



April 14th, 2018
Commercial Baking
State Championships

Stratford University
210 South Central Avenue
Baltimore, MD 21202

Schedule (subject to change)

8:00 - 8:30 PDP Tie Breaker Test / Orientation
8:30 - 11:30 Competition Performance
11:30 - 12:00 Lunch
12:00 - 1:00 Competition Performance
1:00 - 1:30 Student Clean-Up/Back to Buses

No students will leave the competition area until kitchen is completely clean.

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.

During competition it is your responsibility as a competitor to keep track of your products. Keep your products together in your designated areas. **It is mandatory that you present your products as you finish them to minimize time for products getting misplaced or lost.** There will be no considerations for lost, misplaced or swapped items in any circumstance.

Competitors may be divided into three cake decorating groups.

Group 1: Use of decorating station from 8:30 to 9:30
Group 2: Use of decorating station from 10:00 to 11:00
Group 3: Use of decorating station from 12:00 to 1:00

Display of Final Products

Final products are to be displayed on two clean sheet pans with pan liners. Your competitor number must be on both sheet pans. Any leftover doughs are also to be placed on numbered presentation sheet pans.

Final Products

3 Eclairs (1 unfilled)
3 Cream Puffs (1 unfilled)
6 muffins
7" round cake completed as instructed

Technical Standards for Commercial Baking

Clothing Requirement

Clean and pressed white or checkered work pants, white chef's coat or baker's shirt, black or white non-slip work shoes (closed leather upper), white apron, and hat.

Students will be **disqualified for improper shoes** in accordance with OSHA safety standards. Hairnets are not required if all hair is tucked completely into hats.

Suggested Equipment and Materials Supplied by Contestant

One pallet knife
One hand whip
One large kitchen spoon
Pastry bags, tips and scissors
One bowl/bench scraper
One dough knife
Three side towels and cleaning towels
One cake comb
Thermometer
Timer
Measuring Cups and Spoons
Scale, digital or bench
Pencil
Marker
Portion Scoop
Oven Mitts/Towel
Serrated Knife

Provided by Stratford University

Turntables
Nested Bowls
Mixer and Attachments
Pots
Liquid Measuring Cups
Decorating Colors

**NO FOOD SUBSTANCES OF ANY KIND WILL BE PERMITTED.
YOU WILL HAVE 10 POINTS DEDUCTED FOR EACH FOOD ITEM IN TOOL KIT.**

List if Equipment and Materials Supplied by Contestant are recommended but not required. Students may bring additional small tools with discretion by the judges. There will be no tools available to borrow. If you cannot supply all equipment, please contact Jacqueline Mearman for tools on loan at skillsusamdfoodservice@gmail.com

CAKE DECORATING

Below is the cake order you have received that is due out of the SkillsUSA bakery by 1:30 pm for a birthday. You will be provided with two cakes that you will need to slice and level into 4 layers total. Place one on the cake board, fill with 1/4 to 1/2 inch buttercream and center the next layer of cake on top. Repeat until cake is stacked. Cover the entire cake with an even thickness of icing. The following is your cake order as you would receive it in a bakery:

One 7" round yellow cake filled and iced with vanilla buttercream

One spray of 3-5 roses with leaves and rose buds, yellow roses with green leaves

Piped Borders on both top and bottom of cake, choice of style, please use white, yellow or combination

Please write "Happy Birthday Charlie", decorator's choice of script or block letters in yellow

Comb may be used on side of cake

Guidelines for competitors:

Scale no more than 4# of icing

Prepare colors and bags

Place cake in center of cardboard circle

Ice all of cake, you may comb the sides

Borders will be judged on level of difficulty and evenness

Roses are to be one spray of 3-5 roses with leaves. Rosebuds are optional and are not counted in spray.

BLUEBERRY MUFFINS (Creaming & Quick Bread)

*** Please correct this formula to produce half a batch of muffins***

Ingredients	LB	OZ	Baker's %	1/2 Batch Reformation	Instructions
Sugar, Granulated		12	30		Cream ingredients for 3-5 minutes until light and fluffy
Butter, Unsalted		12	30		
Salt		0.5	1		
Vanilla		0.5	1		
Eggs, whole beaten		8	20		Add eggs in additions, scrape bowl and cream together
Pastry Flour	2	8	100		Sift together dry ingredients. This may be done ahead of time and set aside before adding liquid.
Baking Powder		2.5	6		
Milk, liquid	2	0	80		Add flour and milk to creamed ingredients in stages.
TOTAL DOUGH WEIGHT	6	11			
Blueberries		10	25		Fold into batter and bake immediately.

Procedure:

1. Assure pans are ready before mixing. You may either use pan liners or grease them.
2. Once batter is ready you must pan up muffins and bake immediately
3. Blueberries should be well drained or (if frozen) kept frozen until batter is ready for the addition of the berries. You may want to toss berries in flour lightly to help reduce sinking.
4. Fill tins 1/2 to 2/3 full and bake at 375 degrees F.
5. Please display 6 muffins.

PATE A CHOUX

Ingredients	LB	OZ	Baker's %	Instructions
Water	1		133	Combine all liquid, butter, salt, sugar in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil
Butter, unsalted		8	67	
Salt		0.5	3	
Sugar, Granulated		0.5	3	
Hi-Gluten Flour		12	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 hot to the touch.
Eggs, Whole Fresh		12	100	At medium speed, beat 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.
TOTAL DOUGH WEIGHT	3	1		

Procedure:

1. Line sheet pans with paper.
2. Pipe out eclairs 4-5" long, cream puffs approximately 3" round. Only pipe as many as you may need. You do not have to pipe all of your batter.
3. Bake at 375 degrees for about 30 minutes. Do not under bake. Remove them from the oven and let cool in a warm place.
4. When cool, fill with provided cream filling using a pastry bag and a star or french tip. Dust with confectioners' sugar.
5. Display 2 filled and 1 unfilled eclair as well as 2 filled and 1 unfilled cream puff.