

SkillsUSA
Baking and Pastry Arts Contest
April 5th, 2024

Contestant's Packet
Please read through entire packet carefully!

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Greetings:

SkillsUSA state contest is fast approaching! The Commercial Baking contest will be held in conjunction with the April 4th-6th, 2024 Missouri State SkillsUSA Conference. The Columbia Career Center will be the host site for our contest again this year. The actual contest will take place Friday, April 5th, 2024.

Transportation will run from the Capital Plaza Hotel in Jefferson City, departing at 7:30 a.m. sharp. Students will bring their tools with them on the bus unless the instructor is providing transportation. If transportation is being provided by the instructor, you need to be at CACC no later than 8:00 a.m. so we can begin on time.

The Pre-Contest Meeting will be held on Friday, April 5th at 8:00 am or earlier, if everyone is present. Students may ask questions during this time. The Contest will be held immediately following the Pre-Contest meeting. The knowledge tests will be administered online during the state testing window in March.

Lunch will be provided for all contestants and helpers. Each contestant is REQUIRED to take a lunch break. If the contestant has a specific dietary need, please contact Katie Frink at kfrink@cpsk12.org. Advisors, parents, and students, other than those working, will not be allowed in the contest area. **Students may not speak with their advisors during the contest.** If, for some reason, there is a need to contact a student's advisor, (i.e. cut finger, burn) the Contest Coordinator or a judge will take the responsibility.

CELL PHONES ARE NOT PERMITTED AT ANY TIME DURING THE CONTEST OR IN THE CONTEST AREA!!!!

Due to construction at CACC this year, space is extremely limited. Advisors are not permitted in the contest area and will not have space to 'hang out' like in previous years. Please be mindful of this and only bring one advisor per contestant.

Any questions that you have, please submit below. All contest questions and answers will be posted on the SkillsUSA Missouri Website March 22nd. Any remaining questions will be answered during the pre-contest meeting.

Katie Frink

573.214.3800 extension 29455

kfrink@cpsk12.org (email is preferred)

Thank you,

Katie Frink & Erin Garcia

Commercial Baking Contest Chairs

Remember to prepare for the SkillsUSA Knowledge test!

Baking and Pastry Arts
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Tool List & Contest Specifics

Supplied by each contestant: *(please label each item with school's name)*

- ___ Cake decorating turntable (any type)
- ___ Cake decorating bags, tips, nails, scissors, etc., for cake decorating and pate a choux
- ___ Nested stainless-steel mixing bowls (1, 2, 3 and 4 quarts)
- ___ Ingredient containers (liquid and dry) for scaling
- ___ Parchment paper (6-12 full sheets)
- ___ At least one of each of the following:
 - whisk
 - large kitchen spoon
 - bowl scraper
 - rubber spatulas- at least one heat proof
 - offset spatula
 - bench scraper
 - pastry brush
 - rolling pin
 - stem thermometer
 - timer
 - small (2 to 4 lb.) electronic, battery powered or spring scale
- ___ Portion Scoop- #16
- ___ Knife, Paring
- ___ Serrated knife
- ___ Round cutter- for galette
- ___ Cutting board or mat
- ___ Pan spray
- ___ Side towels
- ___ Sanitizing buckets for sanitizer/ towels for cleaning and sanitizing
- ___ Disposable gloves to handle ready to eat food
- ___ A pencil or Sharpie to mark all items
- ___ Boxes or containers to take finished products home

Provided by Columbia Area Career Center:

- ___ Saucepan for pate a choux- 2 qt
- ___ 6-quart kitchen-aid or other heavy-duty mixer with bowl, paddle, and dough hook
- ___ 4-6 ½ sheet pans
- ___ 4 full size sheet pans
- ___ Induction burner

Note:

- 1) No other food items allowed (ie; sprinkles, food coloring)
- 2) Please see tools list on each formula for more specifics

Each contestant station has:

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- 1 outlet
- 1 - 48 x 30" prep table with a under counter shelf
- ½ of a speed rack (top, bottom or half rack)
- 1 shelf of a refrigerator – labeled with number

IMPORTANT NOTE: FOR THE STATE CONTEST THIS YEAR- THE GALETTE FILLING WILL BE PREPARED IN ADVANCE FOR CONTESTANTS -- FOR THE SAKE OF TIME.

Overview of the Performance Test

Purpose

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

Scope of the Contest

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. The performance phase of this contest will be the actual preparation of goods and presentation of finished products. Students will be allotted 5 ½ hours to complete all products.
3. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
4. No cell phones, computers, iPhones or similar electronic devices will be allowed. Basic calculators are and will be allowed for the baking competition.
5. Contestants will prepare a total of six products: galettes, cookies, bread/rolls, pate au choux, pastry cream, and one iced and decorated cake. Although contestants have the entire time to finish, it is encouraged that they present their products as they are finished to help the judging process.

Procedures

Judges will rate each contestant independently and will not compare rating sheets.

A 30 minute lunch break is required by SkillsUSA. You cannot leave the break area to work on baked goods during this 30-minute period. No cell phone use allowed during lunch!

Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instructions.

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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

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.

Clothing Requirement

Contestants must wear the appropriate SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points. PLEASE COVER ANY IDENTIFYING INFORMATION ON JACKETS.

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2024 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, Plan what your day will look like – 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 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 temperature.

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.

Remember to prepare for the SkillsUSA Knowledge test!