BAKING AND PASTRY ARTS

PURPOSE

To evaluate each competitor's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism in the baking and pastry arts field.

ELIGIBILITY

Open to active NYS SkillsUSA members enrolled in programs with baking/pastry arts as the occupational objective.

CLOTHING REQUIREMENTS

NYS Kitchen Area Attire

- White chef's jacket (All identifying markings or names must be covered on chef's uniform)
- Black work pants or black-and-white checkered chef's pants
- Black non-slip, non-porous shoe
- White apron
- Hair Restraint
- Chef's hat (toque, bakers cap or skull cap) or plain black baseball cap

Note: No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. Beards must be covered by a snood during all periods of food handling.
A single watch is the only jewelry that will be allowed during the orientation and contest period. Watches should be kept on your worktable or in your pocket. (Smart watches (i.e., apple watches) will not be allowed during competition)

Note: Competitors must wear their official competition clothing to the competition orientation meeting. (No identification of the school or state should be on the clothing.) Also bring #2 pencil, resume, and safety assurance form.

EQUIPMENT AND MATERIALS

1. Supplied by the technical committee:
   a. Competition problem (formulas, recipes, instructions)
   b. All necessary food items for the competition, paper goods, etc. No outside food will be allowed unless specified.
   c. Competition site organized (workstations, ovens, stoves, refrigeration, access to product and additional equipment) in as fair a manner possible for each competitor
   d. Ovens, stoves, proof boxes, necessary for food preparation
   e. All products for food presentation
2. Supplied by the competitor and may be subject to change based on the formulas for the current competition (at least one of each, but more per item than specified is acceptable):
   a. KitchenAid Mixer and Necessary Attachments
   b. Bowl Stainless (1, 2, 3, and 4-quart)
   c. Brush, Bench
   d. Brush, Pastry
   e. Card Scraper/Bowl Scraper
   f. Container Dry Measuring
   g. Container for Cooling
   h. Container Liquid Measuring (1qt)
   i. Couche/Cloth
   j. Cutting Board or Mat
   k. Dough Container (for Fermentation)
   l. Dough Cutter/Bench Knife
   m. Dough Cutter/Knife/Pastry Blender
   n. Flower Nails
   o. Gloves, Food Service
   p. Ingredient Container for Scaling
   q. Knife, Chef (8-10")
   r. Knife, Paring
   s. Knife, Serrated (10")
   t. Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
   u. Microplane/Zester/Grater
   v. Oven Mitts/Pads
   w. Pan, Sauté (10-12")
   x. Pastry Bags
   y. Pastry Tips (Assorted Decorating)

aa. Pastry Wheel
bb. Rolling Pin/French Pin/Dowell
cc. Ruler
dd. Saucepan/Pot (2 qt)
ee. Scale, Digital (5k or 10 lb., Battery Powered)
ff.. Scissors
gg. Scoop
hh. Silpat (Full Sheet)
ii. Spatula Offset
jj. Spatula,Rubber
kk. Spatula, Rubber Heat Proof
ll. Spatula, Assorted
mm. Spoon, Chef
nn. Spoon, Measuring
oo. Thermometer (digital preferred)
pp. Timer(s)
qq. Towels, Cleaning
rr. Towels, Side
ss. Vegetable Peeler
tt. WireWhip/Whisk
uu. Sifter – Small

3. All competitors must create a one-page resume. See "Resume Requirement" below for guidelines.

Note: Cellphones are not permitted on the competition floor and cannot be used in place of a kitchen timer.

RESUME REQUIREMENT

Competitors must create a one-page resume to submit at orientation.

DEVICES

Cell phones or other electronic devices not approved by the NYS Chairperson will be collected by the contest chair during the competition. Chairpersons will announce their acceptance by listing it on their standard or at the orientation meeting. In case of emergencies advisors should allow the competitors to take their phones to the contest areas.

If the competitor uses their device in a manner which compromises the integrity of the competition, the competitor's score may be penalized.

SCOPE OF THE COMPETITION

KNOWLEDGE PERFORMANCE

All competitors are required to take the NYS SkillsUSA professional development test at orientation.

The state competition does not require a written baking and pastry knowledge exam. But the exam being offered at the national event is the Retail Bakers of America (RBA) standard Journeyman certification exam and the American Culinary Federation (ACF) Certified Fundamental Pastry Cook (CFPC) exam. 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.

Upon successful completion of written and practical exams, you can apply for the Journeyman Certificate through the Retail Bakers of America and the Certified Fundamental Pastry Cook through the American Culinary Federation. Successful completion of written and practical exam will replace the NOCTI requirements on the American Culinary Certification Certified Fundamental Pastry Cook (CFPC) application.

SKILL PERFORMANCE

The skilled performance of the competition will be the actual preparation of baked goods and the presentation of the finished products ready for sale to customers.

COMPETITION GUIDELINES

The skill performance portion of the competition will ask competitors to:

1. Demonstrate and apply food safety principles, procedures, HACCP, and key practices for ensuring food safety
2. Coordinate *mise en place* and apply organizational skills
3. Demonstrate and apply knowledge of proper baking methods and techniques as required
4. Demonstrate knife skills and proper cutting techniques
5. Demonstrate and apply the proper use of equipment
6. Demonstrate and apply creative preparation, portioning, and presentation of food items

***Note*:** Multiple products will be prepared during the performance portion of the competition. Some of the formulas will have sub-formulas. The products will be selected by the national technical committee.

STANDARDSANDCOMPETENCIES

The following standards and competencies set forth by the Baking Industry as well as those established for the Culinary Arts and Hospitality Industry

BPA1.0—Follow Hazard Analysis Critical Control Points (HACCP) in a food preparation setting

1.1. Document information on time and temperature in log
1.2. Store and rotate food according to policies (FIFO)
1.3. Use proper receiving procedures for the delivery of food
1.4. Wash hands according to proper procedures
1.5. Use properly calibrated thermometers
1.6. Use labels properly

BPA 2.0 — Maintain knowledge of safety, sanitation and HAZMAT policies, procedures, and codes in a food preparation setting

2.1. Validate that in-service training records and reports are up to date
2.2. Ensure that personal certifications are maintained
2.3. Ensure that proper containers are used for storage of food, chemicals, and other supplies
2.4. Check that personal attire meets safety standards (e.g., covered hair)
2.5. Ensure that proper cleaning solutions are maintained and used
2.6. Ensure that spills and other safety problems are addressed immediately
2.7. Ensure that material safety data sheets are reviewed

BPA3.0— Maintain personal hygiene and compliance with dress code in a food preparation setting

3.1. Demonstrate that uniforms are clean and fit properly
3.2. Demonstrate that hair restraints are used
3.3. Ensure that perfume and cologne use is minimal
3.4. Demonstrate that hands and nails are clean and groomed
3.5. Ensure that use of jewelry meets standards (e.g., only wedding rings)

BPA4.0—Maintain safe and sanitary work area(s)

4.1. Show that location of first aid kit is clearly marked
4.2. Show that MSDS sheets are used properly
4.3. Show that sanitizers are located at every station
4.4. Show that work area, tools and equipment are cleaned and sanitized after each activity
4.5. Ensure that chemicals are stored properly
4.6. Ensure that sharp objects are stored properly
4.7. Demonstrate that fire codes are followed

BPA5.0—Hold and store food at proper temperature

5.1. Show that food products are labeled and dated
5.2. Ensure that food is rotated in a timely manner

5.3. Ensure that temperature of food and storage containers is within guidelines
5.4. Show that the thermometer is calibrated
5.5. Demonstrate that temperatures are checked and logged regularly
5.6. Ensure that storage guidelines are followed
5.7. Prepare food according to specifications

BPA 6.0 — Review menu, recipes/formulas, and instructions

6.1. Demonstrate that clarification is sought when questions arise
6.2. Ensure that recipe/formula reviewed is up to date
6.3. Ensure that quantity of food is verified
6.4. Ensure that menu items are consistent with recipes/formulas
6.5. Demonstrate that recipes/formulas are available and referenced when needed

BPA 7.0 — Identify and select the necessary ingredients

7.1. Identify and use appropriate substitutions if necessary
7.2. Verify ingredient list
7.3. Verify that preparation ingredients are consistent with recipe/formula
7.4. Ensure that requisition forms are used when appropriate for special items
7.5. Verify that stock levels are checked
7.6. Verify that freshness and proper rotation are checked

BPA 8.0 — Follow recipes/formulas and customer requests

8.1. Demonstrate that proper weights and measurements are used
8.2. Ensure that substitutions are made upon customer requests
8.3. Verify that recipe/formula is followed consistently
8.4. Identify that cooking/baking and serving times are consistent with recipes/formulas
8.5. Identify that food is consistent with customer request and recipe/formula
8.6. Ensure that order is checked for special instructions
8.7. Verify that the customer reports satisfaction

BPA 9.0 — Prepare food to proper temperature and taste

9.1. Verify proper temperature requirements
9.2. Use thermometer correctly
9.3. Set food warmers to proper temperature
9.4. Calibrate thermometers correctly
9.5. Verify that potentially hazardous foods have reached safe temperatures

BPA 10.0 — Communicate necessary information to co-workers in a food preparation setting

10.1. Follow chain of command
10.2. Communicate requests for special orders to chef prior to preparation
10.3. Customer requests with food server
10.4. Share customer feedback
10.5. Monitor and communicate quantity of returned items
10.6. Use shift logs
10.7. Use warning tags
10.8. Ensure that products are labeled

BPA 11.0 — Review standards and customer requests for finished product

11.1. Identify special requests
11.2. Identify necessary garnishes
11.3. Identify appropriate portions
11.4. Identify appropriate container (e.g., plate, banquet container)

BPA12.0—Assemble product for delivery

12.1. Use appropriate serving containers
12.2. Ensure that serving containers (e.g., plates, flatware) are clean
12.3. Use proper hygiene when assembling the final product (e.g., hair covering)
12.4. Verify that all menu items are present
12.5. Use proper serving tools
12.6. Verify that product is visually inspected
12.7. Notify food servers of the availability of order

BPA 13.0 — Monitor holding time and temperature

13.1. Verify that heat lamps are in working order
13.2. Calibrate thermometers properly
13.3. Rotate finished food at appropriate time intervals
13.4. Verify that holding time and temperatures comply with standard policies
13.5. Check maintenance logs on equipment
13.6. Use thermometers consistently
13.7. Use Hazard Analysis Critical Control Point (HACCP) logs
13.8. Use serving and holding tools correctly

BPA14.0—Assess final product for quality assurance

14.1. Verify that the ticket is compared to the finished dish
14.2. Match the final product to customer request
14.3. Verify that the presentation of product is consistent
14.4. Ensure that the final product is prepared at the correct temperature
14.5. Ensure that the final product is seasoned at correct level
14.6. Ask service staff about the customer reaction

BPA 15.0 — Gather the necessary equipment in the food preparation setting

15.1. Use the right tool or piece of equipment for task
15.2. Ensure that tools and equipment are transported to work area safely
15.3. Use checklists to verify equipment

BPA16.0—Verify that equipment and tools are in working order

16.1. Inspect equipment and tools visually
16.2. Identify equipment and tools with missing parts
16.3. Ensure that equipment is tested before use (e.g., oven temperature)
16.4. Ensure that defective tools and equipment are reported to supervisors
16.5. Verify that maintenance logs are maintained
16.6. Ensure that tools and equipment that create safety hazards are removed

BPA 17.0 — Communicate deficiencies and other necessary information to the supervisor

17.1. Identify unsafe tools and equipment clearly
17.2. Describe deficiencies in detail
17.3. Report deficiencies to appropriate personnel
17.4. Log deficiencies
17.5. Ensure that maintenance logs reflect deficiencies
17.6. Verify that documentation procedures are followed

BPA 18.0 — Use tools and equipment in a safe and sanitary manner

18.1. Verify that tools and equipment are cleaned and sanitized before and after use
18.2. Use proper colored cutting board (e.g., blue/fish; red/raw meat; green/vegetables)
18.3. Use proper food handler gloves
18.4. Verify that knives are sharpened on a regular basis
18.5. Use equipment safety devices (e.g., guards on electronic cutters)
18.6. Follow manufacturer's operating instructions for equipment

BPA 19.0 — Clean and sanitize equipment and tools after every use

19.1. Use proper chemical mixture to clean and sanitize equipment and tools
19.2. Ensure that cutting boards are properly bleached
19.3. When cleaning tools and equipment, use hot water
19.4. Ensure that policies and procedures for using chemicals and sanitizers are followed

BPA 20.0 — Store tools and equipment in proper area after use

20.1. Verify that equipment and tools are cleaned, sanitized, and covered before storage
20.2. Ensure that cleaning supplies are stored in the proper area
20.3. Return tools and equipment to proper storage place
20.4. Ensure that equipment sanitization storage rules are followed

BPA 21.0 — Maintain awareness of surroundings in the food preparation setting

21.1. Report security or safety problems promptly to appropriate personnel
21.2. Ensure that hazardous situations are dealt with promptly
21.3. Verify that work area is visually scanned on a regular basis for safety and security problems
21.4. Identify emergency exits and procedures
21.5. Check emergency equipment regularly
21.6. Monitor location of co-workers

BPA 22.0 — Advise management of safety and security concerns

22.1. Notify supervisory personnel promptly about safety and security concerns
22.2. Document safety concerns in a timely manner
22.3. Forward concerns to appropriate personnel
22.4. Document concerns containing all relevant information
22.5. Ensure that follow-up activities occur after concerns have been forwarded

BPA 23.0 — Take appropriate action to protect guest and employee safety

23.1. Correct hazardous conditions promptly and safely
23.2. Notify management and/or outside agencies (e.g., fire department, ambulance) promptly of problems
23.3. Use proper safety equipment
23.4. Follow written policies and procedures
23.5. Document outstanding hazards
23.6. Monitor customer behavior for potential harm to others
23.7. Verify that visible signage is posted around hazardous areas (e.g., wet floor)

BPA 24.0 — Follow security policies and procedures

24.1. Review safety and security policies frequently
24.2. Verify that security documentation is complete and accurate
24.3. Verify that company reports (e.g., shrinkage reports) indicate security policies are being followed
24.4. Ensure that unauthorized individuals are identified and removed from premises
24.5. Verify that the work environment is checked frequently for potential security problems

BPA 25.0 — Follow safety and emergency procedures, including appropriate workplace behavior

25.1. Follow emergency procedures according to company policy
25.2. Notify proper authorities of emergency situations
25.3. Use emergency equipment properly
25.4. Verify that safety-related training and certifications (e.g., CPR) are up to date
25.5. Report suspicious activity to appropriate personnel
25.6. Document incident reports properly and in a timely manner

BPA 26.0 — Identify problems with customer satisfaction

26.1. Ensure that customers are asked about their source of dissatisfaction
26.2. Repeat problem description to customer to verify understanding
26.3. Assess customer body language for signs of dissatisfaction
26.4. Document problems in a timely manner
26.5. Review customer feedback
26.6. After a problem has been identified, ensure that follow up activity occurs

BPA 27.0 — Resolve problem or offer alternative solutions according to company procedures and guidelines

27.1. Identify that the solution is consistent with company policies and procedures
27.2. Document the resolution to the problem as company policy requires
27.3. Ensure that proper attitude is maintained at all times
27.4. Verify that problems are referred to proper personnel when appropriate
27.5. Perform the resolution of a problem in a timely manner
27.6. After a problem has been identified, verify that follow-up activities occur

BPA28.0—Follow upon guest satisfaction and employee actions

28.1. Verify that customer satisfaction is checked after solution is offered
28.2. Identify that customer comment cards indicate customer satisfaction
28.3. Contact customers about the resolution of outstanding problems
28.4. Ensure that follow-through activities with guest are performed
28.5. Document customer satisfaction level

BPA 29.0 — Document incident and outcome

29.1. Verify that documents and forms are complete and accurate
29.2. Ensure that documentation is provided to appropriate personnel
29.3. Identify that documentation is completed in a timely manner
29.4. Notify co-workers of the outcome and any changes in policy
29.5. Verify that documentation is reviewed to ensure that the problem does not recur

NYS SkillsUSA

Baking & Pastry Arts Competition

2027

Chairperson

Chef Alexia Chambers

Chatterbox Club, Rochester

achambers@chatterboxclubonline.com

Cluster Manager

Shannon Speranza
ssperanza@nysskillsusa.org

All competitors will be required to prepare the following menu using the ingredients provided by the technical committee and competitor. All equipment to be provided by the competitor.

Burned or wasted items will not be replaced

Competitors are required to bring their own pre baked 8-inch cakes (2 layers)

Commercial Baking Contest Timeline

8:00 AM Set-up station

8:30 AM Start time

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

1:30 PM Competition Ends (All product must be on judging tables by 2:00pm)

1:30-2:00 PM Clean Up

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

Galette
Scone
Cookie
Decorated layer cake

Red and Cheddar Pepper Scones

Yield 12 pieces

oven temperature and time is based on a commercial kitchen convection oven please adjust accordingly

All Purpose Flour	2 ¾ C
Salt	1 t
Baking Powder	1 T
Granulated Sugar	3 T
Butter, Cold, Cubed	¾ C
Egg	1 ea
Heavy Cream	¾ C + 2 T
Red Pepper, Raw, **Brunoise**	½ C
Cheddar, Shredded	¾ C

1. Add first four ingredients into a kitchen aid mixer, mix on low to combine
2. Add the cubed butter on low until pea sized chunks remain
3. Combine egg and heavy cream in a separate container
4. Once butter is properly cut in, add red pepper and cheese mix for 15 seconds
5. Stream in liquids till dough just comes together
6. Finish dough by kneading by hand, press into an 8-8.5" circle that is approximately 1" thick
7. Chill for 15 minutes, then cut into 12 even sized wedges
8. Chill another 15 minutes, Place on baking tray and brush tops with heavy cream
9. Bake at 375F till done about 10-16 minutes

Knife Cuts are being judged please place a souffle cup of cut pepper on your judging table alongside your scones

Basic Chocolate Chip Cookie

Yield 1.5 dz

oven temperature and time is based on a commercial kitchen convection oven please adjust accordingly

Butter, Soft	4 oz
Brown Sugar	½ C
Granulated Sugar	¼ C
Eggs	1 ea
Vanilla	1 t
Baking Soda	½ t
Salt	½ t
All Purpose Flour	1 ¼ C + 2 T
Chocolate Chips	1 C

1. Cream butter and both sugars until properly aerated
2. Add eggs in two batches making sure to keep the emulsion
3. Mix all the remaining ingredients together except the chocolate chips
4. Add the dry ingredients in one step and mix until flour is 75% incorporated
5. Add the chocolate chips till a homogenous dough is made, don't overmix
6. Using #30 scoop place cookies on a parchment lined sheet tray with 2" gap in between them
7. Bake at 325F until done 7-12 minutes

Apple Galette

Yield 1- 8" Galette

oven temperature and time is based on a commercial kitchen convection oven please adjust accordingly

Flour	1 ¼ C
Granulated Sugar	2 t
Salt	½ t
Unsalted Butter, Cold	½ C
Apple Cider Vinegar	1 T
Ice Water	¼ C
Granny Smith Apples	2 ea
Granulated Sugar	½ C
Cinnamon	½ t
Nutmeg	¼ t
Unsalted Butter, Softened	1 T
Egg	1 ea
Water	2 t

1. Make pie dough. Combine Flour, first sugar, salt in a bowl. Cut Cold butter into small cubes.
2. Cut in Butter to dry ingredients until coarse crumbs, in a separate container mix ice cold water and vinegar
3. Stream water/vinegar into flour/butter mixture until a shaggy dough. Knead gently until a hydrated dough forms; flatten into a circular disk, wrap tightly in plastic and chill for a minimum of 20 minutes.
4. When dough is chilled, peel and core apples, then cut into 1mm slices. Sprinkle apples with other sugar, cinnamon, and nutmeg. Mix gently as to not break up apple slices.
5. Roll out pie dough into a roughly 10" circle that's about 1mm thick.
6. Shingle apples in a circular pattern starting 2" in from the outside edge. Create another layer of shingled apples overlapping first while interior points touch completing the circular shape. Dot tops of apples with pieces of soft butter.
7. Fold in outside pie edges doing small chunks at a time creating an octagon like shape, making sure to gently press where any dough overlaps creating a seam
8. Make Egg wash by whisking egg and water, brush onto pie doughs. Sprinkle with granulated sugar.
9. Bake at 375F for 15-20 minutes or until golden brown.

CAKE DECORATING

Cake order

Customer Name: Caitlyn Miller **Phone:** 800.867.5309

Day Wanted: Thursday

Date Wanted: 4/25/2024

Time Wanted: 2:00PM

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 Chloe

Specialinstructions:

1. Prepare colors and bags.
2. Place cake on 8" cake circle to frost.
3. Frost cake and decorate as directed
4. Place frosted cake on 10" cake circle
5. Pipe shell border on bottom of cake, baker's choice of border on top of cake.

Note: Cake comb is not allowed!

Buttercream frosting

- 18 oz Butter, soft
- 7 C Confectioner Sugar, sifted*
- 2 t Heavy Cream*
- 1 T vanilla extract
- 1/4 t salt

1. Cream butter until light and fluffy, 4-10 minutes
2. Add 1/2 confectioner sugar mix, till combined
3. Stream in heavy cream, mix, add the rest of the sugar
4. Whip on high speed till light and fluffy. Don't overmix

*more sugar or cream may be added to achieve the proper consistency for flat icing a cake or piping flowers. Adjust as you see fit.

SUGGESTED EQUIPMENT PROVIDED BY CONTESTANT

(This list is suggested items students may need, but is not a complete list students may bring other items not listed here)

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. #30 portion scoop
11. Measuring cups
12. Measuring spoons
13. (1) Cake turntable
14. Pastry Bags and tips as needed for cake decorating
15. Cutting Board
16. Rolling pin
17. Icing Spatula
18. Hand Whisk
19. Kitchen Spoons
20. Knives (Serrated, Chef, Paring, etc.)
21. Timer
22. Sanitizer spray
23. Rubber Scrapers
24. Mise en place bowls- 4 of varying sizes
25. Food handler gloves
26. Kitchen towels **AND HOT PADS/OVEN GLOVES** as needed
27. Oven mitts or pot holders- (2)
28. **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.**