

**SkillsUSA  
2020 Contest  
Secondary  
Post-Secondary**

**STATE COMPETITION**

**Commercial Baking**



**SkillsUSA®**

## Schedule for the Commercial Baking Competition

### **\*COMMERCIAL BAKING**

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- Written Test: Friday, April 17<sup>th</sup>, 2:00 p.m. to 3:00 p.m.
- Orientation/Walk-through: Friday, April 18<sup>th</sup>, 3:00 p.m. to 4:00 p.m.
  - This is optional.
- Competition: Saturday, April 18<sup>th</sup>, Competition begins at 8:00 a.m. to 2:00 p.m. Ovens shut-off at 2:00 p.m. Products must be on display by 2:15 p.m.
- Lunch: A 30-minute mandatory lunch must be taken during the competition. The time frame for this lunch break will be announced at a later date.

### Contact Information

For questions regarding the Commercial Baking competition facilities, please contact Chef McCue at Pierpont Community and Technical College.

Chef Allison McCue  
[amccue@pierpont.edu](mailto:amccue@pierpont.edu)  
304-367-4939

## Overview of the Written Test

The written test will be given at the mandatory pre-contest meeting on Friday. Contestants will have 60 minutes to complete the test.

Basic calculators are allowed for both the written test and performance test. No cell phones, computers, iPhones, or similar electronic devices will be allowed.

Students are encouraged to study the following topics:

1. Sanitation and Safety
  - a. Temperature danger Zone
  - b. TTC ingredients
  - c. Proper handwashing
  - d. Handling of ready to eat foods
  - e. Handling and storage of ingredients
  - f. Safety
2. Baking Science
  - a. Ingredients
    - i. Classifications of ingredients
    - ii. Properties of ingredients and their purpose in baking (what flours have more protein or gluten content, functions of sugars, fats, or gluten in recipes, etc.)
    - iii. How to properly handle ingredients (i.e. temperature of water for dissolving yeast, how to activate leavening agents, etc.)
  - b. Classifying baked goods (Quickbreads, types of cookies, yeast breads, pastries, doughnuts-cake and yeast-raised, cake decorating, cakes, cookies, pies, pastries types of rolls, etc.)
  - c. Mixing methods and procedures- (i.e. creaming method, muffin method, biscuit method, steps in yeast dough production, pate a choux, etc.)
3. Weights, measures, and general baking math
4. Production/scheduling/planning
5. Customer service and merchandising of products

## Overview of the Performance Test

### **Purpose**

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

### **Scope of the Contest**

1. The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.
2. The performance phase of the contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.
3. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
4. No cell phones, computers, iPhones, or similar electronic devices will be allowed. Basic calculators are allowed for both the written test and the baking competition.
5. At the STATE competition, contestants will prepare products from the following categories:



Yeast Breads and Rolls  
Quick Breads – (No Yeast)  
Basic Cake Decorating  
Pate a Choux  
Pie and Pie Crust Pastry

### **Clothing Requirement**

Contestants must wear the work uniform specified for their particular contests during competition or be subject to a maximum penalty of 5 points (assessed by SkillsUSA). The commercial baking judges will also credit points for proper dress. All school markings must be covered.

Dress: White or black work pants or black-and-white checkered chef's pants  
White Chef's jacket  
White or black leather work shoes (non-slip)  
White apron  
White neckerchief  
Side-towels  
Hairnet (for State competition-white toques will also be accepted but not supplied)

## Equipment

 <b>SkillsUSA Commercial Baking 2020</b> Equipment supplied by the contestant <b>Check List</b> 	
✓	
1	Bowl Stainless (1, 2, 3, and 4qt)
2	Brush, Bench
3	Brush, Pastry
4	Card Scraper / Bowl Scraper
5	Container Dry Measuring
6	Container for Cooling
7	Container Liquid Measuring (1qt)
8	Couche/Cloth
9	Cutting Board or Mat
10	Dough Container (for Fermentation)
11	Dough Cutter/Bench Knife
12	Dough Cutter/Knife/Pastry Blender
13	Flower Nails
14	Gloves, Food Service
15	Ingredient Container for Scaling
16	Knife, Chef (8-10")
17	Knife, Paring
18	Knife, Serrated (10")
19	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
20	Microplane/Zester/Grater
21	Oven Mitts/Pads
22	Pan, Sauté (10-12")
23	Pastry Bags
24	Pastry Tip (Ateco 807 (.56")) or similar size (Round)
25	Pastry Tips (Assorted Decorating)
26	Pastry Wheel
27	Rolling Pin/French Pin/Dowell
28	Ruler
29	Sauce Pan/Pot (2qt)
30	Scale, Digital (5k or 10lb) (Battery Powered)
31	Scissors
32	Scoop, Portion #16

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	33	Sifter - Small
	34	Silpat (Full Sheet)
	35	Spatula Offset
	36	Spatula, Rubber
	37	Spatula, Rubber Heat Proof
	38	Spatula, Assorted
	39	Spoon, Chef
	40	Spoon, Measuring
	41	Thermometer (digital preferred)
	42	Timer(s)
	43	Towels, Cleaning
	44	Towels, Side
	45	Vegetable Peeler
	46	Wire Whip/Whisk
	47	½ Sheet Pans
	48	Muffin pans
	49	Mixer (if needed)
	50	Any other pans/small equipment needed to display your products
	51	Optional: Risers for a table. (Most tables for the Commercial Baking will be standard commercial kitchen height. However, there is a possibility of a few shorter tables if there are many contestants.)

**This list is a minimal suggested list. Contestants may bring more baking tools of their choosing. Work space will be limited (approximately 4 feet of table space with a small amount of storage space). All equipment must remain in your space and remain well-organized.**

**Supplied by the Competition site:**

- All necessary ovens
- All food items (no outside food is allowed)
- All necessary information and furnishings for judges and technical committee
- The host site will provide storage and cooling space.

**Not allowed:**



- No glass is allowed in the baking area
- No other food items allowed (i.e. sprinkles, decorates, etc.)
- No half racks, full racks, carts, etc. will be allowed.













**SkillsUSA Commercial Baking 2020**  
 Equipment supplied by the contestant  
**Equipment Samples**  
**(REPRESENTATION ONLY)**



Equipment Item Number			Equipment Item Number		
1	Bowl Stainless (1, 2 3, and 4qt)		2	Brush, Bench	
3	Brush, Pastry		4	Card Scraper	
5	Container Dry Measuring		6	Container for cooling	
7	Container Liquid Measuring (1qt)		8	Couche/Cloth	
9	Cutting Board or Mat		10	Dough Container (for Fermentation)	
11	Dough Cutter/Bench Knife		12	Dough Cutter/Knife/ Pastry Blender	
13	Flower Nails		14	Gloves, Food Service	
15	Ingredient Containers		16	Knife, Chef (8 to 10")	

17	Knife, Paring		18	Knife, Serrated (10")	
19	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)		20	Microplane/Zester/Grater	
21	Oven Mitts/Pads		22	Pan, Saute 10-12"	
23	Pastry Bags		24	Pastry Tip (Ateco 807 (.56") or similar size (Round))	
25	Pastry Tips (Assorted Decorating)		26	Pastry Wheel	
27	Rolling Pin/French Pin/Dowell		28	Ruler	
29	Sauce pan/pot (2qt)		30	Scale, Digital (5k or 10lb) (Battery Powered)	
31	Scissors		32	Scoop, Portion #16	
33	Sifter - Small		34	Silpat (Full Sheet)	
35	Spatula Offset		36	Spatula Rubber	



37	Spatula Rubber Heat proof		38	Spatula, Assorted	
39	Spoon, Chef		40	Spoon, Measuring	
41	Thermometer (digital preferred)		42	Timer(s)	
43	Towels, Cleaning		44	Towels, Side	
45	Vegetable Peeler		46	Wire Whip/Whisk	

#### **Additional Equipment Needed for the State Competition**

- ½ sheet pans (full-size sheet pans are not recommended due to the limited oven space)
- Muffin pans
- Mixer (if wanted)
- Any other pans or small equipment needed to prepare and display your products.
- This list is a minimal suggested list. Contestants may bring more baking tools of their choosing. Work space will be limited (approximately 4 feet of table space with a small amount of storage space). All of your equipment must remain in your space and remain well-organized.

#### **Supplied by the competition site:**

- All necessary ovens
- All food items (no outside food is allowed)
- All necessary information and furnishings for judges and technical committee
- The host site will provide storage and cooling space.

#### **Not allowed:**

- No glass is allowed in the baking area
- No other food items allowed (i.e. sprinkles, decorates, etc.)
- No half racks, full racks, carts, etc. will be allowed.

## Judging

The baking contest ends at 2:00, at which time the means ovens will be shut down. Products must be displayed by 2:15 – no product will be accepted on the table after 2:15. A 30-minute lunch break is required by SkillsUSA. You cannot leave the break area to work on baked goods during this 30-minute period.

Judges will speak to contestants or ask questions about their work or product. They will not help nor give advice or instructions. Judges will rate each contestant independently and will not compare rating sheets.

### *Baked Goods Criteria:*

#### **External Appearance of Products**

- Volume, form or shape, size, uniformity, structure, color, crust, thickness, character or feel, and even bake. For some products, the weight, size, flakiness, over spring, structure, toppings, fillings, and glazes will be evaluated

#### **Internal Appearance**

- Slice, structure, color, grain or density, tunneling or holes, texture or feel and even bake.

#### **Taste**

- Aroma, flavor, mouth feel, aftertaste, character, palatability, texture, freshness, moisture, and dryness

#### **Salability**

- Product quality, consistency, and presentation as a desirable consumer good

### *Cake Order Criteria:*

#### **Icing**

- Symmetry-- Cake centered on board, final shape of cake, sides perpendicular to top, square and level cake. Opacity (no window or crumbs). Proper amount of icing.

#### **Design**

- Borders are even and symmetrical. Use of color. Does the design fit the cake (room for lettering, flower too big or small). Balance. Use of flowers.

#### **Technique**

- Borders — even and symmetrical. Natural flow of stems and leaves. Roses — made to resemble nature. Execution of design.

#### **Following directions**

- Cake order followed exactly

**Continued next page**

*Other Criteria:*

**Basic Baking Fundamentals**

- See page three for more information on the written test.

**OSHA Safety Standards**

- Use appropriate lifting techniques, keep work area well organized and free of hazards, follow safety requirements for operating equipment, and work with a regard for safety of self and others

**OSHA Sanitation Practices**

- Wash hands sufficiently and at appropriate times, inspect tools and equipment before using and correctly clean items, use a clean side towel and replace as needed during the day, avoid actions that can potentially contaminate food, wear gloves when working with ready-to-eat foods

**OSHA Personal Hygiene and Grooming Practices**

- Dress in commonly accepted professional manner, maintain a clean uniform and side towel, wear hair covering at all times, maintain clean hands at all times.

**Efficient Practices**

- Accurate measurement procedures, bake and finish product to produce maximum salable product, model time-management.

**Equipment Handling**

- Use equipment according to manufacture's specifications, select appropriate tools and equipment for baking function or product, use mixer according to specifications, use small wares and tools appropriately

## Commercial Baking Contest-Tip Sheet

### **BEFORE YOU BEGIN...**

**READ** all your formulas through. Points are deducted for not following directions.

**ORGANIZE** your workstation. Keep your table neat and safe.

**ORGANIZE** your time. You will need the entire time allowed to complete this competition.

**PLAN** and this has several steps

- Don't assume or necessarily work in the same order as the formulas presented in the workbook.
- For each product, estimate the time needed to scale, mix, rest, bake, cook, and finish
- Put it all together – what will you work on, in what order, at what time.

**PAY ATTENTION** at Orientation – get a sense of where everything is located. Ask questions...that's the time to get your questions answered.

### **ONCE YOU START....**

**MARK** your product; sheet pans etc. - everything that leaves your table- with your ID number.

**WRITE** a note - use your timers - do whatever it takes to avoid these common mistakes:

- Leaving products in the oven too long
- Letting products over proof
- Forgetting to display products

**WATCH** your oven temperatures...Make sure you are baking at the correct temperature.

**CHECK** and double check your ingredients.....Is it sugar, OR is it salt?

Make sure you **mark** your product to make sure no one takes your product. Do not take anyone else's product.

# Secondary and Post-Secondary Formulas

## Honey Orange Whole Wheat Bread

Display:

- 9 Rolls
- 1 Braid
- 2 Boule

## Pâte a Choux

Display:

- All Eclairs (2 filled with provided pastry cream, with no garnish. The rest should be unfilled.)
- All Cream Puffs (2 filled with provided pastry cream, with no garnish. The rest should be unfilled.)

## Apple Galette

Display:

- 6 large dice apple pieces for judging
- 6 Apple Galettes

## Jalapeño Cheddar and Pepper Corn Muffin

Display:

- 2 oz. of your combined knife cuts
- Display all Muffins

## Decorated Occasion Cake

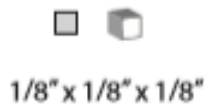
Display:

- 1 Cake based on Work Order
- Note:** Secondary and Post-Secondary are assigned different work orders.

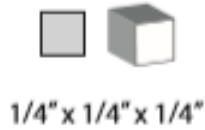
# KNIFE CUTS

It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances consistency will be expected.

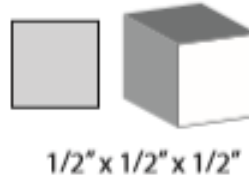
## Brunois



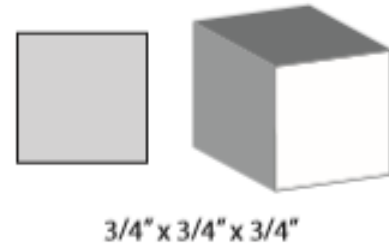
## Small Dice



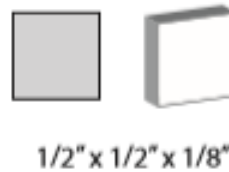
## Medium Dice



## Large Dice



## Paysanne



## Julienne 1/16" x 1/16" x 1" to 2"



## Allumette\* 1/8" x 1/8" x 1" to 2"



## Batonnet 1/4" x 1/4" x 2" to 2-1/2"



## Tornee



2" x 7 sides



**Formula Worksheet #1**



**Honey Orange Whole Wheat Bread**

**Yield: 2986 g**

	Ingredient Name	Weights and Measures					✓
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	
1	Water (temperature controlled)	2	3.80	65		1015	
2	Honey		6.33	12		180	
3	Fat (Butter Unsalted Softened / All Purpose Shortening)		2.12	4		60	
4	Orange Zest (Zest of approx. 3 Oranges)		1.06	2		30	
5	Flour, Whole Wheat	3	7.06	100		1561	
6	Salt		1.06	2		30	
7	Nonfat Dry Milk Powder		2.82	5		80	
8	Yeast, Active Dry		1.06	2		30	
9	Oats, Rolled (AN)						
15	<b>Total Formula Weight</b>	<b>6</b>	<b>9.29</b>	<b>192</b>		<b>2986</b>	

**Method: Please follow the 12 Steps of Yeast Dough Production**

<p>1a. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.</p>
<p>1b. Scaling Mise-en-place Scale all the ingredients. Perform the necessary temperature calculations.</p>
<p>2. Mixing Into the mixing bowl place the scaled water, honey and fat. Then add the zest, flour, salt, milk powder and yeast. Mix on low speed for 1 minute to incorporate. Mix on medium speed for approximately 8 minutes, until the dough temperature reaches 77 degrees F, and is developed.</p>
<p>3. Fermentation Place the dough into an oiled/sprayed large Dough Container for Fermentation. Cover the dough with a couche, cloth or lid. Allow the dough to ferment until doubled.</p>
<p>4. Punching Punch the dough down. Recover and allow to rest 15 minutes, before scaling.</p>
<p>5. Scaling/Dividing Scale the dough as needed. See requirements.</p>
<p>6. Rounding Round up and or pre shape your scaled pieces.</p>
<p>7. Bench Resting Cover again and allow to rest until the gluten is relaxed, about 15 minutes.</p>

8. Makeup/Shaping and Panning

Create the following items.

Roll, 9 pieces at 90 g (3 oz). Three Braid Loaf, 1 loaf at 720 g (24 oz). Boule, 2 at 480 g (16 oz).

Brush the pieces with water and then dip in the rolled oats. **Then score the rolls and Boule as desired .**

Pan appropriately.

9. Proofing

Cover the shaped and panned pieces with a couche or cloth.

Proof the shaped pieces until doubled in size.

10. Baking

Bake at 375 degrees F in a deck oven until firm and brown.

For Loaves about 30 minutes. REMEMBER TIME IS APPROXIMATE.

For rolls about 12 to 15 minutes. REMEMBER TIME IS APPROXIMATE.

11. Cooling

Allow the product to cool. Remove loaves from pans.

12. Storing

Display 9 Rolls, 1 Braid and 2 Boule.

Desired Dough Temperature (DDT)	77°
Flour Temperature (FT)	
Room Temperature (RT)	
Machine Friction (MF)	32°
Water Temperature (WT)	
Calculation	
DDT * 3 = (A)	
FT+RT+MF= (B)	
A - B = WT	

Three Braid, Roll, Boule (Representation Only)

Boule



Roll



Braid

Note:

The state competition will have a convection oven and under range conventional ovens.





**Formula Worksheet #3**

**Pâte à Choux**

**Yield: 1340g**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Water		10.40	100		295	
2	Milk		10.40	100		295	
3	Sugar, Granulated		0.28	3		8	
4	Salt		0.28	3		8	
5	Butter		10.40	100		295	
6	Flour, All Purpose		10.40	100		295	
7	Eggs, Whole	1	4.81	200		590	
8	Crème Pâtissière (AN)						
9	Cream Puff Filling (AN)						
<b>Total Formula Weight</b>		3	15	606		1340	

**Method:**

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your 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.  
**\*\*This dough may also be mixed by hand, using a rubber spatula in a stainless mixing bowl.**
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.  
Continue adding the eggs in stages the eggs and mix until the desired consistency is reached.
6. Using an Ateco 807 or comparable tip, 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. Bag at least 9 eclairs.  
For the Cream Puff pipe a two (2") inch diameter ball. Bag at least 9 cream puffs.
7. Bake at 400 to 425 degrees F in a deck oven for approximately 20 minutes.  
Rotate the pan and continue to bake until the puff and eclair are dried out.
8. Display all of the eclairs (2 filled, with no garnish and the rest unfilled).  
Display all the cream puffs (2 filled with no garnish and the rest unfilled).  
For the eclair filling use some Crème Pâtissière, and for the cream puffs use filling as directed.

Choux Items (Representation Only)



Note:

The state competition will have a convection oven and under range conventional ovens.

# Galette Dough

**Yield: 1090 g**

Ingredient Name	Weights and Measures					✓
	Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	
1 Butter	1	0.00	100		454	
2 Flour, All Purpose	1	0.00	100		454	
3 Salt		0.42	3		12	
4 Water, Ice Cold		6.00	37.5		170	
5						
<b>Total Formula Weight</b>	<b>2</b>	<b>6.42</b>	<b>240.5</b>		<b>1090</b>	

**Method:**

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
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 plastic wrap and chill well before using.

Galette Dough (Representation Only)



**Tools/Equipment**

- \*Bowl Stainless (1, 2, 3, and 4qt)
- \*Card Scraper / Bowl Scarper
- \*Container Liquid Measuring
- \*Cutting Board or Mat
- \*Dough Cutter/Knife/Pastry Blender
- \*Ingredient Containers for Scaling
- \*Knife, Chef (8-10")
- \*Scale
- Plastic Wrap
- † = Items Supplied By Contestant

## Formula Worksheet #6B

# Galette Filling

**Yield:  $\approx$  1332 g**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Apples, peeled, cored, large dice (6) each	$\approx$ 2	0.00		$\approx$ 1	0	
2	Butter		2.00			60	
3	Sugar, Granulated		4.00			120	
4	Cinnamon ( $\approx$ 1/2 t)		0.05			2	
5	Vanilla		1.00			30	
6	Water		2.00			60	
7	Apple Juice		2.00			60	
8							
<b>Total Formula Weight</b>		$\approx$ 2	11.05		$\approx$ 1	332	

### Method:

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Peel, core and large dice the apples.
3. Place 6 large dice apple pieces for judging on a provided plate.
4. In a sauté pan add the apples and let them brown slightly.
5. Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan.
6. Cook approximately 1 minute, add the sugar and let it brown, stirring occasionally.
7. Add the cinnamon and vanilla.
8. Add the water and apple juice.
9. Remove from the heat and place in a container. Place over an ice bath to cool.

Cooked Apple Filling (Representation Only)



### Tools/Equipment

- \*Container for Cooling
  - \*Container Liquid Measuring
  - \*Cutting Board or Mat
  - \*Ingredient Containers for Scaling
  - \*Knife, Chef (8-10")
  - \*Knife, Paring
  - \*Pan, Sauté (10-12")
  - \*Scale
  - \*Spatula, Rubber Heat Proof
  - \*Vegetable Peeler
  - Display Plate
  - Stove
- \* = Items Supplied By Contestant



**Yield: 1090 g  
(6 Galettes)**

# Apple Galette

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Galette Dough (AN)	2	6.42			1090	
2	Galette Filling (AN)	≈ 2	11.05			≈ 1332	
3	Egg, Whole (1) each						
4	Milk		2.00			60	
5	Sugar, Granulated (AN)						
6							
<b>Total Formula Weight</b>							

**Method:**

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. Roll the dough to 1/8" 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 (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
6. Place onto a lined sheetpan.
7. To finish the Galette, whisk egg and milk to combine into egg wash.
8. Egg wash each tart and sprinkle with granulated sugar.
8. Bake at 400 degrees F, in a deck oven. Rotating pan as necessary.
9. Display all 6 of the Galettes



Apple Galette (Representation Only)



Note:  
The state competition will have a convection oven and under range conventional ovens.

# Pepper Mixture

Yield:  $\approx$ 13oz,  $\approx$ 369g

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Oil (1 T)		0.50			15	
2	Bell Pepper, Red (1 each)		6 $\approx$			170 $\approx$	
3	Jalapeño (2 each)		2 $\approx$			50 $\approx$	
4	Onion, Red Small (1 each)		4 $\approx$			125 $\approx$	
5	Garlic, Minced (2 tsp) ( $\approx$ 2 cloves)		.25 $\approx$			5 $\approx$	
6	Salt (1/4 tsp)		.125 $\approx$			2 $\approx$	
7	Pepper (1/4 tsp)		.125 $\approx$			2 $\approx$	
8							
<b>Total Formula Weight</b>			13 $\approx$			369 $\approx$	

**Method:**

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Small dice the Bell Pepper, Jalapeño and Red Onion (Small dice is ¼" x ¼" x ¼"). Mince the garlic.
3. Place approximately 2 ozs of your combined knife cuts for judging on a provided plate.
4. Into a sauté pan heat the oil over medium heat.
5. 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.
6. Remove the mixture from the heat and cool before using.

<p>Example of Dice (See Knife Chart for product Size)</p> 	<p><b>Tools/Equipment</b></p> <ul style="list-style-type: none"> <li>*Container for Cooling</li> <li>*Cutting Board or Mat</li> <li>*Gloves, Food Service</li> <li>*Ingredient Containers for Scaling</li> <li>*Knife, Chef</li> <li>*Knife, Paring</li> <li>*Pan, Sauté 10-12"</li> <li>*Scale</li> <li>*Spatula, Rubber Heat Proof</li> <li>*Spoon, Measuring</li> <li>Display Plate</li> <li>Stove</li> </ul> <p>* = Items Supplied By Contestant</p>
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**Formula Worksheet #7B**

**Jalapeño Cheddar and Pepper Corn Muffin**

**Yield: 3lbs 13oz ≈, 1447g ≈**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Flour, All Purpose		6.00	50		180	
2	Yellow Cornmeal		6.00	50		180	
3	Sugar, Granulated		1.50	12.5		45	
4	Salt		0.10	0.9		3	
5	Baking Powder		0.20	1.6		6	
6	Baking Soda		0.07	0.6		2	
6	Eggs, Whole (3 each)		5.00	42		150	
7	Buttermilk		12.00	100		360	
8	Oil, Vegetable		4.00	33		120	
9	Jalapeño and Pepper Mixture		11 ≈	92		311 ≈	
10	Cheese, Shredded		3.00	25		90	
11							
<b>Total Formula Weight</b>		3	13	407.6		1447 ≈	

**Method:**

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Into a 4 qt Stainless Bowl, scale and stir together well the Flour, Corn Meal, Sugar, Salt, Baking Powder and Baking Soda.
3. Into a 2 qt Stainless Bowl, scale and stir together well the Eggs, Buttermilk and Oil.
4. Into the 4 qt bowl add the liquid ingredients to the dry ingredients using the muffin mixing method.
5. Gently fold in the Pepper mixture and Cheese.
6. Using a #16 scoop portion the batter into the provided baking cups.  
You should have between 10 and 12 muffins.
7. Bake at 375 degrees F in a deck oven until the center of the muffins bounce back when lightly pressed, approximately 20-25 minutes.
8. When baked display all the muffins produced.



Jalapeño Cheddar and Pepper Corn Muffin (Representation Only)



Note:  
The state competition will have a convection oven and under range conventional ovens.



SkillsUSA Bakery Post Secondary Bakery  
 Kentucky Exposition Center  
 Freedom Hall  
 937 Phillips Lane  
 Louisville, KY 40209

## Post Secondary Bakery Order Form

<b>Customer Name:</b> Mrs. Jane Smith	
<b>Day Wanted:</b> Wednesday	
<b>Phone:</b> 555-987-6543	
<b>Date Wanted:</b> June 24, 2020	
<b>Time Wanted:</b> 3:30 PM	
<b>Cake Size:</b> 8" Round White Cake	
<b>Cake Filling:</b> Red Jelly	
<b>Icing:</b> Cake Iced in Whipped Icing, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.	
<b>Colors:</b> Yellow Roses, Green Leaves	
<b>Flower Type:</b> Spray of Roses (3 to 5)	
<b>Inscription:</b> Congratulations Vickie	
<b>Special Instructions:</b>	
1.	Split each cake layer horizontally. Fill with the red jelly. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.
2.	Scale no more than 2 lbs of Whipped Topping. Use whipped topping to ice the cake.
3.	Prepare your colors as described above for the borders, roses, leaves and inscription using the Butter Cream icing provided.
4.	Pipe a white border. One shell style, and one of your own choosing.
5.	Do not comb the sides.
6.	Customer would like your contestant number on the back side of your cake written in icing.



SkillsUSA Bakery Secondary Bakery  
Kentucky Exposition Center  
Freedom Hall  
937 Phillips Lane  
Louisville, KY 40209

## Secondary Bakery Order Form

<b>Customer Name:</b> Mrs. Jane Smith	
<b>Day Wanted:</b> Thursday	
<b>Phone:</b> 555-987-6543	
<b>Date Wanted:</b> June 25, 2020	
<b>Time Wanted:</b> 3:30 PM	
<b>Cake Size:</b> 8" Round White Cake	
<b>Cake Filling:</b> Red Jelly	
<b>Icing:</b> Cake Iced in Whipped Icing. All borders and decorations in Buttercream Icing. Customer does not want the sides combed.	
<b>Colors:</b> Yellow Roses, Green Leaves	
<b>Flower Type:</b> Spray of Roses (3 to 5)	
<b>Inscription:</b> Congratulations Vickie	
<b>Special Instructions:</b>	
1.	Split each cake layer horizontally. Fill with the red jelly. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.
2.	Scale no more than 2 lbs of Whipped Topping. Use whipped topping to ice the cake.
3.	Prepare your colors as described above for the borders, roses, leaves and inscription using the Butter Cream icing provided.
4.	Pipe a white border. One shell style, and one of your own choosing.
5.	Do not comb the sides.
6.	Customer would like your contestant number on the back side of your cake written in icing.

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**Sample of how 4 layers are to be stacked.  
This is just an example!**



**!! Sample !!**  
**Competition**  
**Production Schedule**  
**THIS CONTESTANT IS STARTING ON THE CAKE STATION**  
**(Representation Only - Create Your Own)**

ITEM	Active Time	Total Estimated Time	Start Time	Legend
WASH HANDS		✓		Bread
Mise-en-Place All Ingredients			8:15	Puff Pastry
<b>Reminders:</b>				Pâte à Choux
Setup and organize work station				Cookie
Chill butter and water for galette				Cake
Extra flour for dusting				Apple Galette
Egg and milk for wash				Muffin
Setup trays (7 total) & labels				Crème Pâtissière
Cut and peel apples, & dice all produce, zest and supreme oranges				
Prepare display plate of cut items				
Display items Bread, Puff, Choux, Cookie, Cake, Galette and Muffin				
Cake - Start working on roses, chill if possible		10		
Cake - Fill layers and crumb coat, chill if possible		25		
Cake - Finish decorating, writing, borders, flowers		25		
Bread - Make dough and ferment		15		
Galette - Make dough and let rest		10		
Galette - Make filling and cool		15		
Crème Pâtissière - Make and cool filling		15		
Muffin - Prepare pepper mixture and cool		15		
Puff Pastry - Roll out dough and rest		10		
Muffin - Mix and make muffin, bake		45		
Mandatory 30 Minute Lunch Break		30		

Complete Information As Needed