

**Bakery Formulas  
For the  
SkillsUSA CA  
Commercial Baking Contest**

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**Post-Secondary Division**

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**For Distribution  
2018**

**The Commercial Baking Contest** will consist of two timed baking components. Contestants will prepare a **TOTAL OF FIVE** products selected by the Commercial Baking Technical Committee

**Component 1 (Kitchen A)**

**The 2018 Test**

Puff Pastry  
Pie Crust Pastry

1. 5" Apple Turnovers
2. Raw pie shell with fluted edge and Baked lattice topped apple pie

*You will have 2 hours (120 minutes) to complete Component A including clean-up of your work station; prep area and dishes.*

*A timing penalty will be assessed to anyone whose baked goods are not completed and if work station, prep area and dishes are not cleaned to the standards of the judges after the 2 hours are completed. **- 1 point for every minute you are late***

**Component 2 (Kitchen B)**

**The 2018 Test**

Quickbread  
Cookie  
Basic Cake Decorating

1. Pumpkin Loaf
2. Butter Tea Cookie
3. Decorate Cake

*You will have 1.5 hours (90 minutes) to complete Component B including clean-up of your work station; prep area and dishes*

*A timing penalty will be assessed to anyone whose baked goods are not completed and if work station, prep area and dishes are not cleaned to the standards of the judges after the 1.5 hours are completed. **- 1 point for every minute you are late***

**Notes:**

\*Written test will be given at the Orientation

\*Competitors will be chosen at random which baking component they will do first.

\*Competitors will be given 10 minutes prior to start time to set up station **ONLY** for equipment. NO SCALING OF INGREDIENTS will be allowed during this time.

\*If contestant leaves before each kitchen is checked off when clean-up is completed and final roll call is taken, contestant will be disqualified from the competition

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**Component 1 (Kitchen A)**

**The 2018 Test**

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Puff Pastry

Pie Crust Pastry

1. 5" Apple Turnovers

2. Raw pie shell with fluted edge  
and Baked lattice topped apple pie

*You will have 2 hours (120 minutes) to complete Component A including clean-up of your work station; prep area and dishes.*

*A timing penalty will be assessed to anyone whose baked goods are not completed and if work station, prep area and dishes are not cleaned to the standards of the judges after the 2 hours are completed. **- 1 point for every minute you are late***

**Component 1 (Kitchen A) Checklist**

- 6 each                      5-inch apple turnovers
- 1 each                      9-inch pie: raw dough with fluted edges
- 1 each                      9-inch baked apple pie with lattice top

**Component 1****1. Apple Pie Filling**

2 lbs.	IQF Apples
3 oz.	Sugar
1 oz.	Butter
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2 oz.	Water
1 ½ oz.	Cornstarch
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3.5 oz.	Sugar
0.06 oz. (¼ tsp.)	Salt
0.06 oz. (1 tsp.)	Cinnamon
0.02 oz. (¼ tsp.)	Nutmeg
0.33 oz. (2 tsp.)	Lemon Juice
0.25 oz.	Butter

Method of Preparation: Cooked Fruit Method

Allow to cool before using.

Use for apple pie and apple turnovers

## Component 1

### 2. Puff Pastry

1. Scale 1# of dough
2. Allow dough to come to room temperature
3. Use dough to create 6-5" turnovers
  - a. Products may be egg washed and sugared if desired
4. Fill apple pie filling
5. Rest for 30 mins before baking
6. Bake at 400° until golden brown
7. Present all products on white plates provided

### Judging Criteria

1. External appearance
  - a. Shape, color, volume, symmetry of shape
2. Internal appearance
  - a. Flakiness, structure, volume



## **Component 1**

### **3. Pie Crust Pastry**

#### Flaky Pie dough

15 oz flour  
1 tsp salt  
9 ½ oz shortening  
6¼ oz water, cold

#### **Procedure: Rubbed Dough**

1. Use one portion to line a pie tin and flute the top edge—DO NOT BAKE
2. Use second portion to line pie tin, fill with apple pie filling
3. Use third portion to create a lattice top and top baked apple pie
4. Bake at 375° for 35-45 minutes or until crust is golden brown

#### **Judging Criteria**

1. Unbaked crust
  - a. Thickness of bottom crust
  - b. Fluting uniformity-design, height and thickness
2. Baked crust
  - a. Flakiness of crust
  - b. Visual appeal-color, design
  - c. Flavor of crust

**Component 2 (Kitchen B)****The 2018 Test**

Quickbread	1. Pumpkin Loaf
Cookie	2. Butter Tea Cookie
Basic Cake Decorating	3. Decorate Cake

*You will have 1.5 hours (90 minutes) to complete Component B including clean-up of your work station; prep area and dishes*

*A timing penalty will be assessed to anyone whose baked goods are not completed and if work station, prep area and dishes are not cleaned to the standards of the judges after the 1.5 hours are completed. **- 1 point for every minute you are late***

**Component 2 (Kitchen B) Checklist**

- *2 each: 1 lbs. loaf: pumpkin bread*
- *12 to 24 each (approx. 1 each - ½ sheet pan piped): Butter Tea Cookies*
- *1 each: ¼ - sheet cake, split into 1-inch cakes, filled and decorated*
  - *A spray of three light yellow **roses** with leaves*
  - *Light Blue **shell boarder** on top and bottom of cake*
  - *Light yellow **inscription: Congratulations Clay & Penny***

## **Component 2**

### **1. Quick Bread**

#### Pumpkin Bread

8 oz flour  
1 tsp baking soda  
 $\frac{3}{4}$  tsp salt  
1 tsp cinnamon  
 $\frac{1}{4}$  tsp baking powder  
 $\frac{1}{2}$  tsp cloves  
8  $\frac{3}{4}$  oz sugar  
4 oz oil  
2 eggs  
 $\frac{1}{3}$  c water  
8 oz pumpkin

#### **Procedure: Muffin Method**

1. Portion batter into a 1 lbs. loaf pans
2. Bake at 375° until done
3. Once cool, present in loaf pans

#### **Judging Criteria**

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

## **Component 2**

### **2. Butter Tea Cookies**

#### Butter Tea Cookies

- 2  $\frac{3}{4}$  oz butter
- 2  $\frac{3}{4}$  oz shortening
- 2  $\frac{3}{4}$  oz sugar
- 1  $\frac{1}{2}$  oz powdered sugar
- 1 egg
- $\frac{1}{2}$  tsp vanilla
- 8  $\frac{1}{4}$  oz cake flour

#### **Procedure: Creaming Method**

1. Use creaming method to create batter
2. Bag batter, use star tip to pipe / create 1-inch (quarter sized) round cookies
3. Bake at 375° until light golden brown
4. Once cooled, present on white plates that are provided

#### **Judging Criteria**

1. External appearance
  - a. Color, shape, volume, consistency in size and thickness
2. Internal appearance
  - a. Crumb, structure
3. Taste
  - a. Flavor, mouth feel, texture, after-taste, moisture



## **Component 2**

### **3. Cake Decorating**

Each student is provided one quarter-sheet chocolate cake and white frosting.

(Competitors may bring cake box to take product home after contest judging)

#### **Cake Order**

**Customer Name:** Mr. Clay Mitchell

**Phone:** 800-638-0924

**Day Wanted:** Sunday

**Date Wanted:** 4/21/18

**Time Wanted:** 8:00AM

**Size:** 9" X 13" - quarter sheet cake; Split into two each 1" cakes and filled

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

**Filling:** Whipped non-dairy frosting

**Colors:** Light yellow roses, light yellow inscription and light green leaves, light blue border (shell)

**Border:** Shell border top and bottom

**Flower Type - Roses:** Total of three each light yellow roses with leaves / Spray of 3 roses with leaves

**Inscription:** Congratulations Clay & Penny

#### **Special instructions:**

1. Use whipped topping for frosting the cake. Scale no more than 1 ½ lbs
2. Use provided buttercream for roses ONLY\*  
\*leaves may be made with leftover buttercream or whipped topping
3. DO NOT comb sides

#### **Judging Criteria**

1. Frosting
  - a. Thickness, symmetry, smoothness
2. Borders
  - a. Size, uniformity of design
3. Inscription
  - a. Color, spacing, legibility, spelling, size
4. Internal appearance
  - a. Symmetry of cake layers, thickness of filling
5. Roses
  - a. Size, uniformity, definite shape petals