



## Commercial Baking (CB)

Food, Hospitality, & Human Services

Skilled and Technical Sciences Contests

### State Qualifying Conference Contest Information

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State Qualifying Event: Yes

National Contest: Yes

Participation: Individual

#### Contest Description

This competition challenges competitors to meet production and quality standards expected by industry. Students must scale, mix, prepare and bake six products (including breads, rolls, danish, cookies and pies) and demonstrate cake decorating skills. They must deliver a quality, salable product while working efficiently and under job-like conditions.

#### Material and Equipment Provided

Consumable materials and ingredients unless outlined below.

#### Each Contestant Will Need to Provide

- Whisk(s) & Kitchen spoon (wooden or plastic)
- Paring knife
- Bread knife / Cake cutter
- Bench scraper
- Silicone high temperature Spatula(s)
- Measuring cups and teaspoons
- Digital scale
- 3 each small; 3 each medium; 2 each large mixing bowls
- Kitchen towels (4 min)
- Sifter(s)
- Rolling pin
- Kitchen timer(s) – CELLPHONES WILL NOT BE ALLOWED
- Oven mitts; Oven pads
- Cake turntable
- Piping bags and tips
- Cake cardboards
- Icing spatulas: straight and offset
- Food coloring: blue
- 2 each – 2 oz. portion scoop / disher
- Blue tape and sharpie to label items
- Sheet pans: Full and Half
- Parchment paper
- 2 each per person 9-inch Pie tins
- 3 each per person 6 muffin aluminum baking tray
- 2 oz. muffin paper liners
- Pie Weights

### Skills Performance

Contestants will prepare a total of four products selected by the Commercial Baking Technical Committee from the following categories: Quick Breads, Cake Decorating, and Pie Crust Pastry.

Judges will call time when "Mise en Place" begins and ends. Competitors will be given 10 minutes of mise en place to set up their Station and Equipment Only. DO NOT BEGIN SCALING INGREDIENTS / DO NOT BEGIN MIXING during this time.

Judges will call time when baking competition begins and ends. Competitors will be given 1½ hours to complete the contest: Scaling, Mixing, Baking, Decorating, Cooling and Presenting.

### Quick Bread

<p><u>Streusel Topping</u> <u>Yield: 1 lbs.</u></p> <p>4 oz.                      butter, cold 2.5 oz.                    sugar 2 oz.                        brown sugar ¼ tsp.                      salt ¼ tsp.                      ground cinnamon 8 oz.                        pastry flour</p>	<p><u>Procedure: Streusel Topping</u></p> <ol style="list-style-type: none"><li>1. Keep ingredients cold</li><li>2. Sift dry ingredients.</li><li>3. Cut in butter until the fat is thoroughly blended and the mixture appears crumbly.</li><li>4. Keep refrigerated until ready to use.</li></ol>
<p><u>Blueberry Muffin</u> <u>Yield: 2 lbs.</u></p> <p>10 oz.                    pastry flour 7 oz.                        sugar 1 Tbsp. + ¾ tsp.        baking powder 5/8 tsp.                    salt — 3 oz.                        eggs, beaten 7 oz.                        milk 0.25 oz.                    vanilla extract 4 oz.                        butter, melted — 4 oz.                        blueberries,</p>	<p><u>Procedure: Muffin Method</u></p> <ol style="list-style-type: none"><li>1. Bring ingredients to room temperature and melt butter.</li><li>2. Sift dry ingredients, add blueberries. Set aside.</li><li>3. Mix wet ingredients together: melted butter into eggs then add milk and vanilla extract.</li><li>4. Mix wet ingredients into dry, mix until just combined</li><li>5. Using paper liners: portion batter into 2 oz. muffin tins</li><li>6. Top with streusel topping.</li><li>7. Bake at 375° until done</li><li>8. Once cool remove from muffin tins and present 12 muffins</li></ol>

### Judging Criteria

1. External appearance
  - a. Color, shape, volume
2. Internal appearance
  - a. Crumb, structure, distribution of blueberries
3. Taste
  - a. Flavor, mouth feel, texture, after-taste, moisture

### **Basic Cake Decorating**

Each student is provided one 8" X 2" round cake devil's food and white frosting. (Competitors may bring cake box to take product home after contest judging)

#### **Cake Order**

**Customer Name:** Ms. Sarah Smith

**Phone:** 800-867-5309

**Day Wanted:** Sunday

**Time Wanted:** 8:00AM

**Size:** 8" round

**Icing:** Whipped non-dairy frosting (Pastry Pride)

**Colors:** Light blue inscription, Light blue bottom shell border

**Inscription - Light Blue piping Gel:** Happy Birthday Alison

**Border:** Light blue shell bottom border; NO TOP BORDER.

#### **Special instructions:**

1. Use whipped topping for frosting the cake. Scale no more than 1 lbs.
2. Use whipped topping for bottom border
3. DO NOT comb sides
4. DO NOT split cake

#### **Judging Criteria**

1. Frosting
  - a. Thickness, symmetry, smoothness
2. Border
  - a. Size, uniformity of design
3. Inscription
  - a. Color, spacing, legibility, spelling, size

## Flaky Pie Dough

12.5 oz.	pastry flour
8.75 oz.	shortening
3.75 oz.	water, cold
1 ¼ tsp.	salt
0.5 oz.	sugar

### Procedure: Rubbed Dough

1. Dissolve the salt and sugar into the water and set aside.
2. Sift the flour into a mixing bowl.
3. Cut the shortening into the flour until the fat particles are the size of peas or hazelnuts.
4. Divide dough in half, wrap, label and refrigerate at least 20 – 30 minutes before rolling out.
5. Use one portion to line a pie tin and flute the top edge—DO NOT BAKE. Keep refrigerated.
6. Use second portion to line a pie tin, let rest at least 20 – 30 minutes.
7. After resting “blind bake” second pie crust until golden brown all over.
8. Present Raw Pie dough and Blind Baked Pie dough for judging.

### Procedure: For Blind Baking

1. After resting, “dock the dough” – poke holes into the pie crust.
2. Line with parchment paper and add a layer of pie weights.
3. Bake until the edges of the pie dough start to brown.
4. Remove parchment paper and pie weights and continue to bake until pie crust is golden brown throughout.

## Judging Criteria

1. Unbaked crust
  - a. Thickness of bottom crust
  - b. Fluting uniformity-design, height and thickness
2. Blind baked pie crust
  - a. Flavor
  - b. Flakiness
  - c. Color
  - d. Design

### Items to present for Judging:

- 12 each          2 oz. Blueberry muffins with streusel
- 1 each          8-inch decorated cake
- 1 each          9-inch Raw Pie Dough with Fluted Edge
- 1 each          9-inch Blind Baked Pie Dough