

**SkillsUSA
Commercial Baking Contest
April 5th, 2019**

Contestant's Packet
Please read through entire packet carefully!

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**Commercial Baking
MO SkillsUSA 2019
Tool List & Contest Specifics**

Greetings:

SkillsUSA state contest is fast approaching! The Commercial Baking contest will be held in conjunction with the April 4th-April 6th, 2019 Missouri State SkillsUSA Conference. The Columbia Career Center will be the host site for our contest again this year. They have a beautiful facility, which can house all of our contests simultaneously. The actual contest will take place Friday, April 5th, 2019.

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. Columbia is approximately 30 miles north of Jefferson City.

All tables are of working height, so they will not need wooden table risers. I realize they are already bringing everything but the kitchen sink, but it is necessary to keep the Missouri contest competitive to prepare our students for nationals.

The Pre-Contest Meeting will be held on Friday, April 5th at 8:00 am or as soon as everyone arrives. The SkillsUSA Knowledge Test will be given during the Pre-Contest meeting. Students will be allowed 30 minutes to complete the test. Students may ask questions during this time. The Contest will be held immediately following the Pre-Contest meeting.

Betsy Anderson is the Contest Coordinators for Commercial Baking.

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 Betsy Anderson. 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!!!!

Please contact me with questions and I will be respond as soon as possible.

Betsy Anderson: Commercial Baking

Call or text- 417-439-7259

banderson@monettschools.org - best form of communication for me!

Thank you,

Betsy Anderson

Commercial Baking Contest Chair

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

- ___ 4 ½ or 5-quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- ___ Cake decorating turntable (any type)
- ___ Cake decorating bags, tips, combs, nails, scissors, etc., for cake decorating and pate a choux
- ___ Nested stainless steel mixing bowls (1, 2 and 3 quarts)
- ___ Liquid measuring cups and measuring spoons
- ___ 4-6 ½ sheet pans
- ___ Parchment paper (6-12 full sheets)
- ___ At least one of each of the following:
 - hand whip
 - large kitchen spoon
 - bowl scraper
 - rubber spatula
 - dough knife
 - serrated knife
 - pastry brush
 - rolling pin
 - stem thermometer
 - timer
 - small (2 to 4 lb.) electronic, battery powered or spring scale
- ___ Side towels
- ___ Sanitizing buckets for sanitizer/ towels for cleaning and sanitizing
- ___ Butane Burner
- ___ Saucepan for making pineapple pie filling and pate a choux
- ___ Cookie cutter of choice
- ___ Disposable gloves to handle ready to eat food
- ___ A pencil or Sharpie to mark all items
- ___ Boxes or containers to take finished products home

Note:

- 1) No other food items allowed (ie; sprinkles, food coloring, cooking spray)
- 2) This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of workspace and all of your equipment must remain in your space and well organized.

Each contestant station has:

- 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

***All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre- contest meeting. Failure to do so will result in a penalty.**

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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.
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: five baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake.

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.

General Skills

Students' work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation and production efficiency. Judges will closely observe student's Production Efficiency and Use of Equipment/tools. In the area of efficiency they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools Judges will pay close attention the proper and safe use of hand tools and mixers.

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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

Proper Uniform

- Uniform (shirts, pants, skirts, shoes, hat, towel, etc.) are clean and fit properly, pants not dragging on floor
- Wears head gear or other covering properly

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.

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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.

Special Note:

If you have a marked coat or apron, please cover the marking.

Pre-Contest Meeting and Contest:

Date: Friday, April 5th, 2018

Time: 8:00 a.m. – Completion

Pre-Contest Meeting & Contest Location: Off Site - Columbia Career Center

Optional Conference Transportation Arrangements:

Departure Location: Capitol Plaza Hotel – Jefferson City

Departure Time: 7:30 a.m.

Return Time/Location: Completion of contest/Capitol Plaza Hotel– Jefferson City

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**2019 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.