

# **SkillsUSA Michigan**

**Commercial Baking**

**Contestant's Orientation**

**Welcome Letter**

**General Regulations for the Contest**

**Check website for updates often**

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](mailto:jivan@spsd.net)

## **2021 SkillsUSA**

### **Michigan High School Championships**

#### **Commercial Baking**

### **Welcome to the 2021 Michigan SkillsUSA Commercial Baking State Competition**

**Each student will take the SkillsUSA Leadership test and Commercial baking technical test. These test will be administered by Michigan SkillsUSA. Please check the web site for information.**

#### **Technical Hands on Competition**

**Location:** Contest will be virtual, via zoom recording

**April 8<sup>th</sup> and 9<sup>th</sup> 2021**

**Time will be demined when slots are assigned.**

**Competition will be 1 hour 45 minutes long.**

A schedule will be emailed to the instructor with the times and date for each competitor to record their competition. Please make sure each instructor emails Julie Ivan their email by March 5<sup>th</sup>. I will send a confirmation email back. **You will need to record your zoom and upload to the cloud.** More information on how to do this will be sent to you. Zoom recording will be sent to the lead judges email. Julie Ivan will give each teacher this email closer to the competition.

Turn in student resume to [jivan@spsd.net](mailto:jivan@spsd.net) by April 7, 2021. These need to be emailed by 5pm. A confirmation email will be returned to you.

## **Competition Area Set Up:**

Each baking competitor will do their demonstration from a work bench or table. You may have one speed rack behind or beside you to store equipment and/or finished product. You may record the competition with a cell phone, camera or computer on zoom. Students must have all of their equipment and mise en place set up before the filming starts. Students may leave to wash hands when needed, but must announce they are going to wash hands. **Teachers or anyone else are not allowed to help the student during the competition or the student will be disqualified.** You may have someone to help film the student. Camera must be directed towards the product being made. Camera can also show the work table for safety and sanitation. Make sure the judges can hear you describe what you are doing and they can see the process on camera. Once a product is finished, make sure you do a close up for the judges.

**Students are expected to narrate during the competition, letting the judges know what they are doing. This is not a written script.**

Students are explaining the steps and techniques they are doing while making the product. Once the product is finished they may set them aside or on a speed rack until the end when they will do one final look for the judges with all products together on the table or bench.

Time will start when the students introduce themselves and will end when they state they are done.

You are only allowed to film once; students are to measure and gather all supplies by themselves. **If an ingredient or piece of equipment is forgotten, students must work without it. Organization is a critical part of this demo competition.**

## **Competition**

Contestants will prepare and describe to the judges the steps, techniques and procedures during the zoom filming on this contest. All mise en place must be done before filming by the contestant only. This competition will be 1 hour and 45 minutes long. The following items were selected by the Commercial Baking Technical Committee:

### **Yeast Breads:**

Preparing a yeast dough, recipe provided

1 braided loaf from the recipe provided (bread will not be baked, make sure you only use 18 oz of dough for your braid) Your choice of braid.

### **Pie Crust:**

Preparing pie crust from the recipe provided

One blind unbaked crust from recipe provided

One lattice covered cherry pie from recipe provided (pie will not be baked, filling will be canned cherry pie filling)

### **Cookies:**

Preparing cookie dough and scaling of cookies (cookies will not be baked)

## **Clothing Requirements**

**Chef Hat:** Students must have hair covering with a chef hat or hat and all hair contained. (We prefer a chef hat, but understand some students may not have them this year so a ball cap will work if all hair is contained.)

**Chef Jacket:** Students need to wear a clean chef jacket.

**Apron:** White bib apron.

**Chef Pants:** Any chef pants may be worn this year.

**Kitchen Shoes:** Safe closed toe and heel shoes need to be worn.

**You may have a thermometer, pen and marker as part of your uniform**

**All uniform attire needs to be clean**

**No jewelry allowed**

### 3-12-2021 Update on how to record and submit your videos for commercial baking

This will be on the honor system for both teachers and students. SkillsUSA expects all students and teachers to follow the code of ethics while filming this competition.

**Please read over the update and make sure everyone understands the competition.**

1. Have everything set up before hand, equipment, ingredients, etc.
2. If something is forgotten they go without it.
3. Show judges your set up and work station.
4. Have a timer in the picture to show the time of the competition. Student should show starting the timer and ending the timer for the judges.
5. Teachers are not allowed to communicate with students or students communicate with teachers or anyone else.
6. You have one time to film your student competing.
7. Students are not allowed to leave the camera, unless to wash hands. You must inform judges you are washing hands. Please have camera follow if possible. No talking to others when this is being done.
8. Competition will start when students shows the timer and states they are starting. Make sure to use your number not name.
9. Show the camera what you are doing and make sure you are explaining your steps.
10. At the end before you say you are finished show all your products on your table. Try to give a close up of each product also.
11. Show your work station to the judges
12. Competition is 1 hour and 45 minutes.
13. Competition is ended when student shows the timer and states they are finished.
14. Because of different student schedules and we are filming, then uploading, you will email me the date and time you want for your competition. **The dates are either April 8<sup>th</sup> or 9<sup>th</sup>.** Example; Jane Doe XYZ School April 8<sup>th</sup> 8am – 9:45am  
Email me your date and time to [jivan@spsd.net](mailto:jivan@spsd.net)

**This must be to me by April 5th, no later than 5 pm.**

15. All competitions must be finished by 3 pm on each day.
16. You will have 2 hours after your competition time to email me the link for your YouTube channel. If you are having problems email me right away. Set up a YouTube channel if you do not have one. Make sure the video will upload. I would give yourself a practice run of making sure everything works before the day. Make sure it can be viewed by others. I will not be checking this out, only sending the links to the judges.
17. Please make sure you label the video with the contestant's number and commercial baking.
18. This link will be sent to the judges for judging.
19. Make sure you submit your resume to me on April 7<sup>th</sup> by 5pm. [jivan@spsd.net](mailto:jivan@spsd.net)
20. I will send you a confirmation back to you.
21. Please make sure your student takes the Technical and PD (leadership test)
22. Liability forms must be turned in to compete.

## **Equipment and Materials:**

**No electric equipment allowed for this competition.**

### **Students may use:**

Masking tape, markers

Silicone mats or parchment paper

Dry and liquid measuring cups

Fork

Measuring spoons

Speed Rack

Mixing bowls

Rubber spatulas

Metal spatulas

Rolling pin or dowel rod

Dough cutter

Pastry wheel

Pastry brushes

Scales

2 Pie pans (8 or 9 inch)

Baking pans

Rulers

Timer

Whisk

Dough scrapers

Mixing spoons

Pastry blender

Gloves

Film wrap

Bus tub

## Chocolate Chip Cookies

(No mixer allowed for the 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

2.25g 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 scoop or spoon of your choice to portion cookies
6. Place cookies on cookie sheet
7. No baking for the competition

Describe your procedures to the judges as you are being filmed.



## **White Bread**

(No mixer allowed for bread making)

1 oz dried 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 rest.
4. Punch down
5. Using 18 oz of your dough, cut into proper sizes for your braided bread.
6. Place on baking sheet.
7. No baking of the product

Describe your procedures to the judges as you are being filmed.

## **Lattice Topped Cherry Pie**

1 lb All-purpose flour

10 oz shortening

.30 oz salt

7 oz cold water

Prepare by hand. Rub shortening, salt and flour until dough forms small pieces.

Add water as needed to form the proper consistency.

Divide dough for your crust.

### **Filling**

2 ½ to 3 cups Canned store bought cherry pie filling.

Prepare the dough for your lattice cherry pie.

Fill pie and top the pie with a lattice pie top.

Put a wash of your choice on your pie and sugar.

Do not bake your pie.

Describe the procedures to the judges during filming.

### **Blind Crust**

Prepare dough for 1 unbaked pie shell for your blind crust, finish and flute the edges for display.

Describe the procedures to the judges during filming.

**Remember to introduce yourself at the start of the competition and state you are done for timing of the competition.**

**Examples:**

**Hello I am contestant number XX .**

**I am done with the competition.**

**Tips on filming for zoom, make sure you have practiced with it before the competition. Make sure everything is working. Know how to place the camera. Make sure the judges will be able to hear and see your products. You will only have one time to record this for the judges. Your zoom recording must have the correct date and timing for the judges.**

# SkillsUSA Bakery Score Sheet

Competitor Number: \_\_\_\_\_

Time of Competition for the competitor \_\_\_\_\_

(Competitors time can be under 1 hour and 45 minutes, anything over 1 hour and 45 minutes will receive a time penalty.)

Total Points \_\_\_\_\_/pts. Please double check your figures

Deduction \_\_\_\_\_ (if any time deduction)

Resume Deduction \_\_\_\_\_ (if any resume deduction)

**Total Points \_\_\_\_\_ Skills USA Score**

**SkillsUSA Commercial Bakery** Any use of electric equipment or hand tools not on the list will give you a score of 0 points for that product.

Skill	Excellent 3 pts	Good 2 pts	Average 1 pts	Poor 0 pts
<b>Sanitation, Equipment and Mise en place</b>				
<b>Sanitation</b> _____pts	Follows all sanitation practices.	Displays almost all proper sanitation practices	Shows some sanitation concerns	Not up to standards.
<b>Equipment</b> _____pts.	Use appropriate tools and equipment	Mostly used the appropriate tools	Occasionally used the appropriate tools	Did not use appropriate tools
<b>Organization</b> _____pts	Excellent organized mise en place	Good organized mise en place	Displays some organization	no organization
<b>Presentation</b> _____ pts	Student described the steps as they worked as they worked	Student mostly described the steps little of the steps as they	Student described very little as they worked	No steps described

<b>Skill</b>	Excellent 3 pts	Good 2 pts	Average 1 pts	Poor 0 pts
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## **Bread**

<b>Preparing the Dough</b> _____ pts	Proper technique in preparing dough Great understanding of how to mix dough making sure it is the correct Adding the correct amount of flour	Proper technique most of the time Understanding of how to mix dough making sure it is correct adding slightly to much or not enough flour	Some Improper technique in preparing dough Not much understanding of how to mix does not really understand how much flour to add.	Improper technique No understanding of adding flour and mixing of dough.
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<b>Dough Window</b> _____pts	Excellent Dough window Very thin window.	Good dough window Thin window.	Little to no dough window Thick window to no window.	No dough window
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<b>Kneading</b> _____pts	Excellent kneading technique	Good kneading technique	Improper kneading technique	No kneading
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<b>Technique of braid</b> _____ pts	Excellent braiding technique	Good braiding technique	Fair braiding technique	Poor braiding technique
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<b>Braided Bread Appearance</b> _____pts	External appearance is excellent Braid is very appealing	External appearance is good, slightly uneven. Braid is appealing	External appearance is poor Not proper size Braid is somewhat appealing	Not up to standard, Braid is not appealing
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<b>Symmetry of Braid</b>  _____ pts	Excellent very consistent style and shape.	Good on consistent shape and style	Fair on consistent shape and style. Majority are uneven shape and size	Not up to standard, lots of uneven shapes and not consistent
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<b>Skill</b>	Excellent 3 pts	Good 2 pts	Average 1 pts	Poor 0 pts
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**Pie Lattice**

<b>Mixing of Crust</b> _____ pts	Excellent mixing of crust ingredients, proper order Great cutting in of shortening, even sizes, before water was added.	Good mixing of crust ingredients, proper order Big and small lumps when cutting in shortening, before water was added.	Fair mixing of crust ingredients, not proper order Did not cut in shortening correctly, one big mass before water was added.	Poor mixing of crust ingredients, not proper order Not properly cutting in shortening one big mass before adding water.
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<b>Rolling out of crust</b> _____ pts	Excellent rolling of crust No tearing or sticking of crust when rolled out	Good rolling of crust Some tearing or sticking of crust when rolled out	Fair rolling of crust tearing and sticking of crust when rolled out	Poor rolling of crust tearing, sticking, poor quality when rolled out
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<b>Transferring crust to pan</b> _____ pts	Excellent technique of picking up crust and putting in pie pan. No tears or holes Crust fix the pie pan.	Good technique of picking up crust and putting in pie pan. A few tears or holes. Crust almost fit the pie pan. Had to adjust to make it fit.	Fair technique of picking up crust and putting in pie pan. Many tears or hole. Crust did not fit the pie pan. Had to adjust to make it fit.	Was not able to pick up pie crust.
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<b>Bottom crust placement in pie pan</b> _____ pts	Crust perfectly fix the pie pan. Perfect appearance.	Crust almost fit the pie pan. Had to adjust to make it fit. Some patching of crust.	Crust did not fit the pie pan. Had to adjust to make it fit. Had to patch crust.	Had to press crust in pan
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<b>Cutting of Lattice</b>  _____ pts	Excellent cutting of Uniform in size	Good cutting of lattice somewhat uniform in size	Fair cutting of lattice many are not uniform in size	Poor cutting of lattice not uniform in size
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<b>Lattice Appearance</b> _____ pts	Excellent lattice, great consistency of size, very appealing to the eye	Good lattice, some not consistent size of lattice, appealing to the eye	Fair lattice, not very consistent in lattice size, somewhat appealing to the eye.	Poor Lattice, not consistent in lattice size. Not appealing appealing to the eye.
<b>Filled Cherry Pie</b> _____pts	Excellent appearance. Filling neat and full. Lattice neat and attractive. Finished with a wash	Good appearance. Slightly under or over filled filling. Lattice somewhat uneven. Finished with a wash	Fair appearance. Not attractive too messy with filling. Lattice not attractive, and/or not finish with a wash or not wash	Not up to standards, not appealing.
<b>Skill</b>	Excellent 3 pts	Good 2 pts	Average 1 pts	Poor 0 pts

### Blind Crust

<b>Rolling out Of pie crust</b> _____ pts	Excellent rolling of crust No tearing or sticking of crust when rolled out	Good rolling of crust some tearing or sticking of crust when rolled out	Fair rolling of crust tearing and sticking of crust when rolled out	Poor rolling of crust tearing, sticking, poor quality when rolled out
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<b>Transferring the pie crust</b> _____pts	Excellent technique of picking up crust and putting in pie pan. No tears or holes	Good technique of picking up crust and putting in pie pan. A few tears or holes.	Fair technique of picking up crust and putting in pie pan. Many tears or holes	Was not able to pick up pie crust.
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<b>Bottom crust placement in pie pan</b> _____ pts	Crust perfectly fix the pie pan.	Crust almost fit the pie pan. Had to adjust to make it fit. Some patching of crust.	Crust did not fit the pie pan. Had to adjust to make it fit. Had to patch crust.	Had to press crust in pan
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<b>Overall Appearance</b> _____pts	Excellent appearance of crust in pie pan. No patching of crust. Excellent fluting of crust.	Good appearance of crust of crust in pie pan. Some patching of crust. Good fluting of crust.	Fair appearance of crust in pie pan Patching of crust or uneven fluting of crust	Not up to standards Crust patched many times. Uneven fluting
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<b>Skill</b>	Excellent 3 pts	Good 2 pts	Average 1 pts	Poor 0 pts
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**Cookies**

**Mixing of Cookies  
Creaming**

_____pts	Followed directions. Creamed sugar and butter No lumps, smooth appearance after creaming	Followed directions Creamed sugar and butter some lumps, not as smooth of an appearance.	Did not always follow directions many lumps and not smooth when creaming sugar and butter.	Did not follow directions Mixed all ingredients at once. Not smooth.
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**Mixing Of Cookies  
Remaining  
Ingredients**

_____pts	Followed directions. Properly added dry ingredients No lumps, smooth appearance after mixing.	Followed directions. Properly added dry ingredients, some lumps, not as smooth of an appearance after mixing.	Did not always follow directions Added all dry ingredients, not many lumps, not smooth.	Did not follow directions Mixed all ingredients at once. Not smooth.
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\_\_\_\_\_pts

**Panning of cookies**

_____pts	Even shape, and size on pan.	Slightly even shapes and sizes on pan.	Uneven shapes and sizes on pan.	No up to standards, Many shapes and sizes on pan
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Resume Penalty \_\_\_\_\_ (-10pts) Did not turn in resume.

Time Penalty 15% (1 to 5 mins over), 25% ( 6 to 10 mins over) \_\_\_\_\_ pts (comes off overall technical score)