

SKILLS/USA

POST SECONDARY

BAKING

COMPETITION



SKILLS/USA BAKING COMPETITION Post-Secondary

Produce the following products in the time allowed. Specific quantities and weights of products are given. Products do not have to be produced in the same order they are listed. Prioritize your production order and practice time management.

Orientation	7:00 - 7:30
Competition	7:30 -12:30
Judging	12:30 -2:30

Please display to judges:

1. **Sweet Yeast Products:** (Laminated dough is provided)

6 Snails @ 2 oz. each (before your choice of filling)

2 Coffeecake Rings, your choice of style and filling, @ 10 oz. (before filling)

2. **Pies:** (pie crust formula provided)

(2) double crusted 9 inch Apple pies. You may choose your style of top crust.

Note: You *do not* have to complete all of your dough, though remaining amount must be presented with rest of your products.

3. **Butter Cookies:** (formula provided)

Pipe and show **all** the cookie dough, finished as described in formula directions.

4. **Baguettes** from French Bread Formula (formula provided)

(6) loaves, finished weight 11 oz. and 16 – 18 inches long, of Traditional Shaped Baguettes.

Note: If you choose not to use up all your dough, present remaining amount with the rest of products.

5. **Decorated Cake** (Cake and Bettercream provided)

(1) Double layered and filled 8 inch cake, with your choice of colors. Cakes must be decorated with a spray of flowers that includes (3) to (5) yellow roses and an inscription that reads: '**Good Luck!**'

6. **Pate a Choux** (Formula Provided)

Of 18 éclairs, show 12 of your best. Pipe them 4 – 5 inches long.

Of 18 cream puffs, show 12 of your best. Pipe them 3 inches round.

Both are to be filled with provided filling, and sprinkled with powdered sugar.

GOOD LUCK!



French Bread

<i>Ingredients</i>	<i>Pounds</i>	<i>Ounces</i>
Water	2	
Fresh Yeast		2 ½
Bread Flour	3	8
Salt		1
Sugar		1 ½
Shortening		1 ½

Mixing method: Straight dough

Fermentation: until double in size @ 80 degrees

Makeup: Traditional Baguettes

Size: 11oz each and 16 – 18 inches long, after baking

Baking time: 25 minutes, or until done.

Pate a Choux

<i>Ingredients</i>	<i>Pounds</i>	<i>Ounces</i>
Cake flour		4
Bread flour		5 ½
Water	1	
Unsalted Butter		6
Salt ½ teaspoon		
Eggs	1	

Yield: approximately 2 lbs 2 oz

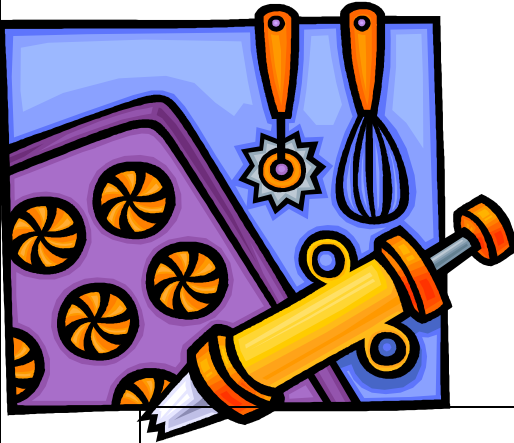
Mixing Method:

1. Sift the flours together
2. Heat the water, butter and salt to a rolling boil.
3. Add the flour, and with a heavy wooden spoon stir the flour into the liquid as fast as it can be absorbed but not all at once!
4. Cook until the mixture forms a mass and pulls away from the sides of the pan.
5. Transfer the paste to a mixing bowl, and allow to cool slightly.
6. On medium speed, add the eggs two at a time using the paddle attachment.
7. Add as many eggs as the batter will hold, and still hold its shape.
8. Pipe out as specified.
9. Bake until done, covering if needed.

Pie Dough

<i>Ingredients</i>	<i>Pounds</i>	<i>Ounces</i>
<i>Pastry flour</i>	1	8
All Purpose Shortening	1	3/4
Salt		1/2
Water		7 1/2

Yield: approximately 3 lb.
Mixing Method: Pie Dough/Pastry Method



Butter Tea Cookies

<i>Ingredients</i>	<i>Pounds</i>	<i>Ounces</i>
Butter		12
Granulated Sugar		6
Confectioner's Sugar		3
Eggs		4.5
Vanilla		1 tsp
Cake Flour	1	2

Mixing method: Creaming Method

Makeup: Bagged. Bag out with a large star tip about the size of a silver dollar. With a pastry bag and # 32 tip, top with a small amount of lemon, raspberry or apricot filling.
Baking time: *about* 10 minutes, or until done

Skills/USA Rating Sheet
Baking

Contestant Number: _____

<u>General Skills</u>	Points	Comments
Safety /10		
Sanitation /10		
Equipment Use /10		
Uniform/Appearance /10		
Production Efficiency /10		

	External Appearance /10	Internal Appearance /10	Taste /10	Salability /10
Baguettes				
Danish				
Cookies				
Pies				
Pate' A Choux				

Decorated Cake /50	
--------------------	--

<i>Total Points</i> /300	
--------------------------	--

Comments: