High School Commercial Baking Skills

Tools/Equipment supplied by the competitor

Sheet Pans, half-5
Dough Knife-1
Piping Bags
Decorating Tips-plain, star, rose, and flower nail
Offset Spatula to decorate cake
Rubber Spatulas
Small Mixing Bowls- 2 sets (size 1 quart to 3 quart)
Serrated Knife
Paring Knife
Scale to weigh (Electric Battery Operated)
Disposable Gloves
Black Marker
Timer
Plastic Wrap
Parchment Paper
Oven Mitts
Side Towels
Cake Turntable
Sani Buckets
Rolling Pin
Yellow Handle Ice Cream Scoop/Disher #20
Round Dough Cutters
Assorted Food Colors

Professional Uniform to include Chef’s Jacket/Checkered or black pants (no leggings or jeans) Apron/Hat/Kitchen Safe Shoes which are slip resistant (no tennis shoes, slip-on shoes, boots, etc...)