



**SkillsUSA Texas  
District 08  
High School Commercial Baking  
Contest**

Saturday, February 3, 2018

8:00 am- 3:00 pm

Cypress Park High School

7425 Westgreen Blvd

Cypress, Texas 77433

\*Registration cut off January 20<sup>th</sup> 2018\*

## The Test

Contestants will prepare a total of three products selected by the Commercial Baking

Technical Committee from the following categories

### District 8 Competition

1. Sugar Cookies
2. Decorated Cake
3. Pineapple Pie

#### General Guidelines

1. There will be an open question and answer session with the technical committee the day before the event. Everyone will be able to hear the questions and the answers. If a contestant is late and misses the session, the questions will not be repeated or re-answered. Be On Time! Students may dress up to ensure they have the proper uniform.
2. Contestants will be given a 10 minute equipment set-up time prior to competition start.
3. Due to limited supplies, spoiled or burnt supplies item will not be replaced.
4. Contestants will be divided in two groups – chosen at random – contestants will draw numbers to determine what group they will be in
5. Group 1 will prepare the baked items first (pie, cookies), they will have 1 ½ hours to complete these items.
6. Group 2 will decorate their cake in a separate area and will have 1 hour to complete. Then the groups will switch places and given the same amount of time.
7. Only contestants and judges will be allowed in the kitchen area.
8. Late products will be judged but no score will be awarded.
9. Note: Kitchen and oven space are limited this is the reason for 2 groups so students will need to use their time wisely.
10. Sharing of baked products is forbidden and contestant will not be awarded points
11. Contestants will provide all small wares needed for preparation no other equipment will be allowed unless approved by the judges and made available to all contestants.
12. Advisors please do not teach students to edit/add/omit any ingredient amounts in the formulas. The goal is a consistent product using the standardized recipe provided

Event	Time
Set- Up	10 Minutes
Group 1 Baked Items	1 ½ Hours
Group 2 Decorated Cake	1 Hour

#### Note:

Any equipment not listed here may not be allowed by the judges if it is deemed to be advantageous to the student. Items such as cake levelers, molds, stencils, pre- made icings or flowers, fondant, gum paste, pastillage and cake combs will not be allowed. Feel free to bring any other simple kitchen equipment.

### Cake Decorating Guidelines:

1. round cake layers, whipped topping, and buttercream will be provided and will be purchased from Sam's Club.
2. The cake will be torted and filled with whipped topping.
3. The cake will be iced with whipped topping and decorated with buttercream.
4. Borders and flowers will be done using buttercream.
5. Icing supply will be limited and students will be given only 2.5 lbs to use.
6. Cakes must be torted with a serrated knife not a cake leveler.
7. Students will not have access to a freezer or refrigerator in order to harden their roses in any way.
8. Students will smooth the icing with room temperature tools. No heating of palette knives in any way will be allowed.
9. Students must create cakes exactly as the cake order states.
10. Only a spray of 3-5 yellow roses with green vines, leaves and writing will be done. Drop flowers or additional flowers will not be allowed and will result in points lost.
11. Writing should be the same color as the leaves/vines. Inscription must be in cursive and must read exactly as the cake order states.
12. Borders and sides of cake must be white.
13. Sides of cake must be smooth. Combs, paper towels and heating elements (dry/wet) will not be allowed.

# Overview of the Performance Test

## Purpose

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the commercial baking.

## Scope of the Contest

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. Contestants will be given a written test covering basic baking science and scheduled during a contestant meeting held before the practical contest.
3. The performance phase of this contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.
4. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
5. No cell phones, computers, I phones or similar electronic devices will be allowed. Basic calculators are allowed for both the written test and the baking competition.
6. Contestants will prepare a total of three products: two baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake. The products will be selected by the Commercial Baking Technical Committee from the following categories.

One product each from the following categories: (total of 3)

Cookies

Basic Cake Decorating

Pie and Pie Crust Pastry

## **Clothing Requirement**

Contestants must wear the official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points (assessed by SkillsUSA). The commercial baking judges will also credit points for proper dress. All school marking must be covered.

Dress: White chef's shirt or coat, Black work pants or checkered chef's pants (black and white checkers only) of the proper size (pants should not drag on floor), white apron, white chef's hat (paper or cloth), and/or hairnet. A white chef's scarf is optional. No identification of contestant, school or state is allowed on official clothing. If you have a marked coat or shirt, 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 may 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. Contestants may be disqualified for lack of safe clothing or attire and possibly not allowed to participate. The orientation meeting would be the time to clarify any questionable attire or hair restraints.

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 Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.

## **Equipment and Materials**

1. Supplied by the contestant:
  - a. All necessary equipment including mixers, sheet pans, all baking pans, pastry cloths, and 1 butane burner with fuel.
  - d. No glass is allowed in the baking area
  - e. One pallet knife
  - f. One hand whip
  - g. One large kitchen spoon
  - h. Three pastry bags tips and scissors
  - i. One bowl scraper
  - j. One dough knife
  - k. One serrated knife
  - l. One pastry wheel
  - m. One bench brush
  - n. One grease brush
  - o. One pastry brush
  - p. One rolling pin
  - q. Three side towels
  - r. One cleaning towel
  - s. One set of nested mixing bowls (1, 2 and 3 qt.)
  - t. Ruler
  - u. Thermometer
  - v. Timer
  - w. Oven mitts or pan handlers
  - x. No other food items allowed (i.e. sprinkles, decorates, etc.)
  - y. A small (battery powered or spring) scale, 2 to 5 # capacity
  - z. Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
  - aa. Gloves to handle ready to eat products

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.

### **Procedures**

Judges will rate each contestant independently and will not compare rating sheets.

Judges will probably speak to students or ask questions about their work or product. They will not help nor give advice or instructions.

### **General Skills**

Students work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation and production efficiency. Judges will closely observe student's Production Efficiency and Use of Equipment/tools. In the area of efficiency they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools Judges will pay close attention the proper and safe use of hand tools and mixers.



**Commercial Baking Competition**  
**Tip Sheet**

**BEFORE YOU BEGIN.**

**READ** all your formulas through. Points are deducted for not following directions

**ORGANIZE** your workstation. Keep your table neat and safe

**ORGANIZE** your time; you will need the entire time allowed to complete this competition

**PLAN** and this has several steps

- Don't assume or necessarily work in the same order as the formulas presented in the workbook
- For each product, estimate the time needed to scale, mix, rest, bake, cook and finish
- Put it all together – what will you work on, in what order, at what time

**Pay attention** at Orientation – get a sense of where everything is located. Ask questions. That's the time to get your questions answered

**ONCE YOU START..**

**MARK** your product, sheet pans etc. everything that leaves your table, with your ID number

**WRITE** a note - use your timers - do whatever it takes to avoid these common mistakes – Leaving products in the oven too long  
Letting products over proof  
Forgetting to display products

**Watch** your oven temperatures. Make sure you are baking at the right temp

**Check** and double check your ingredients. Is it sugar **OR** is it salt? **CAKES** are easier to decorate when they are frozen

**Always CHECK** and start mixers at what level? - #1

Make sure you **mark** your product to make sure no one takes your product. Do not take anyone else's product.

## Display Checklist:

**Cookies**  12  
sugar cookies

**Basic Cake**  
**Decorating**  1  
decorated cake

**Pie and Pie Crust**  
**Pastry**  
 1 Pineapple pie  
 1 unbaked pie shell



## Sugar Cookies

Source: RBA

Raw Ingredients	LB	OZ	Baker's %	Instructions
Sugar		8	50	Cream ingredients to soft mix
Salt		0.16	.8	
Butter		6	37.5	
Eggs, whole		4	25	Add eggs in two stages and cream in.
Milk, liquid		2	12.5	Add milk and vanilla and stir slightly
Vanilla		0.25	.25	
Cake Flour	1		100	Sift flour and baking powder together, add and fold lightly.
Baking Powder		0.6	3	
<b>TOTAL</b>	<b>2</b>	<b>5</b>		

1. Roll dough to approximately  $\frac{1}{4}$ -inch thickness on canvas lightly dusted with flour.
2. Use parchment-lined baking sheets.
3. Cut out at least 2 dozen cookies, assorted shapes (round 3" or 4")
4. Wash with milk and sprinkle with granulated sugar.
5. Bake in 375 degrees 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.**

## 5. **Cake Decorating**

Source: RBA

Each student is provided a 8" round cake and white icing.

This is your cake order.

### **Test Problem**

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**Customer Name:** Ms. Sarah Jones

**Phone:** 800-638-0924

**Day Wanted:** Tuesday

**Date Wanted:** 2/3/18

**Time Wanted:** 4:00PM

**Size:** 8" rounds, split and filled with Whipped Icing. Fillings are provided.

**Icing:** Use icing provided

**Colors:** Yellow roses, green leaves

**Flower Type:** Spray of roses- 3 to 5

**Inscription:** Happy Birthday Vickie

#### **Special instructions:**

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

## Pineapple Pie

Source: *Baking Fundamentals* © 2007, modified 2008 by Noble Masi, CMB

### Dough

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		0.30	1.87	Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed.
Water (cold)		7	40	

**TOTAL**                      **2**                      **1 1/2**

### Filling

Canned pineapples- drained		12		place pineapple, sugar and 2 oz. water in sauce pan, and bring to a boil
Sugar		6		
Water		4		
Corn starch		1		Use 2 oz water to make slurry
				add slurry to boiling pineapple (let liquid return to a boil)
				let cool before placing in pie shell

**TOTAL**                      **1**                      **7**

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 one pie and top the pie with a pie crust (double crust or lattice top)
4. Sprinkle with sugar.
5. Bake pie at 400 F until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

# Judge's Scoring Criteria

## General Skills Rating

### Scale:

### Oral Professional Development Assessment

- The work area is organized
- Has a plan of work for the day
- Understands the products and is knowledgeable about how each must be prepared

### Proper Uniform

- Uniform (shirts, pants, skirts, shoes, hat, towel etc) are clean and fit properly, pants not dragging on floor
- Wears head gear or other covering properly

### Safety

- Keeps work area well-organized and free of hazards
- Follows safety requirements for operating equipment
- Works with a regard for safety of self and others
- Uses appropriate tools and equipment for baking function or product (mixer, hand tools etc.)

### Sanitation

- Hands clean
- Washes hands correctly and at appropriate times during baking process
- Inspects tools and equipment before using – correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids contaminating food
- Keeps floor area clean in work area

### Production Efficiency

- Accurately measures ingredients
- Uses most or all raw ingredients – little or no wasted ingredients
- Uses most or all mixed ingredients - little or no wasted raw dough
- Properly bakes and finishes product –maximum sellable product is produced

### Properly marks all products produced

- Student number is on all products made
- All pans that leave the work area marked with student number

### Evaluating Products

There are five basic criteria used to judge products: external and internal appearance, taste, following directions and correct size. The product scoring sheets list the objective criteria associated with each. Judges are asked to pay close attention to proper proofing, proper bake, uniform/consistent shape and size, and specified finish weight (all are included in the five criteria) as they evaluate student's product.

### **Scratch Products**

The "taste" criteria will be applied to the scratch bakery items only. This includes the bread, quick bread, cookies, and pie formulas. Some additional factors for these products are:

## Cookies:

Should have excellent top crevices and evidence of proper mixing, even color and uniform shape and size.

Performance Test Category: Cake Decorating



## Judge's Scoring Criteria for Cake Decorating

### Icing Factors

- Symmetry – cake centered on board, final shape of cake, sides perpendicular to top, square and level cake
- Opacity (no window or crumbs)
- Enough/too much icing
- Evenness of slice
- Evenness of filling.

### Design Factors:

- Borders – even and symmetrical
- Use of color
- Does design fit the cake (room for lettering, flower too big or small)
- Balance
- Use of flowers

### Technique Factors:

- Borders – level of difficulty
- Correct hand pressure to make desired shapes
- Types of flowers – level of difficulty
- Lettering
- Execution of design
- Follow the directions on the cake order