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.

CLOTHING REQUIREMENT
Class G: Culinary/Commercial Baking Attire
- White or black work pants or black-and-white checkered chefs’ pants
- White chefs’ jacket
- White or black leather work shoes
- White apron
- White neckerchief
- Side-Towels
- Hairnet
- Chefs hat
- Food-handler’s gloves
- No visible jewelry

Note: Contestants must wear their official contest clothing to the contest orientation meeting. (No identification of the school or state should be on the clothing.) Also bring #2 pencil, resume, and safety assurance form. No visible jewelry. Watches should be kept on your worktable or in your pocket.

“Note: Your resume may be judged as part of your contest” Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site: http://www.nysskillsusa.org

EQUIPMENT AND MATERIALS
1. Supplied by the technical committee:
   a. All necessary equipment and food items
2. Supplied by the contestant (at least one of each, but more per item than specified is acceptable):
   a. One palette 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. Thermometer
   q. Timer
   r. Oven mitt or pan handlers
   s. Disposable gloves to handle ready to eat foods
   t. Pencil or marker to mark baked items
   u. No other food items allowed (e.g., sprinkles, decorettes, etc.)
   v. A small (battery-powered or spring) scale (2 lb. to 4 lb. capacity)
   w. Basic calculator is allowed for baking and written test
   x. A 1-2 qt. sauce pan

Note: This is the minimum of tools needed. Contestants may bring additional materials but they must be stored in your workspace. Judging will also include neat and clean workspace.

y. All competitors must create a one-page résumé and submit a hard copy to the technical committee chair at orientation. Failure to do so will result in a 10-point penalty.

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 product preparation will be posted on the SkillsUSA website at: updates.skillsusa.org.
3. A total of six products will be prepared during the performance portion of the contest. The products will be selected by the national technical committee.
4. The finished products identified in Competency 2.9 will be judged using the following criteria. All products will be visually evaluated on a scale of one to five. 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, aftertaste, 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 on a scale of one to 10. 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

CB1.0 — Demonstrate knowledge of basic baking fundamentals
1.1 Pass the Retail Baking Association standard certification exam. 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 six baked goods made from scratch and/or from a fresh or frozen dough, and one iced and decorated cake in a bakery setting to RBA industry standards using a five-point scale (see criteria below). 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 according to RBA industry standard
2.7 Correctly leaven and bake product to RBA industry standard
2.8 Correctly finish baked product (i.e., glaze, ice or fill) to RBA industry standard
2.9 Prepare one product from each of the following categories to RBA industry standards

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
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: Puff pastry (laminated dough)
   a. Turnovers
   b. Cream horns
2.9.5 Category 5: Paste a Choux product
   a. Éclairs and cream puffs
2.9.6 Category 6: Pie and pastry crust
   a. Regular two-crust, fruit-filled pies
   b. Rim crust for one crust of soft pies — such as squash and custard, pecan
2.9.7 Category 7: 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 ready-to-eat foods

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 — Use 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.
NYS SkillsUSA

Commercial Baking Competition

APRIL 23, 2020

Chairperson
Connor Rand
Eastern Monroe Career Center

Cluster Manager
Shannon Speranza
Monroe One BOCES

shannon_speranza@boses.monroe.edu
All students will be required to prepare the following menu using the ingredients provided by themselves and the technical committee.

Burned or wasted items will not be replaced.

**Written test will be administered on the evening of April 22, 2020. Please bring a pencil with you!**

**Commercial Baking Contest Timeline**

8:30 AM Set-up station

9:00 AM Start time

Contestants # 1-20 will prepare the following:
- Cake
- Cookies

Contestants #21- will prepare:
- Dinner Rolls
- Scones

Lunch – time TBA
*All contestants must take mandatory 30 min break.
Please note- time may vary depending upon lunch service.

Post Lunch Restart:
Contestants #1-20 will prepare:
- Dinner Rolls
- Scones

Contestants #21- will prepare:
- Cake
- Cookies

1:30-2:00 PM Clean-up

2:30 PM Competition Completed
2:30-3:30 PM Critique

Points will be deducted for unfinished products or late products
Bakery Formulas
for
New York State SkillsUSA
Commercial Baking Contest

Secondary Division

The Test

Contestants will prepare a total of four products from the following categories:

- Yeast roll
- Scone
- Cookie
- Decorated layer cake
Soft Dinner Rolls
Yield 8-10 each

5 oz warm water, temperature controlled
½ oz Active dry yeast
7 oz bread flour, variable
¼ oz Salt
1 oz Granulated sugar
½ oz Nonfat dry milk powder
½ oz Shortening
½ oz Unsalted butter, softened
½ whole egg, whisked
Egg wash, as needed

1. Prepare a half sheet pan with parchment paper, and write your contestant number on the parchment.

2. Combine the water and yeast in the bowl of an electric mixer.

3. Combine the dry ingredients in a separate bowl, whisk to combine.

4. Once the yeast is bloomed, add dry ingredients, whisked egg, and fats to the electric mixer and mix on low to combine.

5. Knead with a dough hook on medium speed until the dough forms a smooth ball, no longer sticking to the sides of the bowl (may need to add more flour while mixing)

6. Transfer the dough to a lightly greased bowl, cover and place in a warm spot. Ferment until doubled in volume.

7. Punch down the dough. Let it rest for a few minutes to allow the gluten to relax.

8. Divide the dough into 1-1/2-oz (38-gram) portions and round. Shape as desired, demonstrating at least 4 different shapes, and arrange on parchment paper-lined sheet pan. Proof until doubled in size.

9. Carefully brush the proofed rolls with egg wash. Bake at 375°F until golden brown, approximately 12 to 15 minutes.

10. Display the best 8 rolls in your designated area for judging.
Blue Ribbon Chocolate Chip Cookies

Yield - 16-18 cookies (#24 scoop)

Ingredients:
2 ½ cups all-purpose flour
½ teaspoon baking soda
1 teaspoon salt
1 cup brown sugar, packed
½ cup granulated sugar
1 cup butter, softened
2 large eggs
2 teaspoons vanilla
8 oz chocolate chips

Directions:
1. Preheat oven to 325.
2. Line a sheet pan with parchment, write your contestant number on the parchment, and set aside.
3. In a medium bowl, combine flour, baking soda and salt. Set aside.
4. In the bowl of an electric mixer, combine sugars and butter at medium speed. Scrape bowl.
5. Add eggs and vanilla, mix until fully incorporated.
6. Add the flour mixture and mix until just combined. Do not over mix.
7. Add the chocolate chips and mix.
8. Scoop dough onto sheet pan, 2” apart.
9. Bake until golden (about 12 minutes).
10. Remove from oven and cool completely.
Display all cookies on paper plate in area assigned to you.
Test Problem

Customer Name: Ms. Sarah Jones    Phone: 800-638-0924

Day Wanted: Thursday

Date Wanted: 4/20/2019

Time Wanted: 2:30PM

Size: (1) 8-inch round 2-layer cake

Icing: Use icing prepared by contestant using recipe as follows

Colors: Spring colors as decided by baker!

Flower Type: Spray of roses- 3 to 5

Inscription: Happy Birthday Susan

Special instructions:

1. Prepare colors and bags.

2. Place cake on 8” cake circle to frost.

3. Frost cake and decorate as directed with top border.

4. Place frosted cake on 10” cake circle

5. Pipe shell border on bottom of cake, baker’s choice border on top of cake.

Note: Cake comb is not allowed!
**Buttercream Icing**

**Ingredients:**
1# 8oz Butter, unsalted  
2# 8oz Confectioner’s sugar  
6 oz water (variable)  
½ oz vanilla extract  
Pinch salt

**Procedure:**
1. Cream butter using paddle attachment
2. Sift sugar and salt together
3. Add sifted ingredients to butter mix. Blend until smooth
4. Stir in water and extract, mix on low speed to blend
5. Once blended mix on high speed for 1 minute
6. Scrape bowl frequently throughout mixing process and after each addition
Chocolate Chip Scones

Ingredients:
13 oz All-purpose flour
1 tsp Salt
.5 oz Baking powder
1.5 oz Sugar
6 oz Butter, cubed, cold
2 oz Shortening
1 egg
4 oz Heavy cream (variable)
6 oz chocolate chips
Egg wash as needed.

1. Sift together all dry ingredients.
2. Cut-in cold butter with the dry ingredients.
3. Whisk together the liquid ingredients in a separate bowl.
4. Incorporate all the liquid ingredients to the butter and flour mixture.
5. Mix until just combined, add chocolate chips and mix to disperse evenly.
6. Shape into a circle approximately 1 inch thick on a sheet pan.
7. Refrigerate for 30 minutes.
8. Cut circle into 8 equal pieces, place on pan to bake.
9. Brush the tops of the scones with egg wash before baking.
10. Bake at 400* for 15-18 minutes until golden brown.
NECESSARY EQUIPMENT PROVIDED BY CONTESTANT

***************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 REAL cake layers prebaked ****(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. #24 portion scoop
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. Sanitizer spray
24. Rubber Scrapers
25. Mise en place bowls- 4 of varying sizes
26. Food handler gloves
27. Kitchen towels AND HOT PADS/OVEN GLOVES as needed
28. Oven mitts or pot holders- (2)
29. Icing colors OF YOUR CHOICE USED TO PRODUCE FINISHED DECORATED CAKE AS DESCRIBED IN THIS COMPETITION FOLDER

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