



American Culinary Federation
Downeast Chapter Inc.
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To: Culinary Arts Instructors

From: Glenn Taylor, Chair Skills USA Commercial
Baking Competition

Re: Skills USA Commercial Baking Competition March
17&18, 2022

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 9:15 a.m.
- **All competitors must be on the site no later than 9:30 a.m.**
- Competition will start at 10:00 a.m. and end 1:40 p.m.
- Work stations will be assigned by the Technical Chair and Judges
- A brief meeting will be held prior to the competition with all contestants.
- Please bring your recipe packet.
- Production will end at 1:40 p.m. Contestants will display product for judging in dining room outside of kitchen.
- Product will be judged in a closed session from 1:45 to 2:20 p.m.
- Contestants will be supervised by an instructor in the kitchen for cleanup from 1:45 to 2:15 p.m.
- At 2:20 p.m. contestants will return to their display table for judging critique. After the critique, the public will be allowed to enter.
- 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:

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

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, Associate Executive Director of Dining and Housing Services
University of Maine
Technical Chair Commercial Baking
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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.