside should be golden brown and the center should be slightly pale.
- 7 Cooling:
Allow cookies to cool.
- 8 Display all of the cookies in your display area.
- 9 Leave the rest of the baked cookies on a sheet pan on your rack.

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
  	*Bowl Scraper/Card Scraper	
	*Ingredient Containers for scaling	
	*Rubber Spatula	
	*Scale	
	*Scoop #16	
	*Scoop #32	
	Convection Oven	
	Mixer 20qt	
	Mixing Bowl 20qt	
	Pan Liner(s)/Parchment Paper	
	Sheet Pan(s)	

Savory Galette

Savory Galette Filling

Yield

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Oil, Olive or Vegetable		1.5			45	
2	Peppers, Red Bell (3 each)		= 12			= 360	
3	Peppers, Yellow Bell (3 Each)		= 12			= 360	
4	Onion, Yellow Medium (1 each)		= 4			= 125	
5	Salt, Kosher (1 tsp)		= 0.17			= 4.8	
6	Red Pepper Flakes (1/2 tsp)		= 0.8			= 0.03	
7	Pepper, Ground Black (1/4 tsp)		= 0.02			= 0.7	
8	Oregano, Dried (1/4 tsp)		= 0.01			= 0.25	
9	Vinegar, Red Wine		0.50			15	
10	Garlic, Minced (3 tsp) (= 3 cloves)		= 0.25			= 5	
11	Zucchini, Medium (2 each)		= 12			= 360	
Total Formula Weight		= 2	12.9		= 1	273	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Julienne the peppers and onions. Mince the garlic. Slice the zucchini 1/8" (3mm) disks. After finishing the knife cuts place a small amount of the peppers, onions, garlic and zucchini on a provided plate for evaluation.
4	Spread out the cuts so they are not in a pile. Please write your contestant number on the plate and place on the display table.
5	Heat a large sauté over medium-high heat. Add oil and heat. Sauté julienned peppers and onions, stirring occasionally for 15 to 17 minutes until they are lightly golden. Add in the salt, red pepper flakes, black pepper and dried oregano. Stir to coat the vegetables with the oil and seasonings.
6	Add the red wine vinegar and minced garlic. Cook for one (1) more minute. Taste and adjust seasoning.
7	Remove from the heat and place in a bain marie or bowl over an ice bath to cool.
8	Use as needed to fill the Galettes.

Savory Galette

Note: Galette dough will be 2, pre-made puff pastry sheets (1/2 sheet per galette).
Use **option A** in the directions

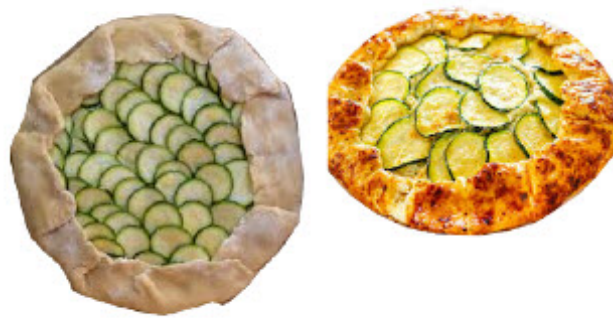
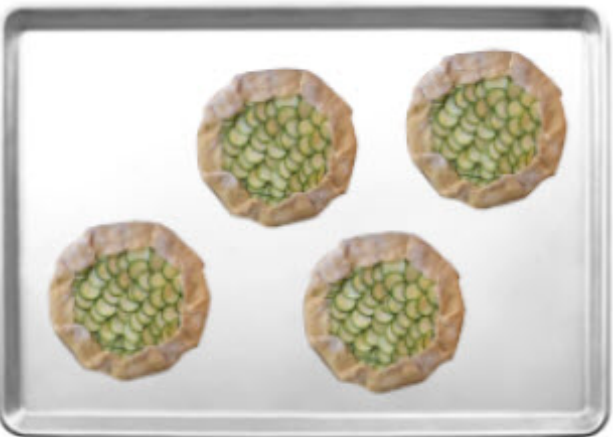
Yield: 4 ea

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Galette Dough (pre-made)	2	6.42			1090	
2	Savory Galette Filling (AN)	=2	12.9			=1273	
3	Egg, Whole (1) each						
Total Formula Weight							

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Option A: Using the prepared and chilled galette dough, roll it 1/8" (3 mm) thick. Cut four (4) 8" (203 mm) round circles from dough; if needed, re-roll the excess dough.
4	Option B: Divide the prepared and chilled galette dough into four (4) approximate 270 g (9 oz) pieces. Roll out each piece so that it is 1/8" (3 mm) thick and 8" (203 mm) round circles from the one piece of dough. Do this four (4) times.
5	Place an appropriate amount of the prepared savory filling among the four (4) tarts, leaving between 1-1 1/2" (25 - 38mm) of dough, clean for a border. You will have extra filling left over, just place in a container on your rack. Place zucchini slices on top in a decorative manner. You may have leftover zucchini slices.
6	Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
7	Make an egg wash by whisking an egg with a small amount of water. Egg wash each galette.
8	Bake at 400°F (200°C), in a deck oven, for approximately 25 to 30 minutes. Rotate the pan if necessary for an even bake.
9	Display all four (4) of the Galettes.

Yield: 4 ea

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Brush (Silicone)	
	*Dough Cutter/Bench Knife	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	*Oven Mitts/Pads	
	*Rolling Pin/French Pin/Dowell	
	*Scale	
	*Spatula, Offset	
	*Spoon, Chef	
	*Wire Whip/Whisk	
	Deck Oven	
	Parchment Paper	
	Sheetpan(s)	

Decorated 8" Cake

Yield: 1 Decorated Cake

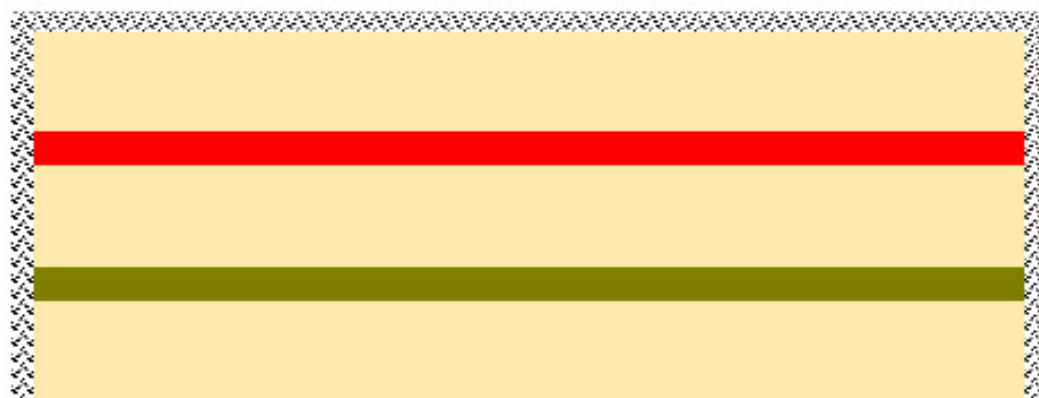
	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Cake Layers (supplied 8" (200 mm)) 1 each This may change due to availability						
2	Filling, Red Jelly (AN)		4			112	
3	Icing, Chocolate Buttercream		12			340	
4	Icing, White Butter Cream	4				1814	
5	Cake Board (1 each)						
6	Food Colors (AN)						
Total Formula Weight							

Method:

1	Clean work area and wash hands.
2	Prepare your mise-en-place, by assembling your equipment and supplies.
3	Your cake will be decorated at your work station. Colors will be provided for your use.
4	Decorate and display the cake as instructed by the cake order form.
5	Write your constant number on the back side of the cake, and then place on your display table.
6	You may leave it on the turntable if desired.

Yield: 1 Decorated Cake

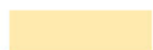
Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Cake Turntable	
	*Card Scraper/Bowl Scraper	
	*Flower Nails	
	*Knife, Serrated	
	*Pastry Bags	
	*Pastry Tips	
	*Spatula, Assorted	
	*Spatula, Rubber	
	Cake Board	



Red Jelly



Chocolate Buttercream



Cake



White Buttercream



Secondary Bakery Order Form

Customer Name: Mrs. Jane Smith	
Day Wanted: Thursday	
Phone: 555-987-6543	
Date Wanted: June 27, 2025	
Time Wanted: 3:30 PM	
Cake Size: 8" (200 mm) Round White Cake <i>This may change due to cake availability</i>	
Cake Filling: Red Jelly and Chocolate Buttercream	
Icing: Cake Iced in White Buttercream, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.	
Colors: Red or Yellow Colors for Flowers and Green for Vines and Leaves	
Flower Type: Spray of Roses – should take up approximately 1/3 of decorative space, Varying sized flowers (SHOULD INCLUDE BUDS)	
Inscription: Cursive Buttercream inscription in complimentary color scheme to read: Bon Voyage	
Special Instructions:	
1.	Split each cake layer horizontally. Fill the top of the bottom layer with the Chocolate Buttercream and then the top of the second layer with the red jelly. Stack the cakes together so that the cake is three (3) layers tall, and that there are two layers of filling.
2.	Scale no more than 1360 g (3 lbs) of the White Buttercream. Use the White Buttercream to ice the cake.
3.	Prepare your colors as described above for the borders, roses, leaves, vines and inscription using the Buttercream icing from some of your allotted icing.
4.	Place a spray of Roses of varying sizes (can include buds) over one third (1/3) of the available space. Using the White Buttercream, pipe a shell border on the bottom of the cake.
5.	Do not comb the sides.
6.	Customer would like your contestant number on the back side of your cake written in icing.

Sample Crème Pâtissière

Setup of Containers, Labels and Cart/Rack

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Dairy, Milk Whole	1	0.00			454	
2	Sugar, Granulated (First Half)		2.00			57	
3	Egg, Yolks (Large)		1.25			35	
4	Egg, Whole (Large)		1.75			50	
5	Corn Starch		1.25			35	
6	Sugar, Granulated (Second Half)		2.00			57	
7	Dairy, Butter Sweet Unsalted		1.00			28	
8	Flavor, Extract Vanilla		0.25			7	
Total Formula Weight		1	9.5			723	

Paper Food "Boat"



Souffle Cup



Deli Container "Squat"



Deli Container "Tall"



Label Description for Crème Pâtissière

(This can also be used for all other items)

<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 1</p> <p>Ingredient Name: Dairy, Milk Whole</p> <p>Ingredient Amount: 454 g</p>	<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 5</p> <p>Ingredient Name: Corn Starch</p> <p>Ingredient Amount: 35 g</p>
<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 2</p> <p>Ingredient Name: Sugar, Granulated (First Half)</p> <p>Ingredient Amount: 57 g</p>	<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 6</p> <p>Ingredient Name: Sugar, Granulated (Second Half)</p> <p>Ingredient Amount: 57 g</p>
<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 3</p> <p>Ingredient Name: Egg, Yolks (Large) 2 yolks</p> <p>Ingredient Amount: 35 g</p>	<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 7</p> <p>Ingredient Name: Dairy, Butter Sweet Unsalted</p> <p>Ingredient Amount: 28 g</p>
<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 4</p> <p>Ingredient Name: Egg, Whole (Large) 1 Whole Egg</p> <p>Ingredient Amount: 50 g</p>	<p>Formula Name: Crème Pâtissière</p> <p>Formula Number: 8</p> <p>Ingredient Number: 8</p> <p>Ingredient Name: Flavor, Extract Vanilla</p> <p>Ingredient Amount: 7 g</p>

Sheet Pan and Rack Setup for Crème Pâtissière (not inclusive of all tools)



!! Sample !!

Competition Production Schedule
THIS CONTESTANT IS STARTING
ON THE CAKE STATION
(Representation Only - Create Your Own

WASH HANDS		<input checked="" type="checkbox"/>				Bread
Mise-en-Place All Ingredients				8:15		Puff Pastry
Reminders:						Pâte à Choux
Setup and organize work station						Cookie
Chill butter and water for galette						Cake
Extra flour for dusting						Savory Galette
Egg and milk for wash						Crème Pâtissière
Setup trays (7 total) & labels						
Cut and peel apples, & dice all produce,						
Display items Bread, Puff, Choux, Cookie,						
Cake - Start working on roses, chill if possible						
Cake - Fill layers and crumb coat, chill if possible						
Cake - Finish decorating, writing, borders, flowers						
Bread - Make dough and ferment						
Galette - Make dough and let rest						
Galette - Make filling and cool						
Crème Pâtissière - Make and cool filling						
Puff Pastry - Cut Apples						
Puff Pastry - Roll out dough and rest						
Cookie - Mix and Make cookie - Bake						
Mandatory 30 Minute Lunch Break						

**Complete
Information
As Needed**

KNIFE CUTS

It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances consistency will be expected.

