Items that will be judged:
Sugar cookies – 6
Blueberry muffins – 6
Pineapple pie – double or lattice – 1
Fluted pie shell – 1
Single shell knot rolls – 1
Brained loaf – 1
8” double layer Cake
12” cream puffs
8” eclairs
EVALUATION PRODUCTS:

- **Breads**
  a. there should be consistent size and weight with slightly rounded ends. The exterior crust should have a uniform thickness and overall golden brown color. There should no sharp or irregular corners and unusual shapes or streaks.

- **Cookies**
  a. should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size.

- **Muffins**
  a. muffins should have a good volume, nice top crevices and tops that are not blown out. They should have even rounded sides and nice crown, the inside should have good even cell structure with no tunnels.

- **Pie**
  a. crust should have even thickness throughout, proper color or crust and bake throughout.

- **Cake decoration**
  a. icing
    i. symmetry- cake centered on board, final shape of cake, side perpendicular to tope.
    ii. Opacity (no window or crumbs)
    iii. Enough/too much icing
    iv. Evenness of filling
  b. design factor
    i. borders- even and symmetrical
    ii. Does design fit the cake (room for lettering, flower too big or small)
    iii. Balance
    iv. Use of flowers
  c. technique factors
    i. borders - level of difficulty
    ii. Correct hand pressure to make desired shapes
    iii. Types of flowers
    iv. Lettering

follow the directions on the cake order.

- **Pate a choux**
  a. cream puffs, éclair, profiteroles
EQUIPMENT:

Equipment supplied by the technical committee:

All ingredients
Cakes
Icings (butter creaming and whipped

Note: any equipment not listed here may not be allowed by the judges if it is deemed to be advantageous to the student. Items such as cake levelers, molds, stencils, pre-made icings or flowers, fondant, gum paste, pastillage and cake combs will not be allowed. Uniform: white or black chef coat, white or black chef pants, white or black close toes non slip shoes, white apron, side towels, white chef hat, hairnet, no names or school logos.

List of equipment supplied by student:

- Scale (batter operate
- Spoons
- Measuring cups (no glass)
- Pastry bags & tips
- Rolling pins
- Kitchen towels
- Sanitizing buckets
- Parchment paper
- Plastic wrap
- Pastry brush 2- strand muffin pans cake decorating supplies
- Sauce pan
- Cake box ( to take cake home)
- Pan spray
- Maxing bowls
- Whisks
- Scissors
- Spatulas
- Timer(s)
- Hot pads
- Pastry cutter
- Measuring spoons
- Icing colors
- Angled spatula
- Cake board (for cake) 12”
- Marker (for labeling)
- Cookie cutter
- Cupcake liners
- Extra powder sugar (for icing)
- Knives (if needed)
- Cutting boards (if needed)
- Bowl scrapers
- Bench scrapers
- 2 ½ sheet pans
- Gloves
- Serrated knives
- Cake turn table
- Foil
- 2-8”
- Strainer
- Kitchen aide mixer w/ attachments
- Small mixing bowl to color icing
- Wax paper
- Tasting spoons
BLUEBERRY MUFFINS:

<table>
<thead>
<tr>
<th>Raw ingredients</th>
<th>LB</th>
<th>OZ</th>
<th>Bakers %</th>
<th>½ batch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar, granulated</td>
<td>12</td>
<td>30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shortening all purpose</td>
<td>12</td>
<td>30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>salt</td>
<td>.05</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vanilla</td>
<td>.05</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg whole, beaten</td>
<td>8</td>
<td>50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry flour</td>
<td>2</td>
<td>8</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Baking powered</td>
<td>2</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk, liquid</td>
<td>2</td>
<td>80</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>6</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blueberries</td>
<td>10</td>
<td>25</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Procedure:
1. Assure pans are ready before mixing. You may either use pan liners or grease them.
2. Once the wet and dry ingredients are mixed you must pan up one dozen and bake immediately.
3. Blueberries should be well drained or, if frozen, kept frozen until batter is ready for the additional blueberries. Blueberries should be added quickly and immediately panned out.
4. Fill tines ½ to 2/3 full.
5. 350°F (convection).
SUGAR COOKIES:

<table>
<thead>
<tr>
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<th>LB</th>
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</tr>
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<tbody>
<tr>
<td>Sugar</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td>.14</td>
</tr>
<tr>
<td>Butter</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>Eggs, whole</td>
<td></td>
<td>3.3</td>
</tr>
<tr>
<td>Vanilla</td>
<td></td>
<td>.15</td>
</tr>
<tr>
<td>Bread flour</td>
<td></td>
<td>17</td>
</tr>
<tr>
<td>Baking power</td>
<td></td>
<td>.42</td>
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</table>

Total 2 7

1. Roll dough to approximately ¼ inch thickness on canvas or wax paper lightly dusted with flour
2. Use parchment-lined baking sheets
3. Cut out at least 2 dozen cookies, any cookie cutter maybe use
4. Sprinkle with granulated sugar
5. 350° (convention)
Each student is provided with two 8” round cake and white icing (maybe 10”)

This is your cake order

Test problem

Customer name: Ms. Sarah Jones
Day wanted: Thursday
Date wanted: 6/23/20
Time wanted: 3:00pm
Size: 8” round, split and filled with red jelly filling. Filling are provided (10” may be provided)
Icing: use icing provided
Color: yellow roses, green leaves (butter cream)
Flower type: spray of roses 3 to 5
Inscription: SkillsUSA Texas

Special instructions:

1. Scale no more than 1.5 lbs. of whipped toppings. Use whipping for the icing of the cake
2. Prepare colors and bags. Use butter cream icing provided for roses Scale 1 pound of butter cream
3. Pipe white border top and bottom of your choosing (butter cream)
4. Do not comb sides
5. Vines may be allowed and will not affect scoring
6. Scale out no more than 8 oz. or red jelly
PINEAPPLE PIE:

Dough

<table>
<thead>
<tr>
<th>Raw materials</th>
<th>LB</th>
<th>OZ</th>
<th>Bakers %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastry flour</td>
<td>1</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Shortening all purpose</td>
<td>10</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>.30</td>
<td>1.87</td>
<td></td>
</tr>
<tr>
<td>Water (cold)</td>
<td></td>
<td>40</td>
<td></td>
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<tr>
<td><strong>Total</strong></td>
<td>2</td>
<td>1 1/2</td>
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</table>

Filling

<table>
<thead>
<tr>
<th>Raw materials</th>
<th>LB</th>
<th>OZ</th>
<th>Bakers %</th>
</tr>
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<tbody>
<tr>
<td>Canned pineapples-drained</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corn starch</td>
<td>1</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Prepare enough for one double crust pie and one baked 8-inch pie shell. Use the 8” pie pans, not the straight pans. Scale 5-7 oz. for each for each top and bottom. You should have a little dough left over.

2. Fill one pie and top the pie with a pie crust

3. Sprinkle with sugar

4. 350 F* (convectional) until golden brown

5. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.
WHITE PAN BREAD (DIVIDED BY ½):

<table>
<thead>
<tr>
<th>Raw materials</th>
<th>LB</th>
<th>OZ</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>Bread flour</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td>1.8</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td></td>
<td>4</td>
</tr>
<tr>
<td>Milk powder</td>
<td></td>
<td>4</td>
</tr>
<tr>
<td>Shortening, all purpose</td>
<td></td>
<td>2.5</td>
</tr>
<tr>
<td>Total</td>
<td>9</td>
<td>2.5</td>
</tr>
</tbody>
</table>

1. Dough temperature: between 75 and 80 degrees F* Watch all your temperatures. Allow dough to rise, dough should double in size. You will need to use proof box but watch your time in proof box.

2. Cut into proper size pieces, round pieces of dough up and let rest, do not use proof box.

3. Make up: (products below will make from ½ recipes)
   a. 2 three branded loaves- scale to 18 oz. – weight of 10-11 oz.
   b. with remaining dough prepare 12 single knot rolls

4. Proof to proper size

5. Oven 375 (convection) oven

6. Display one breaded loaf and 6 single knot rolls
PATE AU CHOUX:

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>8 OZ</td>
<td>Milk</td>
</tr>
<tr>
<td>8 oz</td>
<td>Bread flour</td>
</tr>
<tr>
<td>4 oz</td>
<td>Butter</td>
</tr>
<tr>
<td>Pinch</td>
<td>Salt</td>
</tr>
<tr>
<td>Pinch</td>
<td>Sugar</td>
</tr>
<tr>
<td>8-10 OZ</td>
<td>eggs</td>
</tr>
</tbody>
</table>

- Combine milk, butter, salt and sugar in sauce pan and bring to boil.
- Add flour to boiled milk combination and stir with wooden spoon until thin flour film forms on pan and dough holds on to wooden spoon.
- Place dough in mixer bowl. Use paddle attachment.
- Turn mixer on medium high speed and add eggs one at a time until proper choux consistency is attained.
- Place choux in to pipping bag and use as needed.