

2018 TN SkillsUSA Commercial Baking Update for State

Date: Monday, March 19th and Tuesday March 20th (if needed)

Time: 6: 15 a.m.

Contest Orientation/ Q&A: ***All contestants must report at 6:15 a.m on Monday, March 19th for contest orientation. You will then be given your time to compete. Be dressed with full uniform and equipment at orientation.***

Location: Sweet and Savory 45 E Main St #112, Chattanooga, TN 37408

Number of Contestants: 20

Contest Chair Contact: Jeremy Jernigan

Email: jernigan1006@gmail.com Phone: 615-426-4376

Written Test: No written test. In the event of a tie the following criteria will be followed in this order: Sanitation, Uniform, and Resume.

Tech Standards: Please review the SkillsUSA Tech Standards for Commercial Baking. This will cover dress attire, Test knowledge and skills that should be practiced all year.

Resume Requirement: All contestants are required to bring one copy of their one-page resume to check in. Resumes will not be accepted after check-in.

Before the Contest:

- Prepare a timeline for your day. This may be used during the contest.
- Work on organization and keeping your workspace clean.
- Every contestant will need to be at the orientation Monday morning. If you do not make the orientation Monday morning you will not compete.
- You will be given you contest time Monday morning at orientation. This is to ensure we have as many contestants going as possible. This will be done at random.
- Bring everything with you to orientation

Other Notes:

- Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
- No cell phones, computers, iPhones, or electronic devices will be allowed. Basic calculators are allowed for recipe yield purposes only.
- Please check standards for dress requirement. If you have a marked coat or apron, the marking must be covered. A white chef's scarf is optional.
- Please check the tech standards for uniform requirements. A hairnets and proper hat is required on all contestants. Deductions will be made upon entering the orientation room to check-in. No facial piercings allowed.
- The oven will be turned off 30 minutes prior to the end of the contest. Two ovens will be set at 350 and two ovens will be set at 400 degrees F.
- Judges will speak to students and ask questions about their work or product. They will not give advice or allowed to answer questions regarding the competition.
- Students should mark their contestant number on all products (on parchment paper) prior to baking.

Menu

White Knot rolls

Decorated Cake

Eclair and Cream Puffs

Pineapple Pie

Contestant Schedule:

	<u>Group 1</u>	<u>Group 2</u>	<u>Group 3 (if needed)</u>
Check in	Monday 3/19 @ 6:15 a.m.	Monday 3/19 @ 11:45 a.m.	Tuesday 3/20 @ 6:30
Orientation	Monday 3/19 @ 6:15	Monday 3/19 @ 6:15	Monday 3/19 @ 6:15
Bake time	6:45- 11:15 All products displayed by 11:15	12-4:30 All products displayed by 4:30	6:45- 11:15 All products displayed by 11:15
Clean-up	11:15-11:45	4:30- 5:00	11:15-11:45

NOTE: Only the items placed on the display table will be judged.

Equipment and Materials Needed:

1 hand whip
1 large kitchen spoon
4 pastry bags with tips and scissors/ food coloring
1 bowl scraper
1 dough knife
1 serrated knife
1 pastry wheel
1 bench brush
1 grease brush
1 pastry brush
1 rolling pin
3 side towels
1 cleaning towel
1 set of nesting bowls (1-2-3 quart)
2- 3 qt. Saucepans
Rubber spatula
Thermometer
Timer
Oven mitts
Disposable gloves (not latex)
Pencil or sharpie to mark baked items.
Basic calculator for scaling recipes
2 metal 8 inch pie pans
3 full sheet pans/ 3 half sheet pans 3 quarter 1/4 sheet pans
Digital scale
Cake board
Turn Table for cake decorating
Pastry blender
Cutting Board- Students may not cut directly on butcher block tables with a knife.

Cake box/ baked good boxes if you want to bring home products.

- Contestants may not bring any food items except for food coloring for icing.
- This is a minimum list of tools needed. Contestants may bring additional materials but they must be stored in your workplace. Judging will include a neat and clean workspace.

White Bread

Raw Material	LB	OZ	Bakers %	Half Recipe	Instructions
Yeast		.4	3.75		Mix with 6 oz. of water, set aside.
Water		12	60		
Bread Flour	1	4	100		
Salt		.5	2.25		
Sugar, granulated		.75	3.75		
Milk powder		1	5		
Shortening, all purpose		.75	3.75		

Procedure:

1. Dough temperature: between 75-80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size.
2. Cut into proper size pieces, round the piece of dough up and let rest. **DO NOT USE PROOF BOX**- Keep dough at room temperature, covered.
3. Make Up:
 - a. 6 Knot Rolls, Display 3
4. Proof to proper size.
5. Wrap excess dough and leave on your speed rack.
6. Bake at 400 degrees.

DISPLAY: three knot rolls.

Cake Decorating

Each student is provided two 8 inch round cake that are 1 inch tall and white icing.

Cake order:

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Thursday

Date Wanted: 06/23/18

Time Wanted: 3:00 p.m.

Size: 8 inch round (2 layer)

Icing: Use icing provided.

Colors: Yellow roses, green leaves

Flower type: Spray of roses- 3 to 5

Inscription: Congratulations Jessica

Special Instructions:

- Scale no more than 2 lbs. of icing for cake.
- Prepare colors and bags. Use buttercream icing provided for roses.
- Pipeline white border of your choosing.
- Do not comb sides.

Pate a Choux

Raw Ingredients	LB	OZ	Bakers %	Half Recipe	Instructions
Water	1		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		8	67		
Salt		0.33	3		
Sugar, granulated		0.33	3		
Bread Flour		12	100		Remove from heat and add the flour all at once. Stir quickly. Return to moderate hat, 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, which is still every warm, but not too hot touch.
Eggs, whole/fresh		12	100		At medium speed, beat in the eggs a little a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready to use.

Procedure:

1. Line sheet pans with silicone paper.
2. Pipe out eclairs 4-5 inches long, cream puffs approximately 3 inch round.
3. Bake at 400 degrees 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 whipped cream filling using a pastry bag with a star tip. Dust with confectioners' sugar.

DISPLAY: 3 eclairs (2 filled, 1 unfilled)

3 cream puffs (2 filled, 1 unfilled)

Pineapple Pie

Dough

Raw Ingredients	LB	OZ	Baker's %	Instruction
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	

Filling

Canned pineapples, drained		12		Place pineapples, sugar and 2 oz. of water in sauce pan. Bring to a boil.
Sugar		6		
Water		4		Use 2 oz. of water to make a slurry
Cornstarch		1		Add slurry to boiling pineapple (let liquid return to a boil).
				Let cool before placing in pie shell.

Total 1 7

Procedure:

1. Rest dough for half hour minimum
2. Prepare enough for one double crust and one unbaked 8-inch pie shell. Use the 8 inch pie pans, not the straight sided pans. Scale 5-7 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 (double crust or lattice top).
4. Sprinkle with sugar.
5. Bake pie at 400 degrees until golden brown.
6. DO NOT bake second, unfilled pie shell. However, finish and flute the eggs for display.

DISPLAY: Pineapple pie and fluted unbaked pie shell.

Commercial Baking Scorecard

Items Evaluated	Possible Points
General Skills	60
<u>Bread</u>	
External Appearance	20
Proper Bake	20
Internal Appearance	20
Proper Proof	20
Taste	20
Proper Size and Weight	20
<u>Cake Decorating</u>	
Icing	20
Borders	20
Design	20
Flowers	20
Writing	20
Followed Instructions	20
<u>Pastry</u>	
External Appearance	20
Proper Bake	20
Internal Appearance	20
Dough Utilization	20
Dough Handled Properly	20
Followed Instructions	20
<u>Pie</u>	
External Appearance	20
Proper Bake	20
Internal Appearance	20
Taste	20
Pie Shell	20
Followed Instructions	20
Résumé Penalty	0 or -10 only
Clothing Penalty	0 to -50
Total Possible Points	540