

# COMMERCIAL BAKING NYS



## PURPOSE

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

## ELIGIBILITY

Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective. **Also bring #2 pencil, resume, and safety assurance form.**

## CLOTHING REQUIREMENT

Chef pants (checkered, white or black), White chef's jacket or shirt, Chef's hat (paper or cloth), , hairnet or hair pinned up (if hair is collar length), White bib apron, White or black work shoes, oil resistant, Side towels (if needed), No visible jewelry

**All identifying markings or names must be covered on chef's uniform.**

**Watches should be kept on your worktable or in your pocket.**

**Note:** Contestants must wear their contest clothing to the contest orientation meeting.

## EQUIPMENT AND MATERIALS

1. Supplied by the NYS chair/committee:
  - a. Most necessary equipment and some food items
2. Supplied by the contestant (at least one of each, but more per item than specified is acceptable):

\*\*\*\*\*NO EXCEPTIONS\*\*\*\*\*

1. Small portable kitchen aid mixer w/paddle, dough hook, & wire whip and bowl
2. Baker's scale- any type-- ounce measure up to 1-pound measure
3. (2) #2 Pencil

4. **(2) 8-inch cake layers\*\*\*\*(NO CAKE DUMMY'S RUBBER OR STYROFOAM) \*\*\*\*NO EXCEPTIONS ALLOWED\*\*\*\***
5. (2) 8-inch cake circles
6. (2) 10-inch cake circles
7. (8) ½ Sheet pans
8. Plastic Fork
9. Hand Sifter
10. 2" Biscuit cutter
11. Measuring cups
12. Measuring spoons
13. Pastry blender
14. (1) Cake turntable
15. Pastry Bags and tips as needed for cake decorating
16. Cutting Board
17. Rolling pin
18. Icing Spatula
19. Hand Whip
20. Kitchen Spoons
21. Knives (Serrated, Chef, Paring, etc.)
22. Timer
23. Rubber Scrapers
24. Mise en place bowls- 4 of varying sizes- extra for mixing frosting and colors – disposable bowls may be preferable for mixing frostings (see note below)
25. Kitchen towels as needed
26. Oven mitts or pot holders- (2)
27. Pastel colors
28. Pastry brush

**Each contestant is responsible for bringing the necessary equipment and supplies listed.**

**Suggestions- please include an inventory list of equipment – students will be able to make sure they pack everything when they leave.**

**Garbage bags for dirty items are helpful. Students will NOT be allowed to wash bowls from frosting (they will have to wipe them clean with paper towels) so it is recommended to bring garbage bags for dirty bowls at the end of the contest or plastic disposable bags that can be discarded.**

**Cake boxes for goods students wish to take with them at the end of the competition are also helpful-we do not have boxes or bags.**

All competitors must create a one-page résumé, on white plain paper and submit a hard copy to the technical committee chair at Wednesday night orientation. Failure to do so will result in a 10-point penalty. Resumes will not be accepted after Wed. night

**Note:** Your contest will require a hard copy of your résumé as part of the actual contest. Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site: <http://www.nysskillsusa.org/>

## SCOPE OF THE CONTEST

The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.

### Knowledge Performance

The contest will include a written knowledge test assessing baking fundamentals. The exam consists of 100 multiple-choice questions. Topics of the exam include: weights, measures and general baking math; proper temperatures of dough, dough handling and baking, classifications and properties of ingredients; handling and storage of ingredients; safety and handling; yeast raised dough products; doughnut — cake and yeast raised; cake decorating; cakes; production, scheduling, planning; laminated doughs; cookies, pies and pastries; and customer service and merchandising of products.

The written test will be scheduled during a contestant meeting and held before the performance portion of the contest.

### Skill Performance

The skill performance of the contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.

### Contest Guidelines

1. During the contest, all food items needed for baking will be provided no outside food will be allowed.
2. The product formulas and other instructions needed for NY product

preparation will be posted on the SkillsUSA Web site at: <http://www.nysskillsusa.org/>

3. Products will be prepared during the performance portion of the contest. The products will be selected by the NYS chair/committee.
4. The finished products identified in Competencies 2.9 and 2.10 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, over 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
5. The finished products identified in Competency 2.9 will be judged using the following criteria. All products will be visually evaluated. Each product will be scored on these elements:
  - a. Icing
    1. Symmetry — cake centered on board, final shape of cake, sides perpendicular to top, square and level cake
    2. Opacity (no window or crumbs)
    3. Proper amount of icing
  - b. Design
    1. Borders — even and symmetrical
    2. Use of color
    3. Does the design fit the cake (room for lettering, flower too big or small)
    4. Balance
    5. Use of flowers
  - c. Technique
    1. Borders — even and symmetrical
    2. Natural flow of stems and leaves
    3. Roses — made to resemble nature

4. Execution of design
  - d. Following directions — cake order followed exactly

## Standards and Competencies

### CB 1.0 — Demonstrate knowledge of basic baking fundamentals

- 1.1 The exam consists of 100 multiple choice questions. Topics of the exam include: weights, measures and general baking math; classifications and properties of ingredients; handling and storage of ingredients; safety and handling; yeast raised dough products; doughnut — cake and yeast raised; cake decorating; cakes; production/scheduling/planning; laminated doughs; cookies, pies, and pastries; and customer service and merchandising of products

### CB 2.0 — Prepare baked goods made from scratch and/or from a fresh or frozen dough, and one iced and decorated cake in a bakery setting.

#### The contestant will:

- 2.1 Read and understand standard bakery formulas
- 2.2 Select correct ingredients given the provided formula
- 2.3 Weigh and measure ingredients accurately given the provided formula
- 2.4 Assemble ingredients in the correct sequence given the provided formula
- 2.5 Apply appropriate preparation procedure given the provided formula
- 2.6 Apply (i.e., blend, fold, mix) the appropriate mixing procedure given the provided formula.
- 2.7 Correctly leaven and bake product to RBA industry standard.
- 2.8 Correctly finish baked product (i.e. glaze, ice, or fill) RBA industry standard.
- 2.9 Prepare one product from each of the following categories RBA industry standard.
  - 2.9.1 Category 1: Yeast bread and rolls — straight dough formula
    - a. French or Italian dough hard rolls, French bread, Vienna bread, Kaiser rolls, club rolls, baguettes and breadsticks
    - b. Pan breads

- 2.9.2 Category 2: Quick breads (no yeast) — baked
  - a. Loaf types — such as cranberry, date nut, lemon, poppy seed and cinnamon apple
  - b. Muffins — such as bran, cornmeal, blueberry and oat bran

#### 2.9.3 Category 3: Cookies

- a. Cut and roll out — such as sugar cookies
- b. Bagged out — such as spritz, butter and tea cookie

#### 2.9.4 Category 4: Prepare one iced and decorated cake to the customer's specifications as per written order.

### CB 3.0 — Demonstrate knowledge of commonly accepted OSHA safety standards in a bakery, including lifting techniques and safety management

- 3.1 Use appropriate lifting techniques
- 3.2 Keep work area well organized and free of hazards
- 3.3 Follow safety requirements for operating equipment
- 3.4 Work with a regard for safety of self and others

### CB 4.0 — Demonstrate appropriate, commonly accepted OSHA sanitation practices in a bakery

- 4.1 Wash hands sufficiently and at appropriate times during baking process
- 4.2 Inspect tools and equipment before using and correctly clean items
- 4.3 Use a clean side towel and replace as needed during the day
- 4.4 Avoid actions that can potentially contaminate food
- 4.5 Wear gloves when working with RTEs

### CB 5.0 — Demonstrate production efficiency practices in a bakery

- 5.1 Use procedures to accurately measure ingredients
- 5.2 Bake and finish product to produce the maximum salable product
- 5.3 Model time-management

### CB 6.0 — Utilize commonly used equipment in a bakery according to manufacturer's specifications

- 6.1 Use equipment according to manufacturer's specifications

- 6.2 Select appropriate tools and equipment for baking function or product
- 6.3 Use mixer according to manufacturer's specifications
- 6.4 Use small wares and tools (thermometer, spoons, measures, etc.) appropriately

**CB 7.0 — Demonstrate appropriate, commonly accepted OSHA personal hygiene and grooming practices in a bakery**

- 7.1 Dress in a commonly accepted professional manner
- 7.2 Maintain a clean uniform (shirt, pants, skirts, shoes, hat, towel, etc.)
- 7.3 Wear head gear or other covering at all times
- 7.4 Maintain clean hands at all times