



Commercial Baking (CB)

Food, Hospitality, & Human Services

Skilled and Technical Sciences Contests

State Qualifying Conference: North
Contest Information

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 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

- Paring knife
- Measuring cups and teaspoons
- Kitchen Towels
- Kitchen timers
- Oven mits, oven pads
- Piping bags and tips
- Blue tape and sharpie to label items
- 3 each per person 6 muffin aluminum baking tray

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 Drop Cookies.

Judges will call time when "Mise en Place" begins and ends. Competitors will be given 30 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

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|--|---|
| <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"> 1. Keep ingredients cold 2. Sift dry ingredients. 3. Cut in butter until the fat is thoroughly blended and the mixture appears crumbly. 4. Keep refrigerated until ready to use. |
| <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"> 1. Bring ingredients to room temperature and melt butter. 2. Sift dry ingredients, add blueberries. Set aside. 3. Mix wet ingredients together: melted butter into eggs then add milk and vanilla extract. 4. Mix wet ingredients into dry, mix until just combined 5. Using paper liners: portion batter into 2 oz. muffin tins 6. Top with streusel topping. 7. Bake at 375° until done 8. Once cool remove from muffin tins and present 12 muffins |

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: Buttercream

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

Drop Cookie

Chocolate Chip Cookies

Yield: 20 -2 oz. cookies

| | | |
|------------------|--------------------|-----------|
| Butter | 5 oz. | 150 grams |
| Granulated sugar | 4 oz. | 120 grams |
| Brown sugar | 4 oz. | 120 grams |
| Salt | .12 oz. or 1/2 tsp | 4 grams |
| Eggs | 3 oz. | 90 grams |
| Vanilla extract | .16 oz. or 1 tsp | 5 grams |
| Pastry flour | 10 oz. | 300 grams |
| Baking soda | .12 oz. or 5/8 tsp | 4 grams |
| Chocolate chips | 10 oz. | 300 grams |
| Walnuts, chopped | 4 oz. | 120 grams |

Procedure:

Mixing: Creaming method. Blend in chocolate chips and nuts by hand

Make-up: Drop method. Use parchment lined baking sheets

Baking: 375, conventional oven or 360 convection oven. 10-14 minutes

Judging Criteria

- External Appearance
- Proper Bake
- Internal Appearance
- Taste
- Uniformity

Items to present for Judging:

- 12 each 2 oz. Blueberry muffins with streusel
- 1 each 8-inch decorated cake
- 12 each Chocolate Chip Cookies