District 9 SkillsUSA Texas
2020 Commercial Baking competition

B. F. Terry High School
Rosenberg, TX
February 21, 2020

Commercial Baking Menu
Chocolate Chip Cookie – 6 each
Onion & Pepper Scones – 4 each
Fluted Blind Pie Shell – 1 each
8” single layer cake

Uniform
White or black chef coat
black, or black and white checked chef’s pants of proper size
Black closed-toe non-slip kitchen work shoes must be worn for safety
White or Black chef hat
Hair net (if needed for long hair)
White apron (if desired)
Side towels
No names or school logos should be visible on uniform, if so, it must be covered up
General Guidelines

1. Contestants must turn in a 1-page resume during the orientation meeting.
2. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
3. No cell phone, computer, iPhone or similar electronic devices will be allowed. Basic calculators will be allowed if needed.
4. There will be an orientation before the contests begin. Any questions contestants have will be answered at this time. Students need to be dressed at the time of orientation.
5. Please use only as much of each ingredient from the pantry as necessary. Due to limited ingredients, spoiled or burnt ingredients will not be replaced. Bulk ingredients MUST NOT leave the pantry table.
6. Please keep all supplies and ingredients within your own workspace.
7. Only contestants and judges will be allowed in the kitchen area.
8. Clean-up: Contestants must have the technical chairperson check their clean-up before leaving the competition. Clean-up is part of their score.
9. Kitchen and oven space are limited so please only bring ½ sheet pans.
10. Sharing of baked products is forbidden and contestant will not be awarded points.
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.
12. Read formulas carefully and divide in half when instructed.
13. All-purpose flour will be substituted for pastry flour in the formulas.
14. Students may use canvas or wax to roll out pie crust
15. Refrigerators and freezers are provided to chill pie dough and cookie dough only
16. Contestants will need to provide all small wares needed for preparation including items listed here:

<table>
<thead>
<tr>
<th>Item</th>
<th>Item</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>8&quot; foil pie tin</td>
<td>10&quot; or 12&quot; cake board for cake</td>
<td>Cake box to take cake home</td>
</tr>
<tr>
<td>portable butane burner</td>
<td>Kitchen aid mixer w/proper attachments needed</td>
<td>Battery operated scale</td>
</tr>
<tr>
<td>Knives &amp; cutting boards</td>
<td>Bus pans</td>
<td>2 - ½ sheet pans</td>
</tr>
<tr>
<td>Cake decorating supplies</td>
<td>Mixing bowls</td>
<td>Small mixing bowls to color icing</td>
</tr>
<tr>
<td>Spoons</td>
<td>Whisks</td>
<td>scoops</td>
</tr>
<tr>
<td>Measuring spoons &amp; cups (no glass)</td>
<td>Tasting spoons</td>
<td>Parchment paper or wax paper</td>
</tr>
<tr>
<td>Pastry bags &amp; tips</td>
<td>Spatulas</td>
<td>Rolling pins</td>
</tr>
<tr>
<td>Kitchen towels</td>
<td>Hot pads</td>
<td>Gloves</td>
</tr>
<tr>
<td>Scissors</td>
<td>Pastry cutter</td>
<td>Serrated knife</td>
</tr>
<tr>
<td>Bench scrapers</td>
<td>Bowl scrapers</td>
<td>Cake turn table</td>
</tr>
<tr>
<td>Plastic wrap</td>
<td>Icing colors</td>
<td>Foil (if needed)</td>
</tr>
<tr>
<td>Pastry brush</td>
<td>Angles spatulas</td>
<td>Sauté/sauce pan</td>
</tr>
<tr>
<td>Cookie/biscuit cutter</td>
<td>Pan spry (if needed)</td>
<td>Sanitizing bucket</td>
</tr>
<tr>
<td>Marker (to label items)</td>
<td>Timer(s)</td>
<td>2 white plates</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 icing or flowers, fondant, gum paste, pastillage or cake combs will not be allowed. Feel free to bring any other simple kitchen equipment.

17. This contest is meant to be fun and educational! If you feel overwhelmed and cannot continue, speak to a judge.

**Ingredients supplied by the technical committee:**

All ingredients

Cakes

Icings (buttercream and whipped)
Evaluating Products:

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

2. Quick bread
   a. should have good volume, inside should have well even cell structure with no tunnels.

3. Pie
   a. crust should have even thickness throughout with even fluting around the edge

4. Cake decoration
   a. Icing
      i. Symmetry – cake centered on board, final shape of cake, sides perpendicular to the top
      ii. Opacity (no window or crumbs)
      iii. Enough/too much icing
   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 – even spacing/follow correct order
      ii. Correct hand pressure to make desired shapes
      iii. Types of flowers
      iv. Lettering
      v. Follow the directions on the cake order
Chocolate Chips Cookies (1/2 recipe)
Source: Chris Teixeria
Yields: 36 cookies

<table>
<thead>
<tr>
<th>Raw Ingredients</th>
<th>Pounds</th>
<th>Grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>1.01</td>
<td>458</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>0.69</td>
<td>313</td>
</tr>
<tr>
<td>Sugar</td>
<td>0.73</td>
<td>331</td>
</tr>
<tr>
<td>Eggs, (room temp)</td>
<td>0.43</td>
<td>195</td>
</tr>
<tr>
<td>Vanilla</td>
<td>0.02</td>
<td>9</td>
</tr>
<tr>
<td>Bread Flour</td>
<td>0.76</td>
<td>345</td>
</tr>
<tr>
<td>All Purpose Flour</td>
<td>0.76</td>
<td>345</td>
</tr>
<tr>
<td>Salt</td>
<td>0.03</td>
<td>14</td>
</tr>
<tr>
<td>Baking Soda</td>
<td>0.02</td>
<td>9</td>
</tr>
<tr>
<td>Chocolate Chunks/Chips</td>
<td>1.53</td>
<td>694</td>
</tr>
</tbody>
</table>

**Total** 5.98 2713

Method:
1. Cream softened butter with sugars until combined and light in color
2. Add in eggs slowly and scrape after each addition
3. Add dry ingredients all at once and mix until just combined
4. DO NOT OVERMIX!
5. Add chocolate and mix until combined
6. Scoop using a 2 oz. scoop – then place in fridge
7. To bake – remove from fridge and bake at 325°F for 10 – 14 minutes in convection oven
   a. Outside should be golden brown and center should be slightly pale
8. Display 6 cookies
Onion and Pepper Scone *(1/2 recipe)*
Yields: 24 Scones
Source: Christ Teixeria

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Pounds</th>
<th>Grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Purpose Flour</td>
<td>3.64</td>
<td>1651</td>
</tr>
<tr>
<td>Granulated Sugar</td>
<td>0.35</td>
<td>159</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>0.16</td>
<td>73</td>
</tr>
<tr>
<td>Butter</td>
<td>0.97</td>
<td>440</td>
</tr>
<tr>
<td>Shortening</td>
<td>0.49</td>
<td>222</td>
</tr>
<tr>
<td>Salt</td>
<td>0.08</td>
<td>36</td>
</tr>
<tr>
<td>Ground Black Pepper</td>
<td>0.03</td>
<td>14</td>
</tr>
<tr>
<td>Carmelized Onions</td>
<td>1.08</td>
<td>490</td>
</tr>
<tr>
<td>Half &amp; Half</td>
<td>1.74</td>
<td>789</td>
</tr>
</tbody>
</table>

Total 8.57 3887

1. Slice onions then and caramelize until golden brown color is achieved
2. Using the cut method; place all dry ingredients in a bowl and cut fats
3. Add cooled onions and half and half
4. DO NO OVERMIX!
5. Pour mixture onto table and flatten to 1.25 inch tall
6. Cut using a round cutter; each scone should weigh approx. 160 grams
7. When ready to bake – place in 300*F oven until scone is bake through and golden brown in color is achieved - approx.. 27-32 min
8. Display 4 scones
Pineapple Pie
Source: Baking Fundamental © 2007, modified 2008 by Noble Masi, CMB

Dough (1/2 dough; making recipe only)

<table>
<thead>
<tr>
<th>Raw Material</th>
<th>LB</th>
<th>OZ</th>
<th>Baker’s %</th>
<th>Instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastry Flour</td>
<td>1</td>
<td></td>
<td>100</td>
<td>Prepare by hand</td>
</tr>
<tr>
<td>Shortening, all</td>
<td>10</td>
<td>60</td>
<td></td>
<td>Rub shortening and flour until dough forms small</td>
</tr>
<tr>
<td>purpose</td>
<td></td>
<td></td>
<td></td>
<td>pieces</td>
</tr>
<tr>
<td>Salt</td>
<td>0.30</td>
<td>1.87</td>
<td></td>
<td>Dissolve salt in water. Add to the above and fold</td>
</tr>
<tr>
<td>Water (cold)</td>
<td>7</td>
<td>40</td>
<td></td>
<td>over lightly until the liquid is absorbed.</td>
</tr>
</tbody>
</table>

Total 2 1 ½

Filling

| Canned pineapples   | 12 |           | Place pineapple, sugar, and 2 oz water in sauce pan, |
|                     |    |           | 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                |

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 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.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.
**Cake Decorating Guidelines:**

1. One, 8" round cake layer, whipped topping, and buttercream will be provided and will be purchased from Sam's Club or HEB.
2. The cake will be iced with whipped topping and decorated with buttercream.
3. Borders and flowers will be done using buttercream.
4. Icing supply will be limited, and students will be given only 1 lb of the whipped icing and 1 lb of the buttercream icing to use. (this is plenty)
5. Students will not have access to a freezer or refrigerator in order to harden their roses in any way.
6. Students will smooth the icing with room temperature tools. No heating of palette knives in any way will be allowed.
7. Students must create cakes exactly as the cake order states.
8. Only a spray of 3 yellow roses with green vines, leaves and writing will be done. Drop flowers or additional flowers will not be allowed and will result in points lost.
9. Writing can be any color of choice – no white-
10. Borders and sides of cake must be white. Must have a top and bottom border according to cake order. Please read.
11. Sides of cake must be smooth. Combs, paper towels and heating elements (dry/wet) will not be allowed.
12. Inscription must be in cursive and must read exactly as the cake order states.

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**This is your cake order.**

Customer Name: Ms. Sarah Jones

Day Wanted: Thursday

Date Wanted: 02-21-2020

Time Wanted: 4:00PM

Size: 8” round

Icing: Use icing provided

Colors: Yellow roses, green leaves

Flower Type: Spray of roses- 3

Inscription: Happy Birthday Linda

Special instructions:

1. Scale no more than 1 lb of whip topping. Use whipped topping for icing the cake.
2. Scale no more than 1 lb of buttercream icing. Prepare colors and bags. Use butter cream icing provided for roses and leaves
3. Pipe white reserve shell border on top and bottom plain white shell border
4. Do not comb sides.