

37th Skills USA Maryland Championships March 27, 2010

Commercial Baking



Baltimore International College
School of Culinary Arts
210 South Central Avenue at Pratt Street
Baltimore, Maryland 21201

Thank you for participating in the SkillsUSA Maryland Commercial Baking Contest.

The Commercial Baking Contest covers a variety of production techniques and knowledge of retail baking. During the 5-hour event students must scale, mix, prepare and bake 4 products, and decorate a cake.

Judges evaluate the student's general skills and the quality of their finished products. The formulas and judging criteria represent industry standards and practices. However, the facility, equipment, and time constraints do not reflect a standard professional bakery. For this reason, the judges will need to factor in the testing conditions in their final evaluations.

Schedule for Saturday, March 27, 2010

7:30 am	Judges arrive
8:00 am	Written Tests (SkillsUSA Knowledge test)
8:30 am-1:30 pm	Performance Test
1:30 pm-2:00 pm	Student Cleanup
1:30 pm-3:00 pm	Judging (final results must be sent by 3:00 pm)

No students leave until the kitchen is completely cleaned and back in order.

Performance Test

Contestants will demonstrate proper baking skills with emphasis on good planning, accurate measurements, the proper use and handling of ingredients, appropriate use of equipment, and an ability to use standard formulas. During production, judges will be looking for safe and sanitary work habits, as well as the efficient use of materials (minimal waste.) In the finished product judges will be looking for consistency, uniformity, and a finished product that can be sold to the consumer.

Products

- Sugar Cookie
- Puff Pastry
- Éclair
- Quick Bread
- Icing and Decorating

Technical Standards for Commercial Baking

Clothing Requirement

Clean and pressed white or checkered work pants, white chef's coat, black work shoes (closed leather upper, non-skid sole), white SkillsUSA apron, and white cloth chef's hat. A white chef's scarf is optional.

Equipment and Materials **Supplied by the contestant:** Please bring the following to the competition

- a) One pallet knife
- b) One hand whip
- c) One large kitchen spoon
- d) Pastry bags tips and scissors
- e) One bowl/bench scraper
- f) One dough knife and one serrated knife
- g) One pastry wheel
- h) One bench brush
- i) One grease brush
- j) One pastry brush
- k) Three side towels and cleaning towels
- l) One set of nested mixing bowls (1, 2 and 3 qt.)
- m) One cake comb
- n) Thermometer
- o) Timer
- p) Measuring cups and spoons
- q) One rolling pin
- r) Decorating colors
- s) Sauce pan/lid (6 to 8 quart)
- t) Cookie cutters
- u) Cream horn rings
- v) Pastry blender
- w) Portion scale-requested, not required
- x) 5-qt mixer with bowl/attachments
- y) Portable burner (butane or propane)***SEE NOTE

No other food items allowed (i.e. sprinkles, decorettes, etc.)

*****No tall Coleman canister type burners permitted. Please use low butane burners.**

General Instructions

During the contest, participants must work independently, without assistance from judges, teachers, fellow students or observers. Contestants will be disqualified for receiving such assistance. Judges may ask questions and handle/inspect contestant's materials. Judges are encouraged to keep notes for later reference.

Participants who do not bring the required tools and materials, as specified in the Technical Rules, will be penalized two points for each item missing. Such penalty will be assessed by the contest chairperson and reflected on the Contestants Summary Point sheet. The contest chairperson may, at his or her discretion, furnish the required item(s) but must assess the two-point penalty per item.

No observers, including SkillsUSA advisors, will enter the designated contest areas without the approval of the Technical Committee Chair. No observers will talk or gesture to contestants. Judges will disqualify contestants who accept assistance from observers. Parents may take pictures from the entrance without disturbing contestants--but otherwise are not permitted into the competition areas.

Judges will evaluate contestants in two areas: General Skills and Finished Products. For General Skills contestants will demonstrate proper sanitation and safety, baking skills with emphasis on good planning, accurate measurements, the proper use and handling of ingredients, appropriate use of equipment, and an ability to use standard formulas. Judges should look at efficient use of ingredients - oven production and waste will be factored into the General Skills score. Production scoring will evaluate appearance, taste and salability.

Point System

Points assigned will be based on the product to be prepared.

Commercial Baking

	<u>Area #</u>	<u>Description</u>	<u>Points Possible</u>
Scoring	1	General Skills	50.0
Scoring	2	Cookies	20.0
Scoring	3	Puff Pastry	20.0
Scoring	4	Pastry/éclairs	20.0
Scoring	5	Quick Bread	20.0
Scoring	6	Cake Decorating	20.0
		Total Scoring points:	150

Penalty Points

Minus 2-points for missing/supplied equipment and minus 5 points for improper clothing

Tie Breaker Best written test score

Ovens and Temperatures:

The Chair will set oven temperatures based on the qualities of the oven. Only the Chair may set or change oven temperatures.

Formulas

Read all formulas carefully.

1. Sugar Cookies

Cream Stage:	8 oz	Shortening, all purpose
	8 oz	Sugar, granulated
Add Slowly:	3 oz	eggs
	2 tsp.	vanilla
Mix In	1 lb.	High-Gluten flour
	1 tsp.	salt
	1 tsp.	baking powder
Total	2 lb	5 oz

1. Roll dough to 1/4-inch thickness. Use greased or parchment-lined baking sheets.
 2. Prepare at least 2 dozen cookies or one full sheet pan of assorted shapes (round, heart, crescent, diamond). Either wash with water, sprinkle with sugar or garnish with available nuts or jam before baking.
 3. Wrap left over dough and leave on your rack.
 4. Bake in 380 to 400 degrees F oven. *DO NOT OVERBAKE.*
- LEAVE YOUR COOKIES ON THE COOKIE SHEET.
 - TAKE THE COOKIE SHEET TO THE JUDGES' AREA.
 - DO NOT THROW AWAY ANY DOUGH WITHOUT ASKING A JUDGE FIRST.
 - IF YOU DON'T HAVE CUTTERS, USE WHAT YOU HAVE AVAILABLE TO YOU.
 - JAM AND NUTS ARE OPTIONAL. YOU WILL BE JUDGED ON HOW THE COOKIES ARE PLACED ON THE PAN AND ON THE CONSISTENCY OF THE COOKIES.

Formulas

Read all formulas carefully.

2. Puff Pastry

Use the dough provided to prepare:

Each participant will receive 3 sheets of puff pastry

- Six (6) crème horns and fill with fillings that are provided.
- Four (4) fruit-filled pastries (3 shapes/varieties) to yield 12 total (not to exceed 4 oz. each).

Bake: 400 degrees

Formulas

Read all formulas carefully.

3. Eclair Cream Puff

Ingredient	Amount		Instructions
Water	1 pint		Bring to a boil
Butter		8 oz	
Bread flour		12 oz	Add all at once Stir quickly
Eggs	12 oz (approx. 7 eggs)		Add eggs slowly

Procedure:

1. Combine the water and butter in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil.
2. 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. (1-2 minutes)
3. 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 130 degrees F (60 degrees C), which is still very warm, but not too hot to touch.
4. At low speed, beat in the eggs one at a time. When all the eggs are absorbed, the paste is ready to use.

Instructions for the shells

1. Line sheet pans with parchment paper.
 2. Fit a large pastry bag with a plain tube. Fill the bag with the éclair paste.
 3. With your dough, prepare 6 éclair and 6 crème puffs (4" long éclairs and crème puffs no more than 30z each). Use remaining dough to do anything you want - use all of the dough
 4. Bake until mounds are well browned and very crisp.
 5. Remove them from the oven and let cool slowly in a warm place.
 6. When cool, cut a slice from the top of each puff and fill (if filling is available) using a pastry bag with a star tube.
 7. Replace tops and dust with confectioners' sugar.
- LEAVE ECLAIRS ON PAN.
 - TAKE TO THE JUDGE'S AREA ON PAN.
 - YOU HAVE 90 MINUTES TO COMPLETE THIS PRODUCT. YOU WILL BE JUDGED ON THE CONSISTENCY OF YOUR ECLAIRS.

4. QUICKBREAD

Fruited Scones

LB	OZ	Ingredient	Procedure
1	1 oz	Pastry Flour	Blend dry ingredients and sift if necessary. Add shortening and either rub by hand or mix on slow speed
	3	Sugar	
	1/8 oz	Salt	
	1 1/2oz	Baking Powder	
	5	Shortening	Add shortening and either rub by hand or mix on slow speed with flat beater until shortening is broken into lumps
	11.5 oz	Buttermilk	Add all at once and mix only enough to incorporate
	4	Raisins	Mix only enough to incorporate

Procedure

1. Divide dough into two pieces. Make one round and cut into eight wedge pieces. Use the rest of the dough to make whatever you want.
2. Place dough on greased or paper-lined pan and wash with egg-wash.

Bake until lightly golden brown.

5. Basic Icing and Cake Decorating

Cake quarters, icing, colors and boards are provided. Candidates must use their own decorating bags and tips, and use their own colors.

BRING YOUR OWN COLOR SET.

Instruction:

1. Scale no more than 3 lbs of icing.
2. Prepare colors and bags.
3. If using a quarter sheets, ice and decorate a single layer. If cake is not in tin only decorate the top, otherwise leave cake in tin.
4. Ice and decorate cake with piped border of your choosing, spray of roses (3 to 5 roses with leaves) and the message "Congratulations SkillsUSA Competitors" (your choice of script or print lettering).
5. Combs may be used.

Judging Criteria and Scoring Sheets

Throughout the test, all judges will observe and evaluate each contestant's General Skills. Due to time constraints, baked goods must be judged by 3:00 pm (earlier if possible). Judges should use the same scoring sheets and criteria. Judges will not compare scores before making a final rating determination. Their individual scores will be tallied to determine the total score. Total scores (all judges or all team judges added together) will determine the rankings. The judges' decisions are final.

- During the contest, participants must work independently, without assistance from judges, teachers, fellow students or observers. Judges are encouraged to keep notes for later reference.
- Participants who do not bring the required tools and materials, as specified in the Technical Rules (1998), will be penalized two points for each item missing. Such penalty will be assessed by the contest chairperson and reflected on the Contestants Summary Point sheet. The contest chairperson may, at his or her discretion, furnish the required item(s) but must assess the two-point penalty per item.
- Due to shortage of equipment, students may need to share equipment. No penalty points are assessed for equipment and supplies requested by not brought by the students.

Judging Procedure

There are no more than 18 students registered for the Commercial Baking Contest. Please appreciate the short amount of time between finishing products and turning in scores to the Maryland officials. Here are some tips for organizing the judging tasks:

- For General Skills it is recommended that each judge be assigned an equal number of students to observe and evaluate: for example, judge one could be assigned students 1 to 6, etc).
- Where possible, judges should judge products, as they are finished.
- If there are four judges, contest chair recommends creating two teams, each assigned to judge two products (team A is assigned cookies and quick bread, team B eclairs and sweet dough.) Each team may evaluate half of the decorated cakes.

Score Sheets

Regardless how many judges evaluate a single student or product; the judge's points are added together to create a Total Score. Do not average the scores.

Judges will evaluate contestants in two areas: General Skills and Finished Products.

Point System

Points assigned will be based on the product to be prepared.

Commercial Baking

<u>Area #</u>	<u>Description</u>	<u>Points Possible</u>
Scoring 1	General Skills and Sanitation	50.0
Scoring 2	Cookies	20.0
Scoring 3	Puff Pastry	20.0
Scoring 4	Pastry/(~clairs	20.0
Scoring 5	Icing and Decoration	20.0
Scoring 6	Quick Bread	20.0
	Total Scoring points:	150

Penalty Points

Minus 2-points for missing/supplied equipment

Minus 5 points for improper clothing

Tie Breaker Best written test score

Judge's Scoring Sheet**Candidate #:** _____**Judge:** _____**General Skills Rating Scale:** From 10 (Excellent) to 0 (Poor)**I Safety**

- Uses appropriate lifting techniques
- 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

I Sanitation

- Washes hands correctly and frequently at appropriate times during preparation
- Inspects tools and equipment before using - correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids cross contamination
- Works neatly

I 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 salable product is produced
- Works quickly, is well organized and manages time well

I Use of Equipment

- Uses appropriate tools and equipment for baking function or product
- Uses mixer correctly
- Correctly uses small wares and tools (thermometer, spoons, measures etc)

I Personal Hygiene and Grooming

- Dresses professionally
- Uniform (shirts, pants, skirts, shoes, hat, towel etc) are clean Wears head gear or other covering
- Hands are clean, no long or painted fingernails
- Hair is properly tucked into hat, no bangs or loose hair hanging-hair net if necessary

TOTAL (max 50) _____**Serious sanitation/safety violations may result in disqualification**

Evaluating Products

There are four basic criteria used to judge products: external and internal appearance, taste and salability. 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 four 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:

Cookies: Should have excellent top crevices, and evidence of proper mixing. Even-color and distribution of toppings. Uniform shape and size. Look for properly baked cookies with evidence of uniform rise. Bottom is not more done than top. Topping extends evenly to the same depth.

Quick Breads: Look for good volume, nice top crevices and top is not blown out. Even-rounded sides. Look for good cell structure and even with no tunnels. Nice rise on crown.

Frozen Dough Products: Puff pastry is correctly portioned and properly baked. Product is properly filled

Pate Choux: Products are evenly piped, all samples are the same shape and size, evenly colored and properly leavened. All dough is used. Shapes are saleable.

Judge's Scoring Sheet

Candidate #: _____

Judge: _____

Product: (scratch products: quick bread, cookies, pastry)

Rating Scale: From 5 (Excellent) to 0 (Poor)

External Appearance

- Factors: Volume, form or shape, size, symmetry, structure, color, crust, thickness, character or feel, and even bake. For certain products, you may also consider: Weight, size, flakiness, over spring, structure, toppings, fillings, and glazes.

Internal Appearance

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

Taste

- Factors: Volume, break or shred, slice, symmetry, structure, color, grain or density, tunneling or holes, texture or feel, and even bake.
- Factors: Aroma, flavor, mouth feel, after-taste, character, palatable, texture, favorable, moist or dry, and freshness.

Salability

- Factors: Product quality, consistency, and presentation as a desirable consumer good.

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*Max 20****TOTAL*** _____

Judge's Scoring Sheet**Candidate #:** _____**Judge:** _____**Product:** _____ **(frozen dough - puff pastry)**

Rating Scale: From 5 (Excellent) to 0 (Poor)

External Appearance

- Factors: Volume, form or shape, size, symmetry, structure, color, crust, thickness, character or feel, and even bake. For certain products, you may also consider: weight, size, and flakiness, over spring, structure, toppings, fillings, and glazes.

Internal Appearance

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

Rating Scale: From 10 (Excellent) to 0 (Poor)

Salability

- Factors: Product quality, consistency, and presentation as a desirable consumer good.

Max 10 |
TOTAL _____.

Judge's Scoring Sheet**Candidate #:** _____**Judge:** _____**Product:****Cake Decorating****Rating Scale:** From 7 (Excellent) to 0 (Poor)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

Rating Scale From 6 (Excellent) to 0 (Poor)Design

Factors:

- Borders - even and symmetrical
- Use of color, colors are appropriate, not too bold or unnatural, are appealing
- Does design fit the cake (room for lettering, flower too big or small)
- Balance
- Use of flowers

Rating Scale: From 7 (Excellent) to 0 (Poor)Technique

Factors:

- Borders -level of difficulty
- Correct hand pressure to make desired shapes, even bordering
- Types of flowers - level of difficulty
- Lettering
- Execution of design

TOTAL
(max 20) _____