

SkillsUSA 2015 Contest Projects

Commercial Baking

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**SkillsUSA
Commercial Baking Contest
June 22-26, 2015**



Contestant's Orientation

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Message to the Contestants:

Congratulations on your participation in this national competition and reaching this milestone in your baking career.

The 2015 SkillsUSA Championships represent the culmination of more than 10,000 contests held at local, district and state levels across the country. The nation's top 3,900 vocational-technical students are competing in more than 68 occupational contests this week.

For Commercial Baking in 2014, we hosted **66** students - **26** in the college division and **40** in the high school division. Like you, they are the local, regional or state baking contest champions. This provides you the rare privilege of testing your skill and knowledge with the best baking students in the United States. The real competition is with yourself - relax and do your best work. We know you are ready for the challenge.

The competition consists of two tests. The written test will evaluate your baking knowledge. Points are awarded based on the number of correct answers. The performance test will evaluate your baking skills. We will use judges, nearly all of whom are Certified Master Bakers (CMBs). There is more information about both tests in this package.

The Commercial Baking Competition is made possible by the generous donation of time, equipment, supplies and awards from more than 30 baking industry and educational sponsors - including Retail Bakers of America. The RBA, founded in 1918, represents 1,000 member companies who bring consumers quality bakery foods from bakery departments, independent bakeries, and foodservice facilities. In addition, RBA members include baking instructors, students, and suppliers of ingredients, equipment, and services

The Judges, members of the Education Committee and members of the Technical Committee have spent most of their lives in the baking industry. Our goal is to help you be successful and make this competition a positive experience so that you continue on as a successful baker. Regardless of what happens this week, you will leave Kansas City a changed person. You will be richer in experience and friendships. And, you will be better prepared for a bright future in retail baking.

Good luck to each of you.

Schedule for the Commercial Baking Competition

***COMMERCIAL BAKING**

Written Test: Tuesday, 1:00 p.m. – 2:00 p.m., Contest Area, North Wing

Orientation/Walk-through: Tuesday, 2:00 p.m. - 4:00 p.m., Contest Area, North Wing

Competition: College/Postsecondary, Wednesday, 8 a.m.–4 p.m., Contest Area, North Wing

Debriefing: College/Postsecondary, Wednesday, 4 p.m., Contest Area, North Wing

Competition: High School, Thursday, 8 a.m.- 4 p.m., Contest Area, North Wing

Debriefing: High School, Thursday, 4 p.m., Contest Area, North Wing

Overview of the Written Test

The written test will be given at the mandatory pre-contest meeting and consist of 100 multiple-choice questions. **Students will have 60 minutes to complete the test.**

The written test is the same test used for RBA's Certified Journey Baker (CJB) certification. If you pass this test, you will have completed the written test portion for certification. The passing score is 70%.

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 seven products: six 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 7)

- Yeast Breads and Rolls
- Quick Breads—(No Yeast)
- Sweet Dough Products
- Cookies
- Basic Cake Decorating
- Puff Pastry (Laminated Dough) or Pate a Choux Products
- 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, white work pants or checkered chef's pants (black and white checkers only) of the proper size (pants should not drag on floor), white SkillsUSA 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 technical committee:
 - a. All necessary equipment including mixers, sheet pans, all baking pans, speed racks, pastry cloths
 - b. All food items
 - c. All necessary information and furnishings for judges and technical committee
 - d. No glass is allowed in the baking area

2. Supplied by the contestant:
 - a. One pallet knife
 - b. One hand whip
 - c. One large kitchen spoon
 - d. Three pastry bags tips and scissors
 - e. One bowl scraper
 - f. One dough knife
 - g. One serrated knife
 - h. One pastry wheel
 - i. One bench brush
 - j. One grease brush
 - k. One pastry brush
 - l. One rolling pin
 - m. Three side towels
 - n. One cleaning towel
 - o. One set of nested mixing bowls (1, 2 and 3 qt.)
 - p. Ruler
 - q. Thermometer

- r. Timer
- s. Oven mitts or pan handlers
- t. No other food items allowed (i.e. sprinkles, decorates, etc.)
- u. A small (battery powered or spring) scale, 2 to 5 # capacity
- v. Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
- w. 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.

The baking contest ends at 3:30 pm. This means ovens will be shut down. Products must be displayed by 3:45 pm - no product will be accepted on the table after 3:45 pm.

A 30 Minute lunch break is required by SkillsUSA. You may take this break anytime between 11:30 AM and 1 PM. You cannot leave the break area to work on baked goods during this 30 minute period.

Judges will 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.

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 product 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:

Breads:

There should be consistent size and weight with slightly rounded ends. The exterior crust should have a uniform thickness and overall golden brown color. There should be no sharp or irregular corners and unusual shapes or streaks. Sidewalls should be firm, and crust neither thick or thin.

Cookies:

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

Muffins:

Muffins should have good volume, nice top crevices and tops that are not blown out. They should have even rounded sides and a nice crown. The inside should have good even cell structure with no tunnels.

Frozen Dough Products (Sweet Dough and Puff Pastry):

For the frozen dough items (sweet dough and puff pastry) we've eliminated the score for taste. We will be judging the products external appearance, the proper bake, the proper proof, creativity with the products made and if the basic instructions were followed. Other factors that will be considered are poor shapes, excessive flour dusting, unprepared fillings, over or under-baked and proofing the sweet dough properly. Even bake should be evident at the sides, center and where toppings meet the dough. The product should have an even gently rolling crown without indentations. The basic desired shape consists of symmetrical swirls to the center on uniform circular base. Good dispersion of cinnamon sugar, a light feel and even bake. For the coffee ring, Crust should have uniform thickness and be baked evenly. Excessive toppings may inhibit crust development.

Secondary Performance Test

Category: Puff Pastry



Judge's Scoring Criteria for Puff Pastry

Use dough provided to prepare:

Minimum 6 cream horns and fill with whip topping

The test will involve making 3 different shapes with the dough provided

External Appearance

- Factors: Volume, form or shape, size, symmetry, structure, color, crust, thickness, character or feel, and even bake. For certain products, you may also consider: Weight, size, flakiness, over spring, structure, toppings, fillings, and glazes.

Internal Appearance

- Factors: Volume, symmetry, structure, color, grain, texture and even bake.

Salability

- Factors: Product quality, consistency, and presentation as a desirable consumer good.

Secondary Performance Test

Category: White Pan Bread



Bread in Pan



Bread proofed in oven



Baked Bread



Finished loaf

Judge's Scoring Criteria for Bread

External Appearance

- Factors: Volume, form or shape, size, symmetry, structure, color, crust, thickness, character or feel, and even bake.

Internal Appearance

- Factors: Volume, break or shred, slice, symmetry, structure, color, grain or density, tunneling or holes, texture or feel.

Proper proof, size and weight

- Factors: Product quality, consistency, and correct size



Judge's Scoring Criteria for Sweet Dough

The dough is provided. Divide the dough in thirds to create three different products:
Filled coffee cake ring, cinnamon sweet buns and sweet rolls – any shape.

External Appearance

- Factors: Volume, form or shape, size, symmetry, structure, color and even bake.

Internal Appearance

- Factors: Volume, break or shred, grain or density, tunneling or holes and texture

Proper proof and creativity

- Factors: presentation as a desirable consumer good.



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



2015 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.

Daily Production Sheet

Product	Quantity	Notes	
Bread			
- Pan loaves			
- Baguettes			
Nut bread			
Muffins			
Coffee Ring			
Cinnamon sweet rolls			
Sweet Rolls			
Cookies			
- Sugar Cookies			
- Butter Tea Cookies			
Cream Horns			
Fruit-filled pastries			
Éclairs			
Pie			
- Pineapple			
- Pecan			

Sample Score Sheet

Candidate #:	Judge:
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Product: **(1) Bread**

Rating Scale: From 20 (Excellent) to 1 (Poor)

External Appearance	
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- Factors: Volume, form or shape, symmetry, structure

Proper bake	
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- Factors: correct crust color and even bake, bottom color correct

Internal Appearance	
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- Factors: Volume, break or shred, slice, symmetry, structure, color,

Proper proof	
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- Factors: grain or density, tunneling or holes, texture or feel, size

Taste	
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- Factors: Aroma, flavor, mouth feel, after-taste, character, palatable, texture, favorable, moist or dry, and freshness.

Proper size and weight	
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- Factors: proper length and weight with-in 2 oz over and no underweight

Total	
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Commercial Baking

Secondary Check-In

Number	Written Test	Orientation	Test Day	Time Out – Lunch	Time In - Lunch
101					
102					
103					
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Commercial Baking

Post-Secondary Check-In

Number	Written Test	Orientation	Test Day	Time Out – Lunch	Time In - Lunch
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Bakery Formulas
For the
SkillsUSA
Commercial Baking Contest

Secondary Division

For Distribution
2015

The Test

Contestants will prepare a total of seven products selected by the Commercial Baking Technical Committee from the following categories

Standard

Yeast Breads and Rolls
Quick Breads—(No Yeast)
Sweet Dough Products
Cookies
Basic Cake Decorating
Puff Pastry (Laminated Dough)
Pie and Pie Crust Pastry

The 2015 Test

1. White Pan Bread
2. Pumpkin bread
3. Sweet Dough Variations
4. Sugar Cookies
5. Decorate Cake
6. Puff Pastry Variations
7. Pineapple Pie

1. White Pan Bread

Source: *RBA*

Raw material	LB	OZ	Bakers %	Instructions
Yeast		2	2.5	Mix with 6 oz of water, set aside
Water	3	4	64	Variable
Bread Flour	5		100	
Salt		1.8	2.25	
Sugar, granulated		4	5	
Milk powder		4	5.0	
Shortening, all purpose		2.5	3	
TOTAL	9	2.5		

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size.
2. Cut into proper size pieces, round the piece of dough up and let rest. DO NOT USE PROOF BOX –Keep dough at room temperature, covered.
3. Make Up:
 - 2 pan loaves, scale 12 oz to achieve finished weight of 10-11 oz.
 - 2 three-braided loaves – scale to 18 oz – finished weight 16 oz
 - With remaining dough prepare one baking sheet of single knot rolls.
4. Proof to proper size.
5. Wrap excess dough and leave on your rolling rack.
6. Bake: 400 degrees.

Display: One standard loaf, one braided loaf, and three knot rolls.

3. Sweet Dough

The dough is provided: 2 lb 8 oz. (40 oz).

Prepare the following:

- 2 Filled Coffee Cake Ring use 10oz dough for each one
- Cinnamon Sweet Rolls (use all remaining dough; focus on uniformity of shape and weight). Bake in straight sided aluminum pans.

1. Proof finished products.
2. Bake: 375 degrees
3. Finish with premade icing provided.

*see attached page for different Danish designs

4. 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	

TOTAL 2 5

1. Roll dough to approximately ¼-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, heart, crescent, diamond).
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 two 8" round cake and white icing.

This is your cake order.

Test Problem

Customer Name: Ms. Sarah Jones

Phone: 800-638-0924

Day Wanted: Tuesday

Date Wanted: 6/27/13

Time Wanted: 4:00PM

Size: 8" rounds, split and filled with red jelly filling. 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.

6. Puff Pastry

Have dough come to room temperature

Use the dough provided to prepare the following products:

Make four (4) fruit-filled pastries, 4 cream horns, and 4 of a shape of your choosing to yield 12 total. (Not to exceed 4 oz. each). Add fruit filling after baking and finish pastries with icing that is provided. Fill cream horns with whip topping.

Rest for 30 minutes before baking.

Bake: 400F degrees.

Display one piece of each shape/variety.

7. 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.

Display Checklist:**Yeast Bread**

- 1 pan loaf
- 1 braided loaf
- 3 knot rolls

Quick Bread

- 2 pumpkin bread

Sweet Dough

- 2 coffee cake rings
- 2 cinnamon sweet rolls

Cookies

- 6 sugar cookies

Basic Cake Decorating

- 1 decorated cake

Puff Pastry

- 2 cream horns
- 2 fruit-filled
- 2 any shape

Pie and Pie Crust Pastry

- 1 pineapple pie
- 1 unbaked pie shell

Bakery Formulas
For the
SkillsUSA
Commercial Baking Contest

Postsecondary Division

For Distribution
2015

The Test

Contestants will prepare a total of seven products selected by the Commercial Baking Technical Committee from the following categories.

Standard

The 2015 Test

Yeast Breads and Rolls
Quick bread—(No Yeast)
Sweet Dough Product
Cookies
Basic Cake Decorating
Pate a Choux Products
Pie and Pie Crust Pastry

1. Basic French Bread
2. Blueberry Muffins
3. Sweet Dough Variations
4. Butter Tea Cookie
5. Decorate Quarter Cake
6. Éclair Pastry
7. Apple Pie

1. Basic French Bread Dough

Source: RBA formula database, (858 -Power) 2000.

Raw Ingredients	LB	OZ	Baker's %	Instructions
Bread Flour (high gluten)	3	8	100	Use straight dough method. variable
Salt		1.25	2	
Yeast, compressed		2.0	4	
Water	2	4	64	

TOTAL 5 15.25

1. Dough temperature should be 75 to 80 degrees.
2. Bulk ferment on the bench, depending of dough temperature and room conditions. Allow dough to double in size.
3. Cut dough into appropriate size pieces and let rest.
4. Make six traditional baguettes with a finished weight of 11 oz each. Judges will accept 2 oz overweight on the finished bread. Underweight will be penalized points.
5. Length should be 16"-18"
6. With left over dough make creative loaf.
7. Proof
8. Slash bread with 7 diagonal (seven) cuts
9. Bake: 425 degrees.

2. Blueberry Muffins (Quick bread)

Source: *Commercial Baking Contest 1996, revised 2001 based on Professional Baking, Gisslen.*

Raw Ingredients	LB	OZ	Baker's %	½ Batch Reformation	Instructions
Sugar, granulated		12	30		Cream ingredients
Shortening, all purpose		12	30		
Salt		0.5	1		
Vanilla		0.5	1		
Eggs whole, beaten		8	20		Add eggs and cream.
Pastry Flour	2	8	100		Sift together dry ingredients. This may be done ahead of time and set aside before adding liquid.
Baking Powder		2.5	6		
Milk, liquid	2		80		Add flour and milk to the creamed ingredient in stage

TOTAL 6 11

Blueberries		10	25		Fold into batter and bake immediately.
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Procedure

1. Assure pans are ready before mixing. You may either use pan liners or grease them.
2. Once the wet and dry ingredients are mixed you must pan up one dozen and bake immediately.
3. Blueberries should be well drained or, if frozen, kept frozen until batter is ready for the addition of the berries. Berries should be added quickly and immediately panned out.
4. Fill tins 1/2 to 2/3 full.
5. Bake at 400-degree F.

3. Sweet Dough

Commercial Baking Contest 1995, revised 2000.

The dough is provided: 2 lb 8 oz. (40 oz).

Use about a 1/3 of the dough for each product listed below:

- Filled Coffee Cake Ring –13 oz- Total weight
- Cinnamon Sweet buns – 13 oz-Total weight
- Sweet Rolls – any shape – 13 oz-Total weight

Underweight will be penalized points.

Use all dough. Focus on uniform shape and weight.

1. Proof product to the right size
2. Bake: 375 degrees.
3. Finish with icing provided
4. Do not use red fillings on the pastry cloths

4. Butter Tea Cookie

Source: Commercial Baking Contest 1992, revised 1998, revised 2001 based on Professional Baking, Gisslen.

Raw Ingredients	LB	OZ	Baker's %	Instructions
Butter		11	33	Creaming method.
Shortening, all purpose		11	33	
Sugar, granulated		11	33	
Sugar, 6X (powdered)		6	18	
Eggs, whole		8.25	25	Cream light and fluffy.
Vanilla		.3	1	
Cake Flour	2	1	100	Sift then blend in flour.

Procedure

1. Bag cookies using plain tube or star tube.
2. Make cookies small - about size of quarter, make one sheet pan.
3. Cookies are to be plain and not decorated.
4. Bag onto parchment lined pan. Make only one sheet of cookies.
Left over dough must be wrapped and placed on rack.
5. Bake at 375F.

5. Cake Decorating

Source: Commercial Baking Contest, revised 1998.

The Bakery Cake Order Form

Customer Name: Ms. Sarah Jones

Phone: 800-638-0924

Day Wanted: Monday

Date Wanted: 6/26/13

Time Wanted: 4:00PM

Size: quarter sheet

Icing: Use icing provided

Colors: white icing, red roses, green leaves

Flower Type: spray of roses – 3 to 5

Inscription: Happy Birthday Tina

Special instructions:

1. Scale no more than 2 lbs of icing provided.
2. Use butter cream for flowers and writing.
3. Piped border of your choosing.
4. Do not comb sides.

6. Éclair Cream PuffSources: *Commercial Baking Contest RBA*

Raw Ingredients	LB	OZ	Bakers %	Instructions
Water	2		133	Combine the liquid, shortening, salt sugar in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil
Shortening, all purpose	1		67	
Salt		0.75	3	
Sugar, granulated		0.75	3	
Bread Flour	1	8	100	Remove from heat and add the flour all at once. Stir quickly. Return to moderate heat, stir vigorously until the dough forms a ball and pulls away from the sides of the pan. Cook thoroughly. Transfer the dough to the bowl of a mixer. With the paddle attachment, mix at low speed until the dough has cooled slightly. It should be about 140 degrees F (60 degrees C), which is still very warm, but not too hot to touch.
Eggs, whole/fresh	1	8	100	At medium speed, beat in the eggs a little at a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready to use.

TOTAL **6** **1.5**

Procedure:

1. Line sheet pans with silicone paper.
2. Pipe out éclairs 4-5" long, cream puffs approximately 3" round.
3. Bake at 400 F degrees for about 30 minutes. Do not under bake. Remove them from the oven and let cool slowly in a warm place.
4. When cool, fill with cream filling (based on available materials) using a pastry bag with a star tube. Dust with confectioners' sugar.

7. Apple Pie

Source: ND State College of Science

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

IQF Apples	2			Sauté apples lightly in the first quantity of butter. Add the first quantity of sugar as the apples cook
Sugar		3		
Butter		1		
Water		2		Mix water and starch until smooth. Add starch mixture to apples and boil until thick and clear.
Corn Starch		3/4		
Sugar		3.5		Remove from heat and add remaining ingredients. Stir gently until sugar is dissolved and butter is melted. Let cool before placing in pie shell.
Salt		.06	(1/4 tsp)	
Cinnamon		.06	(1 tsp)	
Nutmeg		.02	(1/4 tsp)	
Lemon Juice		.33	(2 tsp)	
Butter		.25		
TOTAL	2	11		

1. Rest dough for half hour minimum.
2. Prepare enough for one double crust pie and one unbaked 9-inch pie shell. Use the 9" pie pans, *not the straight sided pans*. Scale 7 to 9 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.

Display Checklist:**Yeast Bread**

- 3 baguettes
- 1 creative loaf

Quick Bread

- 4 blueberry muffins

Sweet Dough

- 1 coffee ring
- 2 cinnamon sweet buns
- 2 sweet rolls, any shape

Cookies

- 12 butter tea cookies

Basic Cake Decorating

- 1 decorated cake

Puff Pastry

- 3 éclairs (1 unfilled)
- 3 cream puffs (1 unfilled)

Pie and Pie Crust Pastry

- 1 apple pie
- 1 unbaked pie shell