

**Washington State**

**Commercial Baking Contest**

**2019**

Contestants will have three hours to prepare a total of five products selected by the Commercial Baking Committee from the following categories.

**Standard 2018 Contest**

Yeast Breads and Rolls 1. Dinner Rolls

Quick Breads 2. Blueberry Muffin

Cookies 3. Chocolate Chip Cookies

Cakes 4. Decorate an 8” Birthday Cake

Pastry 5. Apple Pie

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Blueberry Muffin

Yield: 6

Sugar 3 ounces

Eggs 1

Vegetable oil 1 ½ ounce

Milk 3 ounces

AP Flour 5 ¼ ounces

Baking powder ¼ ounce

Salt 1/8 tsp

Blueberries ½ cup

Preparation:

Mix sugar, eggs, oil, and milk in bowl with a wire whisk until well combined

Sift the dry ingredients together

Toss 1 Tbsp. of flour mix with the blueberries

Add dry ingredients to bowl and stir until slightly lumpy, gently fold berries into batter.

Bake at 375°F until a toothpick comes out clean

Chocolate Chip Cookies

Yield: 12

Butter unsalted soft 2 ½ ounces

Sugar 2 ounces

Brown sugar 1 ½ ounce

Eggs 1

Vanilla ½ T

Salt 1/8 tsp

Baking Soda 1/8 tsp

AP Flour 3 ¾ ounce

Chocolate Chips 4 ounces

Preparation:

1. Sift all dry ingredients and set aside
2. Cream the butter and sugars
3. Add eggs and vanilla and mix well
4. Add dry ingredients, scrape bowl and mix well
5. Add chocolate chips and mix until well combined
6. Put on sheet pan and bake at 325F until cookies are golden brown

Dinner Rolls

Yield: 12

Dry Yeast ¾ ounce

Lukewarm Water 12 ounces

Sugar 2 ounces

Dry Milk 1 ounce

Butter 2 ounces

HG Flour (high gluten) 1 lb. 5 ounces

Salt 3/8 ounce

Preparation:

1. Mix dry yeast, and sugar into the warm water, let rest 2 minutes.
2. Add the yeast water to the remaining ingredients and mix well. Knead until proper development.
3. Fermentation about 30 minutes.
4. Make up rolls: Scale out 12 rolls at 2 ½ ounces each using three variations. Wrap and label remaining excess dough.
5. Proof for 25 to 30 minutes.
6. Bake at 350 degrees until golden brown.

Apple Pie

Pie Dough

Flour, all-purpose 10 ounces

Salt ¼ tsp

Dry Milk Solids ½ ounce

Sugar 1 T

Butter, unsalted, cold 5 ounces

Water, cold 3 ounces

Filling

Apple Pie filling (*provided*) 2 pounds

1. Sift Flour, salt and dry milk together into a large bowl.
2. Cut in the butter.
3. Add water and work into a dough. Allow to rest in the refrigerator for 30 minutes to an hour.
4. Weigh out 10 ounces of dough for the pie shell and reserve the rest for decoration.
5. Using a rolling pin, roll out the pie dough, slightly larger than the 9” inch pan
6. Fold the dough in half and transfer it to the pan, unfolding to fit the pan
7. Trim the edges.
8. Fill the pie with apple pie filling.
9. The edges and top can be shaped and decorated into any pie design.
10. Let rest in refrigerator before baking. (Until dough is firm)
11. Bake @ 350° for approximately 40 minutes.

**Cake Decorating Source: Skills USA Commercial Baking Contest**

**Each student will be provided with the following items for icing and decorating:**

8” Round Cakes and boards

2 lbs. Buttercream Icing

Yellow and Green Food Coloring

**Special Instructions**

* Prepare colors and bags
* Ice and decorate two layer cake with piped borders of your choosing
* Spray of 3 to 5 yellow roses, with green leaves
* Writing message “Happy Birthday”
* Cake combs may be used if desired

**Students must use their own decorating bags and tips.**

Equipment Supplied by the contest sponsor**:**

Aluminum foil, plastic wrap, parchment paper, sanitation solution and Sani-towels.

***We will provide stand mixers and attachments this year (2019). Davis High School will provide mixers for us.***

Equipment Supplied by you, the contestant**:**

Contestants may bring more baking tools of their choosing. You do have a limited amount of work space and all your equipment must remain in your space and well organized.

6 Plastic containers

6 Muffin tin liners

3 Mixing Bowls

3 rubber spatulas

3 Plastic bowl scrapers

Bench/dough scraper

2 sets of measuring spoons

1 digital scale

1 Chef Knife

1 Serrated Knife

1 Paring knife

1 Cutting Board

1 Non-skid mat for cutting board

1 Liquid measuring cup

1 set of dry measuring cups

1 whisk (hand whip)

1 Rolling pin

1 muffin tin (six cups)

1 large kitchen spoon

1 black portion scoop (disher #30)

1 yellow portion scoop (disher #20)

1 sifter

1 Revolving Cake Stand

1 palette knife

1 off-set spatula

1 Flower nail

Piping bags (pastry bags)

Scissors

Piping tips

Pastry brush

Black Sharpies/Pens

Thermometer

Ruler

Timer(s)

Disposable gloves

Half-size sheet pans (enough for your products)

Baking Competition Ingredients List

Supplied by the contest sponsor**:**

1. Active Dry Yeast
2. Baking Powder
3. Baking Soda
4. Butter, Cold
5. Butter, Softened
6. Chocolate Chips
7. Eggs
8. Flour, AP
9. Flour, Hi Gluten
10. Dry Milk
11. Milk
12. Salt
13. Sugar, Granulated
14. Sugar, Brown
15. Vanilla Extract
16. Vegetable Oil
17. Buttercream (2lbs.)
18. Green Food Coloring
19. Yellow Food Coloring

No other food items allowed (i.e. sprinkles, decorates)

* Contestants may bring their own food coloring: Yellow and green only.

Judges Scoring Criteria:

General Skills: Student’s work will be observed throughout the day for the General Skills portion of the contest. These evaluation sheet lists specific observable performances for worker safety and food safety, sanitation, production efficiency, professionalism, and uniform.

Evaluating products:

There are five basic criteria used to judge the 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 the evaluate each student’s product.

More detailed information on scoring is presented in a separate document.

**Policies & Instructions**

**2019 STATE COMMERCIAL BAKING CONTEST**

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

The baking contest ends at 11:00 A.M. This means ovens will be shut down. Products must be displayed by 11:00 A.M. – No product will be accepted on the table after 11:00 A.M.

There will be a period just before the start when all questions will be answered for all contestants to hear. Raise your hand and ask for assistance if there is anything you don’t understand. Once competition starts, any questions about technique or definitions etc. will not be answered. Questions about where to find ingredients or equipment and the like will be answered. Judges will speak to students or ask questions about their work or product. They will not help or give advice or instructions.

If a restroom break is requested, you will be escorted to the restroom.

Time-line

7:00 – 7:30 Check-in/station assignment and set-up

7:40 – 8:00 Written Test

8:00 – 11:00 Competition

11:00 – 11:30 Clean up

(Note: Culinary Contest will be re-setting the kitchen simultaneously for their contest which starts at 12:00)

12:00 – 12:30 Contestants lunch / Judges work on results

12:30 – 1:00 Judges Debriefing/Certificates of Participation

Results announced at Closing Ceremony on Saturday

Competition Rules

1. Uniforms - black or black and white checkered chef pants (no leggings or jeans) white chef jacket without identifying marks such as school logo or names, (tape may be used to cover writing)  non-skid closed-toed shoes, white apron, and chef hat. Hair must be fully restrained.
2. Jewelry: Remove jewelry from hands and arms prior to contest. Contestants cannot wear any of the following: Rings, except for a plain band. Bracelets, including medical bracelets. Watches, earrings, necklaces, and facial jewelry. The only eye allowed are prescription glasses.
3. No cell phones are allowed during the event.
4. Contestants must demonstrate all OSHA and Washington State Health Department practices and food safety regulations.
5. Contestants must wear their contestant number tags at all times. Names are not to be visible.
6. All contestants will put their numbers on sheet pans, bowls etc. presented to judges.
7. Do not change oven temperatures
8. Do not turn off other contestants timers.
9. Once the competition has begun, no one may obtain forgotten equipment or additional items.
10. Use your own equipment. Sharing equipment is not permitted.