2023 SkillsUSA Tx

Baking and Pastry

Secondary Division

SkillsUSA.

**Texas Conference District 10 2023**

**Baking and Pastry Arts**

**Menu**

**Pate a Choux**

9 cream puffs

9 eclairs

**Crème Pâtissiers**

**Apple Galette**

6 Galettes

**Honey Orange Whole Wheat Bread and Rolls**

1 three Braid Loaf 2 Boules

**Sugar Cookies**

124 inch cookies

**Cake**

Decorate cake based on work order

**Display**

Pate a Choux 4 of each to filled 2 unfilled Crème pâtissiers - 2 oz 3 Apple Galette

1 Three Braid Loaf and 1 Boules

6 - 4inch sugar cookies

1 Decorated Cake

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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 burned supplies or items will not be replaced. 5. Only contestants and judges will be allowed in the contest area(s).

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. 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 2 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. 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

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**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. Black or checked chef's pants (black and white checkers only) of proper size. (No

jeans or leggings)

3. Black 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**

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. Only one pie will be made and displayed; because of time no blind fluted pie

shell will be made.

**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

2023 SkillsUSA Tx

Baking and Pastry

**Supplies & Equipment Guide**

**Equipment Supplied by the technical committee**:

• All ingredients

• Cakes

• Icings (buttercream and whipped)

**List of equipment supplied by student:**

Secondary Division

Bowl scrapers

Bench scrapers

Scale (battery operated)

Mixing bowls

Knives (if needed)

Spoons

Whisks

Cutting boards (if needed)

Measuring cups (NO GLASS)

Scissors

Pastry bags & tips

Spatulas

Rolling pins

Timer(s)

Kitchen towels

Hot pads

Sanitizing bucket

Pastry cutter

Parchment paper

Plastic wrap

Pastry brush

Cake decorating supplies

Sauce pan

Measuring spoons

Icing colors

Angled spatulas

Cake board (for cake) - 12" Marker (to label items)

Cookie Cutters

2- 1⁄2 sheet pans Disposable Gloves

Serrated knife

Cake turn table

Foil

1-8" pie tins

Strainer

Stand Mixer w/ proper

attachments needed

Small Mixing bowls to color icing Tasting spoons

Cake box (to take cake home) Pan Spray

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

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**A Commercial Baking and Pastry Arts 2022**

Pate a Choux

RRA

*Retail* Bakersak America

100 YEARS

**Yield: 1786 g**

**Ingredient Name**

**Weights and Measures**

**Pounds**

**Ounces Bakers %** Kilos

**Grams**

1 Water

10.40

100

295

2 Milk

10.40

100

295

3 Sugar, Granulated

4 Salt

5 Butter

6 Flour, All Purpose

7 Eggs, Whole

0.28

3

8

0.28

3

10.40

100

295

05

8

10.40

100

295

1

4.81

200

590

8 Crème Pâtissière (AN)

9 Cream Puff Filling (AN)

**Total Formula Weight**

3 15.00

606

1786

**Method**:

1

Clean work area and wash hands.

Prepare your mise-en-place, by assembling your equipment and supplies.

2 Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.

3

Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.

4

Remove from the heat and place in a mixing bowl with a paddle.

\*\*This dough may also be mixed by hand, using a rubber spatula in a stainless mixing bowl.

Mix the panade slightly to cool, making sure the mixture is still warm, slowly start to add the

5 eggs in stages. Scrape the bowl between each addition.

6

7

Continue adding the eggs in stages mixing between each addition until the desired consistency is reached.

Using an Ateco 807 or comparable sized tip, pipe the mixture onto a paper lined sheet pan.

USE ONE PAN FOR THE CREAM PUFFS AND ANOTHER FOR THE ECLAIRS.

For the eclair pipe them four (4") (100 mm) inches long. Bag at least nine (9) eclairs.

For the Cream Puff pipe a two (2") (50 mm) inch diameter ball. Bag at least nine (9) cream puffs.

Please remember to write your contestant number on the parchment paper on each sheet pan.

Bake at 400° to 425°F (200° to 220°C) in a deck oven for approxiamtely 20 minutes.

Rotate the pan and continue to bake until the puff and eclair are dried out.

Display four (4) of the eclairs (two (2) filled, with no garnish and two (2) unfilled).

Display four (4) of the cream puffs (two (2) filled, with no garnish and two (2) unfilled).

For the eclair filling use some Crème Pâtissière, and for the cream puffs use filling as directed. Reserve the rest on a sheet pan on your rack.

**SkillsUSA Commercial Baking and Pastry Arts 2022**

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For

Crème Pâtissiers

RBA

100 YEARS

Retail Bakers of America

**Yield**: **723 g**

**Weights and Measures**

**Ingredient Name**

Pounds

**Ounces** Bakers % Kilos

1 Dairy, Milk Whole

2 Sugar, Granulated (First Half)

1

0.00

2.00

1.25

**Grams**

454

57

35

3

Egg, Yolks (Large)

(1.25 oz or 35.5g = 2 yolks)

4

Egg, Whole (Large)

1.75

50

(1.75 oz or 50g = 1 Whole Egg)

5 Corn Starch

1.25

35

6 Sugar, Granulated (Second Half)

2.00

57

7 Dairy, Butter Sweet Unsalted

1.00

28

8 Flavor, Extract Vanilla

0.25

7

**Total Formula Weight**

1

9.5

723

**Method**:

Clean work area and wash hands.

Prepare your mise-en-place, by assembling your equipment and supplies.

In a stainless steel bowl, with a wire whip beat the egg yolks and whole eggs.

2 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 heavy stainless steel saucepan/pot, dissolve the 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. Using a rubber spatula 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.

Pour the hot Crème Pâtissière into a clean sanitized shallow stainless or plastic container.

8 Cover the top with plastic wrap, making sure that the wrap touches the crème.

Remember to write your contestant number on the container.

9 Cool as quickly as possible. You may use an ice bath or place in the refrigerator.

When the Crème Pâtissière is cool use as needed.

10 Place approximately 60 g (2 oz) of your Crème Pâtissière for evaluation on a provided plate.

Please write your contestant number on the plate and place on the display table. Please cover with plastic wrap.

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**Ingredient Name**

1 Galette Dough (AN)

Fornu

Apple Galette

RRA

100 YEAHS

Retail Bakers of America

**Yield: 6 ea**

**Weights and Measures**

**Ounces Bakers** % **Kilos Grams**

2 Galette Filling (AN)

3 Egg, Whole (1) each

4 Milk

5 Sugar, Granulated (AN)

**Total Formula Weight**

**Method:**

Pounds

2

6.42

2

11.05

2

M

1090

1332

60

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 " (3 mm) thick.

3 Cut six (6) 6" (150 mm) round circles from dough; if needed, re-roll the excess dough.

Place 120g (4 oz) of the prepared apple filling among all six (6) tarts, leaving 1/2" (40 mm) of

4 dough exposed around

5 Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.

6

7

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.

Finsh 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.

**SkillsUSA Commercial Baking and Pastry Arts 2022**

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Form th

Galette Dough

100 YEARS

RRA

Retail Bakers America

**Yield: 1090 g**

**Ingredient Name**

**Weights and Measures**

Pounds

**Ounces Bakers** % Kilos **Grams**

3

1 Butter

1

0

100

454

2 Flour, All Purpose

1

이

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**:

Clean work area and wash hands.

1

Prepare your mise-en-place, by assembling your equipment and supplies.

2 Into a large stainless steel bowl sift the flour.

3

4

Dice the butter into 3%" (10 mm) pieces. Add the diced butter to the flour. Cut the fat into the flour, until the desired consistency is reached.

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.

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**Ingredient Name**

**SkillsUSA Commercial Baking and Pastry Arts 2022**

Forral

Galette Filling

RRA

Retail Bakers America

100

YEARS

**Yield: 1332 g**

**Weights and Measures**

Pounds

Ounces

**Bakers** % Kilos

**Grams**

M

1 Apples, peeled, cored, large dice (6) each)

2 Butter

3 Sugar, Granulated

≈ 2

≈ 1

0

2.00

60

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.

After finishing the knife cuts place four (4**)** large dice **apple pieces** for evaluation on a provided 3 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.

**SkillsUSA Commercial Baking and Pastry Arts 2022**

SkillsUSA

Honey Orange Whole Wheat Bread and Rolls

**Ingredient Name**

1 Water (temperature controlled)

2 Honey

100

YEARS

Ounces **Bakers** % Kilos **Grams**

RRA

***Retail*** Bakers America

**Yield: 2986 g**

**Weights and Measures**

Pounds

✔

2

3.80

65

1015

6.33

12

180

3

Fat (Butter Unsalted Softened/

All Purpose Shortening)

2.12

4

60

4 Orange Zest (Zest of approx. 3 Oranges)

1.06

2

30

5 Flour, Whole Wheat

6 Salt

7 Nonfat Dry Milk Powder

8 Yeast, Active Dry

9 Oats, Rolled (AN)

**Total Formula Weight**

6

9.29

192

2986

3

7.06

100

1561

1.06

2.82

25

30

80

1.06

2

30

**Method**:

Clean work area and wash hands.

Prepare your mise-en-place, by assembling your equipment and supplies.

Scaling Mise-en-place

2 Scale all the ingredients.

Perform the necessary temperature calculations.

Mixing

Into the mixing bowl place the scaled water, honey and fat.

3 Then add the zest, flour, salt, milk powder and yeast. Mix on low speed for one (1) minute to

incorporate.

4

Mix on medium speed for approximately eight (8) minutes, until the dough temperature reaches 77°F (25°C), and is developed.

Fermentation

Place the dough into an oiled/sprayed large Dough Container for Fermentation.

Cover the dough with a couche, cloth or lid.

Allow the dough to ferment until doubled.

5 Punching

S

Punch the dough down. Recover and allow to rest for 15 minutes, before scaling. Rounding

Round up the dough pieces and pre shape them.

Bench Resting

7

Cover again and allow to rest until the gluten is relaxed, about 15 minutes.

Honey Orange Whole Wheat Bread and Rolls

Makeup/Shaping and Panning

Create the following items.

Roll, nine (9) pieces at 90 g (3 oz).

Three Braid Loaf, one (1) loaf at 720 g (24 oz).

Boule, two (2) at 480 g (16 oz).

Brush the pieces with water and then dip in the rolled oats. Then score the rolls and Boule as desired.

Pan appropriately. Please write your contestant number on the parchment paper.

Proofing

9 Cover the shaped and panned pieces with a couche or cloth.

10

Proof the shaped pieces until doubled in size.

Baking

Bake at 375°F (190°C) in a deck oven until firm and brown.

For Loaves about 30 minutes. REMEMBER TIME IS APPROXIMATE.

For rolls about 12 to 15 minutes. REMEMBER TIME IS APPROXIMATE.

11

Cooling

Allow the product to cool. Remove loaves from pans.

12

Storing

Display four (4) Rolls, one (1) Braid and one (1) Boule.

**Desired Dough Temperature**

77°

25°

**(DDT)**

\*\*\*\*Flour Temperature (FT)

\*\*Room Temperature (RT)

Machine Friction (MF)

32°

0°

Water Temperature (WT)

**Calculation**

DDT \* 3 = (A)

FT+RT+MF= (B)

A-B = WT

**\*\*\*\* You will be supplied with these temperatures**

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**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**

Raw Ingredients

Sugar

Salt

Butter

Eggs, whole

Vanilla

LB

Bread Flour

Baking Powder

**Total**

**2**

7

OZ

Instructions

10

Cream ingredients to soft mix

.14

8

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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**Cake Decorating**

Source: RBA

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.