

Commercial Baking

CHAIR: Tia Throckmorton

CO-CHAIR: -----

JUDGES:

CONTEST DATE: April 26, 2018

CONTEST LOCATION: Sunflower South Building, Hutchinson Fairgrounds
2000 N Poplar St | Hutchinson, KS

CONTEST TIME: 8:00 am

PURPOSE: To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the field of commercial baking field.

ELIGIBILITY: Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective.

CLOTHING REQUIREMENT: Black pants or black-and-white checkered chef's pants. Pants must fit properly and not drag on the floor. White chef's shirt or coat, non-slip black shoes, white or black apron, white chef's hat (paper or cloth). School logos must be covered if another coat option is not available.

Commercial Baking Official Dress:



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CONTEST UPDATES:

The parameters for the Baking Competition will be the same for the High School and Post-Secondary categories. All students will be expected and required to create the products designated in the Baking Handbook.

The following table is a list of items the students must present to the judges on a full sheet tray for judging. A separate, ½ sheet pan will be used for the display items.

Product	Judges	Display
Soft Rolls	1 Braid – 18 oz finished weight	No braid
	8 knots: <ul style="list-style-type: none">- 4 knots of 1st design (1.6 oz ea)- 4 knots of 2nd design (1.6 oz ea)	Knots: <ul style="list-style-type: none">- 2 knots of 1st design- 2 knots of 2nd design
	1 Finished product – 16 oz, student choice of design	No finished product
Scones	4 Scones – with garnish	2 Scones – with garnish
Cream Puffs	3 – 3” round, filled & garnished 2 – 3” round, unfilled	1 – 3” round, filled & garnished
Eclairs	3 – 4” length, filled & garnished 2 – 4” length, unfilled	1 – 4” length, filled & garnished
¼ sheet Cake	White icing – 2.5 lbs total 2 different borders Spread of 4 – 8 roses “Happy Birthday Mary Ann” No more than 3 colors are to be used total Smooth & straight sides	None

The following spec sheets may change during the course of the competition developing (time schedules, etc).

If your student is making a whipped cream or chocolate for a garnish, please limit the quantity to apply to the amount needed for the judges. The same goes for any garnishes they are utilizing.

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Product Specification Main Competition – 3.25 hours

Soft Roll Dough - 375° oven

***see attachment for recipes used at Nationals (white pan bread). Feel free to use, adjust or not use.

Completed raw dough weight should be no more than 64 oz (4 lbs).

Product	Judges	Display
Soft Rolls	1 Braid – 18 oz finished weight	No braid
	8 knots: <ul style="list-style-type: none">- 4 knots of 1st design (1.6 oz ea)- 4 knots of 2nd design (1.6 oz ea)	Knots: <ul style="list-style-type: none">- 2 knots of 1st design- 2 knots of 2nd design
	1 Finished product – 16 oz, student choice of design	No finished product

Scones - 350° oven

1. Dough should be no more than 3 lbs in weight.
2. Should have at least 1 add-in. Can have additional add-ins if available.
3. Garnish scones.
4. Present 4 scones to the judges. 2 scones will be placed for display.
5. Shapes and sizes of scones are up to the individual competitors.

Product	Judges	Display
Scones	4 Scones – with garnish	2 Scones – with garnish

Cream Puffs/Eclairs - 400°, 250° for finishing

***see recipe in National Commercial Baking Packet. Feel free to use, not use, adjust.

Product	Judges	Display
Cream Puffs	3 – 3” round, filled & garnished 2 – 3” round, unfilled	1 – 3” round, filled & garnished
Eclairs	3 – 4 - 5” length, filled & garnished 2 – 4 - 5” length, unfilled	1 – 4 -5” length, filled & garnished

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1. Paste for Pate a Choux should not exceed 4 lbs.
2. Competitors will be provided pastry cream, it will be proportioned to 1.25 quarts.
3. Competitors may use items from the pantry for garnish.

Competitors are to make their own dough for the cream puffs/eclairs. The pastry cream WILL BE provided for them. Competitors must have a garnish for the FILLED items only. Garnishes can include ganache, powdered sugar, fruit and/or sprinkles.

Suggested equipment to bring: scales, silpat, pastry bag/tips, any other item to execute the above recipe.

Cake: 45 minutes

- ¼” Chocolate Sheet Cake – single layer
- 2.5 lbs of icing (this will be pre-portioned)
- Three colors total may be used for writing, borders, roses & leaves; but is not necessary.

More than that and a deduction will be incurred.

- A spray of 4 - 8 roses. (students choice of color to include green leaves)

- *Green leaves count towards one of the 3 colors allowed*

- Two different types of borders; one style for the top & one style for the bottom.

- “Happy Birthday Mary Ann” will be written on the cake

- No combs will be allowed. Straight flat sides.

Students will bring ALL of their own cake decorating supplies (dies, bags, tips, etc) to complete this portion of the competition.

Contest Schedule

Time	Task
7:45-8:00	Competition Group Meeting
8:00-8:15	Set-up stations
8:15-11:30	Main Competition: 1. Soft Rolls & loaves 2. Scones 3. Cream Puffs 4. Eclairs
11:30-12:00	Clean up
12:00-12:30	Lunch
12:30-1:30	Written Test
1:45-2:30 2:30-2:45	Cake Decorating - Group A Cleanup, reset
2:45-3:30 3:30-3:45	Cake Decorating – Group B Cleanup
3:45-4:00	Wrap-up, Critique, Reviews

Ingredients supplied by Technical Committee:

Refrigerated	Dry	Frozen
Heavy Whipping Cream	Flours – AP, High Gluten, Cake	Blueberries
Half N Half	Salt & Pepper	Blackberries
Milk	Sugars – Brown, Granulated, Confectioners	Strawberries
Sour Cream	White & Semi-sweet Chocolate Chips	
Butter	Yeast – Active Dry & Instant	
Assorted Cheeses	Nonfat Milk Powder	
Eggs	Leaveners – Soda, Powder	
Citrus – Lemons, Limes & Oranges	Shortening (Regular and Emulsified)	
Nuts – Almonds & Pecans	Honey	
Fresh Herbs	Vegetable Oil & EVOO	
Fresh Fruit – Raspberries, Strawberries	Dried Fruit – Craisins, Apricots, Raisins	
	Cocoa Powder	
	Asst. Sprinkles	
	Vanilla Extract	
	Spices – Cinnamon, Cloves, Ginger, Allspice,	

Equipment to be provided by Host Site

- *Parchment Paper
- * Foil
- * Plastic Wrap
- * Ovens
- * Kitchen Aids
- * Display Sheet Pans & Sheet Pans for judges or platters

Equipment to be provided by contestant:

Contestants are responsible for bringing ANY and ALL equipment/utensils necessary to complete their baking

*Personal knife kit

-Utensils (Whisk , wooden or plastic spoon, spatula [rubber, metal, offset])

-Knife (paring, chef, serrated, etc.)

-Bench scraper

-Measuring cups and teaspoons

-Pastry bags and tips

-Food coloring

-Flower nails

-Thermometers

*Kitchen towels (4 min)

*Digital scale

*Sifter and/ or strainer

*Rolling pin

*Kitchen timer—CELLPHONES WILL NOT BE ALLOWED

*Cutting board

*Oven mitts

*Sauce Pot

*4 full size sheet trays

* Parchment Paper

*Blue tape and sharpie to label items

*Gloves

*Ruler

*Any other equipment you deem necessary to complete the contest

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White Pan Bread

Source: RBA

Raw material	LB	OZ	Bakers %	Instructions
Yeast		2	2.5	Mix with 6 oz of water, set aside
Water	3	4	64	Variable
Bread Flour	5		100	
Salt		1.8	2.25	
Sugar, granulated		4	5	
Milk powder		4	5.0	
Shortening, all purpose		2.5	3	
TOTAL	9	2.5		

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size.
2. Cut into proper size pieces (a scale is the best way to ensure even portions), round/shape the pieces of dough and let rest.
3. Must Have:
 - *1 – 18 oz braided loaf
 - *6 knots of 1st design
 - *6 knots of 2nd design
 - *1 – 16 oz loaf, student choice in design
4. Proof to proper size, egg wash and bake: 400 degrees.
5. Wrap excess dough and leave on your rolling rack.

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Pate a choux (Éclair & Cream Puff)

Sources: Commercial Baking Contest RBA

Raw Ingredients	LB	OZ	Baker s %	Instructions
Water	2		133	Combine the liquid, shortening, salt sugar in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil
Shortening, all purpose	1		67	
Salt		0.75	3	
Sugar, granulated		0.75	3	
Bread Flour	1	8	100	Remove from heat and add the flour all at once. Stir quickly. Return to moderate heat, stir vigorously until the dough forms a ball and pulls away from the sides of the pan. Cook thoroughly. Transfer the dough to the bowl of a mixer. With the paddle attachment, mix at low speed until the dough has cooled slightly. It should be about 140 degrees F (60 degrees C), which is still very warm, but not too hot to touch.
Eggs, whole/fresh	1	8	100	At medium speed, beat in the eggs a little at a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready to use.

TOTAL **6** **1.5**

Procedure:

1. Line sheet pans with a silpat.
2. Pipe out éclairs 4-5" long, cream puffs approximately 3" round.
3. Bake at 400 F degrees for about 15 minutes. Then reduce oven temperature to 325 F and bake for an additional 25 minutes or until the inside has hollowed and dried out. Do not under bake.
4. When cool, fill with pastry cream and garnish.

Judges Scoring Criteria:

Professional Development Assessment

- The work area is organized
- Has a plan of work for the day
- Understand the products and is knowledgeable about how each must be prepared

Proper Uniform

- Uniform (coats, pants, shoes, hat, etc.) are clean, ironed and fit properly; pants are not dragging the floor.
- Wears hat or other hair covering properly
- Sharpie and pen for labeling products.

Safety

- Keeps work area well-organized and free of hazards
- Follows safety requirements for operating equipment
- Works with a regard for safety of self and others.
 - Communication! Saying behind or hot when necessary!
- Uses appropriate tools and equipment for baking function or product (mixer, hand tools, etc.)

Sanitation

- Keeps hands clean
- Washes hands correctly and at appropriate times during baking process
- Inspects tools and equipment before using – correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids contaminating food
- Keeps floor area clean in work area

Production Efficiency

- Accurately measures ingredients
- Uses most or all raw ingredients – little or no wasted ingredients
- Uses most or all mixed ingredients - little or no wasted raw dough
- Properly bakes and finishes product –maximum sellable product is produced
- Properly marks all products produced
- Student number is on all product made
- All pans that leave the work area are marked with the contestant's number

Evaluating Products

There are five basic criteria used to judge products: external and internal appearance, taste, compliance with directions, and correct size. The product scoring sheets list the standards associated with each. Judges are asked to pay close attention to proper proofing, proper bake, uniform/consistent shape and size, and specified finish weight (all are included in the five criteria) as they evaluate each product.

Scoring Rubric

Skills Area	Possible Points
Written Test	100
General Skills - Safety - Product Knowledge - Sanitation - Efficiency	100
Bread Loaf - Symmetry (Inside & Out) - Appearance (Nice Uniform Color & Crust) - Proper Proof, Size & Weight	120
Soft Rolls # 1 - Consistency - Appearance - Proper Proof, Size & Weight	100
Soft Rolls # 2 - Consistency - Appearance - Proper Proof, Size & Weight	100
Scone - Consistency - Texture - Appearance - Garnish (appropriate & edible)	110
Cream Puff - Consistency - Texture (cooked properly) - Appearance - Garnish (appropriate & edible) - Filled properly (if filled)	110
Éclair - Consistency - Texture (cooked properly) - Appearance - Garnish (appropriate & edible) - Filled properly (if filled)	110
Cake - Consistency of icing across cake (Not too much/ not too little) - Flower consistency & appearance - Use of color - 2 different borders (even pressure) - Lettering	150
Clothing Penalty - Proper Coat, Pants & Shoes - Hair properly restrained	-50
Resume Penalty	-50
TOTAL POSSIBLE POINTS	1000

Tip Sheet

BEFORE YOU BEGIN...

READ all your formulas thoroughly to avoid any mishaps.

ORGANIZE your workstation. Keep your table neat and safe.

ORGANIZE your time. You will need the entire time allowed to complete this competition.

PLAN your steps.

- Don't assume or necessarily work in the same order as the formulas presented in the workbook.
- For each product, estimate the time needed to scale, mix, rest, bake, cook, and finish
- Put it all together – what will you work on, in what order, at what time.

PAY ATTENTION at Orientation – get a sense of where everything is located. Ask questions...that's the time to get your questions answered.

ONCE YOU START.... MARK your product; sheet pans etc. - everything that leaves your table- with your ID number.

WRITE a note - use your timers - do whatever it takes to avoid these common mistakes:

- Leaving products in the oven too long
- Letting products over proof
- Forgetting to display products
-

WATCH your oven temperatures...Make sure you are baking at the correct temperature.

CHECK and double check your ingredients.....Is it sugar, OR is it salt?

Always CHECK and start mixers at what level? - #1

Make sure you mark your product to ensure no one takes your product and you don't take another students product.