



## District Contest 2024

### Baking and Pastry Arts

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.

### Menu

Item	Display
4" Sugar Cookie	6 cookies
Apple Galettes	3 galettes
Creme Patissiers	To fill 4 Pâte à Choux plus 2 oz for evaluation
Pâte à Choux Eclairs and cream puffs	4 filled, with no garnish and 2 unfilled
8" Layer Cake Cake decorated to order with fillings and icing provided	Iced and decorated
Knife Skills	4 raw apple pieces medium dice

### Written Test

### 4 Hour Time Limit

## 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 at orientation. 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 in competition dress at the time of orientation. Kit check will also happen at 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 an advisor wishes to take a photo of their students this will not be allowed until the contest is complete.
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. 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. Resume Requirement: All competitors must create a one-page hard copy resume and submit online. Students can bring a hard copy to orientation as back up. No resume will result in a 10 point penalty.
16. PD Test must be taken during the window for the district. Failure to take the test online will result in no points added to contest score.
17. A written test for this contest relating to commercial baking will be part of the score.
18. To prepare to compete practice your timing and executing the recipes within a 4 hour window.

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

1. White or Black chef coat
2. Black or checked chefs 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

# Product Evaluation

1. **Cookies**
  - a. Should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size
2. **Galette**
  - a. Pie dough is flakey, apple cuts are consistent, apples are cooked properly.
  - b. Uniform and visually appealing, taste is balanced and properly seasoned.
3. **Pate a Choux/Creme**
  - a. Dough:.
  - b. Pastry Crème:.
4. **Cake Decoration**
  - a. Icing
    - i. Symmetry - cake centered on board, final shape of cake, sides perpendicular to tape
    - 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
5. **Knife Skills**
  - a. Peel, core and dice apples medium diced, place 4 pieces for evaluation on paper plate.

Contest will get more challenging at State and this is what the National Score Card could look like:

Type	Skill Description	MAX Score
Standard	Written Skill Test RBA JB	50
Standard	Written Skill Test ACF CFPC	50
Standard	Oral Professional Assessment	75
Standard	1 - Soft Roll Dough	100
Standard	2A - Puff Pastry Dough	100
Standard	3 - Pâte à Choux	100
Standard	4 - Cookie Cranberry Orange	100
Standard	5 - Decorated Cake	100
Standard	6C - Savory Galette	100
Standard	7 – Crème Pâtissière	100
Standard	8 - Knife Cuts	100
Standard	SkillsUSA Professional Development Test	25
Penalty	Clothing Penalty	-10
Penalty	Resume Penalty	-10
Penalty	Production Schedule	-10
Tie Breaker	Determined by Technical Committee	1

## Supplies & Equipment Guide

### Equipment Supplied by the technical committee:

All ingredients for recipes                      Cakes for decorating                      Icings (buttercream and whipped)

### Equipment supplied by contestants:

Supplied by the competitor and may be subject to change based on the formulas for the current competition (at least one of each, but more per item than specified is acceptable)

Paper plate for diced apple	Pastry Tip #807 pate a choux	Ruler
Scale (battery operated)	Mixing bowls	Knives (if needed)
Spoons	Whisks	Cutting boards (if needed)
Measuring cups (NO GLASS)	Scissors	Bowl scrapers
Pastry bags & decorating 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	Marker (to label items)
Boxes to take items home	Cake board (for cake) - 12"	Strainer
Cake decorating supplies	6" Cake circle or cutter for galette	Stand Mixer w/proper attachments needed
Sauce pan	Cookie Cutters 4" round	Small Mixing bowls to color icing
Cake box (to take cake home)	Pan Spray	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.

## Recipes

### Cake Decorating

Source: RBA

Each student is provided 1 8" round cake and white icing.

This is your cake order.

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**Customer Name:** Ms. Sarah Jones

Phone: 651-876-4321

**Day Wanted:** Thursday

**Date Wanted:** 6/22/24

**Time Wanted:** 3:00PM

**Size:** 8" round (provided), split and filled with red jelly filling. Filling is provided.

**Icing:** Use icing provided

**Colors:** Yellow roses, green leaves

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

**Inscription:** Happy Birthday Micky

**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

### Sugar Cookies

Source: Fleckensteins's Bakery

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		.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 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) and 350\*f (convection)
6. Display 6 cookies

# Apple Galette

Raw Material	LB	OZ	Instruction
Galette Dough (AN)	2	6.42	Using the prepared dough, roll out to 1/8 inch thick, using a 6 inch ring cutter, cut out 6 circles. If needed reuse scrap dough and roll out again
Galette Filling (AN)	2	11.05	Place 4 oz. of filling in the center of tart dough, leaving 1 ½ inches of dough exposed around the edges
Egg (1 whole) ea.			Fold the uncovered boarder of dough over the filling, slightly overlapping each fold.
Milk		2	Place each Galette onto a parchment lined sheet pan. Please write your contestant number on the parchment
Granulated Sugar (AN)			Finish the galette by whisking an egg with milk to make an egg wash, then egg wash the galette and sprinkle with sugar
			Bake at 400 degrees in a deck oven, rotate the pan if necessary for even bake. Display 3 of the galettes. Reserve the other 3

**Total**                      **2**                      **1 ½**

## Dough

Raw Material	LB	OZ	Instruction
Butter	1		Into a large bowl sift on the flour. Dice the butter into 3/8 inch dice, add the butter to the flour, cut the butter into the flour. Until the desired consistency is reached.
All-Purpose Flour	1		Dissolve the salt into the cold water and add the flour mixing gently until the dough holds together. Do not over mix.
Salt		0.42	Cover the dough with plastic wrap and chill well before using, Please write your contestant number on the wrap.
Water, Ice Cold		6.00	Reserve for the Galette.

## Filling

Raw Ingredients	Lb	Oz.	
Apple, peeled, cored, and diced medium dice.	2	0.1	Peel and core and dice apples medium diced, place 4 pieces for evaluation on paper plate. And place your contestant # on plate and place on display table. (knife skills)
Butter		2.00	In a sauce pan add apples and let them brown slightly.
Sugar		4.00	Add the butter and let melt to loosen apples from bottom of pan.
Cinnamon ( 1 tsp.)		0.05	Add the cinnamon and vanilla mix in to apples then add the water and apple juice to pan
Vanilla		1.00	Let thicken slightly
Water		2.00	Remove from heat and place in a container over an ice bath.
Apple Juice		2.00	Use to fill Galettes.

