



Baking and Pastry Arts

2023 SkillsUSA Michigan Championships

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

- Contestant's Orientation Welcome Letter
- Schedule
- General Regulations for Contest
- Check Website for updates

Lunch will not be provided, please bring lunch for your student to eat after the competition.

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, bringing only tools on list.

All Students are required to take the online leadership test before the competition. All covid protocols will be followed that are in place with the college and SkillsUSA. **Please note, ingredients may be substituted depending on supply chain issues. Students will need to adapt to these changes the day of the competition.**

Contest Description Task and Materials List

HS CONTEST LOCATION:

Grand Rapids Community College

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>

CONTEST DATE:

Competition will be held April 15, 2023.

Please note the competition is 4 hours this year.

RECEPTION and COMPETITION:

- April 14, 2023: Tours of Competition Area Location:
ATC Banquet Rooms at GRCC
4:30-5:30

- April 15, 2023

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/>

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
- 2 Braided loaves

Filled Pie

- Prepare one lattice covered Cherry Pie
- Blind Unbaked Crust

Quick Bread, Muffins

- 10 to 12 Corn Muffins (Display 6)

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, black or black-and-white checkered chef's 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, muffins
- Mixing bowl or container large enough for bread
- 2 Rubber Spatula (scrapers)
- 3 Icing Spatulas
- Off set spatula
- Rolling pin or dowel rod
- Dough Cutter
- Bowl Scraper
- 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 9 inch
- ruler
- 2 or 3 small mixing bowls for mixing icing colors
- 1 serrated knife for trimming cake
- Paring knife
- Cutting board
- Chef knife for knife cuts
- 1 cake board for 8" cake
- Turntable
- 1 or 2 timers, or clock
- 1 Wire whisk
- 2 mixing spoons and small spoons

- 1 Tray only for display **Not judged on display, remember you do not have much room.**
- Scissors
- Pastry blender
- Paper or plastic decorating bags
- Cake decorating tips and rose nail to complete cake
- Pocket Thermometer
- Side towels and or oven mitts
- Gloves
- Sifter
- Sanitation buckets
- #30 scoop for cookies
- #16 scoop for muffins
- Sauté pan
- Muffin tin for 12 muffins
- White plate for knife cut display
- Fork
- Cutting board
- Butane burner and fuel
- 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
- Vanilla cake layers
- Bettercream icing
- Buttercream icing
- Food Coloring
- Fruit Fillings
- All ingredients needed to complete baking formulas
- Sheet pans and liners
- Pan spray
- Vegetables

Check List for Display

Yeast Breads and Rolls

- 6 single knot rolls (Display all rolls)
- 6 Figure-Eight rolls (Display all rolls)
- 2 braided loaves (Display Both)

Pie

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

Jalapeno Cheddar and Pepper Corn Muffins

- 12 muffins, (Display 6)
- Knife cuts Display for judges in kitchen

Cookies

- Chocolate Cookies (Display 6 cookies)

Basic Cake Decorating

- Decorated Cake per Cake Order (Display Cake)

FORMULAS FOR TASKS TO BE PERFORMED:

Pepper Mixture

1 T Oil

1 small Red Pepper

1 small Jalapeno Peppers

1 small red onion

2 cloves of garlic

TT salt and pepper

Cut the vegetables into the following cuts for the judges to evaluate.

Red Pepper Small Dice ($\frac{1}{4} \times \frac{1}{4} \times \frac{1}{4}$)

Jalapeno Small Dice ($\frac{1}{4} \times \frac{1}{4} \times \frac{1}{4}$)

Red Onion Small Dice ($\frac{1}{4} \times \frac{1}{4} \times \frac{1}{4}$)

Garlic Mince

Display about 2 ounces of each cut on a white plate

After judging, sauté vegetables and garlic in oil until onions are translucent and peppers are cooked. Season with salt and pepper.

Jalapeno Cheddar and Pepper Corn Muffin (No mixer allowed)

90 g All purpose flour

90 g yellow Cornmeal

21 g Sugar

1.5 g Salt

3 g Baking Powder

1 g Baking Soda

71 g eggs

170 g Buttermilk

57 g Vegetable Oil

155 g Jalapeno and Pepper Mixture from knife cuts

43 g Cheddar Shredded Cheese

1. In a bowl stir together the flour, corn meal, sugar, salt, baking powder and baking soda.
2. In another bowl stir together the eggs, buttermilk and oil.
3. Add the liquid ingredients to the dry ingredients using the muffin mixing method
4. Gently fold in the pepper mixture and cheese.
5. Using a #16 scoop portion the batter into a well-greased muffin pans. No paper liners should be used. You should have 10 to 12 muffins
6. Bake at 375 F for 20 to 25 minutes. Let cool for 5 minutes, then remove from pan.
7. Display 6 muffins

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.

Wash of your choice for loaves and rolls.

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

18 oz for each loaf

Prepare the following:

1. 2 braided loaves of your choice Same braid for both loaves.

Display 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 a half hour minimum.
2. Prepare enough for one double crust pie and one unbaked 8-inch pie shell. Use the 9" 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 the 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 15, 2023

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

Icing: Use icing provided: **Whipped Bettercream** for icing the cake; **Buttercream** for roses, writing and decorations.

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

Flower type: spray of roses – 3 to 5

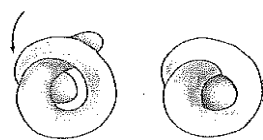
Inscription: Congratulations Chelle

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.

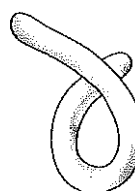
Rubric to be added

Example of the single knot and figure eight

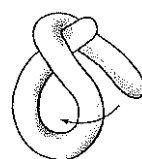


Single-knot rolls

Figure Eight Roll



ii



BAKERY RUBRIC

Competitor Number: _____

Judge's Signature _____

Total Points _____/300pts.

(Remember deductions from last page, if any) DEDUCTIONS _____

Total Points _____ 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. Follows most sanitation practices Follows at a minimum poor sanitation

_____pts Use appropriate tools and equipment Good use of equipment Fair use of equipment Poor

_____pts Excellent hand washing and gloves Good hand washing and gloves Fair hand washing and gloves poor

Time Management _____pts **Excellent 9 to 10 pts** Time management, well organized mise en place **Good 7 to 8 pts** Organized mise en place **Average 4 to 6 pts** Displays some organization **Poor 3 to 0pts** No organization

General Skills Bread

Braided Bread #1 _____pts Dough proofed properly Internal appearance is symmetrical External appearance is excellent Proper size and weight. Dough slightly over or under proofed internal appearance is not symmetrical External appearance is good, slightly uneven. Almost proper size and weight Dough is over or under proofed Poor internal appearance External appearance is under or over baked. Not proper size and weight Not up to standards.

_____pts Excellent color of bread Good color of bread Average color of bread

_____pts Dough was properly baked Excellent Slightly under or over baked Good Over or under baked Way under or over baked

Braided Bread #2

_____pts Dough proofed properly Internal appearance is symmetry External appearance is excellent Proper size and weight. Dough slightly over or under proofed internal appearance is not symmetry External appearance is good, slightly uneven. Almost proper size and weight Dough is over or under proofed Poor internal appearance External appearance is under or over baked. Not proper size and weight Not up to standards.

_____pts Excellent color of bread Good color of bread Average color of bread

_____pts Dough was properly baked Excellent Slightly under or over baked Good Over or under baked Way under or over baked

**Braided Shape
Appearance
Together**

_____ pts	Excellent shape and both identical	Good shape and both somewhat identical	Fair shape, not identical	Not to standards
_____ pts	Excellent Finish color of bread	Good Finish color of bread	Fair Finish color of bread	Poor color of bread
_____ Pts	Dough Left over	X	X	No dough leftover
	Excellent 9 to 10 pts	Good 7 to 8 pts	Average 4 to 6 pts	Poor 0 to 3 pts

Rolls/Single

_____ pts	External appearance is symmetry External appearance is excellent Proper size and weight.	external appearance is not symmetry External appearance is good, slightly uneven. Almost proper size and weight	Poor external appearance External appearance is under or over baked. Not proper size and weight	Not up to standards
_____ pts	Excellent baking color And wash for rolls	Good baking color and wash for rolls	Fair baking color and wash for rolls	Poor color and wash

Rolls/Figure Eight

_____ pts	External appearance is symmetry External appearance is excellent Proper size and weight.	External appearance is not symmetry External appearance is good, slightly uneven. Almost proper size and weight	Poor external appearance External appearance is under or over baked. Not proper size and weight	Not up to standards
_____ pts	Excellent baking color And wash for rolls	Good baking color and wash for rolls	Fair baking color and wash for rolls	Poor color and wash

General Skills

Excellent 9 to 10 pts Good 7 to 8 pts Average 4 to 6 pts Poor 0 to 3 pts

Muffins

_____ pts	Internal appearance excellent	Internal appearance is good	Poor internal appearance	Not up to standards
_____ pts	External appearance is excellent Proper size and weight. muffins uniform and desirable	External appearance is good, slightly uneven. Almost proper size Slightly uniform, but desirable	External appearance is under or over baked. Not proper size Not uniformed or desirable	
_____ pts	Excellent Flavor	Good Flavor	Fair Flavor	Poor Flavor

Knife Cuts _____ pts	Excellent knife cuts	Good knife cuts	Fair knife cuts	Poor knife cuts
Cookies _____ pts	Excellent 9 to 10 pts Properly mixed and baked.	Good 7 to 8 pts Slightly over or under baked.	Average 4 to 6 pts Over or under baked	Poor 0 to 3 pts Not up to standards
_____ pts	Even shape, size and amounts. Even thickness of cookies.	Slightly even shapes and sizes. Slightly uneven thickness of cookies.	Uneven shapes and sizes. Uneven thickness of cookies	
_____ pts	Excellent flavor and texture.	Good flavor and texture.	Fair flavor and texture.	
Filled Pie _____ pts	Excellent 9 to 10 pts Excellent crust, flaky, color and appearance.	Good 7 to 8 pts Good crust, flaky, color and appearance.	Average 4 to 6 pts Fair crust, flaky, color and appearance.	Poor 0 to 3 pts Not up to
_____ pts	Filling neat and full.	Slightly under or over filled filling.	Not attractive too messy with filling.	Standards
_____ pts	Lattice neat and attractive. Properly baked.	Lattice somewhat uneven. Slightly under or over baked.	Lattice not attractive or not completed. Not baked well.	
Blind Crust _____ pts	Excellent 9 to 10 pts Excellent and appearance. Correct thickness of crust. Marbling and thickness	Good 7 to 8 pts Good appearance and somewhat Can see marbling. correct thickness of crust. Can see marbling in crust.	Average 4 to 6 pts Fair appearance and incorrect thickness of crust. Little marbling	Poor 3 to 0 pts Not up to standards
Decorated Cake _____ pts	Excellent 9 to 10 pts Order filled completely and correctly Correct icing used for decorations	Good 7 to 8 pts Order filled with 1 mistake,	Average 4 to 6 pts Order filled with more than 2 mistakes.	Poor 0 to 3 pts
_____ Pts	Excellent decorating skills.	Good decorating skills.	Average decorating skills.	Not up to Standards
_____ pts	Excellent writing	Good Writing	Average writing	
_____ pts	Excellent icing of cake.	Good icing of cake.	Average icing of cake.	
_____ pts	Excellent splitting and use of filling for the cake.	Good splitting of cake and filling.	Average splitting of cake and filling.	

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

