Texas SkillsUSA
District 7
Commercial Baking Contest
February 8, 2020
Cleveland High School

Commercial Baking Menu

Chocolate Chip Cookies - 6
Apple Galette- 3
Decorate 8” Double Layer Cake
General Instructions

Resumes will be turned in at check in.
There will be an open question and answer session with the technical committee before the event.

• Contestants will be given a 20 minute equipment set-up time prior to competition start.

Please use only as much of each ingredient as is necessary. Return unused portions to the supply tables. Keep waste to a minimum. Due to limited supplies, spoiled or burnt supplies items will not be replaced.

Contestants will be divided in two groups – chosen at random.

Group 1 will prepare the baked items first (Cookies, Galette) they will have 2 hours to complete 2 items.

Group 2 will decorate their cake and will have 2 hours to prepare cake including the 20 minute set-up time. Then the groups will switch places and be given the same amount of time.

• Only contestants and judges will be allowed in the kitchen area.

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

Note: Kitchen and oven space is limited this is the reason for the 2 groups, so students will need to use their time wisely.

• Sharing of baked products is forbidden and contestant will not be awarded points.

Contestants will provide ALL small wares needed for preparation (see included list), also note: Contestants are required to bring a single burner to prepare the apple filling as there will be no stove available for the baking contestants. No other equipment will be allowed unless approved by the judges and made available to all contestants.

Advisors – PLEASE do NOT teach students to edit/add/omit any ingredient amounts in the formulas. The goal is a consistent product using standardized recipes.

Clothing Requirement

Contestants must wear official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points. All school marking must be covered.

Dress: White pants or black-and-white checkered chef’s pants (no black pants); pants must fit properly and not drag on the floor. A white chef’s shirt or coat, white or black leather work shoes, white apron, white chef’s hat (paper or cloth) and hairnet. must be worn. A white chef’s scarf is optional.

Special Note:
If you have a marked coat or apron, please cover the marking.

The Commercial Baking contest will allow any reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory, but are recommended. Hairnets must be worn with hats to contain all loose hair.

White or black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.
Texas SkillsUSA District 7
Commercial Baking
Competition Schedule

8:00 - 8:30 am  Contestant Check-in/Resume Submission – Competitors will be checked in and assigned a competitor number and group number.

Orientation in Auditorium with Open Q&A with Technical Chair – ALL questions will be answered – everyone will be able to hear the questions and the answers. If a contestant is late and misses this session, the questions will not be repeated or re-answered. Advisors are welcome to attend. SkillsUSA Knowledge Test will be given at this time.

9:30 am  Group One Competitors – Station setup
Group Two Competitors – Breakroom

10:00 am  Group One Competitors – Competition Begins
Group Two Competitors – Cake Decorating

11:30 am  Group One Competitors – Time Ends/Judging Begins

12:00 – 12:50 pm  Lunch Break/Competition Area reset

12:50 pm  Group Two Competitors – Station Setup
Group One Competitors – Report to Breakroom

1:00 pm  Group Two Competitors – Competition Begins
Group One Competitors – Cake Decorating

3:30 pm  Group Two Competitors – Time Ends/Judging Begins

IMPORTANT
If any competitor is late in returning from the lunch period, they will only be allotted the time remaining in the competition window to complete all components of the competition. If a competitor taking a written exam is late, they will not be admitted to the exam after it has started and will receive a score of zero.

Traffic will be heavy during arrival and lunch. Please PLAN APPROPRIATELY! Traffic will not be an allowable excuse for extended competition time.
Equipment Supplied by the technical committee:
• All ingredients
• Cakes
• Icings (buttercream and whipped)

List supplied by student:

<table>
<thead>
<tr>
<th>Scale (any type)</th>
<th>Mixing bowls</th>
<th>Knives (if needed)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spoons</td>
<td>Whisks</td>
<td>Cutting boards (if needed)</td>
</tr>
<tr>
<td>Measuring cups (NO GLASS)</td>
<td>Scissors</td>
<td>Bowl scrapers</td>
</tr>
<tr>
<td>Pastry bags &amp; tips</td>
<td>Spatulas</td>
<td>Bench scrapers</td>
</tr>
<tr>
<td>Rolling pins</td>
<td>Timer(s)</td>
<td>2-½ sheet pans</td>
</tr>
<tr>
<td>Kitchen towels</td>
<td>Hot pads</td>
<td>gloves</td>
</tr>
<tr>
<td>Sanitizing bucket</td>
<td>Pastry cutter</td>
<td>Serrated knife</td>
</tr>
<tr>
<td>Parchment paper</td>
<td>Measuring spoons</td>
<td>Cake turn table</td>
</tr>
<tr>
<td>Plastic wrap</td>
<td>Icing colors</td>
<td>foil</td>
</tr>
<tr>
<td>Pastry brush</td>
<td>Angled spatulas</td>
<td>1-8”-9” pie tin</td>
</tr>
<tr>
<td>Sauce pan</td>
<td>Cake board (for cake) -10”</td>
<td>Strainer</td>
</tr>
<tr>
<td>Cake decorating supplies</td>
<td>Marker (to label items)</td>
<td></td>
</tr>
</tbody>
</table>

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, pie mats, and cake combs will not be allowed. Feel free to bring any other simple kitchen equipment.
## Apple Galette

**Yield:** 1090 g

### Ingredient Name

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds (LB)</th>
<th>Ounces (OZ)</th>
<th>Bakers %</th>
<th>Kilos</th>
<th>Grams</th>
<th>✔</th>
</tr>
</thead>
<tbody>
<tr>
<td>Galette Dough (AN)</td>
<td>2</td>
<td>6.42</td>
<td></td>
<td>1090</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Galette Filling (AN)</td>
<td>≈ 2</td>
<td>11.05</td>
<td></td>
<td>≈ 1332</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg, Whole (1) each</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td></td>
<td></td>
<td></td>
<td>2.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sugar, Granulated (AN)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Method:

1. Prepare your mise-en-place.
2. Roll the dough to 1/4” thick.
3. Cut 6 – 6” round circles from dough; if needed, re-roll excess dough.
4. Place 120 g (4 oz) of filling amongst all 6 tarts, leaving 1” of dough exposed around the edge of each dough circle.
5. Fold the uncovered border of dough over the filling, slightly overlapping each fold.
6. Place onto a lined sheetpan.
7. To finish the Galette, whisk egg and milk to combine into egg wash.
8. Egg wash each tart and sprinkle with granulated sugar.
9. Bake at 400 °F, rotating pan as necessary.
10. Display 3 Galettes
Apple Galette (Representation Only)

Tools/Equipment
- Dough Cutter
- Scale
- Brush
- Bowl
- Whisk
- Spatula
- Spoon
- Rolling Pin
- Knife
# Cake Decorating

## Yield: 1 Decorated Cake

### Method:
1. Prepare your mise-en-place
2. Decorate and display the cake as instructed by the cake order form.

### Tools/Equipment
- Spatula, Assorted
- Pastry Bags
- Pastry Tips
- Bowl Scraper
- Cake Board
- S/S Bowls

### Ingredient Name

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Weights and Measures</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pounds</td>
</tr>
<tr>
<td>Cake Layers (supplied 8&quot;) 2 each</td>
<td></td>
</tr>
<tr>
<td>Filling, Red Jelly (AN)</td>
<td></td>
</tr>
<tr>
<td>Icing, Whipped Topping</td>
<td></td>
</tr>
<tr>
<td>Icing, Butter Cream</td>
<td></td>
</tr>
<tr>
<td>Cake Board (1 each)</td>
<td></td>
</tr>
</tbody>
</table>

**Total Formula Weight**

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The image is just a representation of what MIGHT be done.
**Bakery Order Form**

<table>
<thead>
<tr>
<th>Customer Name:</th>
<th>Mr. Tim Lawrence</th>
</tr>
</thead>
<tbody>
<tr>
<td>Day Wanted:</td>
<td>Thursday</td>
</tr>
<tr>
<td>Phone:</td>
<td>205-432-5555</td>
</tr>
<tr>
<td>Date Wanted:</td>
<td>June 27, 2019</td>
</tr>
<tr>
<td>Time Wanted:</td>
<td>3:30 PM</td>
</tr>
<tr>
<td>Cake Size:</td>
<td>8” Round White Cake</td>
</tr>
<tr>
<td>Cake Filling:</td>
<td>None</td>
</tr>
<tr>
<td>Icing:</td>
<td>Cake Iced in Whipped Icing, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.</td>
</tr>
<tr>
<td>Colors:</td>
<td>Yellow Roses, Green Leaves</td>
</tr>
<tr>
<td>Flower Type:</td>
<td>Spray of Roses (3 to 5)</td>
</tr>
<tr>
<td>Inscription:</td>
<td>Happy Birthday Vickie</td>
</tr>
<tr>
<td>Special Instructions:</td>
<td></td>
</tr>
<tr>
<td>1.</td>
<td>Split each cake layer horizontally. Fill with the red jelly. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.</td>
</tr>
<tr>
<td>2.</td>
<td>Scale no more than 2 lbs of Whipped Topping. Use whipped topping to ice the cake.</td>
</tr>
<tr>
<td>3.</td>
<td>Prepare your colors as described above for the borders, roses, leaves and inscription using the Butter Cream icing provided.</td>
</tr>
<tr>
<td>4.</td>
<td>Pipe a white border. One shell style, and one of your own choosing.</td>
</tr>
<tr>
<td>5.</td>
<td>Do not comb the sides.</td>
</tr>
<tr>
<td>6.</td>
<td>Customer would like your contestant number on the back side of your cake written in icing.</td>
</tr>
</tbody>
</table>
Sample of how 4 layers are to be stacked. This is just an example!
Chocolate Chip Cookie

Yield: 36 Cookies

Method:

1. Clean work area and wash hands. Assemble equipment and supplies.
2. In a mixing bowl with a paddle, cream the butter and sugars until combined and light in color.
3. Gradually add the eggs and vanilla in stages and scrape after each addition.
4. Combine the dry ingredients, add to the mixing bowl all at once, and mix until just combined.
5. DO NOT OVER MIX!
6. Add the chocolate pieces and mix until combined.
7. Scoop the dough with a 2 oz (#16) scoop. Place the cookies close together on a lined sheet pan. Refrigerate the cookies.
8. After chilling the cookie dough, remove from the refrigerator then pan on a lined sheet pan 3 x 4.
9. In a convection oven bake at 325 °F for 12 to 14 minutes until done. The outside should be golden brown and the center should be slightly pale.
10. Please display 6 cookies.
Tools/Equipment
Mixer
Mixing Bowl
Bowl Scraper
Scale
Rubber Spatula
Scoop #16
Sheet Pan
Pan Liner
Convection Oven
# Galette Dough

**Yield:** 1090 g

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds</th>
<th>Ounces</th>
<th>Bakers %</th>
<th>Kilos</th>
<th>Grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>1</td>
<td>0</td>
<td>100</td>
<td>454</td>
<td>✔</td>
</tr>
<tr>
<td>Flour, All Purpose</td>
<td>1</td>
<td>0</td>
<td>100</td>
<td>454</td>
<td>✔</td>
</tr>
<tr>
<td>Salt</td>
<td>0.42</td>
<td>3</td>
<td>3</td>
<td>12</td>
<td>✔</td>
</tr>
<tr>
<td>Water, Ice Cold</td>
<td>6.00</td>
<td>37.5</td>
<td>37.5</td>
<td>170</td>
<td>✔</td>
</tr>
<tr>
<td><strong>Total Formula Weight</strong></td>
<td>2</td>
<td>6.42</td>
<td>240.5</td>
<td>1090</td>
<td>✔</td>
</tr>
</tbody>
</table>

**Method:**

1. Prepare your mise-en-place.
2. Into a large stainless steel bowl sift in the flour.
3. Dice the butter into 3/8" pieces. Add the diced butter to the flour. Cut the fat into the flour, until the desired consistency is reached.
4. Dissolve the salt into the very cold water. Add the mixture to the flour, mixing gently until the dough holds together. Do not over mix.
5. Cover the dough with wrap and chill well before using.

**Tools/Equipment**
- Stainless Bowl
- Dough Cutter/Knife
- Plastic Scraper
- Plastic Wrap
- Scale
- Liquid measuring Container
Formula Worksheet

Galette Filling

Yield: ≈ 1332 g

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Weights and Measures</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pounds</td>
</tr>
<tr>
<td>Apples, peeled, cored, large dice (6) each</td>
<td>2</td>
</tr>
<tr>
<td>Butter</td>
<td>2.00</td>
</tr>
<tr>
<td>Sugar, Granulated</td>
<td>4.00</td>
</tr>
<tr>
<td>Cinnamon (≈ 1/2 t)</td>
<td>0.05</td>
</tr>
<tr>
<td>Vanilla</td>
<td>1.00</td>
</tr>
<tr>
<td>Water</td>
<td>2.00</td>
</tr>
<tr>
<td>Apple Juice</td>
<td>2.00</td>
</tr>
</tbody>
</table>

Total Formula Weight: ≈ 2 11.05  ≈ 1 332

Method:

1. Prepare your mise-en-place.
2. Peel, core and large dice the apples.
3. Add apples and let them brown slightly.
4. Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan.
5. Cook aprox. 1 minute, add the sugar and let it brown, stirring occasionally.
6. Add the cinnamon and vanilla.
7. Add the water and apple juice.
8. Remove from the heat and cool over an ice bath.
Tools/Equipment
Knife
Saute pan
Rubber Spatula
Pairing Knife
Vegetable Peeler
Liquid measuring Container
Scale
It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances consistency will be expected.