

# SkillsUSA

**SkillsUSA District Contest Conference 2023**

## **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)

### Contest date & times

This contest should take no more than 2 hours plus clean up

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### 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 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 1/2 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

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## Evaluating Products:

### 1. Cookies

### 2. Pie

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

#### 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.
- II.

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)

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**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)

Pastry bags & tips

Rolling pins

Kitchen towels

Sanitizing bucket

Parchment paper

Plastic wrap

Pastry brush

Cake decorating supplies

Sauce pan

Cake box (to take cake home)

Pan Spray

Boxes to take items home

Scissors

Spatulas

Timer(s)

Hot pads

Pastry cutter

Measuring spoons

Icing colors

Angled spatulas

Cake board (for cake) - 12"

Marker (to label items)

Cookie Cutters

Loaf Pans (for bread)

Extra powder sugar (For icing)

Bowl scrapers

Bench scrapers

2-12 sheet pans

Gloves

Serrated knife

Cake turn table

Foil

1-8" pie tins

Strainer

Kitchen Aide Mixer w/ proper attachments needed

Small Mixing bowls to color icing Wax paper Tasting spoons

**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**  
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## **Sugar Cookies**

**Source: Fleckensteins's Bakery**

### Raw Ingredients

Sugar

Salt

Butter

Eggs, whole

Vanilla

Bread Flour

Baking Powder

**Total**

2

7

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OZ

10

.14

8

Instructions

Cream ingredients to soft mix

3.3

Add eggs and vanilla in two stages and cream in.

.15

17

Sift flour and baking powder together and add

.42

1. Roll dough to approximately 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

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## 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

10

60

purpose

Salt

0.30

1.87

Water (cold)

7

40

**Total**

2  
1 1/2

**Filling**

Canned  
pineapples

12

drained

Sugar

6

Water

4

Cornstarch

1

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Rub shortening and flour until dough forms small pieces

Dissolve salt in water. Add to the above and fold over lightly until the liquid is absorbed.

Place pineapple, sugar, and 2 oz water in sauce pan, and bring to a boil

Use 2 oz. water to make a slurry

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

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**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			
Butter			
Flour, All Purpose			
Eggs			
Total Formula Weight	0.17	3	5
	6.95	100	197
	6.95	100	197
	13.86	200	393
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. Bag at least 12 eclairs. For the Cream Puff pipe a two (2") inch diameter ball. Bag at least 12 cream puffs.
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).

For the éclair filling use some Crème Pâtissière, and for the cream puffs use filling as directed.  
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## 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

**Day Wanted:** Thursday

**Date Wanted:** 6/22/18c

**Time Wanted:** 3:00PM

Phone: 651-876-4321

**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