



SkillsUSA District Contest Conference 2023

State competition menu will be more rigorous and include additional recipes

*****NEW IN 2023:** All competitors must take PD online test on **January 18, 2023** as part of this competition. Competitors should receive an email with details regarding this test. **

The purpose of the competition is to evaluate each competitor's preparation for employment and recognize outstanding students for excellence and professionalism in the baking and pastry arts field

Baking & Pastry Arts Menu

Sugar Cookies	6 cookies
Apple Galettes	3 galettes
Pâte à Choux eclairs and cream puffs with prepared filling provided	4 filled, all remaining unfilled shells
8" Layer Cake decorated to order with fillings and icings provided	4 filled, all remaining unfilled shells
Knife Skills	4 raw apple dices

Tentative Competition Schedule

	Section Start	Section End	Notes
Check In	7:45	8:15	
Orientation	8:15	8:45	includes question and answer period, resumes collected
Station Set Up	8:45	9:00	
Baking Competition	9:00	12:00	Recipes may be prepared in any order, finished products may be presented in any order and at any time during the competition. All products must be presented by 11:35
Clean up	12:00	12:30	all competitors stations must be checked by a judge before being dismissed

Clothing Requirements

- White or black chef coat – school or contestant name or logo must be covered if present
- White, black, or black and white checked chef's pants of proper size. No jeans, leggings, or yoga pants are allowed
- Black or white closed-toe non-slip kitchen work shoes. Failure to wear proper shoes for safety may result in disqualification
- White apron
- Hair restraint (hairnet and/or chef hat)
- No jewelry, watches, or nail polish should be worn
- Contestant badge with contestant number facing outward (no name or school visible)

General Guidelines

- **Resumé Requirement: All competitors must create a one-page hard copy resumé and submit this to the technical committee chair at the contest orientation before competition begins.** Failure to do so will result in a 10 point penalty.
- No cell phones, computers, tablets or similar electronic devices will be allowed. Basic calculators are allowed if needed.
- Be On Time! Competitors will need to be dressed at the time of orientation. There will be an open question and answer session with the technical committee and judges before the competition begins. Everyone will be able to hear the questions and the answers. If a competitor is late and misses the session, the questions will not be repeated or re-answered.
- Competitors may bring their own annotated recipes and/or a small journal to bake from.
- Only competitors and judges will be allowed in the kitchen area.
 - Each competitor will have one half of a prep table to work on with storage below.
 - If any advisors wish to take a photo of their advisees please ask a judge or tech chairperson before entering kitchen and please refrain from speaking to or distracting competitors
 - Advisors are allowed to join their competitors during judges feedback after the competition has concluded.
- Due to limited supplies, spoiled or burnt items will not be replaced.
- To avoid confusion during competition, please label parchment on all sheet pans with contestant number before loading products into ovens.
- Sharing of completed products is not allowed and competitor will not be awarded points
- Finished products may be presented in any order and at any time during the competition window. Each competitor will have a designated presentation space just outside of the kitchen. Late products will be judged but no score will be awarded. There is no penalty for finishing early
- As much as possible, competitors should clean as they go. All competitors will help with kitchen clean and cleaning their workstation at the end of the competition. **Competitors must have the technical chairperson check their clean up in order to leave.** Clean up is part of their score.
- Competitors will need to provide all small wares needed for preparation (see included list on following page) no other equipment will be allowed unless approved by the judges and made available to all competitors.

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- Advisors please do not teach advisees to edit/add/omit any ingredients amounts in the formulas. The goal is a consistent product using standardized recipes. The only exceptions will be:
 - Buttercream icing consistencies may vary due to heat. Competitors will be allowed to add powder sugar or water to their buttercream to thicken or thin the icing to their desired consistency.
 - In the event bread flour or pastry flour is not provided competitors may substitute all-purpose flour
- Refrigerators and freezers are provided to chill galette dough and cookie dough only
- Competitors may take water or restroom breaks as needed, they should speak to a judge, remove hat and apron before leaving the kitchen and wash hands before returning. Any time spent on break is included in total contest time, no additional time is given.
- This contest is meant to be FUN and EDUCATIONAL! If you ever feel overwhelmed and cannot continue, speak to a judge. We are here for you!

Equipment

Equipment Supplied by the technical committee:

All ingredients including fully baked cakes, prepared filling, and icings
Stand mixer with attachments
All large equipment needed for baking and sanitation

Any of the following items may be supplied by competitor if desired. This is only a suggested list of what is allowed. If you choose not to use some of the items, you are not required to bring them.

These items will not be supplied by the technical committee:

Wash/Sanitize buckets	Cake box (to take cake home)	Pastry wheels
Kitchen towels	10" cake board	Cake turn table
Oven mitts/gloves	Scale (battery operated)	Icing colors
Single use gloves	Measuring spoons	Pastry bags, tips, and couplers
Tasting spoons	Measuring cups (NO GLASS)	Flower nail for roses
Masking tape or food labels	½ sheet pans (6 per contestant)	Cutting board
Timers	Saucepan	Knives (chef, serrated, pairing)
Pen/marker to label items	Mixing bowls	Peeler
Parchment paper	Deli containers or other small bowls for mixing icing/measuring	Scissors
Plastic wrap	Whisks	Bench scrapers
Foil	Spatulas (silicone, straight, offset)	Bowl Scrapers
Wax paper	Cookie cutter	Ruler
Zip top bags	Rolling pin	Pan spray

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. For questions about any items not on this list, please contact your technical chair

Sugar Cookies

Source: Fleckensteins's Bakery

***Prepare ½ recipe for competition**

***Roll and bake a minimum of 12 cookies**

***Present 6 cookies**

***Wrap, label, and retain any unused dough at your work station**

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 Extract		.15	
Bread Flour		17	Sift flour and baking powder together and add
Baking Powder		.42	

Total 2 7

1. Roll dough to approximately ¼ inch thickness
2. Use parchment-lined baking sheets
3. Cut out at least 1 dozen cookies
4. Sprinkle with granulated sugar
5. Bake at 375*f (conventional) 350*f (convection)
6. Display 6 cookies

Apple Galettes

- *Prepare ½ recipe for competition
- *Cut and bake a minimum of 6 galettes
- *Display 3 galettes



Formula 1000 (2018)

Apple Galette




Yield: 6 ea

	Ingredient Name	Weights and Measures					<input type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Galette Dough (AN)	2	6.42			1090	
2	Galette Filling (AN)	≈2	11.05			≈1332	
3	Egg, Whole (1) each						
4	Milk		2			60	
5	Sugar, Granulated (AN)						
Total Formula Weight							

Method:

- 1 Clean work area and wash hands.
Prepare your mise-en-place, by assembling your equipment and supplies.
- 2 Using the prepared dough, roll it ¼" (3 mm) thick.
- 3 Cut six (6) 6" (150 mm) round circles from dough; if needed, re-roll the excess dough.
- 4 Place 120g (4 oz) of the prepared apple filling among all six (6) tarts, leaving 1½" (40 mm) of dough exposed around
- 5 Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
- 6 Place each Galette onto a parchment lined sheet pan, in a two by three (2 x 3) pattern.
Please write your contestant number on the parchment.
- 7 Finish the Galette by whisking an egg with the milk to make an eggwash.
Then egg wash each Galette and sprinkle with granulated sugar.
- 8 Bake at 400°F (200°C), in a deck oven. Rotate the pan if necessary for an even bake.
- 9 Display three (3) of the Galettes. Reserve the other three (3) on a sheet pan on your rack.

Galette Dough

***Prepare ½ recipe for competition**

***Wrap, label and retain any leftover dough at your workstation**

SkillsUSA

Galette Dough



Retail Bakers America

Yield: 1090 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Butter	1	0	100		454	
2	Flour, All Purpose	1	0	100		454	
3	Salt		0.42	3		12	
4	Water, Ice Cold		6.00	37.5		170	
Total Formula Weight		2	6.42	240.5		1090	

Method:

1	Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2	Into a large stainless steel bowl sift the flour.
3	Dice the butter into ¾" (10 mm) pieces. Add the diced butter to the flour. Cut the fat into the flour, until the desired consistency is reached.
4	Dissolve the salt into the very cold water. Add the mixture to the flour, mixing gently until the dough holds together. Do not over mix.
5	Cover the dough with plastic wrap and chill well before using. Please write your contestant number on the plastic wrap.
6	Reserve for the finished Galette.

Apple Filling for Galettes

***Make ½ recipe for competition**

***When dicing apples, save 4 raw apple dices to present for judging knife skills**

***Wrap, label and retain any unused filling at your workstation**



Galette Filling



Yield: ≈ 1332 g

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Apples, peeled, cored, large dice (6) each	≈ 2			≈ 1	0	
2	Butter		2.00			60	
3	Sugar, Granulated		4.00			120	
4	Cinnamon (≈ 1/2 t)		0.05			2	
5	Vanilla		1.00			30	
6	Water		2.00			60	
7	Apple Juice		2.00			60	
Total Formula Weight		≈ 2	11.05		≈ 1	332	

Method:

- 1 Clean work area and wash hands.
Prepare your mise-en-place, by assembling your equipment and supplies.
- 2 Peel, core and large dice (.75") (20 mm) the apples.
- 3 After finishing the knife cuts place four (4) large dice apple pieces for evaluation on a provided plate.
Spread out the cuts so they are not in a pile.
Please write your contestant number on the plate and place on the display table.
- 4 In a sauté pan add the apples and let them brown slightly.
- 5 Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan.
- 6 Cook approximately one (1) minute, add the sugar and let it brown, stirring occasionally.
- 7 Add the cinnamon and vanilla.
- 8 Add the water and apple juice.
- 9 Remove from the heat and place in a container. Place over an ice bath to cool.
- 10 Use as needed to fill the Galettes.

Pâte à Choux

***Make ½ recipe for competition**

***Pipe and bake a minimum of 12 eclairs and 12 cream puffs**

***Prepared filling will be provided**

***Present all unfilled shells and 4 of each eclairs and cream puffs filled and ungarnished**

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 and mix until the desired consistency is reached.
5. Using tip, pipe the mixture onto a paper lined sheet pan.
 - Éclair: pipe four (4") inches long. Bag at least 12 eclairs.
 - Cream Puff pipe a two (2") inch diameter ball. Bag at least 12 cream puffs.
6. Bake at 400* F. Rotate the pan and continue to bake until the puff and éclair are dried out.
7. Fill 4 cream puffs and 4 eclairs with provided filling. Display all of the eclairs (4 filled, with no garnish and the rest unfilled). Display all the cream puffs (4 filled with no garnish and the rest unfilled).

Cake Decorating

Source: RBA

****Each student is provided 1 8" round cake, white whipped icing and white buttercream icing.***

****Students are responsible for providing their own cake board, icing colors, and cake decorating tools***

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 buttercream 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

Evaluating Products

1. **Cookies**
 - a. Should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size
2. **Galettes**
 - a. Crust should have even thickness throughout, proper color and baked through.
 - b. Knife cuts for apples should be consistent and even
 - c. Filling should be properly cooked and contained
3. **Pâte à Choux**
 - a. Even color and uniform shape and size
 - b. Properly filled
 - c. Cooked through
4. **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, appropriately sized and consistent
 - 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

Additionally, contestants are scored on professionalism including organization, efficiency, and sanitation and safety