



American Culinary Federation  
Downeast Chapter Inc.  
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Email [acf@acfchefs.net](mailto:acf@acfchefs.net)

To: Culinary Arts Instructors

From: Glenn Taylor, Chair Skills USA Commercial  
Baking Competition

Re: Skills USA Commercial Baking Competition March  
19&20, 2020

The Commercial Baking competition will follow a  
similar format this year except there is a change in venue

- The competition will be held at EMCC
- Doors will be open for set up at 6:00 AM
- **All competitors must be on the site no later than 6:30 AM.**
- Competition will start at 7:00 AM, and end 11:00 AM.
- Work stations will be assigned by the Technical Chair and Judges
- A meeting will be held prior to the competition with all contestants.
- Please bring your recipe packet.
- Production will end at 11:00 a.m. Contestants will display product for judging outside of kitchen.
- Set up in judging salon from 11:00 to 11:15 AM.
- Product will be judged in a closed session from 11:15 to 12:30.
- Contestants will be supervised by an instructor in the kitchen for cleanup from 11:15 to 12:15 pm.
- At 12:15 contestants will return to their display table for judging critique. After the critique, the public will be allowed to enter.
- After judging contestants will clean up there display.
- Clothing standards will be enforced. We will except black, checks and white chefs pants.
- All storage areas will be closed to competitors. Supplies and ingredients will be distributed by the judges.



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In addition to the equipment listed in the

Commercial Baking equipment and material list, contestants should bring:

<b>1 10" cake circle</b>	<b>5 qt. Hobart Mixer</b>	<b>Cake turntable</b>
<b>Spring scale</b>	<b>Measuring cup set</b>	<b>Cake Decorating set &amp; food color</b>
<b>Butane stove</b>	<b>Pastry brush</b>	<b>10" Aluminum pie tin</b>
<b>1 qt. Liquid measure</b>	<b>Pastry Cutter</b>	<b>(2) Muffin tins</b>
<b>3- 1/2 size sheet pans</b>	<b>Display Platters or Trays</b>	<b>(1) -#20 scoop</b>
<b>Portion scale</b>	<b>(1) # 30 scoop</b>	<b>Apple corer</b>
<b>Parchment paper</b>	<b>Paring knife</b>	<b>High heat rubber scraper</b>
<b>Pan spray</b>	<b>Bench scraper</b>	<b>Whisk</b>
<b>Mixing bowl scraper</b>	<b>Vegetable peeler</b>	<b>Measuring spoons</b>
<b>Sauce pans</b>	<b>Butane fuel</b>	
<b>Food service gloves</b>		

I want to thank all the instructors, advisors, and participants for all their hard work in preparing for this competition. Last year all the participants were eager, well-mannered, and serious competitors. Each year the competition seems to close the gap between first place and last place. Because of your hard work and dedication to the profession the quality of the competition has improved and the students are more prepared. I expect a high quality competition and I am looking forward to the competition.

Please make note of the information, and pass it on to your competing students.

Sincerely,

*Glenn Taylor*

Glenn Taylor, Director of Dining Services, University of Maine  
Technical Chair Commercial Baking  
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[gtaylor@maine.edu](mailto:gtaylor@maine.edu)

**Please note some competitors have not arrived with all the equipment they need for the competition. We have allowed the use of some items in the EMCC facility. This will not be allowed this year except for the possibility of equipment failure. Points will be deducted for missing equipment.**