

Commercial Baking

Competitor Packet



Competition Start time: 9AM

Lunch Break: 1pm

All Work must be finished and on the display tables by 230pm

All work that is not on the display tables by this time will not be judged, this includes you walking it to the room. The only exception is if you're in the display room with product in hand.

Yeasted Bread

- 1) You will be working with bread dough that has already been made for you.
- 2) Once your dough is ready to work with you will need to separate the dough into three portions and pre-shape them, one 12oz and two 18oz portions.
- 3) You will be making
 - a. One Pan loaf
 - i. 12oz portion of dough
 - ii. Your finished weight should be 10-11oz
 - iii. Do not slice your bread.
 - b. One three braided loaf
 - i. 18oz portion of dough
 - ii. Finished weight should be 16-18oz
 - c. 12 dinner rolls
 - i. 18 ounce portion of dough
 1. 3 different shapes
 2. 4 of each shape
 3. Each roll should use 1.5oz of dough
 4. All should be placed on display
- 4) Bake 400 degrees until done!

Remember the 12 steps of Yeast Dough Production

Quick Bread

<u>Raw Material</u>	<u>LB</u>	<u>OZ</u>	<u>Bakers %</u>
Canned Pumpkin		14	100
Eggs		6	43
Sugar	1	2	128
Baking Soda		1/8	1
Salt		¼	2
Ground Clove		1/8	1
Ground Cinnamon		1/8	1
Bread Flour		14	100
Baking Powder		¼	2
Vegetable Oil		6	43
Water		6	43
<u>TOTAL</u>	<u>4</u>	<u>9</u>	

Procedure

- 1) Combine first 7 ingredients and mix till well combined
- 2) Gradually add oil, flour and baking powder
- 3) Add water
- 4) Pour into loaf pans provided to make proper size loaf
- 5) Bake at 375 degrees until done
- 6) Place your best loaf on display, DO not Slice your Bread!

Cake Decorating

- 1) Each student is provided with two 7” Chocolate cakes.
- 2) You will be given only 1hour to decorate your cake from start to finish and clean your cake decorating station

3) Time Windows

Contestants 1-4	9:30am-10:30am
Contestants 5-8	10:45am-11:45am
Contestants 9	12:00pm-1:00pm

- 4) All Cake work must be done at the Cake Decorating Station

Cake Order

Customer Name: Mr. Smith **Phone Number:** 1(860)807-2000
Day Wanted: Thursday **Date wanted:** 03/27/2017 **Time Wanted:** 1 hour

Size: 4 Layer 7” Round
Icing: Whipped topping
Filling: Whipped topping
Boarders: white Buttercream, two different boarders of your choosing
Flowers: 3 to 5 yellow Roses with Green Leaves
Inscription: Happy Birthday (Contestant Number)!!!
Special Instructions:

Do not use Cake comb.

Pie Production

Item	Weight
All Purpose Flour	1 pound
Sugar	1/3 ounce
Shortening	10 ounces
Salt	1/3 ounce
Water	7 ounces

Pie Dough Method

- 1) Combined your Flour and sugar in a mixing bowl
- 2) Cut the shortening into the Flour
- 3) Mix your salt in with your Cold water
- 4) Add your water and salt to the flour mixture and mix till dough is formed, be careful not to over mix

Using the Pie dough you just made you will Make:

- i. 1 apple Pie with lattice top
 1. Apple Filling is provided
 2. Egg wash
 3. Bake 400 degrees until done
- ii. 1 Unbaked pie shell with crimped edge

Display Check List

All items on this check list must be on the display table by 2:30, if any items are not on the table at that time those items will not be judged.

- 1) Yeasted Bread
 - a. 1 Pan Loaf
 - b. 1 Braided Loaf
 - c. Dinner Rolls
- 2) Quick Bread
 - a. 2 Pumpkin Loafs (DO Not Cut)
- 3) Cake
 - a. Your finished and decorated cake
- 4) Pie
 - a. 1 Apple pie
 - b. 1 unbacked pie shell with crimped edge

Commercial Baking Equipment List

The equipment listed below is what we feel to be the basic needs. The competitors are allowed to bring multiple of any item they see fit, they may also add items to the list that they feel they might need.

- **Cake Decorating spatula**
 - **Multiples and different sizes are permitted.**
- **Hand Whip**
- **Pastry Bags**
 - **A minimum of three will be required**
 - **You may use reusable or disposable**
- **Decorating Tips including a Rose nail**
- **Kitchen Shears**
- **Bowl Scraper**
- **Bench Knife / Dough Knife**
- **Cake Knife**
- **Pastry Wheel**
- **Pastry Brush**
- **Rolling pin**
 - **Rubber bands or guides will not be permitted during the competition.**
- **Side towels**
 - **Please bring at least three; one towel will be considered your Cleaning towel.**
- **Mixing bowls**
 - **A nested set of a 1,2 and 3 quart at the minimum**
- **Ruler**
- **Thermometer**
- **Timer**
 - **We will not permit Smartphone's to be used as a kitchen timer.**
- **Oven Mitts**
- **Food Colors**
 - **Yellow, green**
- **Assorted large kitchen spoons**
- **Kitchen Scale (Any type, Digital will probably be the easiest and best)**

Commercial Baking Uniform Requirements

Please note that we do not expect the competitors to go out and buy a new uniform for this competition.

we do expect that the uniforms are clean and Pressed for the competition.

Please Note That the Uniform Penalty is a max of 50pts, and the Resume Penalty is also a 50pt Deduction.

If for any reason a competitor cannot abide by these stipulations, Please notify the Chairperson in writing no later than the day before competition.

- White or Black Chef jacket
- Black or Black/White check pants
- White bib style apron
- Black non slip kitchen shoes
- White chef's hat
 - Any style is allowed, but it must be all white
- A white chef's scarf is optional
- Black or Blue ink pen
- Black ink permanent marker
- One small memo pad
- Resume



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