

SkillsUSA Michigan

Commercial Baking

Contestant's Orientation

Welcome Letter

Schedule

General Regulations for the Contest

Check web site for updates

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.

2020 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 17, 2020: Tours of Competition Area

Location: ATC Banquet Rooms at GRCC

4:30-5:30

- Saturday, April 18, 2020

Competition day

Location: Spectrum Bake Shop

7:30 – 8:00 a.m. Judges orientation and continental breakfast for judges

8:00 – 8:30 a.m. Student Check-in

8:30 – 9:00 a.m. Orientation for students

9:00 – 1:00 p.m. Competition

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>

Competition will be held April 18, 2020.

Please note the competition is 4 hours this year.

Please note what equipment you are allowed to bring to the competition and uniform regulations.

Please watch for updates which may be posted before the contest.

Contestants will prepare the following items as selected by the Commercial Baking Technical Committee from the following categories:

Standard

Yeast Breads and Rolls

- 6 single knot rolls
- 6 Figure-Eight rolls
- 1 braided loaf

Filled Pie

- Prepare one lattice covered Cherry Pie
- Blind Unbaked Crust

Danishes from Puff Pastry Dough

- 12 Danishes, 3 different shapes

Cookies

- Chocolate Cookies (Display 6 cookies)

Basic Cake Decorating

- Decorated Cake per Cake Order

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 (Tennis shoes or street 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.

CONTEST GUIDELINES:

1. During the contest, all food items needed for baking will be provided; no outside food will be allowed.
2. 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.
3. 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 and baking sheets, soufflé cups for Mise En place.
 - 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
 - Mixing bowl for bread
 - Large pastry bag and tip
 - 2 Rubber Spatula (scrapers)
 - 3 Icing Spatulas
 - Off set spatula
 - Rolling pin or dowel rod
 - Dough Cutter
 - 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
 - ruler
 - 2 or 3 small mixing bowls for mixing icing colors
 - 1 serrated knife for trimming cake
 - Paring knife
 - 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 **Not judged on display, remember you do not have much room.**
- Scissors
- Pastry blender
- Paper or plastic decorating bags
- Cake decorating tips to complete cake
- Pocket Thermometer
- Side towels
- Gloves
- Sifter
- Sanitation buckets
- #30 scoop for cookies
- Fork
- 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.

The following will be provided at the contest site:

All large equipment

2 vanilla cake layers

Bettercream icing

Buttercream icing

Food Coloring

Fruit Fillings

All ingredients needed to complete baking formulas

Sheet pans and liners

Pan spray

Standard To Be Prepared By Students

Yeast Breads and Rolls

- 6 single knot rolls (Display all rolls)
- 6 Figure-Eight rolls (Display all rolls)
- 1 braided loaf (Display loaf)

Filled Pie

- Prepare one lattice covered Cherry Pie (Display pie)
- Blind Unbaked Crust (Display Crust)

Danishes from Puff Pastry Dough

- 12 Danishes, 3 different shapes (Display 6)

Cookies

- Chocolate Cookies (Display 6 cookies)

Basic Cake Decorating

- Decorated Cake per Cake Order (Display Cake)

FORMULAS FOR TASKS TO BE PERFORMED:

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.)

Each student must make 3 different shapes 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 until golden brown, you will need to determine the time needed.

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

Chocolate Chip Cookies (No mixer allowed for cookie mixing)

114.5 g butter, soften

78.25 g brown sugar

82.75 g sugar

48.75 g eggs

2.25 g vanilla

86.25 g bread flour

86.25 g All-purpose flour

3.5 g salt

2.25 g baking soda

173.5 g chocolate chips

Directions

1. By hand cream butter and sugars.
2. Add egg and scrape sides of bowl
3. Add dry ingredients and vanilla
4. Add chocolate chips
5. Use a number 30 scoop to portion cookies
6. Place cookies in cooler to chill
7. Bake 10 to 12 minutes or until golden brown at 350 F

Take 6 cookies to display for judges on display table.

White Pan Bread (No mixer allowed for bread making)

1 oz yeast

1 lb 7 oz water

2 lbs 5 oz bread flour

.9 oz salt

2 oz sugar

2 oz milk powder

1.25 oz shortening

1. Mix yeast with water (100 F to 115 F), set aside
2. Mix all ingredients together with the yeast mixture. Knead by hand until a dough window forms.
3. Allow dough to double in size
4. Punch down
5. Cut into proper sizes for your given products.
6. Proof until doubled in size.

Bake at 350 F until done. Time will depend on product.

Rolls

2oz for each roll

Prepare the following:

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

Proof finished rolls to proper size

Bake at 350 degrees F.

White Bread Braided loaf

1 lb- 2 oz for the loaf

Prepare the following:

1. 1 braided loaf of your choice

Display your all of your rolls and braided loaf on the judges display table.

Show judges your leftover bread dough.

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:

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: April 18, 2020

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, writing and decorations. No more than 24 oz of butter cream icing should be used for decorating.
3. Pipe white border of your choosing.
4. Do not comb sides.

	Pie-Proper Bake	10									
	Pie-Internal Appearance	10									
	Pie-Taste	10									
	Pie-Blind Crust	10									
	Pie-Followed Instruction	10									
Penalty	Time	%									
Penalty	Clothing	-15									
Penalty	Resume Penalty	-10									
Maximum Possible Score		410									
Total Scores:											

Date:

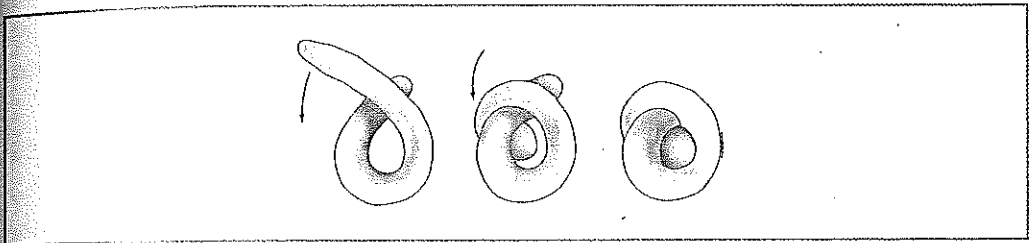
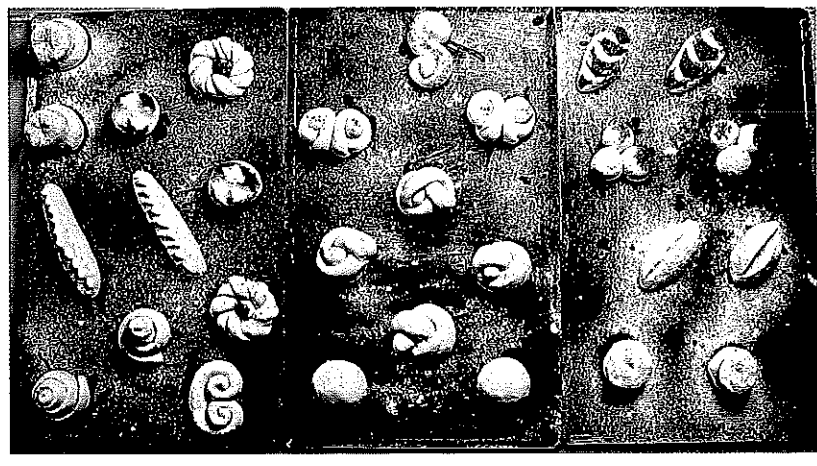
Judges' Signatures:

_____	_____
_____	_____
_____	_____
_____	_____

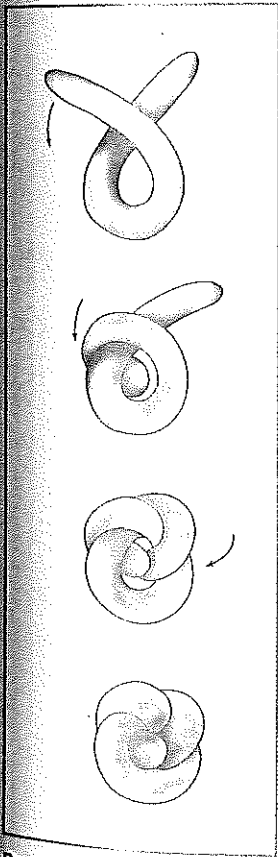
SOFT ROLL DOUGHS, PAN LOAVES, AND BRAIDED BREADS

Tied or Knotted Rolls

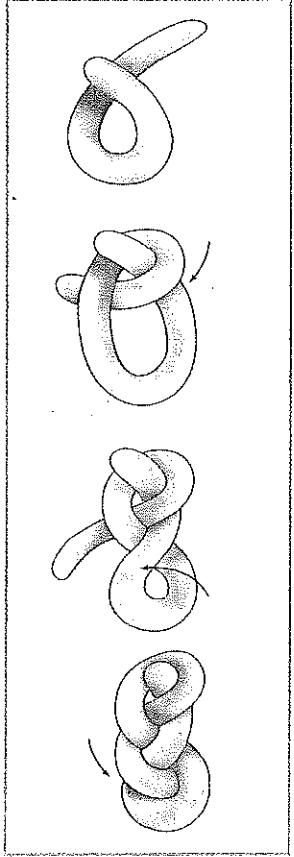
1. Scale the dough into presses of desired size. Divide the presses.
2. With the palms of the hands, roll each unit on the workbench into a strip or rope of dough.
3. Tie the rolls as shown on this page.
4. Place rolls 2 in. (5 cm) apart on greased or paper-lined baking sheets.
5. Proof, egg wash, and bake without steam.



Single-knot rolls



Double-knot rolls



Braided rolls

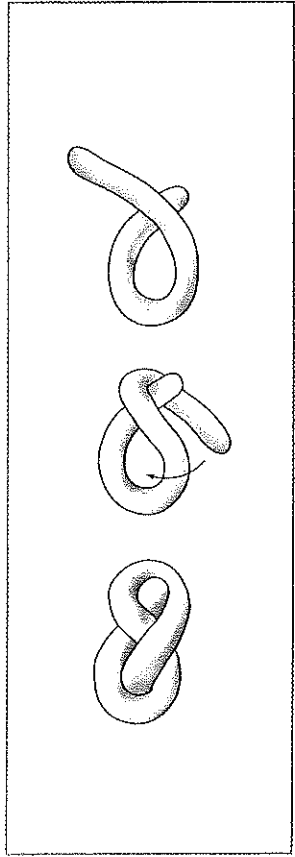


Figure-eight rolls