2020 TN SkillsUSA Secondary Commercial Baking Contest Update

**Date:** Tuesday, April 21st (you will be given your contest time at orientation)

**Contest Orientation:** TBD. Must be present at orientation in order to compete on Monday.

**Contest Clothing Required**

**Contest Orientation/ Q&A:** Advisors may be present but will not be allowed on the contest floor during contest and may not motion or coach student in any form.

**Location:** TBD

**Contest Chair Contact:** Jeremy Jernigan  
Email: jerniganj@wcschools.com  
Phone: 615-426-4376

**Written Test:** There will be no written test for state.

**Tech Standards:** Please review the SkillsUSA Tech Standards for Commercial Baking. Contestants and advisors should pull this up and review it together.

**Resume Requirement:** All contestants are required to bring one copy of their one-page resume to check in at the time of their contest. Resumes are not accepted after check-in. There will be a point deduction for no resume at check-in. Please check SkillsUSA Resume Scoring Rubric for rubric guide line.

**Clothing Requirement:** Please visit:  
Chef hat is required at the state level and is not provided like at the national level. Hairnets should be worn under the chef hat.

**Before the contest:**

Carefully read over the recipe packet.

- Review the recipes and procedures.
- PRACTICE
- Prepare a Timeline. These may be used during the competition.

**Other Notes:**

- Please only use the amount of each ingredient as necessary. Return unused products to the supply tables.
- Please check standards for dress requirements. If you have a marked coat or apron, the marking must be covered. A SkillsUSA jacket is acceptable.
- Contestants with long hair that poses a possible safety or sanitary hazard must wear a hairnet in addition to the bakers/chef hat and supplied by the contestant.
- Contact a judge to look at any waste/ garbage before removing anything from your station.
- You may work on any component of your menu but all items must be on the display next to your contestant number prior to when time is called.
- Raise your hand to ask for assistance if there is anything you do not understand. You will have time before the contest starts in which you may ask questions.
- Remember this is about learning and having fun. It is a time to show off your skills and learn to improve even more.
- There will be no coaching from advisors/ parents/ etc. allowed. Mouthing, motioning, etc. will not be tolerated and your contestant will be disqualified. This will absolutely not be tolerated. Disqualification will be a lead judge/ chair decision and will be final. Motioning to your student counts as coaching. Mouthing words to your student is coaching.
- Remember when practicing that table space is limited. You will share a refrigerator with your row, as well as, a stove/oven combo with the person next to you.
- Students are judged on clean-up after the competition. This can be a 50 point deduction if their station, work area, kitchen, dish room, etc. is not left up to cleanliness standards.
- Please check your tech standards for uniform requirements. Deductions will be made upon walking into the orientation room. Be in full uniform, dressed, and prepared.
- In the event of a tie, judges will use the following in order to break the tie: 1.) Sanitation score 2.) Technique Score 3.) Mise en place score.
- The contestant will be responsible for the display of their product. There will nothing provided for you to display on or take home in. If contestant is not their by 5:30 Pm, their product will be thrown away.

<table>
<thead>
<tr>
<th>Contest Time</th>
<th>Group 1</th>
<th>Group 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Station Set-Up</td>
<td>7:30 am</td>
<td>1:00 p.m.</td>
</tr>
<tr>
<td>Start</td>
<td>8:00 a.m.</td>
<td>1:30 p.m.</td>
</tr>
<tr>
<td>End</td>
<td>11:00 am</td>
<td>5:30 pm</td>
</tr>
</tbody>
</table>
**Ingredient Name** | **Pounds** | **Ounces**
--- | --- | ---
Galette Dough (AN) | 2 | 6.42
Galette Filling (AN) | Approx. 2 | 11.05
Milk |  |  
Sugar, Granulated (AN) |  |  

**Method:**
1. Prepare your mise-en-place.
2. Roll the dough to 1/4” thick.
3. Cut 6 – 6” round circles from dough; if needed, re-roll excess dough.
4. Place 120 g (4 oz) of filling amongst all 6 tarts, leaving 1” of dough exposed around the edge of each dough circle.
5. Fold the uncovered border of dough over the filling, slightly overlapping each fold.
6. Place onto a lined sheet pan.
7. To finish the Galette, whisk egg and milk to combine into egg wash.
8. Egg wash each tart and sprinkle with granulated sugar.
9. Bake at 400°F, rotating pan as necessary.
10. Display 3 Galettes

**Apple Galette (Representation Only)**

**Tools/Equipment**
- Dough Cutter
- Scale
- Brush
- Bowl Whisk
- Spatula Spoon
- Rolling Pin Knife
Cake Decorating Yield: 1 Decorated Cake

<table>
<thead>
<tr>
<th></th>
<th>Pounds</th>
<th>Ounces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake layers (8”) 2 each</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Icing, Butter Cream</td>
<td>3 lbs.</td>
<td></td>
</tr>
</tbody>
</table>

Method:
1. Prepare your mise-en-place
2. Decorate and display the cake as instructed by the cake order form.

Tools/Equipment
- Spatula
- Assorted Pastry Bags
- Pastry Tips
- Bowl Scraper
- S/S Bowls

Contestant must supply cake boards and box to take home. The image is just a representation of what MIGHT be done.

Customer Name: Mr. John Travis
Day Wanted: Thursday
Date Wanted: June 27, 2020
Time Wanted: 3:30 pm
Cake Size: 8” Round White Cake
Icing: Cake Iced in Icing. All borders and decorations in Buttercream icing. Customer does not want the sides combed.
Colors: Yellow roses, green leaves
Flower Type: Spray of Roses (3 to 5)
Inscription: Happy Birthday Chelle!

Special Instructions:
Split each cake layer horizontally. Fill with the icing. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.
Scale no more than 3 lbs. of icing to ice the cake.
1. Prepare your colors as described above for the borders, roses, leaves and inscription using the Butter Cream icing provided.
2. Pipe a white border. One shell style, and one of your own choosing.
3. Do not comb the sides.
4. Customer would like your contestant number on the back side of your cake written in icing.

*Sample of how 4 layers are to be stacked. This is just an example!
Method:
1. Clean work area and wash hands. Assemble equipment and supplies.
2. In a mixing bowl with a paddle, cream the butter and sugars until combined and light in color.
3. Gradually add the eggs and vanilla in stages and scrape after each addition.
4. Combine the dry ingredients, add to the mixing bowl all at once, and mix until just combined.
5. DO NOT OVER MIX!
6. Add the chocolate pieces and mix until combined.
7. Scoop the dough with a 2 oz (#16) scoop. Place the cookies close together on a lined sheet pan. and Refrigerate the cookies.
8. After chilling the cookie dough, remove from the refrigerator then pan on a lined sheet pan 3 x 4.
9. In a convection oven bake at 325 °F for 12 to 14 minutes until done. The outside should be golden brown and the center should z slightly pale.
10. Please display 6 cookies.

Tools/Equipment
Mixer Mixing Bowl
Pan Liner
Convection Oven
Bowl Scraper Scale
Sheet Pan
Rubber Spatula Scoop #16
SkillsUSA Commercial Baking 2020

Formula Worksheet
Danish Snails, Windmills and Fruit Baskets
Yield: See Below

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds</th>
<th>Ounces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dough, Danish Slab</td>
<td>2.5</td>
<td></td>
</tr>
<tr>
<td>Cinnamon, Sugar (AN)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Filling (AN)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garnishing (AN)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Yield: Snails (4) each Yield: Windmills (4) each Yield: Fruit Baskets (4) each

Method:

1. Clean work area and wash hands. Assemble equipment and supplies.
2. Obtain a piece of Danish Dough from the refrigerator.
3. Roll entire Danish dough to a rectangle 1/4” thick. Trim to 28” long x 16” wide. See graphic (1)
4. Cut 4”x 4” squares yielding 16 pieces of dough. Leave a 24”x 8” rectangle of dough. See graphic (2)
5. From the 4” x 4” squares prepare (8) Windmills and (8) Fruit Baskets. 6. With the 24” x 8” rectangle of dough, eggwash and cinnamon sugar. Fold large rectangle in half widthwise. See graphic (3)
6. Cut 8 strips for snails. See graphic (4)
7. Roll each strip to 18” in length; twist each strip and loosely coil into a 3 1/2” circle. Place on a sheet pan.
8. Cover the shaped and panned pieces with a couche or cloth. Proof the shaped pieces until doubled in size.
9. After proofing fill the Windmills and Fruit Baskets with filling. Place about 1 ounce of Crème Pâtissière on top of the snails.
10. Bake at 400°F until fully baked.
11. No glaze or finishing is required.
12. Display 4 Snails, 4 Windmills, and 4 Fruit Baskets.

Tools/Equipment
- Rolling Pin
- Dough Knife
- Ruler
**Method:**
1. Prepare your mise-en-place.
2. Into a large stainless steel bowl sift in the flour.
3. Dice the butter into 3/8" pieces. Add the diced butter to the flour. Cut the fat into the flour, until the desired consistency is reached.
4. Dissolve the salt into the very cold water. Add the mixture to the flour, mixing gently until the dough holds together. Do not over mix.
5. Cover the dough with wrap and chill well before using.

**Tools/Equipment**
- Stainless Bowl
- Dough Cutter/Knife
- Plastic Scraper
- Plastic Wrap
- Scale
- Liquid measuring Container

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<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pound</th>
<th>Ounces</th>
<th>Bakers %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>1</td>
<td></td>
<td>100</td>
</tr>
<tr>
<td>Flour, All purpose</td>
<td>1</td>
<td></td>
<td>100</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td>0.42</td>
<td>3</td>
</tr>
<tr>
<td>Water, Ice Cold</td>
<td></td>
<td>6.00</td>
<td>37.5</td>
</tr>
<tr>
<td><strong>Total Formula Weight</strong></td>
<td><strong>2</strong></td>
<td><strong>6.42</strong></td>
<td><strong>240.5</strong></td>
</tr>
</tbody>
</table>
Galette Filling

Yield: ≈ 1332 g

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds</th>
<th>Ounces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples, peeled, cored, large dice 6 each</td>
<td>Approx 2</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>4.0</td>
<td></td>
</tr>
<tr>
<td>Cinnamon (approx ½ tsp)</td>
<td>.05</td>
<td></td>
</tr>
<tr>
<td>Vanilla</td>
<td>1.0</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td>Apple juice</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td><strong>Total Formula weight</strong></td>
<td>Approx 2</td>
<td>11.05</td>
</tr>
</tbody>
</table>

**Method:**
1. Prepare your mise-en-place.
2. Peel, core and large dice the apples.
3. Add apples and let them brown slightly.
4. Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan.
5. Cook approx. 1 minute, add the sugar and let it brown, stirring occasionally.
6. Add the cinnamon and vanilla.
7. Add the water and apple juice.
8. Remove from heat and cool over an icebath.

**Tools/Equipment**
- Knife
- Saute pan
- Rubber Spatula Paring Knife
- Vegetable Peeler
- Liquid Measuring Container
- Scale
SkillsUSA Commercial Baking 2020 Source: Chef Chris Teixeira CMB

Formula Worksheet
Pâte à Choux

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds</th>
<th>Ounces</th>
<th>Bakers %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>6.93</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Milk</td>
<td>6.93</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>0.19</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Salt</td>
<td>0.19</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Butter</td>
<td>6.93</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Flour, All purpose</td>
<td>6.93</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Eggs, whole</td>
<td>13.86</td>
<td>200</td>
<td>200</td>
</tr>
</tbody>
</table>

**Total Formula Weight**: 2 pounds, 7.6 ounces, 606 Bakers %

**Method:**

1. Clean work area and wash hands. Assemble equipment and supplies.
2. Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3. Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.
4. Remove from the heat and place in a mixing bowl with a paddle.
5. Mix the panade slightly to cool, making sure the mixture is still warm, slowly start to add the eggs in stages. Scrape the bowl between each addition. Add the eggs and mix until the desired consistency is reached.
6. Pipe the mixture onto a paper lined sheet pan. USE ONE PAN FOR THE CREAM PUFFS AND ANOTHER FOR THE ECLAIRS. For the eclair pipe four (4”) inches long, with a star pastry tip. Bag at least 12 eclairs. For the Cream Puff pipe a two (2”) inch diameter ball using a star pastry tip. Bag at least 12 cream puffs.
7. Bake at 325°F in a convection oven or a deck oven at 250 °F for approximately 20 minutes. Rotate the pan and continue to bake until the puff and eclair are dried out.
8. Display three (3) eclairs (1 unfilled) and three cream puffs (1 unfilled). For the eclair filling use some Crème Pâtissière, and for the cream puffs use filling as directed.

**Tools/Equipment**

<table>
<thead>
<tr>
<th>Mixer</th>
<th>Mixing Bowl</th>
<th>Bowl Scraper</th>
<th>Scale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastry Bag and Tips</td>
<td>Rubber Spatula</td>
<td>Sheet Pan</td>
<td>Pan Liner</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Convection Oven</td>
</tr>
</tbody>
</table>
Pepper Mixture Yield: ≈ 703 g

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds</th>
<th>Ounces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oil (1T)</td>
<td></td>
<td>0.50</td>
</tr>
<tr>
<td>Bell Pepper, red (1 each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bell Pepper, yellow (1 each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bell Pepper, green (1 each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onion, red (1 each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic, Minced (2 tsp)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salt (¼ tsp)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black pepper (¼ tsp)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Method:
1. Prepare your mise-en-place.
2. Small dice the onion and ½ of each pepper (reserve the other half for knife cut display (see below). Mince the garlic.
3. Into a sauté pan heat the oil over medium heat.
4. Add all the ingredients. Cook and stir the mixture until the onion is translucent and the peppers are cooked through. Re-adjust the seasonings as needed. Sauté for approximately 7 to 10 minutes.
5. Remove the mixture from the heat and cool before using.

Example of Dices: Display from leftover halves of pepper for judging.

Tools/Equipment
Sauté Pan	Cutting Board	Chef Knife	8 to 10" Measuring spoons Rubber spatula	Heat proof container for cooling	Paring Knife
Method:
1. Prepare your mise-en-place.
2. Scale and sift the Flour, Sugar, Salt, Baking Powder, into a large bowl.
3. Dice the butter into 1/2" pieces. Work the butter by hand into the dry ingredients until the butter pieces are the size of a pea. About 1/4".
4. In a separate bowl whisk together the Eggs and the Buttermilk.
5. Leaving this crumbly mixture in your mixing bowl, make a well in the center of the dry ingredients. Pour the liquid into the created well.
6. GENTLY, work the ingredients together, folding the wet into the dry.
7. When the batter is still a little lumpy add approximately 2/3 of the pepper mixture.
8. Using a bowl scraper, scrape the contents of the bowl onto a well-floured silpat, or cloth. By hand gently fold the mixture together.
9. GENTLY roll the dough to about a 5/8" thickness, using just enough flour so the dough does not stick to the rolling pin. Roll the dough into a rectangle 3 times as it is long as it is wide.
10. Place 2/3 of the cheese mixture on the dough. Fold the dough into 1/3 rds. Then roll out again to a 5/8" thickness
11. Roll the dough into a rectangle. Cut into squares, then cut each square in a diagonal
Make at least 18 scones.
12. Place on a paper lined sheet pan and let rest 1/2 hour.
13. Brush the tops with an egg wash and top with the remaining pepper mixture and cheese.
14. Bake at 350-360 °F in a convection oven for approximately 15 minutes.
15. Remove from the oven and allow to cool.
16. Display 6 scones

### Ingredients

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Pounds</th>
<th>Ounces</th>
<th>Bakers %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour, Bread</td>
<td>15.74</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>1.96</td>
<td>12.6</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>0.15</td>
<td>0.9</td>
<td></td>
</tr>
<tr>
<td>Baking Powder</td>
<td>.87</td>
<td>5.9</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>5.27</td>
<td>33.5</td>
<td></td>
</tr>
<tr>
<td>Eggs, Whole</td>
<td>2.93</td>
<td>18.6</td>
<td></td>
</tr>
<tr>
<td>Buttermilk</td>
<td>7.93</td>
<td>51.8</td>
<td></td>
</tr>
<tr>
<td>Pepper mixture</td>
<td>8.00</td>
<td>52.00</td>
<td></td>
</tr>
<tr>
<td>Cheese, shredded</td>
<td>4.00</td>
<td>25.4</td>
<td></td>
</tr>
<tr>
<td><strong>Total Formula Weight</strong></td>
<td>2.00</td>
<td>15.00</td>
<td>300.7</td>
</tr>
</tbody>
</table>

**Tools/Equipment**
- Seive/Sifter
- Bowl Scraper
- Rolling Pin
- 8 inch cake pan
- Dough Cutter
- Chef Knife
- Brush
- Whisk
- Silpat/Cloth