

Commercial Baking Contest

Purpose:

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the commercial baking field.

Student Uniform Requirements:

1. Pressed plain white chef coat or white button-up shirt (No school logo or name or competitor's name-cover if needed), pressed black or white chef pants, pressed apron
2. White underclothing
3. Chef hat (paper or cloth, skull-cap acceptable) or hairnet. No ball caps allowed
4. Socks
5. White or black non-skid, enclosed-toe shoes
6. No jewelry
7. No fingernail polish or acrylic nails

Eligibility

Open to active Skills USA members enrolled in programs with Commercial Baking/Pastry Arts as the occupational objective.

Equipment and Materials:

1. Supplied by Pittsburgh Technical College
 - a. Baker scales and digital scales to share-limited amount
 - b. Pie Tins
 - c. Rubber spatulas
 - d. Kitchen Aide mixers
 - e. Sheet pans
 - f. Parchment paper
 - g. Pastry bags
 - h. Rolling pins
 - i. Baking pans
2. Supplied by contestant:
 - a. Measuring spoons and cups
 - b. Timer
 - c. Whisk
 - d. Towels
 - e. Display items for baked goods
 - f. Apron
 - g. Paring knife
 - h. #30 scoop, #20 scoop
 - i. Oven mitts
 - j. Five stainless mixing bowls
 - k. Digital scale (not mandatory but encouraged)

Contest Specification:

Each contestant will make, shape, fill, bake and display three jobs. Recipes and Instruction sheets will be provided.

1. Prepare and display a basic muffin.
2. Prepare a pie crust, fill crust with ready-made filling with lattice top- display baked pie.
3. Prepare, bake and display a basic drop (chocolate chip) cookie.

Basic Muffins

Ingredients

Pastry Flour	10 oz.
Sugar	5 oz
Baking Powder	½ oz
Salt	½ tsp.
Cinnamon	1 ½ tsp.
Nutmeg	¼ tsp.

Eggs, beaten	3 oz
Milk	7 oz
Vanilla	¼ oz
Vegetable Oil	4 oz

Raisin, Plumped 4 oz.

Directions:

- Sift together dry ingredients and place in a large bowl.
- Add wet ingredients and stir just until moistened.
- Fold in raisins last.
- Deposit into prepared muffin tins evenly with #20 scoop.
- Sprinkle evenly with fine sanding sugar.
- Bake @ 400 degrees (350 convection)
- Yield: Approximately 12 – 14 regular sized muffins

Basic Chocolate Chip Drop Cookie

Ingredients:

Butter, room temp	3 oz
Sugar	2 oz
Brown Sugar	2 oz
Salt	¼ tsp.

Eggs	1.5 oz
Vanilla	½ tsp.

Pastry Flour	5 oz.
Baking Soda	¼ tsp.

Chocolate Chips	4 oz.
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Directions:

- Cream together the butter, sugars, and salt until light, scraping as needed.
- Mix together the egg and vanilla and then add in 2-3 additions, scraping as needed.
- Sift together the flour and baking soda. Add to the creamed mixture and mix just until combined.
- Add the chocolate chips last and mix only to distribute evenly or fold in by hand. Do not overmix
- Use a #30 ice cream scoop to portion into approximately one dozen cookies.
- Bake in a 350F oven until done.

Basic Pie Dough

Ingredients

Pastry Flour	10 oz.
Sugar	½ oz.
Salt	1 tsp

Shortening	7 oz.
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Water, cold	3 oz.
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Directions:

- Sift together the dry ingredients.
- Cut the shortening into pea size pieces.
- Gradually and gently add water but do not over mix.
- Wrap the pie dough and chill before using.
- Scale 9 oz for bottom crust and 10 oz for lattice top
- Bake 375-400 degree till golden

Commercial Baking Rating Sheet

Evaluator Name: _____ Date: _____			Contestant Number
Category	Possible Points	Points Earned	Comment
Personal Appearance	10		
Sanitation	10		
Set-up & Organization	10		
Measuring & Weighting Techniques	10		
Basic Muffin	10		
Basic Drop Cookie	10		
Pie	10		
Equipment Use & Safety	10		
Presentation of Product	10		
Timing and Efficiency	10		
Totals	100		