

**** There will be a cleaning up list for students after contest is done. This will not be included in their time** We must leave kitchen how we found it****

****Last year we stayed behind over an hour to clean up****

We are Guests in their Kitchen leave it CLEANER than you found it!



SkillsUSA District Conference 2019

Commercial Baking

Stevens High School

600 N Ellison Dr

Updated 11/19/2018

Commercial Baking Menu

- Sugar Cookie – 6
- Blueberry Muffins – 6
- Pineapple Pie – Double or Lattice – 1
- 8” Double layer Cake Decorating

All products will be completed for grading at end time

General Guidelines (Max competitors from a school is 3 competitors)

1. No electronic devices will be allowed. Basic calculators are and will be allowed if needed.
2. There will be an open question and answer session with the technical committee. Everyone will be able to hear the questions and the answers. If a contestant is late and misses the session, the questions will not be repeated or re-answered. **Be On Time!**
3. *****There **will not** be any products available at the site please bring all your ingredients, any ingredient pre measured will disqualify the products. **(DO NOT PRE MEASURE PRODUCTS)**
4. **Contest date & times, resume to be turned in at this time.**
 - a. **Tentative date: Thursday 1/31 Friday 2/1, 2019**
 - i. Contestant will be given which group they will be in after the Jan 17th schedule of all contestants.
 - ii. Contestants must arrive by 9 am at contest site – Please be on time
 - b. **Group 1, (9 - 10 contestants) Cake Decorating in classroom from 2:00 until 4:00**
 - i. **9:00-9:30 am - Mise en place** – Set up of station (no measurement of ingredients) (contestant will be allowed to assemble their cake decorating bags with their tips at this time)
 - ii. **9:30- 12:30** – Contestant will be in the kitchen baking (3 hours)
 - iii. **12:30 Clean up** – Contestants will follow a cleaning schedule that is given by Host the day of orientation; contestants are dismissed once cleanup is completed. **Sponsor please plan time accordingly.**
 - c. **Group 2 (9 - 10 Contestants) Cake Decorating in classroom from 10:00 until 12:00**
 - i. **1:00 pm-1:30 - Mise en place** – Set up of station (no measurement of ingredients) (contestant will be allowed to assemble their cake decorating bags with their tips at this time)
 - ii. **1:30 pm 4:30** – Contestant will be in kitchen baking
 - iii. **4:30 Clean up** – Contestants will follow a cleaning schedule that is given by the host, the day of orientation; contestants are dismissed once cleanup is completed. **Sponsor please plan time accordingly.**
5. Groups will be divided into two different schedules morning and afternoon.
6. **Only contestants and judges will be allowed in the kitchen area. Sponsors you may help students drop off equipment, wait in outside area or area in the classroom will be available (tentative).**
 - a. If any advisors wishes to take a photo of their student please ask a judge or tech chairperson before entering kitchen, please refrain **from speaking to contestants.**
7. Late products will be judged but no score will be awarded.
8. **Note: bring PAPER PLATES to DISPLAY PRODUCTS ,all other products please take with you.**
9. Sharing of baked products is forbidden and contestant will not be awarded points
10. Contestants will need to provide all smallwares needed for preparation (see included list) no other equipment will be allowed unless approved by the judges and made available to all contestants.
11. Advisors please do not teach students to edit/add/omit any ingredients amounts in the formulas. The goal is a consistent product using standardized recipes.
 - a. The only exception will be the addition of powder sugar to the buttercream icing. Because of the heat from the kitchen the icing begins to get soft, even if on ice.
 - b. Contest is meant to be FUN and EDUCATIONAL! If you ever feel overwhelmed and cannot continue speak to a judge.

Location: John Paul Stevens High School Park in back of school off Dugas Drive, by Tennis courts. Entrance door will be mark FCS.

***** Bring this packet with you, there will not be any available packets *****

List of equipment supplied by student:

Scale (battery operated)	Mixing bowls	Knives (if needed)
Spoons	Whisks	Cutting boards (if needed)
Measuring cups (NO GLASS)	Scissors	Bowl scrapers
Pastry bags & tips	Spatulas	Bench scrapers
Rolling pins	Timer(s)	2 - ½ sheet pans
Kitchen towels	Hot pads	Gloves
Sanitizing bucket/sanitizer	Pastry cutter	Serrated knife
Parchment paper	Measuring spoons	Cake turntable
Plastic wrap	Icing colors	Foil
Pastry brush	Angled spatulas	1-8" pie tins, disposable
2- standard muffin pans	Cake board (for cake) – 12"	Strainer
Cake decorating supplies	Marker (to label items)	Wax/parchment paper
Pan Spray	Cookie Cutters, any design	Tasting spoons
Cake box (to take cake home)	Cupcake liners	Tape
Induction Burner Available	Extra powder sugar (For icing)	PAPER PLATES, to display products
Not provided Induction/cast iron/pans/pots	MIXERS AVAILABLE	

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. Feel free to bring any other simple kitchen equipment

Uniform:

1. White or Black chef coat
2. White, Black, or checked chef's pants (black and white checkers only) of proper size. (No jeans)
3. Black or White closed-toe non-slip kitchen work shoes

(Must wear proper shoes for safety may result in disqualification)

4. White or black apron
5. Side towels
6. White or black chef hat
7. Hairnet

**No names or school logos should be visible on uniform,
if so must be covered up**

Raw Ingredients	
Sugar	Blueberries
Butter	Vegetable Shortening
Eggs	Milk
Vanilla extract	Corn Starch
AP Flour	Canned Pineapple
Baking powder	Frosting
Salt	2 - 8' Pre baked Cakes
	Gel for cake decorating

Blueberry Muffins (Quick Bread) (Divide by ½)

Raw Ingredients	LB	OZ	Instructions
butter		4	Cream Ingredients
white sugar		10	
egg		2	
cup milk		4	
all-purpose flour	1		Sift together dry ingredients.
baking powder		2 tsp	This may be done ahead of time and set aside before adding liquid
salt		1/2 tsp	
blueberries		10	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 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 addition of the berries.
4. Berries should be added quickly and immediately panned out.
5. Fill tins ½ to 2/3 full
6. Display 6 muffins
7. Bake at 400*f (conventional) 350*f (convections)

Sugar Cookies**Source: All Recipe**

Raw Ingredients	LB	OZ	Instructions
Butter		4	Cream together butter and sugar to soft mix
Sugar		10	
Egg 1 1/4		1 1/4	Beat in eggs and vanilla.
Vanilla extract		¼ tsp	
AP Flour		1 ⅔ cup	
Baking powder		¾ tsp	
Salt		¼ tsp	Stir in the flour, baking powder, and salt.

Procedure

1. Cover, and chill dough for at least one hour
2. Preheat oven to 400 degrees F (200 degrees C).
3. Roll out dough on floured surface 1/4 inch thick.
4. Cut into shapes with any cookie cutter.
5. Place cookies 1 inch apart on ungreased cookie sheets.
6. Bake 6 to 8 minutes in preheated oven. Cool completely.
7. Roll dough to approximately ¼ inch thickness on canvas or wax paper lightly dusted with flour.
8. Sprinkle with granulated sugar (optional)
9. Display 6 cookies

Pineapple Pie

Source: Goodheart - Wilcox

Dough

Raw Ingredients	LB	OZ	Instructions
AP Flour	1		
salt	1 tsp		Combine flour and salt
Vegetable Shortening		10	Cut the shortening into pea sized pieces and add to the flour
Cold water		5	using the paddle , mix in the cold water
			Mix only enough to have the dough come together in a cohesive mass. Do not over mix
			Refrigerate at 41 F until ready to us

Filling

Raw Ingredients	LB	OZ	Instructions
Canned pineapples - drained		12	Place pineapple, sugar, and 2 oz water in saucepan, and bring to a boil
Sugar		6	
Water		4	Use 2 oz. water to make a slurry
Cornstarch		1	Add slurry to boiling pineapple (let liquid return to a boil)

Let cool before placing in pie shell

Procedure

1. Rest dough for half hour minimum
2. Prepare enough for one double crust pie. Use the 8" pie pans, not the straight side pans. Scale 5 – 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 (dough crust or lattice top)
4. Sprinkle with sugar.
5. Bake pie at 400 F (Conventional) 350*f (convection) until golden brown.

Cake Decorating will be in the Classroom Group 2 will start and switch after lunch

Cake Decorating

Source: RBA

Each student needs to bring two 8" round cake and white icing., Do not level cakes until you are at the competition.

This is your cake order.

Test Problem

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Thursday

Date Wanted: 6/23/19

Time Wanted: 3:00PM

Size: 8" rounds. **** NO filling will be used this year- contestant will use frosting to sandwich the cakes together and then decorate following the cake order**

Icing: Use icing, you can purchase a container from SAMS

Colors: Red roses, green leaves (buttercream)

Flower Type: Spray of roses- 3 to 5

Inscription: Happy Birthday Vickie

Special instructions:

1. Scale no more than 1.5 lbs. of whipped topping. Use whipped topping for icing the cake.
2. Prepare colors and bags.
 - a. Contestant may add the tips to their bags during their mise en place
3. Scale 1 pound of buttercream
4. Pipe white border reserve shell top and regular shell bottom (Buttercream)
5. Do not comb sides
6. Vines may be allowed and will not affect scoring

Evaluating Products:**1. Sugar Cookies:**

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

2. Muffins:

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

3. Pie:

- a. Crust should have even thickness throughout, proper color or crust and bake through.
- b. *NOTE* only one pie will be made and displayed; because of time no blind fluted pie shell will be made this year.

4. Cake Decoration:

- a. Icing
 - i. Symmetry – cake centered on board, final shape of cake, sides 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
 - v. Follow the directions on the cake order

Safety and Sanitation:**Evaluating Professionalism:**

1. Rubric
2. Professional Dress

Total Points: 1000