



SkillsUSA Texas
District 7



Commercial Baking & Pastry Arts Contest

February 17, 2023

Hosted by:

Lamar State College - Port Arthur
Culinary Arts Center
549 4th Street
Port Arthur, TX 77640
(Formerly The Port Arthur News building)

Menu

Sugar Cookies
12 - 4 inch Cookies

Apple Galette
6 Galettes

8" Decorated Cake
Decorated Cake Based on Work Order

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, computers, 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).
If any advisors wish to take a photo of their students please ask a judge or tech chairperson before entering the kitchen. Advisors may NOT speak to contestants.
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.
 - a. Exception: Due to heat from the kitchen, contestants are allowed to add powdered sugar to the buttercream icing.
12. 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!
13. In the event that pastry flour is not provided, students will substitute all-purpose flour.
14. Refrigerators and freezers are provided to chill galette 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.
16. **SkillsUSA Knowledge Test: ALL competitors are required to take the SkillsUSA Knowledge Test online prior to the contest.** This score will automatically be calculated into the student's final score and can have a significant impact on the final standings. Computers nor additional time will not be provided for students to take their exam prior to the start of the contest. More information will be provided by the District Manager. Check your emails prior to the contest for instructions.

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. Cookies

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

2. Galette

Crust should have even thickness throughout, proper color or crust and baked through.

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. Design fits 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

Supplies & Equipment Guide

Equipment Supplied by Technical Committee:

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

List of Suggested Equipment Supplied By Contestant:

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.

Sugar Cookies

Source: Fleckensteins's Bakery

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	

Method

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.

Apple Galette

Source: Retail Bakers of America

Ingredient Name	Weights and Measures				
	Pounds	Ounces	Bakers %	Kilos	Grams
Galette Dough (AN)	2	6.42			1090
Galette Filling (AN)	2	11.05			1332
Egg, Whole (1 ea)					
Milk		2			60
Sugar, Granulated (AN)					

Method:

1. Clean work area and wash hands
2. Prepare your mise-en-place by assembling our equipment and organizing your supplies.
3. Using the prepared dough, roll it 1/8" (3mm) thick.
4. Cut six (6), 6" (150 mm) round circles from dough; if needed, re-roll the excess dough.
5. Place 120g (4 oz) of the prepared apple filling among all six (6) tarts, leaving 1 1/2" (40 mm) of dough exposed around.
6. Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
7. Place each galette onto a parchment-lined sheet pan, in a two by three (2x3) pattern.
8. Write your contestant number on the parchment.
9. Finish the galette by whisking an egg with the milk to make an egg wash.
10. Egg wash each galette and sprinkle with granulated sugar.
11. Bake at 400°F (200°C) in a deck oven. Rotate the pan if necessary for an even bake.
12. Display three (3) of the galettes. Reserve the other three (3) on a sheet pan on your rack.

Galette Dough

Source: Retail Bakers of America

Ingredient Name	Weights and Measures				
	Pounds	Ounces	Bakers %	Kilos	Grams
Butter, Whole	1	0	100		454
Flour, All Purpose	1	0	100		454
Salt		.42	3		12
Water, Ice Cold		6	37.5		170
Total Formula Weight	2	6.42	240.5		1090

Method:

1. Clean work area and wash hands.
2. Prepare your mise-en-place by assembling your equipment and supplies.
3. Into a large stainless steel bowl, sift the flour.
4. Dice the butter into $\frac{3}{4}$ " (10 mm) pieces. Add to the flour.
5. Cut the fat into the flour until the desired consistency is reached.
6. Dissolve the salt into the very cold water, then add the mixture to the flour.
7. Mix gently until the dough holds together. Do not overmix.
8. Cover the dough with plastic wrap and chill well before using.
9. Write your contestant number on the plastic wrap.
10. Bake, then reserve for the finished galette.

Galette Filling

Source: Retail Bakers of America

Ingredient Name	Weights and Measures				
	Pounds	Ounces	Bakers %	Kilos	Grams
Apples, peeled, cored, Lg. Dice (6 ea)	▣2			▣1	
Butter, Whole		2			60
Sugar, Granulated		4			120
Cinnamon (▣1/2 t)		.05			2
Vanilla		1			30
Water		2			60
Apple Juice		2			60
Total Formula Weight	▣2	11.05			332

Method:

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

Cake DecoratingSource: Retail Bakers of America

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

Follow the cake order below.

Cake Order

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Thursday

Date Wanted: 6/22/18c

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 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 borders – 1 shell border; 1 border of contestant choice
4. Do not comb sides
5. Vines may be allowed, but will not affect scoring.