

# Commercial Baking



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

<p><b>Contest Location And Schedule</b></p>	<ul style="list-style-type: none"><li>▪ <b>April 29, 2022 from 8AM-4PM</b></li><li>▪ <b>Columbus State Community College</b></li><li>▪ <b>550 E Spring St, Columbus, OH 43215</b></li></ul> <p>7:30 am Registration</p> <p>8:00 am Contest begins with written exam</p> <p>8:30 am Questions and answers</p> <p>9:00 am Baking begins</p> <p>11:30-1:00 lunch break is required – student must take 30 minutes anytime during this window they may not leave the bread area to work on any baked goods during this time.</p> <p>3:00 pm ovens turned off</p> <p>3:30 pm all products must be displayed by this time – no product accepted after 3:30</p> <p>Judges will rate each contestant independent and will not compare rating sheets</p> <p>Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instruction.</p>
<p><b>Special Notes</b></p>	<ul style="list-style-type: none"><li>▪ Exhibit Halls do not open to observers until 12:00 pm.</li><li>▪ No smart watches and/or phones are permitted during the contest and/or in the contest</li><li>▪ No contact with anyone outside of the contest area once the contest begins</li></ul>

	<ul style="list-style-type: none"> <li>▪ No inappropriate communication between contestants such as verbally degrading another contestant</li> <li>▪ No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing.</li> </ul>
<b>Testing</b>	<ul style="list-style-type: none"> <li>▪ There will be a written knowledge test</li> </ul>
<b>Eligibility</b>	<ul style="list-style-type: none"> <li>▪ Please refer to the National Technical Standards for this contest. <ul style="list-style-type: none"> <li>○ Schools may send one competitor or team for every 50 paid SkillsUSA members based on local competition enrolled in a program where the scope of the contest described in the SkillsUSA Technical Content Standards reflects a major component of the program.</li> <li>○ Leadership and Occupationally Related Contest Specifications - The following competitions are open to all members of SkillsUSA Schools may send one competitor or team for every 500 SkillsUSA members based on local competition.</li> </ul> </li> </ul>
<b>Clothing</b>	<ul style="list-style-type: none"> <li>▪ <u>Work/School Attire</u> – White pants or black-and-white checkered chef’s pants (no black pants); pants must fit properly and not drag on the floor. A white chef’s shirt or coat, white or black leather work shoes, white apron, white chef’s hat (paper or cloth) and hairnet must be worn. A white chef’s scarf is optional.</li> </ul> <p><b>Special Note</b> – If you have a marked coat or apron, please cover the marking.</p> <p>The Commercial Baking contest will allow any reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory but are recommended. Hairnets must be worn with hats to contain all loose hair.</p> <p>Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets.</p> <p><u>Work shoes:</u> 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 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 safety hazard.</p>
<b>Provided by Contestant (Tool List)</b>	<p>Please label each item with school’s name</p> <ul style="list-style-type: none"> <li>▪ 4 ½ or 5 – quart kitchen-aid or other heavy-duty mixer with paddle and dough hook</li> <li>▪ Cake decorating turntable (any type)</li> <li>▪ Cake decorating bags, tips, combs, nails, scissors, etc. for cake decorating</li> </ul>

	<ul style="list-style-type: none"> <li>▪ Nested stainless steel mixing bowls (1,2 and 3 quarts)</li> <li>▪ Liquid measuring cups and measuring spoons</li> <li>▪ 4-6 ½ sheet pans</li> <li>▪ Parchment paper (6-12 full sheets)</li> <li>▪ At least <u>one</u> of each of the following: hand whip <ul style="list-style-type: none"> <li>• Large kitchen spoon</li> <li>• Bowl scraper</li> <li>• Rubber spatula</li> <li>• Dough knife</li> <li>• Serrated knife</li> <li>• Pastry brush</li> <li>• Rolling pin</li> <li>• Stem thermometer</li> <li>• Timer</li> <li>• Small (2 to 4lb.) electronic, battery powered or spring scale</li> </ul> </li> <li>▪ 3 side towels</li> <li>▪ Sanitizing buckets for sanitizer</li> <li>▪ Cleaning towels</li> <li>▪ Baker’s scale weights and scoop (if your school has one)</li> <li>▪ Butane Burner</li> <li>▪ Saucepan for making apple galette filling</li> <li>▪ Disposable gloves to handle ready to eat food</li> <li>▪ A pencil or Sharpie to mark all items</li> <li>▪ Boxes or containers to take finished products home</li> </ul> <p><b>Note:</b></p> <ol style="list-style-type: none"> <li>1) No other food items allowed (ie: sprinkles, decorates)</li> <li>2) This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of workspace and all of your equipment must remain in your space and well organized.</li> </ol> <ul style="list-style-type: none"> <li>▪ <b>All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre-contest meeting. Failure to do so will result in a penalty.</b></li> </ul>
<p style="text-align: center;"><b>Competition Standards</b></p> <p><b>(Not all will be tested but contestant should be knowledgeable of all)</b></p>	<p>Please refer to the National Technical Standards</p>

<p><b>Provided by Committee</b></p>	<p>Each contestant station has:</p> <ul style="list-style-type: none"> <li>▪ 1 outlet</li> <li>▪ 1 - 48 x 30" prep table with a under counter shelf</li> <li>▪ ½ of a speed rack (top, bottom or half rack)</li> <li>▪ 1 shelf of a refrigerator – labeled with number</li> </ul>
<p><b>Resume Required</b></p>	<ul style="list-style-type: none"> <li>▪ In conjunction with National Standards, violations may result in student loss of contest.</li> <li>▪ All SkillsUSA Ohio State Championship Contest will require a short interview component. Students should be prepared with basic job interview skills.</li> </ul>

# Bakery Formulas

## SkillsUSA Ohio

### Commercial Baking Contest

# 2022

**SkillsUSA Ohio State Contest  
Commercial Baking 2022  
Sugar Cookies**

Source: Fleckenstein’s Bakery

Raw Ingredients	LB	OZ	Instructions
Sugar		10	Cream ingredients to soft mix
Salt		0.14	
Butter		8	
Eggs, whole		3.3	Add eggs in two stages and cream in.

Vanilla		0.15	
Bread Flour		17	Sift flour and baking powder together and add
Baking Powder		0.42	
<b>TOTAL</b>	<b>2</b>	<b>7</b>	

1. Roll dough to approximately ¼-inch thickness on canvas 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 in 375 F oven. *DO NOT OVERBAKE.*
6. Display 6 cookies.
7. (Wrap left over dough and leave on your rack.) **LEAVE REMAINING COOKIES ON PAN FOR DISPLAY/JUDGING.**

**SkillsUSA Ohio State Contest  
Commercial Baking 2022  
Apple Galette**

Source: *SkillsUSA Commercial Baking 2020/Retail Bakers of America*

**Galette Dough**

Ingredients	LB	OZ	Baker's %	Instruction
Butter	1		100	Dice butter into 3/8" pieces
Flour, all purpose	1		100	Into large stainless-steel bowl sift in the flour. Add the diced butter to the flour. Cut the fat into the flour until the desired consistency is reached.
Salt		0.42	3	Dissolve salt in very cold water. Add the mixture to the flour, mixing gently until the dough holds together. Do not overmix. Cover the dough with plastic wrap and chill well before

				using.
Water (cold)		6	37.5	

**TOTAL**                      **2**                      **6.42**                      **240.5**

**Galette Filling**

Ingredients	LB	OZ	Baker's %	Instructions
Apples, peeled, cored, large dice (6) Each	~2	0.00		Place apples on provided plate for judging.
Butter		2.00		
Sugar, granulated		4.00		
Cinnamon (~1/2 tsp)		.05		
Vanilla		1.00		
Water		2.00		
Apple Juice		2.00		

**Total**                      **~2**                      **11.05**

**Apple Galette (Makes 6 Galettes)**

Ingredients	LB	OZ	Baker's %	Instruction
Galette Dough	2	6.42		
Galette Filling	~2	11.05		
Eggs, whole (1) Each				
Milk		2.00		
Sugar, granulated		1.00		Enough for sprinkling on top

Instructions for Galette

1. Roll the dough to 1/8<sup>th</sup> thick
2. Cut 6 - 6" round circles from dough; if needed, re-roll excess dough
3. Place 120g (4oz) of filling amongst all 6 tarts, leaving 1" of dough exposed around the edge of each dough circle
4. Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
5. Place onto a lined sheet pan
6. To finish the Galette, whisk egg and milk to combine into egg wash.
7. Egg was each tart and sprinkle with granulated sugar
8. Bake at 400° F, in deck oven. Rotating pan as necessary.
9. Display all 6 of the Galettes on provided plate.

**SkillsUSA Ohio State Contest  
Commercial Baking 2022  
Cake Decorating**

## Cake Decorating

Each student will decorate either an 8" 2-layer or a ¼ sheet cake with prepared whipped topping.\* Please follow directions!

Do not add anything not listed on the cake order. It should be sellable in a retail bakery.

1. Scale no more than 1 ½ # of whipped topping (Bettercreme).
2. Ice cake using the whipped topping.
3. **Decorate** cake with butter cream icing
  - Piped border using star tip (the shell and one border of choice)
  - Spray of roses (3 to 5) with stems and leaves
  - Add script lettering with the message "Happy Birthday Betsy".

\*Decorating combs may be used and cake icer tip may be used.

**\*Secondary Students will use red filling between the layers of cake and then ice it.**

**SkillsUSA Ohio State Contest  
Commercial Baking 2022  
Blueberry Muffins**

### Blueberry Muffins

Source: *Professional Baking*, revised in 2001

Ingredients	Ounce	Baker %	Instructions
			<b>Oven: 375 degrees</b>
Sugar, granulated	5 ½ oz.	30	Cream sugar, shortening, and salt.

Shortening	4 oz.	30	
Salt	1 ¾ tsp	1	
Vanilla	1 ¾ tsp	1	Add vanilla and eggs. Cream.
Eggs, beaten	4 oz.	20	
Pastry Flour	13 ¼ oz.	100	Sift together dry ingredients. This maybe done ahead of time and set aside.
Baking Powder	2 ¼ tsp	6	
Milk	10 ¾ oz.	80	Add wet and dry ingredients.
Blueberries, Frozen	3 ¼ oz.	25	Fold into batter and bake immediately.

2 lbs. 7 oz.

**Method:**

1. Prepare pans prior to mixing. Grease muffin tins.
2. Fill tins ½ to ¾ full and bake.

**SkillsUSA Ohio State Contest  
Commercial Baking 2022  
White Bread**

**Source: Retail Baker's Association**

Raw Material	LB.	OZ.	Baker's Percentage (%)	Instructions
Yeast		.5	2.5	Oven: 400 degrees
Water		12.8	64	Display 1 braid and 6 knot rolls
Bread Flour	1	4	100	
Salt		.45	2.25	



Sugar, Granulated		1	5	
Milk Powder		1	5	
Shortening, all purpose		.65	3	

2            2

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures) Allow dough to rise, dough should double in size.
2. Cut into proper sized pieces; round up dough and let rest. DO NOT USE PROOF BOX-KEEP DOUGH AT ROOM TEMPERATURE, COVERED.
3. Make up: 18 oz. Three-braid bread. With remaining dough, make 10 knot rolls- 1 ½ oz. each.
4. Proof to proper size
5. Wrap any extra dough and leave on your rolling rack.

**SkillsUSA Ohio State Contest  
Commercial Baking 2022  
Éclair Cream Puff Paste**

**Éclair Cream Puff**

*Sources: Commercial Baking Contest RBA*

Raw Material	LB.	OZ.	Baker's (%)	Instructions
				Oven: 400 degrees
Water		9 oz.	100	Combine the liquid, shortening, salt, and sugar in a saucepan. Bring to a full, rolling boil.
Shortening		4 ½ oz.	50	
Salt		1 tsp	2	

Sugar, granulated		¼ oz.	3	
Bread Flour		7 oz.	67	Remove from heat and add 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, about 3-5 minutes.  Transfer to a mixer. With paddle, mix until dough has cooled slightly (about 140°F).
Eggs, whole, fresh		9 oz.	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.
<b>TOTAL</b>	1 lb.	12 oz.		

**Procedure:**

1. Line sheet pans with silicone/parchment paper.
2. Pipe out éclairs 4-5” long, cream puffs approximately 3” round. Make at least 4 éclairs and 4 cream puffs.
3. Bake at 400°F for about 30 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 (based on available materials and info from contest chair) using a pastry bag with a star tube. Dust with confectioners’ sugar.

## CONTESTANT’S PACKET

**Greetings Fellow Instructors:**

SkillsUSA state contest is fast approaching! The Commercial Baking contest will be held in conjunction with the April 29<sup>th</sup>, 2022 Columbus State Community College, Mitchell Hall Room 314. Columbus State Community College will be the host site for our contest this year. The actual contest will take place Friday, April 29<sup>th</sup>, 2022.

All tables are of working height, so they will not need wooden table risers. I realize they are already bringing everything but the kitchen sink, but it is necessary to keep the Ohio contest competitive to prepare our students for nationals.

The Pre-Contest Meeting will be held on Friday, April 29<sup>th</sup>, 2022 at 8:00 am or as soon as everyone arrives. The PDP Knowledge Test and contest-specific tests will be given during the Pre-Contest meeting. Students will be allowed 30 minutes to complete both tests. Students may ask questions during this time. The Contest will be held immediately following the Pre-Contest meeting.

Kim Hendrix is the Contest Coordinator for Commercial Baking.

Lunch will be provided for all contestants and helpers. Each contestant is **REQUIRED** to take a lunch break. If the contestant has a specific dietary need, please contact Ryan Williams or Barry Young. Advisors, parents, and students, other than those working, will not be allowed in the contest area. **Students may not speak with their advisors during the contest.** If, for some reason, there is a need to contact a student's advisor, (i.e. cut finger, burn) the Contest Coordinator or a judge will take the responsibility.

Please contact me with questions and I will be respond as soon as possible.

Ryan Williams: Commercial Baking Coordinator

[ryan.williams2@osumc.edu](mailto:ryan.williams2@osumc.edu)

614.293.4157

Or Barry Young:

Call or text- 614.551.5236

Byoung38@csc.edu - best form of communication for me!

Thank you,

Barry Young CEC, CCE, AAC, MBA

Ohio SkillsUSA Hospitality Contest Coordinator

## Overview of the Written Test

The written test will be given at the mandatory pre-contest meeting and consist of 50 multiple-choice questions. Contestants will also be required to take the Professional Development Program Knowledge test. **Contestants will have 30 minutes to complete both tests.**

## Overview of the Performance Test

### Purpose

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

### 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.
3. The performance phase of this contest will be the actual preparation of goods and presentation of finished products.
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 and will be allowed for both the written test and the baking competition.

6. Contestants will prepare a total of six products: five baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake.

## **Procedures**

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

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 students or ask questions about their work or product. They will not help nor give advice or instructions.

### **General Skills**

Students 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 student'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 pay close attention 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
- Understands 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 not dragging on 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**

- 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 marked with student number

## **Evaluating Products**

There are five basic criteria used to judge products: external and internal appearance, taste, following directions and correct size. The product scoring sheets list the objective criteria 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 student's product.

### ***Scratch Products***

The "taste" criteria will be applied to the scratch bakery items only. This includes 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.

#### **Muffins:**

Muffins should have good volume, nice top crevices and tops that are not blown out. They should have even rounded sides and a nice crown. The inside should have good even cell structure with no tunnels.

## **Judge's Scoring Criteria for Bread**

### **External Appearance**

- Factors: Volume, form or shape, size, symmetry, structure, color, crust, thickness, character or feel, and even bake.

### **Internal Appearance**

- Factors: Volume, break or shred, slice, symmetry, structure, color, grain or density, tunneling or holes, texture or feel.

### **Proper proof, size and weight**

- Factors: Product quality, consistency, and correct size

## **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
- Does design fit the cake (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
- Follow the directions on the cake order

## 2022 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, Plan what your day will look like – 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 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 right 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.