**SkillsUSA Texas State Conference 2024**

**Baking and Pastry Arts**

**Menu**

* Oatmeal Cranberry Cookie
* Apple Galette
* Soft Roll Dough
* Pâte à Choux
* Crème Pâtissière
* Cake Decorating

**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 allowed.
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.
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. Kitchen and oven space are limited so please only bring ½ 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.
    1. 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 online prior to the contest.* Failure to do so will result in a 10 point penalty.
17. At National competition no recipes are provided prior to the contest.
18. A written test will be given at orientation.
19. Baking window is 4 hours, prep to presentation.

**Evaluating Products:**

1. **Knife Skills, 4 raw apples,** 1/2” x 1/2” x 1/2” diced
2. **Decorated Premade Cake**
3. **Cookies**
   1. Should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size and thighness
   2. 4” round not fluted edge
   3. Sugar dust top
4. **Soft Roll Dough**
   1. MEP
   2. Scaling
   3. Technique
   4. Doneness
5. **Apple Galette**
   1. MEP
   2. Technique
   3. Knife skills
   4. Doneness
6. **Pâte à Choux**
7. even color and uniform shape and size
   1. Display all of the eclairs (2 filled, with no garnish and the rest unfilled)
   2. Display all the cream puffs (2 filled with no garnish and the rest unfilled)
8. **Crème Pâtissière –**
   1. Extra crème should be displayed.

**Ingredients Supplied by the technical committee:**

• Ingredients:

Sugar

Flour

Eggs

Milk

Butter

Vanilla extract

Yeast instant

Baking powder

Oatmeal

Dried Cranberries

Apples

Vegetable oil

Dry Milk Powder

Vegetable Shortening

Apple Juice

• Cakes

• Icings (buttercream and whipped)

**List of equipment supplied by student:**

|  |  |  |
| --- | --- | --- |
| Scale (battery operated) | Mixing bowls | Knives |
| Spoons | Whisks | Cutting boards |
| Measuring cups (NO GLASS) | Scissors | Bowl scrapers |
| Pastry bags & tips | Spatulas | Bench scrapers |
| Rolling pins | Timer(s) | 2- ½ sheet pans |
| Kitchen towels | Pastry Bags | Gloves |
| Sanitizing bucket | Pastry cutter | Serrated knife |
| Parchment paper | Measuring spoons | Cake turn table |
| Plastic wrap | Icing colors | Foil |
| Pastry brush | Angled spatulas | Apple Corer |
| Digital Thermometer | Cake board (for cake) – 12” | Strainer/Sifter |
| Cake decorating supplies | Marker (to label items) | Kitchen Aide Mixer w/ attachments |
| Sauce pan | Cake Wheel | Small Mixing bowls to color icing |
| Oven Mitts/Pads | Loaf Pans (for bread) | Wax paper |
| Pan Spray | Extra powder sugar (For icing) | Tasting spoons |
| Boxes to take items home | Ruler | Cleaning Towels |

**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: Per technical standard No names or school logos should be visible on uniform, if so must be covered up**

**Cranberry Oatmeal Cookies**

***\*Prepare ½ recipe for competition \*Roll and bake a minimum of 12 cookies, Present 6 cookies***

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** | **Weights and Measures** | | | | | |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| Butter, Diced |  | 5.75 | 50.00 |  | 163 |  |
| Sugar, Granulated |  | 8.64 | 75.00 |  | 245 |  |
| Sugar, Brown |  | 11.53 | 100.00 |  | 327 |  |
| Shortening, All Purpose |  | 5.75 | 50.00 |  | 163 |  |
| Extract, Vanilla |  | 0.11 | 0.09 |  | 3 |  |
| Salt |  | 0.35 | 0.03 |  | 10 |  |
| Baking Soda |  | 0.18 | 0.02 |  | 5 |  |
| Flour All Purpose |  | 11.53 | 100.00 |  | 327 |  |
| Eggs, Whole (Room Temperature) |  | 4.90 | 42.50 |  | 139 |  |
| Oats |  | 11.53 | 100.00 |  | 327 |  |
| Cranberries, Dried |  | 11.53 | 100.00 |  | 327 |  |
| Water |  | 1.90 | 0.17 |  | 54 |  |
| **Total Formula Weight** | 4 | 9.69 | 617.81 |  | 2090 |  |
| Mise en Place: Gather ingredients and equipment. | | | | | | |
| Scale: Scale all ingredients. Zest oranges. Save left over oranges for other recipes. | | | | | | |
| Mixing:   1. : In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well. 2. : Add brown sugar and shortening and mix well. Scrape bowl well. 3. : Add vanilla, salt, baking soda, flour and orange zest. Mix until combined. 4. : Add eggs, and mix on low speed until incorporated. Scrape bowl well. 5. : Add oats, cranberry and water. Mix until combined well. | | | | | | |
| Portion twelve (12) cookies with #16 (2 ounce or 60g) scoop. Place large cookies on parchment-lined sheet pan in 3x4 pattern. Portion the rest of the dough with a #30 (1 ounce 30g) scoop. Place small cookies on a parchment-lined sheet pan in a 4x6 pattern. | | | | | | |
| Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper. | | | | | | |
| Baking: In convection oven, bake all cookies at 325°F (160°C) for 12 -14 minutes. The outside should be golden brown and the center should be slightly pale. | | | | | | |
| Cooling: Allow cookies to cool. Display all of the cookies in your display area. | | | | | | |

**Pâte à Choux**

***Make ½ recipe for competition***

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** | **Weights and Measures** | | | | | | |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  | |
| Water |  | 10.40 | 100 |  | 295 |  | |
| Milk |  | 10.40 | 100 |  | 295 |  | |
| Sugar, Granulated |  | 0.28 | 3 |  | 8 |  | |
| Salt |  | 0.28 | 3 |  | 8 |  | |
| Butter |  | 10.40 | 100 |  | 295 |  | |
| Flour, All Purpose |  | 10.40 | 100 |  | 295 |  | |
| Eggs, Whole | 1 | 4.81 | 200 |  | 590 |  | |
| Almonds, Sliced |  | ≈4 |  |  | ≈113 |  | |
| Crème Pâtissière (AN) |  |  |  |  |  |  | |
| **Total Formula Weight** | 3 | 15.00 | 606 |  | 1786 |  | |
| Mise en Place: Gather ingredients and equipment. | | | | | | | |
| Scale: Scale all ingredients. | | | | | | | |
| Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil. | | | | | | | |
| Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot. | | | | | | | |
| Remove from the heat and place in a mixing bowl with a paddle. \*\*This dough (panade) may also be mixed by hand using a rubber spatula in a stainless steel mixing bowl. | | | | | | | |
| Mix the panade until slightly cooled, making sure the mixture is still warm. Slowly add eggs in stages while mixing. Scrape bowl between each addition. Keep mixing until desire consistency is reached. | | | | | | | |
| You will prepare two (2) items. Twelve (12) Éclairs and Twelve (12) Paris-Brest | | | | | | | |
| Éclair (one (1) sheet pan)  Draw twelve (12) 100mm (4”) lines on a sheet of parchment paper. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment.  Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 4” (100mm) long and 1” (25mm) wide éclair (in raw state). | | | | | | | |
| Paris-Brest (one (1) sheet pan)  Draw twelve (12) 3” (75mm) circles on a parchment. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment.  Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 3” (75mm) circles on outer edge diameter (in raw state) on top of the drawn circle. Spray lightly the top of the rings with water and sprinkle with sliced almonds. | | | | | | | |
| Bake at 400° to 425°F (200° to 220°C) in deck oven for approximately 20 minutes. Rotate the pan and continue to bake until eclairs and Paris-Brest are dried out. | | | | | | | |
| Display twelve (12) eclairs (two (2) filled with no garnish and ten (10) unfilled) The two (2) eclairs should be filled with some of your Crème Pâtissèrie  Display twelve (12) Paris-Brest (two (2) filled with no garnish and ten (10) unfilled)  The two (2) Paris-Brest should be filled with some of your Crème Pâtissèrie | | | | | | | |

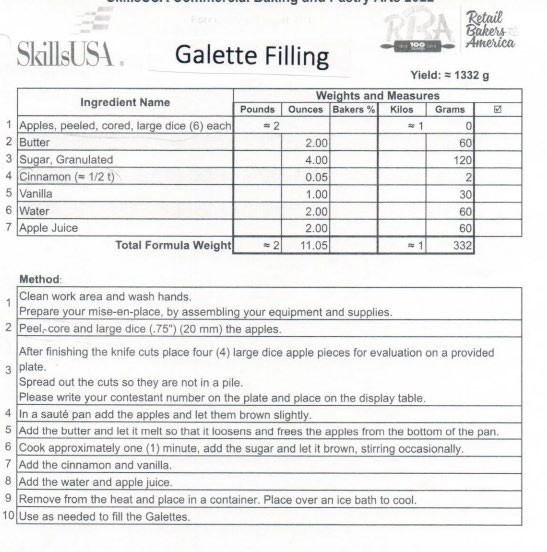
**Crème Pâtissière**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** | **Weights and Measures** | | | | | | |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  | |
| Dairy, Milk Whole | 1 | 0.00 |  |  | 454 |  | |
| Sugar, Granulated (First Half) |  | 2.00 |  |  | 57 |  | |
| Egg, Yolks (Large)  (1.25 oz or 35.5g = 2 yolks) |  | 1.25 |  |  | 35 |  | |
| Egg, Whole (Large)  (1.75 oz or 50g = 1 Whole Egg) |  | 1.75 |  |  | 50 |  | |
| Corn Starch |  | 1.25 |  |  | 35 |  | |
| Sugar, Granulated (Second Half) |  | 2.00 |  |  | 57 |  | |
| Dairy, Butter Sweet Unsalted |  | 1.00 |  |  | 28 |  | |
| Flavor, Extract Vanilla |  | 0.25 |  |  | 7 |  | |
| **Total Formula Weight** | 1 | 9.5 |  |  | 723 |  | |
| Mise en Place: Gather ingredients and equipment. | | | | | | | |
| Scale: Scale all ingredients. | | | | | | | |
| Mixing:   1. : In stainless steel bowl using a wire whip, beat egg yolks and whole eggs. 2. : Sift the cornstarch and (first half) the sugar into bowl with eggs. Keep whipping until lemony yellow in color. | | | | | | | |
| Cooking:   1. : At designated Crème Pâtissière station/stove, in a heavy, stainless steel saucepan, dissolve the (second half) the sugar with the milk and bring to a boil. 2. : Temper the egg mixture by slowly beating in the hot milk into egg mixture. Return back to stove. 3. : Using a heat-resistant rubber spatula, stir constantly until mixture comes to a boil and thickens. Remove from heat. 4. : Add butter and vanilla. Mix well. | | | | | | | |
| Cooling: Pour hot Crème Pâtissière into a clean, sanitized, shallow stainless or plastic container. | | | | | | | |
| Immediately have the Evaluator look and score the hot Crème Pâtissière as it comes off the stove. Once evaluated, cover directly on top with plastic wrap. Write contestant number on container. | | | | | | | |
| Cool as quickly as possible, using an ice bath or place in refrigerator. | | | | | | | |
| Once Crème Pâtissière is cooled, used as needed. | | | | | | | |

**Soft Roll Dough**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** | **Weights and Measures** | | | | | | |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  | |
| Water (Temperature Controlled) | 1 | 13.95 | 57.13 |  | 849 |  | |
| Shortening, All Purpose |  | 4.70 | 9 |  | 133 |  | |
| Nonfat Dry Milk Powder |  | 2.78 | 5.3 |  | 79 |  | |
| Flour, Bread | 3 | 4.40 | 100 |  | 1486 |  | |
| Sugar, Granulated |  | 4.70 | 9 |  | 133 |  | |
| Yeast |  | 1.41 | 2.7 |  | 40 |  | |
| Salt |  | 0.92 | 1.7 |  | 26 |  | |
| Egg Wash (AN) |  |  |  |  |  |  | |
|  |  |  |  |  |  |  | |
| **Total Formula Weight** | 6 | 0.86 | 184.83 |  | 2746 |  | |
| Mise en Place: Gather ingredients and equipment. | | | | | | | |
| Scaling: Scale all the ingredients. Perform (Complete) necessary temperature calculations. | | | | | | | |
| Mixing: In mixing bowl, add water, fat, milk powder, flour, sugar and yeast. Mix on low speed tor one (1) minute to incorporate ingredients. Add salt. Mix on medium speed for approximately eight (8) minutes until dough temperature reaches 80°F (27°C), and is developed. | | | | | | | |
| Fermentation: Place dough into large, oiled/sprayed container. Cover dough with couche, cloth or lid. Allow to ferment (proof) until doubled. | | | | | | | |
| Punching: Punch the dough down. Degas and allow to rest before scaling. | | | | | | | |
| Scaling: Scale dough into desired weight. Eighteen (18) pieces at 2 ounces (60g) Three (3) 6 ounces (180g) One (1) at 14 ounces (400g) | | | | | | | |
| Rounding: Round up the dough pieces and pre shape them. | | | | | | | |
| Bench Resting: Cover dough and allow to rest for about 15 minutes to relax the gluten. | | | | | | | |
| Makeup/Shaping and Panning: Place all prepared dough pieces on parchment-lined pans. Please write contestant number on each pan.  Rolls: Eighteen (18) six (6) each shape. Do not egg wash. Shape 1- Traditional Round  Shape 2- Torpedo with tapered ends 3½ to 4 inches (90 to 102mm) baked length Shape 3- Student choice of shape and garnished as “student choice”  Three Braid Loaf: One (1) loaf. Three strands 6 ounces (180g) per strand. Each strand should be 16 inches (400mm). Egg white wash before baking. Total baked loaf weight 19 ounces (540g)  Baguette: One (1) at 14 ounces (400g). Make baguette 21” (530mm) long and score five (5) times. | | | | | | | |
| Final Proof: Cover panned pieces with couche or cloth. Proof the shaped dough pieces until doubled in size. Write your contestant number on the parchment. | | | | | | | |
| Baking: Bake at 400°F (205°C ) in deck oven until firm and brown. Rolls about 12-15 minutes. TIME IS APPROXIMATE. | | | | | | | |
| Cooling: Allow products to cool. Remove from pan. Display all of your products eighteen (18) Rolls, one (1) Three Braided Loaf, and one (1) Baguette. | | | | | | | |

**Galette Filling**

**\**Make ½ recipe for competition \*When dicing apples, save 4 raw apple dices to present for knife skills***

**Galette Dough**

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

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** | **Weights and Measures** | | | | | | |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  | |
| Butter | 1 | 0 | 100 |  | 454 |  | |
| Flour, All Purpose | 1 | 0 | 100 |  | 454 |  | |
| Salt |  | 0.42 | 3 |  | 12 |  | |
| Water, Ice Cold |  | 6.00 | 37.5 |  | 170 |  | |
| **Total Formula Weight** | 2 | 6.42 | 240.5 |  | 1090 |  | |
| Mise en Place: Gather ingredients and equipment. | | | | | | | |
| Scale: Scale all ingredients. | | | | | | | |
| Sift flour into large stainless steel bowl. | | | | | | | |
| Dice the butter into ⅜" (10 mm) pieces. Add diced butter to flour. Cut the butter into the flour until the desired consistency is reached. | | | | | | | |
| Dissolve the salt in the very cold water. Add all to flour mixture. Mix gently by hand until dough holds together. Do not over mix. | | | | | | | |
| Cover dough with plastic wrap and chill well before using. Write your contestant number on plastic wrap. | | | | | | | |
| Reserve for finished Galette formula. | | | | | | | |

**Cake Decorating**

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

|  |  |  |
| --- | --- | --- |
| Customer Name: Mrs. Jane Smith | | Day Wanted: Thursday |
| Phone: 555-987-6543 | | Date Wanted: June 27, 2024 |
| Time Wanted: 3:30 PM | | |
| Cake Size: 8” (200 mm) Round White Cake *This may change due to cake availability* | | |
| Cake Filling: Red Jelly and Buttercream | | |
| Icing: Cake Iced in White Buttercream, All borders and decorations in Buttercream Icing, Customer does not want the sides combed. | | |
| Colors: Red or Yellow Colors for Flowers and Green for Vines and Leaves | | |
| Flower Type: Spray of Roses – should take up approximately 1/3 of decorative space, Varying sized flowers (**SHOULD INCLUDE BUDS**) | | |
| Inscription: ***Cursive*** Buttercream inscription in complimentary color scheme to read: Bon Voyage | | |
| Special Instructions: | | |
| 1. | Split each cake layer horizontally. Fill the top of the bottom layer with the Buttercream and then the top of the second layer with the red jelly. Stack the cakes together so that the cake is three (3) layers tall, and that there are two layers of filling. | |
| 2. | Scale no more than 1360 g (3 lbs) of the White Buttercream. Use the White Buttercream to ice the cake. | |
| 3. | Prepare your colors as described above for the borders, roses, leaves, vines and inscription using the Buttercream icing from some of your allotted icing. | |
| 4. | Place a spray of Roses of varying sizes (can include buds) over one third (1/3) of the available space. Using the White Buttercream, pipe a shell border on the bottom of the cake. | |
| 5. | Do not comb the sides. | |
| 6. | Customer would like your contestant number on the back side of your cake written in icing. | |