

**Texas District 7 Conference 2022**

**Commercial Baking Contest – San Angelo**

**Menu**

Pate a Choux

Pineapple Pie

8” Decorated Cake

**Duration**

Cake Decoration – 1 hour

Baked Goods – 2 hours

**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 are and 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 burned supplies or items will not be replaced.
5. Only contestants and judges will be allowed in the contest area(s).
	1. 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. Contestants must have the technical chairperson check their station in order to leave. Clean up is part of their score.
8. Kitchen and oven space are limited. Only ½ sheet pans will be allowed.
9. Sharing of baked products is forbidden and contestants will not be awarded points
10. Contestants will need to provide all small wares needed for preparation (see included list). No additional equipment, supplies, or ingredients will be allowed, unless approved by the judges and made available to all contestants.
11. Recipes MAY NOT BE ALTERED by editing/adding/omitting any ingredients amounts in the formulas. The goal is a consistent product using standardized recipes.
	1. 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.
12. This 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!
13. In the event that pastry flour is not provided, students will substitute all-purpose flour.
14. Refrigerators and freezers are provided to chill pie dough and cookie dough only;
15. **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

**Uniform & Dress**

**\*\*\*All contestants must follow all uniform and dress code guidelines as defined in the SkillsUSA National Technical Standards for the Commercial Baking Contest. Below are a few HIGHLIGHTS of the standards.**

* + 1. White or Black chef coat
		2. White, Black, or checked chef’s pants (black and white checkers only) of proper size. (No jeans or leggings)
		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 or Hairnet

**No names or school logos should be visible on uniform.**

**Product Evaluation**

1. **Pate a Choux**
	1. Should have evidence of proper mixing, even color and uniform shape and size.
2. **Pie**
	1. Crust should have even thickness though out, proper color or crust and bake through.
	2. Only one pie will be made and displayed; because of time no blind fluted pie shell will be made.
3. **Cake Decoration**
	1. Icing
		1. Symmetry – cake centered on board, final shape of cake, sides perpendicular to tope
		2. Opacity (no window or crumbs)
		3. Enough/too much icing
		4. Evenness of filling
	2. Design Factor
		1. Borders – even and symmetrical
		2. Design fits the cake (room for lettering, flower too big or small)
		3. Balance
		4. Use of flowers
	3. Technique Factors
		1. Borders – even spacing/ follow correct order
		2. Correct hand pressure to make desired shapes
		3. Types of flowers
		4. Lettering
		5. Follow the directions on the cake order

**Supplies & Equipment Guide**

**Equipment Supplied by the technical committee:**

• All ingredients

• Cakes

• Icings (buttercream)

**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 | Disposable 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 |
|  | Cake board (for cake) – 12” | Strainer |
| Cake decorating supplies | Marker (to label items) | Stand Mixer w/ proper attachments needed |
| Sauce pan | Cookie Cutters | Small Mixing bowls to color icing |
| Cake box (to take cake home) | Pan Spray | 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

**Recipes**

**Recipes must be followed exactly and may not be altered in any way. There should be no omission or addition of ingredients. All ingredients will be provided by the technical committee. No outside ingredients of any kind may be used.**

**Pate a Choux (divide recipe in ½)**

|  |  |  |  |
| --- | --- | --- | --- |
| Raw Ingredients | LB | OZ | Instructions |
| Unsalted Butter |  | 3 | Combine the liquid, shortening, salt, and sugar in a heavy saucepan.Bring the mixture to a full, rolling boil. |
| Water |  | 6 |
| Salt |  | 1/8 tsp |
| Sugar |  | 1 tsp | Remove from heat and add the flour all at once. Stir quickly. Return to moderate heat, stir vigorously until the dough forms a ball and pulls away from the sides of the pan. Cook thoroughly.Transfer the dough to the bowl of a mixer. With the paddle attachment, mix at low speed until dough has cooled slightly. It should be about 140 degrees F (60 degrees C), which is still very warm, but not hot to the touch. |
| AP Flour |  | 8 |
| Eggs |  | 4 | At medium speed, beat in the eggs a little at a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready to use. |
|  |  |  |

**Total**

1. Line sheet pans with silicone paper/parchment paper
2. Pipe out eclairs 4-5” long, cream puffs approximately 3” round
3. Bake at 450 F degrees (conventional) 425 F degrees (convection) Reduce to 350/325 and bake another 10 minutes.
4. Do not under bake.
5. Remove them from the oven and let cool slowly in a warm place.
6. Display 2 eclairs and 2 cream puffs unfilled. 1 éclair and 1 cream puff filled with provided pudding.

**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

**Cake Decorating**

Source: RBA

Each student is provided one, 8” round cake and white icing.

Follow the cake order below.

Cake Order

**Customer Name**: Mr. Marco Candela Phone: 651-876-4321

**Day Wanted:** Friday

**Date Wanted:** 2/25/22

**Time Wanted**: 3:00PM

**Size:** One 8” round, split and filled with red jelly filling (provided).

**Icing:** Type Provided for Contest

**Colors:** Yellow Roses and Green Leaves

**Flower Type:** Spray of Roses - 3 to 5

**Inscription:** Happy Birthday Sara

**Special instructions:**

1. Scale no more than 1.5 lbs. of white icing. Use buttercream for icing the cake.
2. Prepare colors and bags. Use buttercream icing provided for roses
3. Pipe white borders – 1 shell border; 1 border of contestant choice
4. Do not comb sides
5. Vines may be allowed, but will not affect scoring.

# SkillsUSA Texas Commercial Baking

**Competitor Scorecard**

Competitor Number:

## Category Value

Sanitation/Safety (200 pts)

Mise en Place/Organization (100 pts)

Technical Skills –Tools/Equipment (100 pts)

Pate a Choux (200 pts)

Pineapple Pie (200 pts)

Decorated Cake (200 pts)

 Subtotal

Deductions\*:

Comments:

Total Score:

\*Possible deductions:

* Poor/no clean-up and reset of station and overall contest area (100-150 points),
* Uniform infraction (100 points) and
* no resume (100 points)