

Commercial Baking

CHAIR: -----

CO-CHAIR: -----

JUDGES:

CONTEST DATE: April 24, 2019 High School Contest
April 25, 2019 Postsecondary Contest

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:



CONTEST UPDATES: Contest production

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 loaf in bread pan – 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
Cookies	6 each	4 each

**Product Specification
Main Competition – 3.25 hours**

Pate Choux – Source - Chris Teixeira

Ingredient	Weight	Procedure
Water	197 grams	Combine liquids, salt, sugar, butter- bring to boil
Milk	197 grams	
White Sugar	5.5 grams	
Salt	5.5 grams	Add Flour all at once, cook and stir for 5- 8 minutes until mixture looks dry
Butter	197 grams	
AP Flour	197 grams	Remove from pan, place in mixer with paddle, med speed
Eggs, fresh	393 grams	Add eggs 1 at a time, mix thoroughly, repeat process

1. Pipe 2 inch diameter cream puff, 4 inch éclair
2. Fill and garnish two each éclair and cream puff
3. Leave 3 cream puff and éclair ungarnished for judges

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

Pastry Filling, whipped cream and garnish will be provided for you.

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

White Pan Bread Formula

Source:RBA Straight mix method

Raw materials	Grams	OZ	Bakers %	Instruction
Yeast	20 grams		2.5	Mix with water
Water (*temp)	520 grams		64	Dough temp-75-80
Bread Flour	800 grams		100	
Salt	18 grams		2.25	
Sugar	20 grams		5	
Milk Powder	20 grams		5	
Shortening	25 grams		3	

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 1 pan loaf- 18 oz finish weight	No braid
	8 knots: - 4 knots of 1st design (1.6 oz ea) - 4 knots of 2 nd design (1.6 oz ea)	Knots: - 2 knots of 1 st design - 2 knots of 2 nd design
	1 Finished product – 16 oz, student choice of design	No finished product

Scones: Onion and Pepper Scones – Source - Chris Teixeira

Ingredient	Grams	Direction
A.P Flour	826	
Granulated Sugar	80	
Baking Powder	37	
Butter	220	
Salt	18	
Ground Black Pepper	7	
Ground White Pepper	7	
Caramelized Onions	245	
Half & Half	395	

Product	Judges	Display
Scones	4	4

Method:

1. SLICE onions thin and caramelize them until golden brown
2. USING THE CUT IN METHOD – place all dry ingredients into a bowl, cut fats into dry ingredients
3. Add cooled onions to dry ingredients
4. Add ½ & ½ and lightly mix. DON'T OVER MIX Place on table or cutting board flatten to 1.25 inches thick
5. Cut with a round cutter scones to 160 grams
6. When ready place in the oven at 300 27-32 minutes (golden brown)
7. Display 4 scones

Cookies: Chocolate Chip – Source- Chris Teixeira

Ingredient	Weight	Directions
Butter	229 grams	Cream butter and sugar until light
Brown Sugar	157 grams	
Sugar	166 Sugar	
Eggs (room temp)	98 grams	Add eggs SLOWLY and SCRAPE AFTER EACH ADDITION
Vanilla Extract	5 grams	
Bread Flour	173 grams	ADD ALL DRY AT ONCE, mix until combined
AP Flour	173 grams	
Salt	7 grams	
Baking Soda	4.5 grams	Add chocolate, mix until combined
Chocolate Chip	347 grams	

1. Chill dough
2. USE A 2 oz. Scoop and scoop
3. Bake 325 10-14
4. Outside should be golden brown and center slightly pale

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 5. Cookies
11:30-12:15	Clean up
12:00-12:30	Lunch
12:30-1:30	Written Test

Ingredients supplied by Technical Committee:

Refrigerated	Dry	Salt,
Whip Topping	Flours – AP, High Gluten,	Pepper, black and white
Half N Half	Salt & Pepper	Milk powder
Milk	Sugars – Brown, Granulated, Confectioners	Vanilla extract
heavy Cream	White & Semi-sweet Chocolate Chips	Lard
Butter	Yeast – Active Dry & Instant	Shortening
	Nonfat Milk Powder	
Eggs	Leaveners – Soda, Powder	
onions	Shortening (Regular and butter	
Chocolate Glaze	Onions	

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
 - 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/saute pan
- *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

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 Bake-	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
Cookie - Consistency of Mixing - Bake consistency & appearance - - 2 different textures of cookies	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.