



## SkillsUSA Florida Championships 2021

### PREPARING FOR THE CONTEST

#### Introductory Information

This document serves as a supplement to the official SkillsUSA Technical Standards found online at [absorb.skillsusa.org](http://absorb.skillsusa.org) to be used to prepare for state-level virtual competitions. State-level contests will follow the "Standards and Competencies" outlined in the official SkillsUSA Technical Standards (Virtual). Contestants and instructors should review the contest's Technical Standards as a first step in preparing for a competitive event.

Any information contained in this document applies to state-level competitive events only. Download and review the State Virtual General Regulations at [skillsusafl.org/state-conference](http://skillsusafl.org/state-conference) for more information regarding virtual contests. The list of supplies and materials outlined below is subject to change; updates will be posted to our website on the contest updates page.

SkillsUSA Professional Members (advisors and teachers) can access the standards through SkillsUSA Absorb ([absorb.skillsusa.org](http://absorb.skillsusa.org)). To join as a Professional Member visit [bit.ly/skillsusa-prof](http://bit.ly/skillsusa-prof).

#### Clothing Requirements

Because of the nature of virtual competitions, official SkillsUSA competition clothing is not required, but is encouraged. Students may also compete in trade-appropriate attire if official contest attire is not available, competitors may dress in business attire. See State Virtual General Regulations for more information.

#### Class G: Culinary/Commercial Baking Attire

- White or black work pants or black-and-white checkered chef's pants
- White chef's jacket (no identifying logos may be present)
- White or black leather work shoes (non-slip)
- White apron
- White neckerchief
- Side towels
- Hairnet
- White skull cap or toque

#### Gather Materials

Contestants will need the following for the contest:

- 1:1 device for each contestant with camera, microphone and internet connection of at least 2 Mbps up/down
- Filming Device  
A device to complete a video recording. This may be a laptop, phone or other device with support devices like a tripod, microphone, etc. Preferred file format is MP4.
- 1-page resume for each team member in PDF format
- All necessary food items, paper goods and smallwares
- Stand mixer

- Dead-air oven
- Range or stove top
- Bowl stainless (1, 2, 3, and 4-quart)
- Bench brush
- Pastry brush
- Bowl scraper
- Dry measuring containers
- Liquid measuring containers
- Cheesecloth
- Cutting board
- Chefs knife (8-10")
- Paring knife
- Serrated knife (10")
- Dough container (for fermentation)
- Dough cutter or bench knife
- Dough knife or pastry blender
- Flower nails
- Food service gloves
- Ingredient container for scaling
- Marker (sharpie) to mark all items
- Microplane/zester/grater
- Oven mitts/hot pads
- Sauté Pan (10-12")
- Pastry bags
- Pastry tips (Ateco 807 (.56")) or similar size (round)
- Pastry tips (assorted decorating)
- Pastry wheel
- Rolling pin/French pin/dowel
- Ruler
- Saucepan/pot (2qt)
- Digital scale (5k or 10lb), battery powered
- Scissors
- Portion scoop #16
- Small sifter
- Silpat, full sheet
- Spatulas: offset, rubber, rubber heat-proof, and other assorted spatulas
- Chef spoon
- Measuring spoons
- Digital thermometer
- Cleaning towels
- Side towels
- Vegetable peeler
- Wire whip/whisk
- Additional tools may be used pending judge approval

- Additional supplies and materials may be required. Contest supply and materials lists will be posted on the Contest Updates page by March 1.

SkillsUSA Florida will provide the following for the contest:

- Contest prompt and information
- Contest Prep Box, with materials needed for the contest like stopwatch, measuring tape, and large face digital clock that must be used in pre-recorded videos
- Meeting links and upload information

#### Local Proctor Information

A local contest proctor (non-advisor/program instructor) must be present for the recording of the contest. The proctor should review the technical standard, this document and the state contest which will include an integrity statement containing additional information for the proctor.

#### **This contest requires a Second Camera Proctor.**

Once the contest is complete, the contestants, chapter advisor and onsite proctor will sign-off on the integrity statement. Additional contest proctor information can be found on our website.

#### Advisor Information

An advisor or instructor must be present for the duration of the competition to ensure safety and conduct standards are upheld. Advisors will not participate in judging or interfere in the contest, except in the event of safety or conduct violations, or equipment malfunction. Any communication between students and their advisors during the contest will result in disqualification.

## CONTEST INFORMATION

#### Knowledge Performance

This contest includes two multiple choice knowledge assessments. Instructions and credentials to complete these assessments will be provided when the contest window opens. These assessments should be completed under the supervision of the contest proctor.

- **Commercial Baking Assessment** –  
Based on the standards and competencies outlined in the Technical Standards.
- **Professional Development Career Readiness Assessment** –  
Assesses preparedness to enter the workforce as defined by the SkillsUSA Framework, which identifies skills that are essential for success in the workplace and life.

#### Skill Performance

The skill performance of the contest will be the actual preparation of baked goods and the presentation of the finished products.

#### Contest Guidelines

This contest will require that contestants submit three recorded videos or perform live via Zoom demonstrating their skills. More information will be available by March 1. Photos of the final products are also required for submission and judging.

Topics may include:

Cake décoration  
Quick bread or scone  
Pate a choux  
Yeast bread

Additionally, contestants may be required to give a presentation on a recipe of their choice. More information will be provided by March 1, 2021,

A contest proctor will be required for each recording and live session. Recordings must be setup, started, monitored and stopped by the contest proctor. The camera must be setup in such a way as to show all materials and a clear workspace. The contestant and large face digital clock should be always visible in the recording. The recording must be unedited (continuous) to ensure no outside help was provided.

Additional files may be required to be submitted. These requirements will be outlined in the state contest prompt.

The contestant will not mention their name, school, city or state. Basic safety practices related to the skill performed must be followed.

At the completion of the event, the contestant, chapter advisor and proctor will sign-off on the integrity statement. This integrity statement will need to be submitted with the entry.

## SUBMISSION REQUIREMENTS

The following needs to be uploaded by the deadline. No late submissions will be accepted.

- Statement of Assurances: PDF file (\*Upload by April 1)
- Resume: PDF file (\*Upload by April 1)
- Video recording: MP4 file
- Project files: various
- Integrity Statement: PDF file