

**COMMERCIAL
BAKING
CONTEST UPDATE
2022**

**Skills To Practice for 2022 State Commercial Baking
Competition:**

Baking. Mixing, Piping and filling for eclairs and cream puffs

Baking techniques /uses/make up for Bread and Rolls– various shapes

How to slice and fill a cake evenly . How to ice a cake, basic borders, roses, writing skills for inscriptions. Following a cake order and its instructions.

Pies/pie dough and filling preparation and baking

Egg wash, when to use appropriately.

Desired cooking time, how to tell if a baked good is ready to take out of the oven.

Sanitation and safe food handling.

Appropriate time and production management of tasks/menus.

RECOMMENDED EQUIPMENT - Tools, Equipment, Supplies & Materials
***TO BE PROVIDED BY EACH CONTESTANT**

1. (1) #2 Pencil, a pen, and a sharpie
2. (2) 8 inch cake circles and (2) 10 inch cake circles
3. (2) 10 inch doilies
4. (6) ½ Sheet pans
5. (12) Sheets of parchment paper
6. Hand Sifter
7. 8 or 9” cake pan
8. 1 Stand Mixer (#Ex KitchenAid) with attachments and up to 2 bowls
9. #30 Scoop and 2 other sizes of your choice
10. Measuring cups liquid and dry and Measuring spoons
11. 1 qt Saucepot or saute pan
12. 2ea- 3 quart sauce pan
13. **Grams & Ounce** digital scale with a min 2 lbs. capacity
14. Pastry blender
15. (1) Cake turntable
16. Pastry Bags and tips: as needed for cake decorating.
17. Rose Nail
18. Various food colors for cake decorating- Only primary colors permitted.
19. Rolling pin
20. Ruler
21. Icing Spatula – 1 large, 1 small
22. pastry brush
23. Bench/Bowl Scrapers – up to 2
24. Hand Whip
25. Kitchen Spoons
26. Knives (Serrated, Chef, Paring, etc.)
27. Cutting Board
28. Bowls – 4 each small, 3 each medium, 2 each large.
29. Disposable Soufflé cups or ingredient cups for measuring – up to 30.
30. Timers
31. Rubber Scrapers
32. Scissors
33. Small sieve or shaker for powdered sugar
34. Side towels/cheesecloth
35. Hot pads or oven gloves.
36. Latex gloves or alternative
37. Tasting Spoons
38. 1 each - tongs
39. Scissors
40. Pan Spray
41. Tin Foil and Plastic Wrap
42. Pie Tins – 3 each 8”
43. Optional, Cake boxes, if you’d like to take your cake/products home after evaluation.