

# Commercial Baking (Baking and Pastry Arts) – Offsite Competition



**Purpose:** To evaluate each contestant’s preparation for employment and to recognize outstanding students for excellence and professionalism in the field of Commercial Baking.

<p><b>Contest Location</b></p>	<ul style="list-style-type: none"> <li>▪ April 14, 2023 from 8AM-4PM</li> <li>▪ Columbus State Community College</li> <li>▪ 550 E Spring St, Columbus, OH 43215</li> </ul> <p>6:30am-7:30am Registration              8:00 am Contest begins with written exam              8:30 am Questions and answers              9:00 am Baking begins              11:30-1:00 Lunch break is required–student must take 30 minutes anytime during this window they may not leave the bread area to work on any baked goods during this time.              3:00 pm Ovens turned off              3:30 pm All products must be displayed by this time–no product accepted after 3:30.</p> <p>Judges will rate each contestant independent and will not compare rating sheets.</p> <p>Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instruction.</p>
<p><b>Eligibility</b></p>	<ul style="list-style-type: none"> <li>▪ Please refer to the National Technical Standards for this contest.                     <ul style="list-style-type: none"> <li>• <i>One (1) competitor per school</i></li> </ul> </li> </ul>
<p><b>Clothing</b></p>	<p><u>Work/School Attire:</u></p> <p>Work/School Attire–White pants or black-and-white checkered chef’s pants (no black pants); pants must fit properly and not drag on the floor. A white chef’s shirt or coat, white or black leather work shoes, white apron, white</p>

	<p>chef's hat (paper or cloth) and hairnet must be worn. A white chef's scarf is optional. Special Note–If you have a marked coat or apron, please cover the marking. The Commercial Baking contest will allow any reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory but are recommended. Hairnets must be worn with hats to contain all loose hair. Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets. Work shoes: White or black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Ohio Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health safety hazard</p>
<p><b>Testing</b></p>	<ul style="list-style-type: none"> <li>▪ Students should be prepared to take a written knowledge test.</li> <li>▪ Students should also be prepared to take a SkillsUSA written knowledge test (required for all contestants).</li> </ul>
<p><b>Provided by Contestant (Tool List)</b></p>	<ul style="list-style-type: none"> <li>▪ Please label each item with school's name</li> <li>▪ 4 ½ or 5–quart kitchen-aid or other heavy-duty mixer with paddle and dough hook</li> <li>▪ Cake decorating turntable (any type)</li> <li>▪ Cake decorating bags, tips, combs, nails, scissors, etc. for cake decorating</li> <li>▪ Nested stainless steel mixing bowls (1,2 and 3 quarts)</li> <li>▪ Liquid measuring cups and measuring spoons</li> <li>▪ 4-6 ½ sheet pans</li> <li>▪ Parchment paper (6-12 full sheets)</li> <li>▪ At least one of each of the following: <ul style="list-style-type: none"> <li>• Hand whip</li> <li>• Large kitchen spoon</li> <li>• Bowl scraper</li> <li>• Rubber spatula</li> <li>• Dough knife</li> <li>• Serrated knife</li> <li>• Pastry brush</li> <li>• Rolling pin</li> <li>• Stem thermometer</li> <li>• Timer</li> <li>• Small (2 to 4lb.) electronic, battery powered or spring scale</li> </ul> </li> <li>▪ 3 side towels</li> <li>▪ Sanitizing buckets for sanitizer</li> </ul>

	<ul style="list-style-type: none"> <li>▪ Cleaning towels</li> <li>▪ Baker’s scale weights and scoop (if your school has one)</li> <li>▪ Butane Burner</li> <li>▪ Saucepan for making apple galette filling</li> <li>▪ Disposable gloves to handle ready to eat food</li> <li>▪ A pencil or Sharpie to mark all items</li> <li>▪ Boxes or containers to take finished products home</li> <li>▪ Note: <ul style="list-style-type: none"> <li>• No other food items allowed (ie: sprinkles, decorates)</li> <li>• This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of work space and all of your equipment must remain in your space and well organized.</li> </ul> </li> <li>▪ All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre-contest meeting. Failure to do so will result in a penalty</li> </ul>
<p style="text-align: center;"><b>Special Notes</b></p>	<ul style="list-style-type: none"> <li>▪ <b>This contest is closed to all observers.</b></li> <li>▪ Provided by coordinator <ul style="list-style-type: none"> <li>• 1 outlet</li> <li>• 1 48”x30” prep table with an undercounter shelf</li> <li>• ½ speed rack (top, bottom or half rack)</li> <li>• 1 shelf of the refrigerator labeled with number</li> </ul> </li> <li>▪ No smart watches, earbuds and/or phones are permitted during the contest and/or in contest</li> <li>▪ No contact with anyone outside of the contest area once the contest begins</li> <li>▪ No inappropriate communication between contestants such as verbally degrading another contest</li> <li>▪ No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing.</li> </ul>
<p style="text-align: center;"><b>National Technical Standards</b></p>	<ul style="list-style-type: none"> <li>▪ Please refer to the 2022-2023 National Technical Standards for all contests. Any and all standards included may be tested in any competition.</li> <li>▪ In conjunction with National Standards, violations may result in student loss of contest.</li> </ul>
<p style="text-align: center;"><b>Resume</b></p>	<ul style="list-style-type: none"> <li>▪ All SkillsUSA Ohio State Championship Contest will require a short interview component. Students should be prepared with basic job interview skills.</li> </ul>

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|  | <ul style="list-style-type: none"><li>▪ All contestants must have a hard copy of a one (1) page personal resume.</li></ul> |
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# Skills USA Commercial Baking Recipes 2023

## #1 White Bread and Rolls

**Method: Straight Dough**

**Oven Temperature: 375°**

**Yields 3 pounds dough**

### **Mise en Place**

**12 ounces water, room temperature**

**1.25-ounce milk powder**

**1 ounce sugar, granulated**

**½ ounce salt**

**1 tablespoon instant dry yeast**

**1 pound 8 ounces bread flour**

**1 ounce butter, softened**

**2 eggs**

**Egg wash as needed**

- **In a mixing bowl with a dough hook, combine the water, milk powder, sugar, salt, yeast and half of the flour. Mix until incorporated.**
- **Add the butter and eggs, mix until combined well.**
- **Add the rest of the flour and dough hook for about 8 minutes or until dough is silky smooth.**
- **Remove the hook and let dough rise until double in size.**
- **Divide the dough in 2 equal pieces.**
- **With one piece, make a braided loaf and egg wash for baking.**
- **With the other make about 7, 3- ounce rolls , do not egg wash.**
- **Let them both bench raise until doubled in size.**
- **Bake until loaf is browned and cooked throughout, about 50 minutes.**
- **For the rolls, bake for about 15-19 minutes or until structure has set.**

# Skills USA Commercial Baking 2023

## #2 Blueberry Muffins

**Method: Creaming Method**

**Oven Temperature: 375°**

**Baking time; 30-35 minutes depending on oven type**

**Yield 2 lbs. 7 oz.**

### Mise en Place

**½ cup butter**

**1 ¼ cup sugar**

**2 eggs**

**1 teaspoon vanilla**

**1 teaspoon lemon juice**

**½ cup ounce buttermilk**

**2 cup all-purpose flour**

**2 teaspoon baking powder**

**2 cups blueberries, frozen thawed or fresh**

**2 tablespoons sugar for sanding**

- **In a mixing bowl, cream together the butter and the sugar.**
- **Add in the eggs one at a time and mix completely.**
- **Add in the vanilla, lemon juice and buttermilk.**
- **Sift together the flour, baking powder and salt in a separate bowl, then fold into wet mixture until combined.**
- **In a bowl use the back of a spoon and smash about 1 cup of the blueberries.**
- **Fold the remaining blueberries and the smashed blueberries into finished batter just to distribute evenly.**
- **Scale to the prepared muffin tins, ¾ of the way full**
- **Dust the tops of the batter with granulated sugar.**
- **Bake off.**

# **Skills USA Commercial Baking 2023**

## **#3 Chocolate Chip Cookies**

**Method: Creaming**

**Oven temperature: 350°**

**Baking time 19-12 minutes**

**Yield:**

### **Mise en Place**

**1 pound butter, room temperature**

**1 cup sugar, granulated.**

**1 cup brown sugar**

**2 eggs**

**2 teaspoons vanilla**

**1 teaspoon of baking soda mixed with 1 teaspoon water**

**3 1/4 cup all -purpose flour**

**1 teaspoon salt**

**3 cups chocolate chips**

- **Cream together the butter, sugar, and brown sugar.**
- **Add in the eggs, vanilla, and baking soda mixture, mix on medium speed just until combined.**
- **Add in the flour and salt to the mixing bowl and just mix until uniform color.**
- **Add in the chocolate chips and mix just until evenly distributed.**
- **Scale cookies and place on a parchment lined sheet pan.**
- **Bake off.**

# **Skills USA Commercial Baking 2023**

## **#4 Basic Pie Dough**

**Method: Cut in**

**Yield: 2 9-inch shells or one 10-12 inch galette crust**

### **Mise en Place**

**10 ounces flour**

**8 ounces butter, chilled and cut in ½ inch cubes**

**2 ounces of ice-cold water**

**1/8 teaspoon salt**

- **In a mixing bowl with a paddle, add the flour and butter.**
- **Mix until flour and butter are course and you can still see small pea size chunks of butter**
- **Add the water and salt. Mix just until it all comes together.**
- **Form into a disc and refrigerate until needed.**

# Skills USA Commercial Baking 2023

## #4 Apple Galette Filling

**Method:** Sauté

**Yields:** 1 9-inch galette

**Oven Temperature:** 400°

### Mise en Place

**3 apples, peeled, cored and diced into small dice cubes**

**2 tablespoons butter**

**1/3 cup sugar**

**1/2 teaspoon cinnamon**

**1/2 teaspoon vanilla**

**Apple juice 3 ounces**

### Egg Wash for Crust

**1egg**

**2 tablespoons milk**

**Turbinado sugar for sprinkling**

- **Preheat a medium sauté pan.**
- **Melt butter and add apples to sauté**
- **Cook for 2-3 minutes over medium heat to soften fruit.**
- **Add the cinnamon, sugar, vanilla and apple juice and cook for an additional 3 minutes to reduce liquid.**
- **Cool mixture in the fridge until needed**

### To Make the Galette

- **Roll out dough to approximately 9-10 inches on a flour dusted surface.**
- **Transfer to parchment lined baking sheet.**
- **Spoon cooled mixture around the crust leaving about a 1-inch border of dough exposed.**
- **Fold or pleat the dough up over the filling slightly overlapping each fold.**
- **Brush egg wash on crust and sprinkle with the turbinado sugar.**



- Bake in preheated oven for 17-25 minutes depending on oven type.

# **Skills USA Commercial Baking 2023**

## **#5 Pate A Choux (Cream Puffs)**

**Method:** French Pate a Choux Paste

**Oven Temperature:** 400°

**Yields:** 3 pounds dough, size depends on piping

### **Mise en Place**

**8 ounces milk**

**8 ounces water**

**1 1/2 teaspoon salt**

**7 ounces butter**

**10 ounces flour**

**9-10 eggs**

- In a saucepan heat the milk, water and butter until it just starts to simmer.
- Remove from the heat and fold in the flour all at once with a wooden spoon. Mix vigorously until a dough ball forms and mixture pulls away from the sides.
- Transfer the mixture to a mixing bowl with a paddle attachment. Mix and let cool to about 140°.
- At a medium speed, beat in the eggs 1 at a time and mix completely.
- Line baking sheets with parchment.
- Fill pastry bag with star tip and pipe out 2-3-inch circles on the parchment.
- Bake until cream puffs are nice and brown on top and will hold the structure one cooled. About 20-30 minutes.
- Cool, slice and fill with cream. Dust with powdered sugar.

# **Skills USA Commercial Baking 2023**

# #6 Cake Decorating

## Cake Decorating Guidelines

- Each student will decorate either an 8" 2-layer or a 1/4 sheet cake with prepared whipped topping. \* Please follow directions!
- Do not add anything not listed on the cake order. It should be sellable in a retail bakery.
- Decorating combs may be used and cake icer tip may be used.
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- *\*Secondary Students will use red filling between the layers of cake and then ice it.*

## Instructions

- Scale no more than 1 1/2 # of whipped topping (Bettercreme).
- Ice cake using the whipped topping.
- Decorate cake with butter cream icing • Piped border using star tip (the shell and one border of choice)

## Requirements

- Spray of roses (3 to 5) with stems and leaves
- Add script lettering with the message "Happy Birthday Barry!"