

Contest Update: Commercial Baking, (March 16, 2017)

Wednesday, April 5th

Commercial Baking Orientation & Pre-contest meeting: **Mandatory**

7:00am – 8:30am in Mandalay Ballroom B at Circus, Circus

At this meeting roll call and attendance will be checked, resumes will be handed in, questions answered for contest, contest times will be assigned and you will find out if you are competing in the morning or afternoon session, written test will be taken at the end of the meeting. Contestants will be given their menu packets, station assignments (a.m. or p.m. session), and a further explanation of the rules at this time, and written baking test.

All contestants must bring a one-page, typed résumé to the orientation meeting. No exceptions. Resumes will not be accepted on competition day.

Thursday, April 6th

Competition

All contestants must report to room 220 in the Red Mountain Building at the Truckee Meadows Community College (Dandini Campus) at **your assigned times**.

Please note:

Contestants will be broken into two groups and the competition will be done in two sessions and there maybe staggered start times within the morning and afternoon session. Please plan on attending at the assigned times and stay only for the competition and judges critique afterwards, plan ahead, advisors may want to make sure everyone has a small allowance to spend on food. TMCC has an on campus food service cafeteria you can purchase sandwiches and snacks during the waiting periods or if students have to additional time on the campus.

There will be a room set up as a waiting room for contestants; this waiting area is for contestants only and the judge's critique that advisors will be allowed to listen in at the time of the critique. We will try to have all students from the same schools in the same session. Advisors may wait in a designated area in the Red Mountain Main building; we will have a section set aside in the Student Services area for Advisors to pass the time when you are not viewing the students during competition. Advisors reframe from visiting with the contestants.

Advisors, Parents, & Guests: We are making viewing stations available to you, near, but not inside the competition area. Please feel free to view for a **few minutes** and then move along, as the space is limited, and allow others to have some time to view. If anyone is found coaching contestants during the competition, they will be asked to leave the viewing areas and the contestants risk disqualification

A. Written Exam:

There will be a written exam covering technical knowledge and baking science. Test is based on the text: Professional Baking, by Wayne Gisslen.

B. Practical Test

General Production Skills

Characteristics evaluated include:

1. **Safety:** Adheres to basic principles of production safety, and does not endanger others or self by improper use of equipment or ingredients.
2. **Sanitation:** Follows basic practices of food sanitation, complies with FCA food handling regulations, and good manufacturing procedures.
3. **Production Efficiency:** Performs general tasks in a timely and effective manner, scales accurately, and has proper bench techniques.
4. **Equipment Use:** Uses the right equipment for each product and operates the equipment properly.

5. Personal Hygiene & Grooming: Keeps self clean and complies with SkillsUSA clothing relations.

Practical Test

Specific Product Preparation Characteristics evaluated include:

1. External Appearance: Volume, form or shape, color, feel (touch), and other external criteria relevant to the product under consideration.
2. Internal Appearance: Volume, color, shred, grain, feel (touch), and other internal criteria relevant to the product under consideration.
3. Taste: Aroma, flavor, mouth feel, aftertaste, and other taste criteria relevant to the product under consideration.
4. Salability: Product is high quality and could be sold to the public.

A brief summary of the primary skills the contestants will be required to demonstrate in the contest are shown below.

1. **Quick Breads**
2. **Yeast Dough – Rolls & Bread**
3. **Rolled Cookie**
4. **Technical skill in using simple butter cream**
5. **Cake Decoration – 8” Cake**
6. **Set up Display:** Everything that you make is to be placed on one table.

This year we are providing the recipes ahead of time. While we do not plan on it, we do reserve the right to make changes to this information as needed by or on the day of the contest.

Timeline – Morning Session
7:45 a.m. – All contestants check in and get station assignments
8:00 – 8:15 a.m. – Tour of the bakery
8:15 – 8:30 a.m. – Mise en place
8:30 a.m. – 12:00 a.m. session: Will start with the practical bake test, which will be total of (3.5) hours. In that time contestants will demonstrate the following: decorate a cake, make cookies, make muffins, and make yeast bread. At this time there will be no one other than the chosen judges and the chairpersons allowed in the competition area. Viewers will be welcome and asked to stay within a given area. All products must be presented at 12:00 even product that is not completed, presentation closes at 12:00. Please present all your product, even if it is not complete. Remember some points are better than none.
12:00 – 12:30 Group #1: Clean up stations
12:30 – 1:00 Group #1: Judges’ Critique
Timeline – Afternoon Session
12:45 – 1:00 afternoon session – All contestants check in and get station assignments
1:00 – 1:15 afternoon session – tour of bakery
1:15 – 1:30 afternoon session - Mise en place

1:30-5:00 p.m.: Will start with the practical bake test, which will be total of (3.5) hours. In that time contestants will demonstrate the following: decorate a cake, make cookies, make muffins, and make yeast bread. At this time there will be no one other than the chosen judges and the chairpersons allowed in the competition area. Viewers will be welcome and asked to stay within a given area. All products must be presented at 12:00 even product that is not completed, **presentation closes at 5:00. Please present all your product, even if it is not complete. Remember some points are better than none.**

5:00 – 5:30 afternoon session ,Group #1: Clean up stations

5:45 – 6:00 afternoon session , Group #1: Judges' Critique

- **Dress code: Each contestant must have a black permanent marker.**
 - White Chef's coat (no logo, no name)
 - Contestant number must be displayed, pinned to coat
 - Solid white hat (floppy cloth, paper disposable, or baker's skull cap)
 - Solid black leather, closed toed shoes or boots, suitable for kitchen use ▪ (no canvas/cloth tennis shoe/sneaker) ▪ White side towels, 2 qty.
 - Black & white-checked cook's pants or white baker's pants
 - Solid white bib or 4-way short waist apron or white bistro apron
- **(Checked or white bakers' pants, only, contestants with black pants will receive a uniform penalty)**
- **Not allowed:**
 - Grey, off-colored, stained, or wrinkled uniforms
 - Open-toe shoes, sandals, unsafe soles and/or uppers
 - Lab coats, butcher coats, etc...
 - Shorts or skirts, baseball caps, anything with a logo

There will be points deducted for any uniform dress code that is not followed.

SANITATION IN THE KITCHEN

Poor personal hygiene is one of the three leading causes of food-borne illness. The following policies, based on Washoe County requirements and the current FDA Food Code, are in place to help us run a safe kitchen.

HAIR: must be worn back and **above** the collar.

NAILS: well-trimmed, short, clear or no polish or decals.

COSMETIC: no perfumes or colognes, no glitter make-up.

ACRYLIC, SILK, OR FAKE NAILS: gloves must be worn at all times in the kitchen.

JEWELRY: only a wedding band, nothing else, including earrings, watches, studs or other facial jewelry

FACIAL HAIR: must be clean-shaven no more than a #1 blade, or wear a face net.

WATCHES: remove from your wrist. Watches may be attached to your chef's coat.

SIDE TOWELS: not for hand wiping, mostly for hot holding. Pot holders are not provided. Please use paper towels after hand washing.

BLUE CLEANING TOWELS: only for cleaning of TMCC equipment and work stations, blue towels will be provided.

Contestants: The follow list is items you will be required to bring. If you have two contestants competing from the same school, each participant must have their own equipment.

One palette knife	Set of pastry tips	One pastry brush
One hand whip	One plastic bowl scraper	One thermometer, digital or bi-stem
One large kitchen spoon	One dough knife / bench cutter	Timer
Three pastry bags	One serrated knife (12 or 14"-inches)	Food coloring or paste color: pink, red & green & yellow
Measuring spoons	Dry measure cups	Rolling Pin
	One qty. pint liquid measure cup	Must bring your own scale
Cake comb (optional)	One set of three mixing bowls	Please do not over pack and only bring the necessary items.

Please make sure any personal items are clearly marked with colored permanent pen or tape. We will not be responsible for keeping track of each contestant's items.

Blueberry Muffins (Quickbread)

Raw Ingredients	Instructions
6 oz. AP flour 1 tsp. b. powder ¼ tsp. b. soda ¼ tsp. salt	Whisk together, set aside
2 oz. butter 2.5 oz. sugar	Cream together until light and fluffy
1 egg 1 tsp. vanilla	Add to butter/sugar mixture. Mix just to incorporate
	Add flour mixture and milk into the creamed ingredient in stages
Flour mixture from above 5 oz. Buttermilk	Alternate flour mixture and buttermilk, ending with flour
2 oz. Frozen Berries	Gently fold into above mixture

- 1. Fill lined muffin tins ½ to ⅔ full. Bake at 400 ° to 425° F.**
- 2. 12 to 15 minutes, time will vary depending on the oven used.**
- 3. Use all dough 4. Display all muffins.**

Simple Buttercream and Cake Decorating:

Simple Buttercream (Yield 1# 14oz.)

Raw Ingredients	Instructions
12 oz. Butter 8 oz. Emulsified Shortening 2.5# Confectioners Sugar	Using the paddle attachment, cream together till well blended.
2.5 oz. Egg white .16 oz. (1t.) Lemon Juice .25 oz. (1 ½ t.) Vanilla 2 oz Water (optional)	Add the egg whites, lemon juice, and vanilla. Blend in at medium speed. Then mix at high speed until light and fluffy. For softer butter cream, blend in water

Buttercream will already be mixed and provided to each contestant. The recipe above is for additional information. Each contestant will be given two pounds eight ounces of buttercream to decorate the entire cake, make roses, and pipe borders and writing.

Each contestant is given 2.5 # of buttercream.

The Bakery Cake Order Form:

Customer name: Ms. Karen Hill

Day Wanted: Thursday

Date Wanted: 4/6/17

Time Wanted: 4:00 PM

Size: 8” rounds – Trim and level each layer as needed fill with buttercream, stack two layers, ice with buttercream.

Icing: Use white simple buttercream, from recipe above.

Filling: Use white simple buttercream, from recipe above.

Colors: Cake - white icing, white borders, yellow roses, green leaves, writing in pink.

Flower Type: Spray of roses, 3 to 5 with leaves

Inscription: Use buttercream, pink writing: Happy Birthday Vicki

To finish: Put leftover buttercream on half sheet pan.

Soft Roll Dough

Raw Ingredients	Instructions
12.5 oz. Water .5 oz. Instant Yeast 1# 5oz. Bread Flour .4 oz. (2tsp) Salt 2 oz. Sugar 1 oz. Nonfat Solids Milk 1 oz. Shortening 1 oz. Butter	Mix all ingredients using the “straight dough method” Place dough into stainless steel bowl and put into proof box until doubled in size

Procedure:

Mixing: dough temperature – 80 degrees. Dough temperature may be monitored by the judges.

Bulk Fermentation:

- Double in size

Procedure:

- Punch, scale, shape pieces, according to directed make-up method
- Proof/Bake

Makeup:

#1. Make (1) loaf bread scaled to finished baked weight of 16 oz.

#2. Make (6) each of two different makeup methods dinner rolls:
For Example: knotted rolls, cloverleaf rolls, figure eight rolls. Scaled to finished baked roll weight of 1.5 oz.

Bake:

400°F (200°C)

Present:

Loaf and all dinner rolls.

Sugar Cookies

(Yield 2# 11oz.)

Raw Ingredients	Instructions
8 oz. Shortening 10 oz. Sugar ½ tsp. Salt 2 oz. Eggs 2 oz. Milk .25 oz. Vanilla Extract 1# 4 oz. AP Flour .5 oz. Baking Powder	Mix ingredients using the “creaming method”

Makeup:

- Use the “rolled method”, rolled to ¼” thick
- Using two different cookie cutter shapes approximately 2 to 2.5 inches in size, cut out 24 cookies in each shape. **Bring your own cookie cutters**
- Before baking the rolled-out, cut out dough, brush with milk and sprinkle with granulated sugar.
- Use parchment-lined sheets. (Wrap left over dough and leave at your station)
- Display all cookies.

Baking:

375°F (190°C) Conventional Oven (APX. 15 minutes)
350°F Convection Oven (APX 5 - 10 minutes)