

**District 4 SkillsUSA Texas**  
2019 Commercial Baking  
Competition

El Centro College  
Dallas, TX  
January 19, 2019

**2019 SkillsUSA Texas District 4  
High School Commercial Baking Contest  
January 19**

**MENU**

Sugar Cookies

Pineapple Pie

Pumpkin Bread

# District 4 Commercial Baking Competition Scoring Breakdown

Total Possible Points: 500

Category	Value
Sanitation/Mise En Place	100
General Skills	100
Pumpkin Bread	100
Pineapple Pie	100
Cookies	100
Uniforms	0 to -25 pts
Resume	0 to -25 pts
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Total	500

Tie Breaker: In the event of a tie, the competitor with the highest combined overall pie score will be determined to be the winner. If there is still a tie, the competitor with the highest score on the SkillsUSA written test will be determined to be the winner.

Deductions:

Uniform infraction up to 25 points

(proper uniform consists of black/checked pants, chef coat, closed-toe non-slip kitchen shoes, hat and apron with side towels)

No resume will result in a penalty of 25 points.

## General Guidelines

Each contestant will prepare one pineapple pie (in the pan provided), 6 or more sugar cookies, and one pumpkin loaf (pan will be provided).

Contestants will be given a 15 minute equipment set-up time prior to competition start. During this time they can gather ingredients but cannot measure, mix, cut, chill, heat or otherwise alter their ingredients. They can bring them to their table to be scaled once their time starts.

Contestants will be given 2.5 hours to complete the items listed. At the end of this time they need to have their products moved to the judging area.

Reach in refrigeration will be provided.

\*\*\* Students will need to use their time and allotted oven space wisely. Students need to bring their own half sheet pans for baking. NO FULL SHEET PANS. Bring one half sheet pan per each product to be baked.

Sharing of product is forbidden and will result in disqualification.

Contestants will provide all small wares needed for preparation (see included list) no other equipment will be allowed unless approved by the judges and made available to all contestants. **Students need to bring a butane burner and fuel to make their pineapple pie filling.**

Equipment can be shared with prior judge approval.

Competitors must bring their own stand mixer if they choose to use one. Each contest SHOULD have access to a power drop right near their station but I highly encourage bringing battery operated scales so you don't have to plug. Some students may have to walk a few feet to their mixers.

Uniforms: Must have chef jackets, pants, non-slip shoes. As far as head gear goes, whatever they wear at school (chef hats, skull caps, paper hats, or baseball caps) is fine for the competition. No school logos though. If you have plain white jackets please wear them. Please cover up school logo with tape or other means. Cravats are not necessary but are acceptable.

## Competition Schedule

- 9:00-9:45 am** Contestants arrive at El Centro.
- 9:30 am** Judges orientation.
- 10:00 am** Contestant orientation - open question and answer with lead judge – ALL questions will be answered and everyone will be able to hear the questions and answers. If a contestant is late and misses this session then the questions and answers will not be repeated or re-answered.
- 10:30 am** Competition starts. Contestants will start in groups of 3-4 and will be staggered in 15 minute intervals.

### JUDGING SCHEDULE

	Group 1	Group 2	Group 3	Group 4	Group 5	Group 6
<b>Judging Time</b>						
Set-up	10:30	10:45	11:00	11:15	11:30	11:45
Start	10:45	11:00	11:15	11:30	11:45	12:00
Finish	1:15	1:30	1:45	2:00	2:15	2:30
Clean up	1:30	1:45	2:00	2:15	2:30	2:45

Late products will be judged but no score will be awarded.

- All products will be presented in the designated judging area at the conclusion of the contest.
- After presenting their products students will have 15 minutes to clean and vacate the competition area.

#### 4. Sugar Cookies

Source: RBA

Raw Ingredients	LB	OZ	Baker's %	Instructions
Sugar		8	50	Cream ingredients to soft mix
Salt		0.16	.8	
Butter		6	37.5	
Eggs, whole		4	25	Add eggs in two stages and cream in.
Milk, liquid		2	12.5	Add milk and vanilla and stir slightly
Vanilla		0.25	.25	
Cake Flour	1		100	Sift flour and baking powder together, add and fold lightly.
Baking Powder		0.6	3	

**TOTAL**                      **2**    **5**

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, assorted shapes (round, heart, crescent, diamond).
4. Wash with milk and sprinkle with granulated sugar.
5. Bake in 375 degrees 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.**

Students will use a conversion factor of .5 for the sugar cookies.

**\*\*\* In the past, due to limited oven space, all cookies were trayed up and chilled and JUDGES BAKED ALL COOKIES – this meant the same baking time for each contestant's cookies, meaning proper mixing and cookie thickness is vital.**

**\*\*\* Roll cookies to ¼ inch. Remember you are selecting your 6 best cookies to display. The cookie cutter shape is up to the contestant. Round is acceptable.**

## 7. Pineapple Pie

Source: *Baking Fundamentals* © 2007, modified 2008 by Noble Masi, CMB

### Dough

Raw Material	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	
<b>TOTAL</b>	<b>2</b>	<b>1 1/2</b>		

### Filling

Canned pineapples- drained		12		place pineapple, sugar and 2 oz. water in sauce pan, and bring to a boil
Sugar		6		
Water		4		
Corn starch		1		Use 2 oz water to make slurry
				add slurry to boiling pineapple (let liquid return to a boil)
				let cool before placing in pie shell
<b>TOTAL</b>	<b>1</b>	<b>7</b>		

1. Rest dough for half hour minimum.
2. Prepare enough for one double crust pie and one unbaked 8-inch pie shell. Use the 8" pie pans, not the straight sided pans. Scale 5 to 7 oz for each top and bottom. You should have a little dough left over.
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 F until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

**No display shell will be required.  
9" aluminum pie pans will be provided.  
Pie must be double crusted.**

## 2. Pumpkin Bread

Source: Baking Fundamentals, Noble Masi

Raw Material	LB	OZ	Baker's %	Instructions
Pumpkin, canned		14	100	Combine the pumpkin with the sugar, eggs, baking soda, salt and spices
eggs		6	43	
Sugar	1	2	128	
Baking soda		1/8	1	
salt		1/4	2	
Ground cloves		1/8	1	
Ground cinnamon		1/8	1	
Bread flour		14	100	Just blend together, avoid over mixing.
Baking powder		1/4	2	
Vegetable oil		6	43	
raisins		8	57	Add water and raisin. Blend together
water		6	43	
<b>Total</b>	<b>4</b>	<b>9</b>		

### Procedure

Combine first 7 ingredients and mix with paddle for approx. 5 minutes

Gradually add oil, flour and baking powder

Add water and raisins

Pour into loaf pans provided to make proper size loaf

Bake at 375 degrees

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**\*\*\* Scale to 11 oz before baking. Pans are 5"L x3"W x 2"D**

# **Suggested Equipment List**

**Scale (Any type)**

**Mixing bowls**

**Spatulas**

**Ingredient cups**

**Dry Measuring Cups**

**Liquid Measuring Cups**

**Measuring Spoons Knives**

**Pastry Wheel**

**Whisks Pastry**

**Cutter**

**Cutting Boards (if needed) Rulers**

**Sauce pans**

**Sauté Pans**

**Bench Scraper**

**Bowl Scraper**

**Whisks**

**Thermometer**

**Thermometer wipes**

**Foil**

**Parchment Paper**

**Gloves**

**Plastic Wrap Timer(s)**

**\*\*\* There is a potential for any equipment not listed here to be disallowed by the judges if it is deemed to be advantageous to the student. Feel free to bring any other simple equipment.**

**\*\*\*Any edits made to these guidelines will be minimal and will be communicated as soon as the edits are made**

# SkillsUSA District 4 Commercial Baking Competitor Scorecard

Competitor Number: \_\_\_\_\_

<u>Category</u>	<u>Value</u>
Sanitation/Mise en Place	_____
General Skills	_____
Sugar Cookies	_____
Pineapple Pie	_____
Pumpkin Bread	_____
Subtotal	_____
Deductions*: comments:	_____
Total Score:	_____

\*Possible deductions:

Uniform infraction (up to 25 points) and no resume (25 points)