



Commercial Baking



Contest Date(s):

March 19, 2021

March 26, 2021

April 9, 2021

April 16, 2021

(Orientation will begin at 10:00 AM)

**Contestants will be scheduled with Committee for one of the
dates above**

Contest Type: IN-SCHOOL JUDGED

**(All contest types are listed on the website. YOU NEED TO BE FAMILIAR
WITH BOTH THIS DOCUMENT AND THAT DOCUMENT.)**

PURPOSE

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

ELIGIBILITY

Participation is in accordance with SkillsUSA's Program Guidelines.

TESTING

A written test assessing baking fundamentals may be administered in person on the day of the contest.

ORIENTATION

Orientation will begin at 10:00am

CLOTHING REQUIREMENTS

Contestants must wear the official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a penalty. All school markings must be covered.

Dress: 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.

Special Note: If you have a marked coat or apron, please cover the marking.

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.

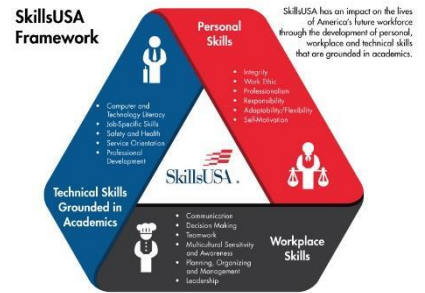
Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets. The orientation meeting would be the time to clarify any questionable attire or hair restraints.

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 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.

TOOLS PROVIDED BY CONTESTANTS

(please label each item with school's name)

- ___ 4 ½ or 5-quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- ___ Cake decorating turntable (any type)
- ___ Cake decorating bags, tips, combs, nails, scissors, etc., for cake decorating
- ___ Nested stainless steel mixing bowls (1, 2 and 3 quarts)
- ___ Liquid measuring cups and measuring spoons
- ___ 4-6 ½ sheet pans
- ___ Parchment paper (6-12 full sheets)
- ___ At least one of each of the following: hand whip
 - large kitchen spoon
 - bowl scraper
 - rubber spatula
 - dough knife
 - serrated knife
 - pastry brush
 - rolling pin
 - stem thermometer
 - timer



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- small (2 to 4 lb.) electronic, battery powered or spring scale
- ___ 3 side towels
- ___ Sanitizing buckets for sanitizer
- ___ Cleaning towels
- ___ Baker's scale weights and scoop (if your school has one)
- ___ Butane Burner
- ___ Saucepan for making pineapple pie filling
- ___ Disposable gloves to handle ready to eat food
- ___ A pencil or Sharpie to mark all items
- ___ Boxes or containers to take finished products home

Note:

- 1) No other food items are allowed (ie; sprinkles, decorates)
- 2) This list is a minimum. Contestants may bring more baking tools of their choosing. All your equipment must remain in your space and well organized.
- 3) Hard copy of the contestant's one-page resume required

TOOLS PROVIDED BY TECHNICAL COMMITTEE

- The cost of all groceries will be covered by the technical committee.
- All groceries will be provided by the technical committee and will be brought to the schools by the judge(s).

SPECIAL INFORMATION

- No smart watches or phones are permitted during the contest.
- The Performance Test will entail the actual preparation of goods and presentation of finished products ready for sale to customers.

SCOPE OF THE CONTEST

The contest will be judged based on the criteria established in the current year's National Technical Standards, which are updated annually. National Technical Standards are accessed through your Professional SkillsUSA Membership benefits by logging on to your SkillsUSA account at <https://www.skillsusa-register.org/Login.aspx>.

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. Contestants may 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 a 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.

Judges may 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:

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 nor 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

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 – 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



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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.

Bakery Formulas

SkillsUSA Ohio

Commercial Baking Contest

2021

Formulas:

Sugar Cookies

Apple Galette

Decorated Cake

Blueberry Muffins

White Bread

Éclairs | Cream Puff Paste (Pâte à Choux)

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Sugar Cookies

Source: Fleckenstein's Bakery

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	

TOTAL 2 7

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.**

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Apple Galette

Source: SkillsUSA Commercial Baking 2020/Retail Bakers of America

Galette Dough

Ingredients	LB	OZ	Baker's %	Instruction
Butter	1	0.00	100	Dice butter into 3/8" pieces.
Flour, All Purpose	1	0.00	100	Into a 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.
Water (ice cold)		6.00	37.5	Cover the dough with plastic wrap and chill well before using.
TOTAL	2	6.42	240.5	

Galette Filling

Ingredients	LB	OZ	Baker's %	Instructions
Apples, peeled, cored, large dice (6) each	~2	0.00		<p>Prepare apples. Place 6 large dice apple pieces for judging on a provided plate.</p> <p>In a sauté pan, add the apples and let them brown slightly. Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan. Cook approximately 1 minute.</p> <p>Add the sugar and let it brown, stirring occasionally. Add the cinnamon and vanilla. Add the water and apple juice.</p> <p>Remove from the heat and place in a container. Place over an ice bath to cool.</p>
Butter		2.00		
Sugar, granulated		4.00		
Cinnamon (~½ tsp)		0.05		
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. Roll the dough to 1/8" thick.
2. Cut 6 – 6" round circles from dough; if needed, re-roll excess dough .
3. Place 120 g (4 oz) 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 wash each tart and sprinkle with granulated sugar.
8. Bake at 400 degrees F, in a deck oven. Rotating pan as necessary.
9. Display all 6 of the Galettes.

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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.***

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Blueberry Muffins

Blueberry Muffins

Source: *Professional Baking*, revised in 2001

Ingredients	Ounce	Bakers %	Instructions Oven: 375 degrees
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.

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

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White Bread

Source: Retail Baker's Association

Ingredients	LB	OZ	Baker's Percentage (%)	Instructions
Yeast, Instant?		.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.

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SkillsUSA Ohio State Contest Commercial Baking Éclair Cream Puff Paste (Pâte à Choux)

Éclair Cream Puff

Sources: *Commercial Baking Contest RBA*

Ingredients	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.
TOTAL	1 lb.	12 oz.		

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.