



SkillsUSA State Contest 2022

Commercial Baking

Commercial Baking Menu

- Sugar Cookie – 6
- Pineapple Pie – Double or Lattice – 1
 - 8” layer Cake
 - Pâte à Choux –

Display all of the eclairs (2 filled, with no garnish and the rest unfilled)

Display all the cream puffs (2 filled with no garnish and the rest unfilled)

- Crème Pâtissière

Friday April 1st Orientation, test 2-3pm, group assignment – see state schedule for location

After orientation: Cakes Set up in exhibit hall culinary area- students will be given 1 hour to complete cake.

Saturday April 2nd in the Savor Kitchen at ABC – you will be shown location at orientation

**Group 1 8am Set up
 8:30am -11:00am Baking**

**Group 2
 12pm Set up
 12:30pm – 3pm Baking**

General Guidelines

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. No cell phones, computer, iPhones or similar electronic devices will be allowed. Basic calculators will be allowed if needed.
3. There will be an open question and answer session with the technical committee. Everyone will be able to hear the questions and the answers. If a contestant is late and misses the session, the questions will not be repeated or re-answered. Be On Time! Students will need to be dressed at the time of orientation.
4. Due to limited supplies, spoiled or burnt supplies item will not be replaced.
5. Only contestants and judges will be allowed in the kitchen area.
 - a. If any advisors wish to take a photo of their students please ask a judge or tech chairperson before entering kitchen but please refrain from speaking to contestant
6. Late products will be judged but no score will be awarded.
7. Clean up: Contestants must have the technical chairperson check their clean up in order to leave. Clean up is part of their score.
8. Note: Kitchen and oven space are limited so please only bring ½ sheet pans
9. Sharing of baked products is forbidden and contestant will not be awarded points
10. Contestants will need to provide all small wares needed for preparation (see included list) no other equipment will be allowed unless approved by the judges and made available to all contestants.
11. Advisors please do not teach students to edit/add/omit any ingredients amounts in the formulas. The goal is a consistent product using standardized recipes.
 - a. The only exception will be the addition of powder sugar to the buttercream icing. Because of the heat from the kitchen the icing begins to get soft, even if on ice. Students will be allowed to add powder sugar to their buttercream. (this ingredient is the only item contestant is allowed to bring)
12. Students may use canvas or wax to roll out cookies and pie crust
13. Contest is meant to be FUN and EDUCATIONAL! If you every feel overwhelmed and cannot continue speak to a judge. We are here for you!
14. In the event no pastry flour is not provided students will substitute all-purpose flour.
15. Refrigerators and freezers are provided to chill pie dough and cookie dough only;
16. **Résumé Requirement: All competitors must create a one-page hard copy résumé and submit this to the technical committee chair at the contest orientation.** Failure to do so will result in a 10 point penalty. Competitors can bring a résumé to the contest on the day of competition however, the penalty will remain in effect

Evaluating Products:**1. Cookies**

- a. Should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size

2. Pie

- a. Crust should have even thickness though out, proper color or crust and bake through.
- b. *NOTE* only one pie will be made and displayed; because of time no blind fluted pie shell will be made this year.

3. Cake Decoration**a. Icing**

- i. Symmetry – cake centered on board, final shape of cake, sides perpendicular to tope
- ii. Opacity (no window or crumbs)
- iii. Enough/too much icing
- iv. Evenness of filling

b. Design Factor

- i. Borders – even and symmetrical
- ii. Does design fit the cake (room for lettering, flower too big or small)
- iii. Balance
- iv. Use of flowers

c. Technique Factors

- i. Borders – even spacing/ follow correct order
- ii. Correct hand pressure to make desired shapes
- iii. Types of flowers
- iv. Lettering
- v. Follow the directions on the cake order

4. Pâte à Choux**a. even color and uniform shape and size**

- I. Display all of the eclairs (2 filled, with no garnish and the rest unfilled)
- II. Display all the cream puffs (2 filled with no garnish and the rest unfilled)

b. Crème Pâtissière –

- I. Extra crème should be displayed.

Equipment Supplied by the technical committee:

- All ingredients
- Cakes
- Icings (buttercream and whipped)

List of equipment supplied by student:

Scale (battery operated)	Mixing bowls	Knives (if needed)
Spoons	Whisks	Cutting boards (if needed)
Measuring cups (NO GLASS)	Scissors	Bowl scrapers
Pastry bags & tips	Spatulas	Bench scrapers
Rolling pins	Timer(s)	2- ½ sheet pans
Kitchen towels	Hot pads	Gloves
Sanitizing bucket	Pastry cutter	Serrated knife
Parchment paper	Measuring spoons	Cake turn table
Plastic wrap	Icing colors	Foil
Pastry brush	Angled spatulas	1-8" pie tins
PORTABLE BURNER (fuel 16 oz or less)	Cake board (for cake) – 12"	Strainer
Cake decorating supplies	Marker (to label items)	Kitchen Aide Mixer w/ proper attachments needed
Sauce pan	Cookie Cutters	Small Mixing bowls to color icing
Cake box (to take cake home)		Wax paper
Pan Spray	Extra powder sugar (For icing)	Tasting spoons
Boxes to take items home		

Note:

Any equipment not listed here may not be allowed by the judges if it is deemed to be advantageous to the student. Items such as cake levelers, molds, stencils, pre-made icings or flowers, fondant, gum paste, pastillage and cake combs will not be allowed. Feel free to bring any other simple kitchen equipment

Uniform:

1. White or Black chef coat
2. White, Black, or checked chef's pants (black and white checkers only) of proper size. (No jeans)
3. Black or white closed-toe non-slip kitchen work shoes (**Must wear proper shoes for safety may result in disqualification**)
4. White apron
5. Side towels
6. White chef hat (optional)
7. Hairnet

No names or school logos should be visible on uniform, if so must be covered up

Sugar Cookies

Source: Fleckensteins's Bakery

Raw Ingredients	LB	OZ	Instructions
Sugar		10	Cream ingredients to soft mix
Salt		.14	
Butter		8	
Eggs, whole		3.3	Add eggs and vanilla in two stages and cream in.
Vanilla		.15	
Bread Flour		17	Sift flour and baking powder together and add
Baking Powder		.42	

Total **2** **7**

1. Roll dough to approximately $\frac{1}{4}$ inch thickness on canvas or wax paper lightly dusted with flour
2. Use parchment-lined baking sheets
3. Cut out at least 2 dozen cookies
4. Sprinkle with granulated sugar
5. Bake at 375*f (conventional) 350*f (convection)
6. Display 6 cookies

Pineapple Pie

Source: Baking Fundamental © 2007, modified 2008 by Noble Masi, CMB

Dough

Raw Material	LB	OZ	Baker's %	Instruction
Pastry Flour	1		100	Prepare by hand
Shortening, all purpose		10	60	Rub shortening and flour until dough forms small pieces
Salt		0.30	1.87	Dissolve salt in water. Add to the above and fold over lightly until the liquid is absorbed.
Water (cold)		7	40	

Total **2** **1 ½**

Filling

Canned pineapples – drained		12		Place pineapple, sugar, and 2 oz water in sauce pan, and bring to a boil
Sugar		6		
Water		4		Use 2 oz. water to make a slurry
Cornstarch		1		Add slurry to boiling pineapple (let liquid return to a boil)
				Let cool before placing in pie shell

1. Rest dough for half hour minimum
2. Prepare enough for one double crust pie and one unbaked 8-inch pie shell. Use the 8" pie pans, not the straight side pans. Scale 5 – 7 oz. for each top and bottom. You should have a little dough left over.
3. Fill one pie and top the pie with a pie crust (dough crust or lattice top)
4. Sprinkle with sugar.
5. Bake pie at 400 F (Conventional) 350*f (convection) until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display

Pâte à Choux

Ingredients	Pounds	Oz ounces	Bakers %	Grams
Water		6.95	100	197
Milk		6.95	100	197
Sugar		0.17	3	5
Salt		0.17	3	5
Butter		6.95	100	197
Flour, All Purpose		6.95	100	197
Eggs		13.86	200	393
Total Formula Weight	2	10	606	1191

1. Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
2. Add the flour and cook until the mixture appears drier and begins to stick to the bottom of the pot.
3. Remove from the heat and place in a mixing bowl with a paddle.
4. Mix the panade slightly to cool, slowly start to add the eggs in stages. Scrape the bowl between each addition. Continue adding the eggs in stages the eggs and mix until the desired consistency is reached.
5. Using tip, pipe the mixture onto a paper lined sheet pan.
For the eclair pipe four (4") inches long. For the Cream Puff pipe a two (2") inch diameter ball.
6. Bake at 400 to 425° in a deck oven for approximately 20 minutes. Rotate the pan and continue to bake until the puff and eclair are dried out.
7. Display all of the eclairs (2 filled, with no garnish and the rest unfilled).
Display all the cream puffs (2 filled with no garnish and the rest unfilled).

Crème Pâtissière

Ingredients	Pounds	Oz Ounces
Whole Milk	1	0
Sugar (First Half)		2
Eggs, Yolks		1.25
Eggs, whole		1.75
Corn Starch		1.25
Sugar (Second Half)		2.00
Butter, Unsalted		1.00
Vanilla Extract		0.25

1. In a bowl, beat the egg yolks and whole eggs. Sift the cornstarch and half of the first half of the sugar into the bowl with the eggs. Using the whip mix until lemony yellow.
3. In a saucepan/pot, dissolve the other half of the sugar with the milk, and bring just to a boil.
4. Temper the egg mixture by slowly beating the hot milk into the eggs mixture.
5. Return the mixture back to the heat and bring back to a boil, stir constantly.
6. When the mixture comes to a boil and thickens, remove from the heat.
7. Add the butter and vanilla and mix well.

Cake Decorating

Source: RBA

Each student is provided 1 8" round cake and white icing.

This is your cake order.

Test Problem

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Thursday

Date Wanted: 6/22/18c

Time Wanted: 3:00PM

Size: 8" rounds, split and filled with red jelly filling. Filling are provided.

Icing: Use icing provided

Colors: Yellow roses, green leaves

Flower Type: Spray of roses- 3 to 5

Inscription: Happy Birthday Vickie

Special instructions:

1. Scale no more than 1.5 lbs. of whipped topping. Use whipped topping for icing the cake.
2. Prepare colors and bags. Use butter cream icing provided for roses
 - a. Contestant may add the tips to their bags during their mise en place
3. Pipe white border – 1 shell border, 1 border of your choosing.
4. Do not comb sides
5. Vines may be allowed and will not affect scoring