

TN SkillsUSA Commercial Baking Update for State

Date: Tuesday, April 11th

Time: Odd (Group A)-6:15 a.m./ Even (Group B)-11:30 a.m.

Contest Orientation/ Q&A: See schedule below (Advisors may be present)

Judges Critique: 5 p.m. (Advisors may be present)

Location: Virginia College 721 Eastgate Loop Chattanooga, TN 37411

Number of Contestants: 20

Contest Chair Contact: Nicole Roning/ Jeremy Jernigan

Email: nroning@gmail.com Phone: 615-900-9810

Written Test: Taken online prior to State conference.

Tech Standards: Please review the SkillsUSA Tech Standards for Commercial Baking

Resume Requirement: All contestants are required to bring one copy of their one-page resume to check in. Points will be deducted if they are not present at this time.

Before the Contest:

- Prepare a timeline for your day. This may be used during the contest.
- Work on organization and keeping your workspace clean.

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.
- Contestants with long hair that poses a possible safety or sanitary hazard must wear a hair containment or hair net supplied by the contestant.
- The oven will be turned off 30 minutes prior to the end of the contest.
- 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 Pan Bread (Braided/ loaf/ Knot rolls)

Decorated Cake

Eclair and Cream Puffs

Pineapple Pie

Contestant Schedule:

	Odd Contestants (Group A)	Even Contestants (Group B)
Check-in	6:15	11:30
Orientation	6:30-7:00	11:30-12:00
Bake Time	7:00-11:30 All products displayed by 11:30	12:00-4:30 All products displayed by 4:30
Clean up	11:30-12:00	4:30-5:00

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 standard loaf pans
- 2 metal pie pans
- 3 full sheet pans/ 3 half sheet pans
- Digital scale
- Cake box/ baked good boxes
 - 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		2	2.5		Mix with 6 oz. of water, set aside.
Water	3	4	64		
Bread Flour	5		100		
Salt		1.8	2.25		
Sugar, granulated		4	5		
Milk powder		4	5		
Shortening, all purpose		2.5	3		

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. 2 pan loaves, scaled to 12 oz. to achieve a finished weight of 10-11 oz.
 - b. 2 three-braided loaves- scale to 18 oz- finished weight 16 oz.
 - c. With remaining dough prepare one baking sheet of single knot rolls.
4. Proof to proper size.
5. Wrap excess dough and leave on your speed rack.
6. Bake at 400 degrees.

DISPLAY: One standard loaf, one braided loaf, and three knot rolls.

Cake Decorating

Each student is provided two 8 inch round cake and white icing.

Cake order:

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Thursday

Date Wanted: 06/23/17

Time Wanted: 3:00 p.m.

Size: 8 inch round, split

Icing: Use icing provided.

Colors: Yellow roses, green leaves

Flower type: Spray of roses- 3 to 5

Inscription: Happy Birthday Vickie

Special Instructions:

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

Pate a Choux

(Cream Puffs/ Eclairs)

Raw Ingredients	LB	OZ	Bakers %	Half Recipe	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, which is still very warm, but not too hot touch.
Eggs, whole/fresh	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.

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 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)

Commercial Baking Scorecard

Items Evaluated	Possible Points
Written Test	100
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	640