

SkillsUSA Michigan

Commercial Baking

Contestant's Orientation

Welcome Letter

Schedule

General Regulations for the Contest

Please read over ALL rules and recipes for this competition. If you have any questions regarding the competition, please email Julie Ivan at jivan@spsd.net

Lunch will not be provided, please bring a lunch for your student.

Reminder, instructors and parents are not allowed in any of the competition and judge's areas after students are checked in. Please remember to bring your resume with you at check in. Tool boxes will be inspected, bring only tools on list.

**2019 SkillsUSA Michigan
HIGH SCHOOL CHAMPIONSHIPS
TASK AND MATERIALS LIST
SKILL OR LEADERSHIP AREA: COMMERCIAL BAKING**

HIGH SCHOOL CONTEST LOCATION:

Grand Rapids Community College in Grand Rapids

RECEPTION and COMPETITION:

- Friday, April 5, 2019: Tours of Competition Area
 - o Location: ATC Banquet Rooms at GRCC
 - o 4:30-5:30
- Saturday, April 6, 2019 Competition day
 - o Location: Spectrum Bake Shop
 - o 7:30 – 8:30 a.m. Judges orientation and continental breakfast for judges
 - o 8:00 – 8:30 a.m. Student Check-in
 - o 8:30 – 9:00 a.m. Orientation for students
 - o 9:00 – 12:30 p.m. Competition

Friday Reception Location:

Applied Technology Center (ATC)
151 Fountain NE
Grand Rapids, MI, US
(616) 234-GRCC
<http://www.grcc.edu/>

Contest Check-in and Location:

Secchia Institute for Culinary Education
Spectrum Theater Building
Bakeshop and Pastry Arts Kitchen
160 Fountain NE
Grand Rapids, MI, US
(616) 234-GRCC
<http://www.grcc.edu/sice>

PURPOSE

The purpose of the Skills USA contest is to evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the commercial baking field.

RESUME:

Each student must submit a one-page printed resume before the contest start at the contest site (present to contest coordinator, not judges). The resume is no longer submitted online. This is the only time that resumes can be turned in. Failure to do so will result in 10 point penalty.

CLOTHING REQUIREMENTS:

- Hat: White chef hat, any style, paper or cloth, **AND** hairnet (no baseball caps or doo-rags)
- Pants: White pants or black-and-white checkered chef's pants, (no black pants). Pants must fit properly and not drag on the floor.
- Coats: White chef coat or chef shirt, plain (no student or school names or logos)
- Apron: White
- Shoes: Black or white leather top non-slip shoes or clogs (Tennis shoes will not be allowed)
- No jewelry is allowed (including watches)
- Beards must be covered by a snood during all periods of food handling.
- No school logo, school name, contestant name or any other identifying marks of any kind are allowed on clothing. If you do have them, they must be covered up so that no part of the identification is visible.
- Notes regarding new SkillsUSA official black jacket:
 - First and foremost, the black jackets are NOT replacing the red jackets.
 - At the National level, the black jackets will be considered part of official dress, can be worn at competitions and will be allowed on stage.
 - At the State level, each state is allowed to determine if the black jacket is acceptable in their state.
 - Therefore, in Michigan, per the Advisor Council, the black jackets are NOT considered part of official dress, can NOT be worn at competitions and will NOT be allowed on stage.
 - Once inventory is depleted, the red windbreaker will no longer be carried by the SkillsUSA Store:
<http://www.skillsusastore.org/skillsusa/productenlarged.asp?peid=110&pid=1241650>
 - The red windbreaker is grandfathered into the organization and will continue to be considered appropriate clothing in the same contests and events as it was before.

CONTEST GUIDELINES:

1. During the contest, all food items needed for baking will be provided; no outside food will be allowed.
2. The product formulas and other instructions needed for product preparation will be posted on the SkillsUSA website at: www.skillsusa.org
3. A total of six products will be prepared during the performance portion of the contest. The products have been selected by the state technical committee.
4. The finished products will be judged using the following criteria. All products will be visually evaluated.. Each product will be scored on these elements:
 - a. External appearance: volume, form or shape, size, uniformity, structure, color, crust, thickness, character or feel and even bake. For certain products, the weight, size, flakiness, oven spring, structure, toppings, fillings and glazes will be evaluated.
 - b. Internal appearance: Slice, structure, color, grain or density, tunneling or holes, texture or feel and even bake.
 - c. Taste – Aroma, flavor, mouth, feel, after-taste, character, palatability, texture, freshness, moisture and dryness.
 - d. Salability – Product quality, consistency and presentation as a desirable consumer good.
5. The finished decorated cake will be judged using the following criteria. Each cake will be scored on these elements.
 - a. Icing
 - i. Symmetry – cake centered on board, final shape of cake, sides perpendicular to top, square and level cake
 - ii. Opacity (no window or crumbs)
 - iii. Proper amount of icing
 - b. Design
 - i. Borders – even and symmetrical
 - ii. Use of color
 - iii. Does the design fit the cake (room for lettering, flower too big or small)
 - iv. Balance
 - v. Use of flowers
 - c. Technique
 - i. Borders – even and symmetrical
 - ii. Natural flow of stems and leaves
 - iii. Roses – made to resemble nature
 - iv. Execution of design
 - d. Following directions – cake order followed exactly.

EQUIPMENT AND MATERIALS:

1. **Supplied by the technical committee:**
 - All necessary equipment and food items.
 - No outside food is allowed.
 - Sheet pans, sanitizer buckets, soufflé cups for Mise En place, platters and markers.

- Electric mixers, bowls and attachments.
 - Sanitation buckets
 - All information and furnishings for judges and technical committee.
2. **Supplied by the contestant** (at least one of each, but more per item than specified is acceptable). **Please note:** No additional equipment will be permitted in the kitchen. (Penalties will be assessed for each additional item):
- 1 roll of masking tape and marker for labeling product
 - Boxes or bags to take your finished product home with you.
 - Dry and liquid measuring cups
 - Measuring spoons
 - 3 Mixing bowls –cookies, egg wash, glaze
 - Large pastry bag and tip
 - 2 Rubber Spatula (scrapers)
 - 3 Icing Spatulas
 - Rolling pin or dowel rod
 - Dough Cutter
 - Cookie Cutters (Your choice of shape)
 - Pastry Wheel
 - 2 Pastry Brushes
 - 3 Cake Decorating Spatulas (palette knives)
 - 1 scale (baker's, spring or electronic – electric or battery)
 - 2 pie pans disposable
 - 1 ruler
 - 2 or 3 small mixing bowls for mixing icing colors
 - 1 serrated knife for trimming cake
 - 1 cake board for 8" cake
 - Turntable
 - 1 or 2 timers, or clock
 - 1 whisk
 - 1 bowl scraper
 - 2 mixing spoons and small spoons
 - Baskets/Trays for display (linen if desired) Not judged on display
 - Scissors
 - Pastry blender
 - Paper or plastic decorating bags
 - Cake decorating tips to complete cake
 - Side towels
 - Gloves
 - Sifter
 - Résumé
 - Sanitation buckets

- Timers
- Bus tub
- Film Wrap (small box)
- Contestants will not be allowed to bring other items into the kitchen. Do not bring silverware, display pedestals, cake comb, icing, food colors, colored sugar or sprinkles.
- Students will work with equipment and supplies from the competition host school.

Special Note: Judges may at any time check tool kits or boxes. If unacceptable items are found, the student involved is subject to disqualification.

TASKS TO BE PERFORMED:

The student must be prepared for any of these tasks:

CB 2.0 — Prepare six baked goods made from scratch and/or from a fresh or frozen dough, and one iced and decorated cake in a bakery setting to RBA industry standards using a five-point scale (see criteria below). The contestant will:

- 2.1 Read and understand standard bakery formulas
- 2.2 Select correct ingredients given the provided formula
- 2.3 Weigh and measure ingredients accurately given the provided formula
- 2.4 Assemble ingredients in the correct sequence given the provided formula
- 2.5 Apply appropriate preparation procedure given the provided formula
- 2.6 Apply (i.e., blend, fold, mix) the appropriate mixing procedure given the provided formula according to RBA industry standard
- 2.7 Correctly leaven and bake product to RBA industry standard
- 2.8 Correctly finish baked product (i.e. glaze, ice, or fill) to RBA industry standard

CB 3.0 — Demonstrate knowledge of commonly accepted OSHA safety standards in a bakery, including lifting techniques and safety management

- 3.1 Use appropriate lifting techniques
- 3.2 Keep work area well organized and free of hazards
- 3.3 Follow safety requirements for operating equipment
- 3.4 Work with a regard for safety of self and others

CB 4.0 — Demonstrate appropriate, commonly accepted OSHA sanitation practices in a bakery

- 4.1 Wash hands sufficiently and at appropriate times during baking process
- 4.2 Inspect tools and equipment before using and correctly clean items
- 4.3 Use a clean side towel and replace as needed during the day
- 4.4 Avoid actions that can potentially contaminate food
- 4.5 Wear gloves when working with ready-to-eat foods

CB 5.0 — Demonstrate production efficiency practices in a bakery

- 5.1 Use procedures to accurately measure ingredients
- 5.2 Bake and finish product to produce the maximum salable product
- 5.3 Model time-management

CB 6.0 — Utilize commonly used equipment in a bakery according to manufacturer's specifications

- 6.1 Use equipment according to manufacturer's specifications
- 6.2 Select appropriate tools and equipment for baking function or product
- 6.3 Use mixer according to manufacturer's specifications
- 6.4 Use small wares and tools (thermometer, spoons, measures, etc.) appropriately

CB 7.0 — Demonstrate appropriate, commonly accepted OSHA personal hygiene and grooming practices in a bakery

- 7.1 Dress in a commonly accepted professional manner
- 7.2 Maintain a clean uniform (shirt, pants, skirts, shoes, hat, towel, etc.)
- 7.3 Wear head gear or other covering at all times
- 7.4 Maintain clean hands at all times

Prepare baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake in a bakery setting to RBA industry standards using a five-point scale. Refer to Commercial Baking Task List SkillsUSA Technical Standards Book 2013-2014 pgs. 237- 240.

The student will prepare products from the following categories:

- 2.9.1 Category 1: Form yeast breads and rolls
- 2.9.3 Category 3: Sweet dough products, puff pastry, danishes
- 2.9.4 Category 4: Cookies
- 2.9.7 Category 7: Pie and pastry crust pastry
- 2.9.8 Category 8: Prepare one iced and decorated cake to the customer's specification as per written order.

THE FOLLOWING WILL BE PROVIDED AT THE CONTEST SITE:

- All equipment for contest outside of hand tools
- 2 vanilla cake layers
- Bettercream icing, or equivalent
- Buttercream icing for flowers
- Food coloring
- Fruit fillings
- All needed ingredients/doughs to complete baking formulas
- Sheet pans
- Pan liners (parchment)
- Pan spray
- Electric mixers, bowls, and attachments

PLEASE NOTE: Set up time is limited. Students and instructors need to organize equipment beforehand in such a way as to set up the workstation(s) in an efficient manner.

GENERAL INSTRUCTIONS/ TIPS

- During Orientation for the Contest, a member of the Technical Committee will review the contest packet with you.
- Before the Contest, carefully study the contest packet:
 - **Review** the list of available ingredients in contest packet.
 - **Write** a Food List and a Preparation and Cooking Schedule designed to be ready during the specific service times identified in your packet.
- Please use only as much of each ingredient as is necessary. Return unused portions to the supply tables.
- Contact a judge to look at your garbage before removing anything from your station
- You may work on any component of your menu at any time but you must manage your time.
- Raise your hand and ask for assistance if there is anything that you do not understand.
 - There will be a period just before the start of the first session when all questions will be answered for all contestants to hear.
 - Once the competition starts, any questions about technique or definitions, etc. will not be answered.
 - Questions about where to find ingredients and the like will be answered.
- Remember two things—This is about LEARNING and it should be FUN.

If at any time you feel overwhelmed and feel that you cannot continue, speak to a judge or member of the Technical committee.

We are here for you!

Event Timing

ALL TIMES TENTATIVE AND SUBJECT TO CHANGE

Judges Orientation Start Time and Location	7:30 AM	LL5 Classroom
Student Check-in and Location	8:00 AM	LL9 Classroom
Student Orientation Start Time and Location	8:30 AM	LL9 Classroom
Competition Starts (The competition is 3 ½ hours long, times might be adjusted according to when we start)	9:00 AM	
Judges Feedback Session	2:00 PM LL9 Classroom (or when judges are finished)	
Competition Duration	3.5 hours	
Competition Details	Participants will be assigned one station (in one of the two kitchens) and complete all tasks there.	
Competition Location	Kitchen LL1	
	Kitchen LL3	

Bakery Formulas
For the
Michigan SkillsUSA
Commercial Baking Contest
Secondary Division

For Distribution
April 6, 2019

Secchia Institute for Culinary Education at Grand Rapids Community College

<http://www.grcc.edu>

www.grcc.edu/sice

Contestants will prepare a total of five products as selected by the Commercial Baking Technical Committee from the following categories:

Standard

Yeast Breads and Rolls

- 6 single knot rolls
- 6 double knot rolls
- 2 different braided loaves

Filled Pie

- Prepare one lattice covered Cherry Pie
- Blind Unbaked Crust

Danishes from Puff Pastry Dough

- 12 Danishes, 3 different shapes (Display 2 each of shape)

Cookies

- Sugar Cookies (Display 6 cookies)

Basic Cake Decorating

- Decorated Cake per Cake Order

Yeast Breads and Rolls

Rolls

The dough is provided: 24 oz. (2oz for each roll)

Prepare the following:

1. 6 Single Knot Rolls- all the same shape
2. 6 Double Knot Rolls- all the same shape

Proof finished rolls to proper size

Bake at 375 degrees F.

White Bread

The dough is provide 2 lb- 4 oz

Prepare the following:

1. 2 braided loaves (different braids)

Proof finished loaves to proper size

Bake at 375 degrees F.

Puff Pastry

A prepared puff pastry dough will be provided for students to use. Prepare the puff pastry dough to make the following products:

- 12 fruit filled Danishes with puff pastry (Fruit filling is choice of hosting site, and will be announced the day of the competition.)
 - o Each student must make 3 different shape Danishes to yield 12 total, 4 of each shape. Pastries must weigh between 1.25 and 1.75 ounces each. Fruit filling may be baked in or added after baking. The fruit filling will be the choice of the competition host.

Bake at 400 F

Display 2 of each different shaped Danishes at your judging table, for a total of 6.

3. Sugar Cookies

Source: Fleckenstein's Bakery

Raw Ingredients	LB	OZ	Instructions
Sugar		10	Cream ingredients to soft mix
Salt		0.14	
Butter		8	
Eggs, whole		3.3	Add eggs in two stages and cream in.
Vanilla		0.15	
Bread Flour		17	Sift flour and baking powder together and add
Baking Powder		0.42	

TOTAL 2 7

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
4. Sprinkle with granulated sugar.
5. Bake in 375 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.**

Lattice Topped Cherry Pie

Dough- Yield – 3 crusts (One double crust pie and one unbaked 8-inch pie shell)

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		.30	1.87	
Water, cold		7	40	Dissolve salt in water. Add water as needed to for proper consistency. Divide dough for crust and lattice top. Chill.
Total	2	1 1/2		

To finish pie:

Cherry Pie Filling		3 cups	
Egg Wash		1 egg	
Sugar		As needed	

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 pie and top the pie with a lattice pie crust top.
4. Egg wash and sprinkle with sugar.
5. Bake pie at 375 F until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

Cake Decorating:
Source: RBA

Each student is provided two 8" round cakes and white icing.

Test Problem/ Cake Order:

Customer Name: Ms. Sarah Jones **Phone:** 800-638-0924

Date Needed: Saturday April 6, 2019

Time Wanted: 1:00 PM

Size: 8" rounds, torte (split)and filled with red jelly filling. Fillings are provided.

Icing: Use icing provided: Whipped Bettercream for icing the cake; Butter cream for roses and decorations.

Colors: Yellow roses, yellow writing, green leaves, white top and bottom boarder

Flower type: spray of roses – 3 to 5

Inscription: Happy Birthday Vickie

Special Instructions:

1. Scale no more than 2 lbs. of whipped icing (Bettercream). Use whipped topping for icing the cake.
2. Prepare colors and bags. Use butter cream icing for roses and decorations.
3. Pipe white border of your choosing.
4. Do not comb sides.

BAKERY RUBRIC

Competitor Number:

Judge's Signature

Total Points _____/100pts. (Remember deductions from last page, if any)

Total Points _____ x 10 = _____ **Skills USA Score**

SkillsUSA Commercial Bakery Criteria	Criteria	Criteria	Criteria/Notes	
General Skills	Excellent 9 to 10pts	Good 7 to 8 pts	Average 4 to 6 pts	Poor 0 to 3pts

Sanitation/Efficiency _____ pts.	Follows all sanitation practices. Use appropriate tools and equipment for baking. Washes hands at appropriate times.	Displays almost all proper sanitation practices and use of equipment	Shows some sanitation concerns during baking and use of equipment	Not up to standards.
_____ pts	Excellent 4-5pts Time-management, well organized mise en place	Good 3pts Organized mise en place	Average 2pts Displays some organization	Poor 1 to 0pts No organization

General Skills	Excellent 9 to 10pts	Good 7 to 8 pts	Average 4 to 6 pts	Poor 0 to 3pts
Bread				
Braided Bread #1 _____ pts	Dough proofed properly Internal appearance is symmetrical External appearance is excellent Proper size and weight. Excellent 9 to 10pts	Dough slightly over or under proofed internal appearance is not symmetrical External appearance is good, slightly uneven. Almost proper size and weight Good 7 to 8 pts	Dough is over or under proofed Poor internal appearance External appearance is under or over baked. Not proper size and weight Average 4 to 6 pts	Not up to standards. Poor 0 to 3pts
Braided Bread #2 _____ pts	Dough proofed properly Internal appearance is symmetry External appearance is excellent Proper size and weight. Excellent 9 to 10pts	Dough slightly over or under proofed internal appearance is not symmetry External appearance is good, slightly uneven. Almost proper size and weight Good 7 to 8 pts	Dough is over or under proofed Poor internal appearance External appearance is under or over baked. Not proper size and weight Average 4 to 6 pts	Not up to standards Poor 0 to 3pts
Rolls/Knots _____ pts	Dough proofed properly Internal appearance is symmetry External appearance is excellent Proper size and weight. Correct amount, size and knot for rolls	Dough slightly over or under proofed internal appearance is not symmetry External appearance is good, slightly uneven. Almost proper size and weight Correct amount, slightly uneven size shapes for rolls.	Dough is over or under proofed Poor internal appearance External appearance is under or over baked. Not proper size and weight Correct amount, uneven size and knot for rolls.	Not up to standards

General Skills	Excellent 9 to 10pts	Good 7 to 8 pts	Average 4 to 6 pts	Poor 0 to 3pts
Danishes _____pts	Internal appearance is symmetry External appearance is excellent Proper size and weight. Danish uniform and desirable	internal appearance is not symmetry External appearance is good, slightly uneven. Almost proper size and weight Slightly uniform, but desirable	Poor internal appearance External appearance is under or over baked. Not proper size and weight Not uniformed or desirable	Not up to standards
Cookies _____pts	Excellent 9 to 10pts Properly mixed and baked. Even shape, size and amounts. Even thickness of cookies. Excellent flavor and texture.	Good 7 to 8 pts Slightly over or under baked. Slightly even shapes and sizes. Slightly uneven thickness of cookies. Good flavor and texture.	Average 4 to 6 pts Over or under baked Uneven shapes and sizes. Uneven thickness of cookies. Fair flavor and texture.	Poor 0 to 3pts Not up to standards
Filled Pie _____pts	Excellent 9 to 10pts Excellent crust, flaky, color and appearance. Filling neat and full. Lattice neat and attractive. Properly baked.	Good 7 to 8 pts Good crust, flaky, color and appearance. Slightly under or over filled filling. Lattice somewhat uneven.. Slightly under or over baked.	Average 4 to 6 pts Fair crust, flaky, color and appearance. Not attractive too messy with filling. Lattice not attractive or not completed. Not baked well.	Poor 0 to 3pts Not up to standards
Blind Crust _____pts	Excellent 4 to 5 pts Excellent and appearance. Correct thickness of crust.	Good 3pts Good appearance and somewhat Can see marbling. correct thickness of crust. Can see marbling in crust.	Average 2pts Fair appearance and incorrect thickness of crust. Little marbling	Poor 1 to 0pts Not up to standards
Decorated Cake _____pts	Excellent 9 to 10pts Order filled completely and correctly Excellent decorating skills. Excellent icing of cake. Excellent splitting and use of filling for the cake.	Good 7 to 8 pts Order filled with 1 mistake, Good decorating skills. Good icing of cake. Good splitting of cake and filling.	Average 4 to 6 pts Order filled with more than 2 mistakes. Average decorating skills. Average icing of cake. Average splitting of cake and filling.	Poor 0 to 3pts Not up to standards

Resume Penalty _____ (-10pts) Did not turn in resume.

Uniform Deduction _____ (-15 pts) Did not follow dress code for SkillsUSA bakery competition.

Time Penalty 15% (1 to 5 mins), 25% (6 to 10 mins) This is off the score of the product that is late. _____ amount of penalty