

Commercial Baking Proctor Guide 2021

The Proctors in each contest need to be from the Culinary Industry and Formally Educated so that understand what is asked from the students.

They will not judge but they will be the eyes in the room for the judges.

Proctors will act as time keepers and will announce the start time and finish time for each section. If a student needs/wants time counted down, then the proctor will do so. 30 mins left, 10 mins left, 5 mins over.....

Proctors will not aid, talk to, or advise the student.

Proctor will confirm that Culinary Instructors are not present during the time of all competitions. Only the student and the proctor are allowed in the lab/kitchen.

Proctors will record, upload and send recordings to TCSG.

Commercial Baking:

Film the student decorating the ¼ sheet cake that they cut and layer with the proper amount of icing, cover in icing, create red roses, green leaves, write Happy Birthday Amy and pipe a boarder around the cake. This task should take 30 mins to complete. Show a close up the cake and make sure to focus on the roses.

Next section of recording will be to create 24 3inch cream puffs made from pate a choux, filled with contestant pastry cream and dusted with powder sugar. Only 12 have to be presented to the judges. This task should take an hour to complete. Cut two random cream puffs from the 12 presented and show a close up to the camera so the judge can see inside the product and check pastry cream thickness.

The 12 minute video demonstrating the muffin should already been recorded. Sent it with the two other recording.