

SkillsUSA
2019 Contest Projects
STATE COMPETITION

Commercial Baking

Schedule for the Commercial Baking Competition

***COMMERCIAL BAKING**

- Written Test: Friday, March 22th, 2:00 p.m. – 3:00 p.m.
- Orientation/Walk-through: Friday, March 22, 3:00 p.m. - 4:00 p.m.
 - This is optional but would be beneficial.
- Competition: Friday, March 23, Meet in Contest Area at 7:30. Competition is 8:00 a.m. - 2:00 p.m.
- Lunch: A 30-minute mandatory lunch must be taken during the competition. The time frame for this lunch break will be announced at a later date.

Contact Information

For questions regarding the competition facilities, please contact Chef McCue at Pierpont Community and Technical College.

Chef Allison McCue
amccue@pierpont.edu
304-367-4939

Overview of the Written Test

The written test will be given at the mandatory pre-contest meeting. Contestants will have 60 minutes to complete the test.

Students are encouraged to study the following topics:

1. Sanitation and Safety
 - a. Temperature danger Zone
 - b. TTC ingredients
 - c. Proper handwashing
 - d. Handling of ready to eat foods

2. Baking Science
 - a. Ingredients
 - i. Properties of ingredients and their purpose in baking (what flours have more protein or gluten content, functions of sugars, fats, or gluten in recipes, etc.)
 - ii. How to properly handle ingredients (i.e. temperature of water for dissolving yeast, how to activate leavening agents, etc.)
 - b. Classifying baked goods (Quickbreads, types of cookies, yeast breads, pastries, types of rolls, etc.)
 - c. Mixing methods and procedures- (i.e. creaming method, muffin method, biscuit method, steps in yeast dough production, etc.)

Overview of the Performance Test

Purpose

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

Scope of the Contest

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. Contestants will be given a written test covering basic baking science and scheduled during a contestant meeting held before the practical contest.
3. The performance phase of the contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.
4. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
5. No cell phones, computers, iPhones, or similar electronic devices will be allowed. Basic calculators are allowed for both the written test and the baking competition.
6. At the STATE competition, Secondary contestants will prepare a total of 4 products. Postsecondary Contestants will prepare a total of 5 products. Contestants will prepare products from the following categories:

Yeast Breads and Rolls
Quick Breads – (No Yeast)
Cookies (Post-secondary only)
Basic Cake Decorating
Pastry
Pie and Pie Crust Pastry

*****At the NATIONAL competition, contestants may have to prepare more products*****

Clothing Requirement

Contestants must wear the work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points (assessed by SkillsUSA). The commercial baking judges will also credit points for proper dress. All school markings must be covered.

Dress: White chef's shirt or coat, white or black work pants or checkered chef's pants (black and white checkers only) of the proper size (pants should not drag on floor), white apron, and white chef's hat (paper or cloth) and/or hairnet. A white chef's scarf is optional. No identification of contestant, school, or state is allowed on official clothing. If you have a marked coat or shirt, please cover the marking.

Hair Cover: Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets. Contestants may be disqualified for lack of safe clothing or attire. The orientation meeting would be the time to clarify any questionable attire or hair restraints.

Work Shoes: White or black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic, or leather athletic-type shoes. Sandals or open-toed shoes are not permitted in any SkillsUSA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.

Equipment and Materials

1. Supplied by the technical committee:
 - a. All necessary ovens
 - b. All food items
 - c. All necessary information and furnishings for judges and technical committee
2. Not allowed:
 - a. No glass is allowed in the baking area
 - b. No other food items allowed (i.e. sprinkles, decorates, etc.)
 - c. No half racks, full racks, carts, etc. will be allowed. The host site will provide storage and cooling space.
3. Supplied by the contestant:
 - a. All needed half-sheet pans. **MUST BE HALF-SHEETS!** Full sheet pans will NOT fit in some of the ovens available. (Postsecondary competitors may bring full-size pans for baguettes only.)
 - b. Loaf pans (Secondary students)
 - c. One pallet knife
 - d. One hand whip
 - e. One large kitchen spoon
 - f. Three pastry bags tips and scissors
 - g. One bowl scraper
 - h. One dough knife
 - i. One serrated knife
 - j. One pastry wheel

- k. One bench brush
- l. One grease brush
- m. One pastry brush
- n. One rolling pin
- o. Three side towels
- p. One cleaning towel
- q. One set of nested mixing bowls (1, 2 and 3 qt.)
- r. Ruler
- s. Thermometer
- t. Timer
- u. Heavy sauce pan for eclairs/cream puffs (Post-secondary)
- v. Pan for pie filling
- w. Oven mitts or pan handlers
- x. A small (battery powered or spring) scale, 2 to 5 lb. capacity
- y. Marker (ex. Sharpie) or pencil to mark all items (Ballpoint pen does not work.)
- z. Gloves to handle ready to eat products
- aa. One 5 qt. stand mixer with bowls and beaters, dough hook, and wire whip as needed.
- bb. Two 8 inch pie pans (Two 9 inch for Post-secondary)
- cc. Any items you will need to display your baked goods
- dd. OPTIONAL: Risers for a table. (Most tables for the Commercial Baking will be standard commercial kitchen height. However, there is a possibility of a few shorter tables if there are a large number of contestants.)

This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of work place (approximately 4 feet of table space with a small amount of storage space). All of your equipment must remain in your space and remain well-organized.

Procedures

Judges will rate each contestant independently and will not compare rating sheets.

The baking contest ends at 2:00, at which time the means ovens will be shut down. Products must be displayed by 2:15 – no product will be accepted on the table after 2:15.

A 30-minute lunch break is required by SkillsUSA. You cannot leave the break area to work on baked goods during this 30-minute period.

Judges will speak to contestants or ask questions about their work or product. They will not help nor give advice or instructions.

General Skills

Each contestant's work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation, and production efficiency. Judges will closely observe contestant's Production Efficiency and Use of Equipment/tools. In the area of efficiency, they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools, judges will play close attention to the proper and safe use of hand tools and mixers.

Judge's Scoring Criteria

General Skills Rating Scale:

Oral 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 (shirts, pants, skirts, shoes, hat, towel, etc.) are clean and fit properly; pants are not dragging the floor.
- Wears head gear or other covering properly

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
- 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.

Scratch Products

The “taste” criteria will be applied to the scratch bakery items only, which include the bread, quick bread, cookies, and pie formulas. Some additional factors for these products are:

Breads:

There should be consistent size and weight with slightly rounded ends. The exterior crust should have a uniform thickness and overall golden brown color. There should be no sharp or irregular corners and unusual shapes or streaks. Sidewalls should be firm, and crust neither thick or thin.

Cookies:

Should have excellent top crevices and evidence of proper mixing, even color, and uniform shape and size.

Quick Bread:

Quickbread should have good volume. It should have a nice crown crust on top of the loaf. The inside should have good even cell structure with no tunnels.

Secondary Performance Test



Bread in Pan

Category: White Pan Bread



Bread proofed in oven



Judge's Scoring Criteria for Bread

External Appearance Factors:

- Volume
- Form, Shape, Size and Symmetry
- Structure
- Appearance -- Color, crust, thickness, character or feel, and even bake.

Internal Appearance Factors:

- Volume
- Break, shred or slice
- Symmetry
- Structure – Grain or density, tunneling or holes, texture or feel
- Color

Proper Proof, Size, and Weight Factors:

- Product quality
- Consistency
- Correct size

Performance Test

Category: Cake Decorating



Judge's Scoring Criteria for Cake Decorating

Icing Factors

- Symmetry – cake centered on board, final shape of cake, sides perpendicular to top, square and level cake
- Opacity (no window or crumbs)
- Enough/too much icing
- Evenness of slice
- Evenness of filling.

Design Factors:

- Borders – even and symmetrical
- Use of color
- Suitability of the design (room for lettering, flower too big or small)
- Balance
- Use of flowers

Technique Factors:

- Borders – level of difficulty
- Correct hand pressure to make desired shapes
- Types of flowers – level of difficulty
- Lettering
- Execution of design
- Follows the directions on the cake order

Sample Score Sheet

Candidate #:	Judge:
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Product: **(1) Bread**

Rating Scale: From 20 (Excellent) to 1 (Poor)

External Appearance	
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- Factors: Volume, form or shape, symmetry, structure

Proper Bake	
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- Factors: Correct crust color and even bake, bottom color correct

Internal Appearance	
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- Factors: Volume, break or shred, slice, symmetry, structure, color

Proper Proof	
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- Factors: Grain or Density, tunneling or holes, texture or feel, size

Taste	
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- Factors: Aroma, flavor, mouth feel, after-taste, character, palatable, texture favorable, moist or dry, and freshness.

Proper Size and Weight	
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- Factors: Proper length and weight within 2 oz. over and no underweight

Total	
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2018 Commercial Baking Competition Tip Sheet

BEFORE YOU BEGIN...

READ all your formulas through. Points are deducted for not following directions.

ORGANIZE your workstation. Keep your table neat and safe.

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

PLAN and this has several 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?

CAKES are easier to decorate when they are frozen.

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

Make sure you **mark** your product to make sure no one takes your product. Do not take anyone else's product.

Bakery Formulas

SkillsUSA Commercial Baking Contest

Secondary Division

For Distribution

2019 State Level Competition

The Test

Contestants will prepare a total of four products selected by the Commercial Baking Technical Committee from the following categories:

Standard	The 2019 Test
Yeast Breads and Rolls	1. White Pan Bread <ol style="list-style-type: none">2 pan loaves1 three-braid loafKnot Rolls
Quick Breads – (No Yeast)	2. Pumpkin Bread
Basic Cake Decorating	3. Decorate 8” Round Cake
Pie and Pie Crust Pastry	4. Pineapple Pie and Unfilled crust

1. White Pan Bread

Source: RBA

Raw Material	LB	OZ	Bakers %	Instructions
Yeast		1	2.5	Mix with 3 oz. of water, set aside
Water	1	12	64	Variable
Bread Flour	2	8	100	
Salt		0.9	2.25	
Sugar, granulated		2	5	
Milk powder		2	5	
Shortening, all purpose		1.25	3	
TOTAL	4	9.15		

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, round the piece of dough, and let rest. Keep dough at room temperature, covered.
3. Make Up:
 - 2 pan loaves, scale 12 oz. to achieve finished weight of 10-11 oz.
 - 1 three-braided loaf – scale to 18 oz. – finished weight 16 oz. (should be no more than 10-12 inches in length pre-baked)
 - With remaining dough, prepare one baking sheet of single knot rolls at 2 oz each.
4. Proof to proper size.
5. If you have excess dough, wrap and store.
6. Bake: 400 degrees.

Display: One standard loaf, one braided loaf, and three knot rolls

2. Pumpkin Bread

Source: Baking Fundamentals, Noble Masi

Raw Material	LB	OZ	Bakers %	Instructions
Pumpkin, canned		14	100	Combine the pumpkin with the sugar, eggs, baking soda, salt, and spices.
Eggs		6	43	
Sugar	1	2	128	
Baking Soda		1/8	1	
Salt		1/4	2	
Ground Cloves		1/8	1	
Ground Cinnamon		1/8	1	
Bread Flour		14	100	Gradually add oil, flour, and baking powder; avoid over mixing.
Baking Powder		1/4	3	
Vegetable Oil		6	43	
Water		6	29	Add water. Blend together.
TOTAL	4	1		

1. Pour into loaf pans you have provided to make proper size loaf.
2. Bake at 375 degrees F.

3. Cake Decorating

Source: RBA

Each student is provided two 8" round cake, white icing, and jelly filling.

The following is your cake order:

Test Problem

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Thursday

Date Wanted: 6/22/19

Time Wanted: 3:00 PM

Size: 8" rounds, split and filled with red jelly icing. Fillings are provided.

Icing: Use icing provided.

Colors: Yellow roses, green leaves

Flower Type: Spray of roses- 3 to 5

Inscription: Happy Birthday Vickie

Special Instructions:

1. Scale no more than 2 lbs. of provided icing to ice the cake. You may use additional icing for the decorations.
2. Prepare colors and bags. Use icing provided for roses and writing.
3. Pipe white border- 1 shell border, 1 border of your choosing.
4. Do not comb sides.
5. **Write your contestant number on the back side of your cake with icing.**

4. Pineapple Pie

Source: Baking Fundamentals © 2007, modified 2008, by Noble Masi, CMB

Dough

Raw Material	LB	OZ	Bakers %	Instructions
Pastry Flour	1		100	Prepare by hand.
Shortening, all purpose		10	60	Rub shortening and flour until dough forms small pieces. Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed
Salt		0.30	1.87	
Water (cold)		7	40	
TOTAL	2	1 1/2		

Filling

Raw Material	LB	OZ	Instructions
Canned Pineapples-drained		12	Place pineapple, sugar, and 2 oz. water in a sauce pan. Bring to a boil.
Sugar		6	
Water		4	Use 2 oz. water to make a slurry. Add slurry to boiling pineapple. (Let liquid return to a boil) Let cool before placing in pie shell
Cornstarch		1	
TOTAL	1	7	

1. Rest dough for half hour minimum.
2. Prepare enough for one double crust pie and one unbaked 8-inch pie shell. **Use the 8" pie pans** you brought with you. Scale 5 to 7 oz. for each top and bottom. You should have a little dough left over.
3. Fill one pie and top the pie with a pie crust (double crust or lattice top).
4. Sprinkle with sugar.
5. Bake pie at 400 degrees F until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

Secondary Display Checklist:

Yeast Bread

- 1 pan loaf
- 1 braided loaf
- 3 knot rolls

Quick Bread

- 1 pumpkin bread

Basic Cake Decorating

- 1 decorated cake

Pie and Pie Crust Pastry

- 1 pineapple pie
- 1 unbaked pie shell

Bakery Formulas

SkillsUSA Commercial Baking Contest

Postsecondary Division

For Distribution

2019 State Level Competition

The Test

Contestants will prepare a total of five products selected by the Commercial Baking Technical Committee from the following categories:

Standard	The 2019 Test
Yeast Breads and Rolls	1. Basic French Bread a. 2 baguettes b. 1 creative loaf
Pastry	2. Éclair/Cream Puffs
Cookies	3. Butter Tea Cookies
Basic Cake Decorating	4. Decorate Quarter Cake
Pie and Pie Crust Pastry	5. Apple Pie and Unfilled Crust

1. Basic French Bread Dough

Source: RBA formula database, (858-Power) 2000

Raw Material	LB	OZ	Bakers %	Instructions
Bread Flour (high-gluten)	1	12	100	Use straight dough method.
Salt		0.6	2	
Yeast, compressed		1	4	
Water	1	2	64	Variable
TOTAL	2	15.6		

1. Dough temperature: Between 75 and 80 degrees.
2. Bulk ferment on the bench, depending on dough temperature and room conditions. Allow the dough to double in size.
3. Cut dough into appropriate size and let rest.
4. Make Up:
 - 2 traditional baguettes with a finished weight of approximately 11 oz. each. Length should be 16"-18".
 - With leftover dough, make a creative loaf.
5. Proof.
6. Slash baguettes with 7 diagonal cuts.
7. Bake: 425 degrees F.

Display: 2 baguettes and 1 creative loaf

2. Éclair/ Cream Puff

Source: Commercial Baking Contest RBA

Raw Material	LB	OZ	Bakers %	Instructions
Water	2		133	Combine the liquid, shortening, salt, and 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 very warm, but not too hot to touch.
Eggs, Whole	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		

1. Line sheet pans with parchment paper.
2. Pipe out eclairs 4-5" long, cream puffs approximately 3" round.
3. Bake at 400°F for about 20 minutes. Do not under bake. Remove them from the oven and let cool slowly in a warm place.
4. When cool, fill with cream filling (provided) using a pastry bag with a star tube. Dust with confectioners' sugar.

3. Butter Tea Cookies

Source: Commercial Baking Contest 1992, revised 1998, based on Professional Baking, Gisslen

Raw Material	LB	OZ	Bakers %	Instructions
Butter		5.5	33	Creaming method.
Shortening, all purpose		5.5	33	
Sugar, granulated		5.5	33	
Sugar, 6X (powdered)		3	18	
Eggs, Whole		4.12	25	Cream light and fluffy.
Vanilla		0.15	1	
Cake Flour	1	0.5	100	Sift then blend in flour.
TOTAL	2	8.27		

1. Bag cookies using plain tube or star tube.
2. Make cookies small – about size of quarter, make one sheet pan.
3. Cookies are to be plain and not decorated.
4. Bag onto parchment lined pan. Make only one sheet of cookies. **Leftover dough (if any) must be wrapped and place on rack.**
5. Bake at 375 degrees F.

4. Cake Decorating

Source: Commercial Baking Contest, revised 1998.

The Bakery Cake Order Form

Customer Name: Ms. Sarah Jones

Phone: 701-231-8765

Day Wanted: Wednesday

Date Wanted: 6/21/19

Time Wanted: 3:00 PM

Size: Quarter sheet

Icing: Use icing provided.

Colors: White Icing, red roses, green leaves

Flower Type: Spray of roses- 3 to 5

Inscription: Happy Birthday Betsy

Special Instructions:

1. Scale no more than 2 lbs. of provided icing to ice the cake.
2. Prepare colors and bags. Use icing for flowers and writing.
3. Pipe white border- 1 shell border, 1 border of your choosing
4. Do not comb sides.
5. Write your contestant number on the back side of your cake with icing.

5. Apple Pie

Source: ND State College of Science

Dough

Raw Material	LB	OZ	Bakers %	Instructions
Pastry Flour	1		100	Prepare by hand.
Shortening, all purpose		10	60	Rub shortening and flour until dough forms small pieces.
Salt		0.30	1.87	Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed
Water (cold)		7	40	
TOTAL	2	1 1/2		

Filling

IQF Apples	2			Sauté apples lightly in the first quantity of butter. Add the first quantity of sugar as the apples cook.
Sugar, granulated		3		
Butter		1		
Water		2		Mix water and starch until smooth. Add starch mixture to apples and boil until thick and clear.
Cornstarch		1.5		
Sugar, granulated		3.5		Remove from heat and add remaining ingredients. Stir gently until sugar is dissolved and butter is melted. Let cool before placing in pie shell.
Salt		.06	(1/4 tsp)	
Cinnamon		.06	(1 tsp)	
Nutmeg		.02	(1/4 tsp)	
Lemon Juice		.33	(2 tsp)	
Butter		.25		
TOTAL	2	11		

1. Rest dough for half hour minimum.
2. Prepare enough for one double crust pie and one unbaked 9-inch pie shell. **Use the 9" pie pans** you brought with you. Scale 7 to 9 oz. for each top and bottom. You should have a little dough leftover.
3. Fill one pie and top the pie with a pie crust to bake (double crust or lattice top).
4. Sprinkle with sugar.
5. Bake pie at 400 degrees F until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

Post-Secondary Display Checklist:

Yeast Bread

- 2 baguettes
- 1 creative loaf

Pastry

- 3 eclairs (1 unfilled)
- 3 cream puffs (1 unfilled)

Cookies

- 6 butter tea cookies

Basic Cake Decorating

- 1 decorated cake

Pie and Pie Crust Pastry

- 1 apple pie
- 1 unbaked pie shell