



SKILLS/USA

SECONDARY

BAKING

COMPETITION



SKILLS/USA BAKING COMPETITION 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)

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

With the rest of your dough, produce: Cinnamon Rolls, at 3 oz each, placed on parchment lined sheet pans. Show 6 of your best ones.

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 to judges with rest of your products.

3. **Rolled Sugar Cookies:** (formula provided)

Cut out at least 2 dozen cookies, assorted shapes. Finish with provide sprinkles. You don't have to use up all of your dough, however be sure to present it with all of your other products.

4. **Pan Bread:** (formula provided)

(2) loaves, finished weight 16 ounces.

(12) rolls at 2 ounces each, your choice of 2 shapes

Note: If there is extra dough, you may produce extra rolls and choose your best. If you choose not to use up all your dough, present remaining amount to Judges with the rest of your 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!**'

GOOD LUCK!



White Pan Bread

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

Mixing method: Straight dough

Fermentation: until double in size @ 80 degrees

Makeup: (2) 18 oz loaves and (12) 2 ounce rolls, your choice of two makeup's.

Baking time: Bread: 30 minutes, or until done.

Rolls: 15 to 18 minutes, or until done.



Rolled Sugar Cookies

Ingredients	lb	oz		
Sugar	1			
Margarine, room temp	1			
Baking Powder		1/4		
Salt 2 tsp.				
Eggs		4		
Vanilla		1/2		
Lemon Flavor		1/2		
Water		2		
Pastry flour		14		
Bread flour		14		
Milk powder		1/4		

Method: Creaming method

Makeup: Rolled

1. Cream the first stage of ingredients for about 1 minute, scraping down the paddle and bowl often.
2. Add the wet ingredients, mixing briefly to incorporate. Scrape down as needed.
3. Add the flour and milk powder, mixing just until incorporated.
4. Place dough on a floured half sheet pan. Flatten evenly to about 1/2 inch thick. Cover in a plastic bag and retard as needed.
5. Roll out on a pastry cloth dusted with flour, rolling to about 1/8 – 1/4 of an inch. Use desired cutters and place on parchment lined sheet pans and bake at 375 for about 8 – 10 minutes. These cookies should be light on top with almost no color, and have a golden brown bottom and halo.

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

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
Bread/Rolls				
Sweet Yeast				
Cookies				
Pies				

Decorated Cake /40	
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Total Points /250	
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Comments: