



**Arkansas**  
**Baking Contest**  
High School

# Commercial Baking & Pastry Contest

## MENU

### **Honey Orange Whole Wheat Bread and Rolls**

Prepare

Nine (9) Rolls, One (1) Three Braid Loaf and Two (2) Boules

Display

Four (4) Rolls, One (1) Three Braid Loaf and One (1) Boules

### **Puff Pastry Snails, Windmills and Fruit Baskets**

Prepare Orange Supreme slices

Eight (8)

Windmills

Eight (8)

Fruit Baskets

Eight (8)

Snails

Display

Four (4) Orange Supreme slices along with your  
scraps Four (4) Windmills

Four (4) Fruit

Baskets Four

(4) Snails

### **Pâte à Choux**

Prepare

Nine (9)

Cream Puffs

Nine (9)

Eclairs

Display

Four (4) cream puffs, two (2) filled with no garnish and two  
(2) unfilled Four (4) eclairs, two (2) filled with no garnish and  
two (2) unfilled

## **Chocolate Chip Cookie**

Prepare 24 Cookies

Display 6 Cookies

## **Decorated Cake**

Prepare

One (1) Decorated Cake Based on Work Order

Display

One (1) Decorated Cake

## **Apple Galette**

Prepare

Large dice  
apple pieces

Six (6) Apple  
Gallettes

Display

Four (4) large dice  
apple pieces Three (3)  
Apple Gallettes

## **Jalapeño Cheddar and Pepper Corn Muffin**

Prepare

Small dice  
pepper mixture  
10 to 12 Muffins

Display

60 g (2 ozs) of your combined  
knife cuts Six (6) Muffins

## **Crème Pâtissière**

Prepare Crème Pâtissière

Display

60 g (2 oz.) of the Crème Pâtissière

# Overview of the Baking Performance Test

## Purpose

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

## Scope of the Contest

1. The contest will be geared toward the commercial (retail) baking and pastry business rather than commercial restaurant business.
2. Contestants will be given written tests covering basic baking science and scheduled before the practical contest.
3. The performance phase of this contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.
4. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
5. No cell phones, computers, iPhones or similar electronic devices will be allowed at any point during the competition, including lunch. Basic calculators are allowed for the baking competition.
6. Contestants will prepare a total of eight (8) products: seven (7) baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake. The products will be selected by the Commercial Baking and Pastry Arts Technical Committee from the following categories (total of 8): See the menu at the end of this document.

## **Evaluation Criteria:**

Evaluators will rate each contestant independently and will not compare rating sheets. They will be using a rubric system which is attached to this document to evaluate each of your items.

The baking contest ends at 3:00 pm. This means ovens will be shut down. Products must be displayed by 3:10 pm - no product will be accepted on the table after 3:10 pm.

SkillsUSA requires a 30 Minute lunch break. You may take this break anytime between 11:30am and 1:00pm. You cannot leave the break area to work on baked goods during this 30-minute period.

Evaluators will speak to students or ask questions about their work or product. They will not assist nor give advice or instructions.

### **General Skills**

Students' work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation and production efficiency. Evaluators will closely observe student's Production Efficiency and Use of Equipment/tools. In the area of efficiency they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools Evaluators will pay close attention the proper and safe use of hand tools and mixers.

# **Evaluator's Scoring Criteria**

(More detail is found in the Rubrics)

## **General Skills Rating Scale:**

### **Oral Professional Development Assessment**

- The work area is organized
- Has a plan of work for the day ie: Production Schedule
- Understands the products and is knowledgeable about how each must be prepared

### **Proper Uniform**

- Uniform (shirts, pants, skirts, shoes, hat, towel etc.) are clean and fit properly, pants not dragging on floor
- Wears head gear or other covering properly

### **Safety**

- Keeps work area well-organized and free of hazards
- Follows safety requirements for operating equipment
- Works with a regard for safety of self and others
- Uses appropriate tools and equipment for baking function or product (mixer, hand tools etc.)

### **Sanitation**

- Hands clean
- Washes hands correctly and at appropriate times during baking process
- Inspects tools and equipment before using – correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids contaminating food
- Keeps floor area clean in work area

### **Production Efficiency**

- Accurately measures ingredients
- Uses most or all raw ingredients – little or no wasted ingredients
- Uses most or all mixed ingredients - little or no wasted raw dough
- Properly bakes and finishes product –maximum sellable product is produced

### **Properly marks all products produced**

- Student number is on all product made
- All pans that leave the work area marked with student number

Sample  
Crème Pâtissière  
Setup of Containers, Labels and Cart/Rack

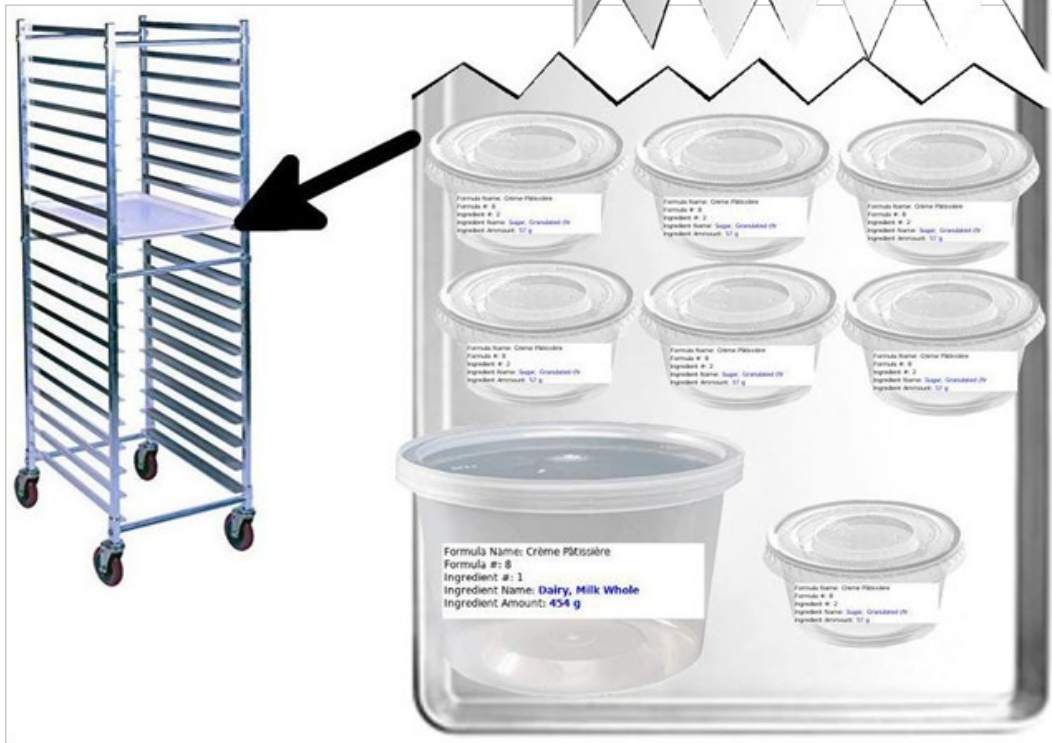
Ingredient Name	Weights and Measures					
	Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
Dairy, Milk Whole	1	0.00			454	
Sugar, Granulated (First Half)		2.00			57	
Egg, Yolks (Large)		1.25			35	
Egg, Whole (Large)		1.75			50	
Corn Starch		1.25			35	
Sugar, Granulated (Second Half)		2.00			57	
Dairy, Butter Sweet Unsalted		1.00			28	
Flavor, Extract Vanilla		0.25			7	
<b>Total Formula Weight</b>	1	9.5			723	

Label Description for  
Crème Pâtissière  
(This can also be used for all other items)

Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 1 Ingredient Name: Dairy, Milk Whole Ingredient Amount: 454 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 5 Ingredient Name: Corn Starch Ingredient Amount: 35 g
Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 2 Ingredient Name: Sugar, Granulated (First Half) Ingredient Amount: 57 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 6 Ingredient Name: Sugar, Granulated (Second Half) Ingredient Amount: 57 g
Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 3 Ingredient Name: Egg, Yolks (Large) 2 yolks Ingredient Amount: 35 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 7 Ingredient Name: Dairy, Butter Sweet Unsalted Ingredient Amount: 28 g
Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 4 Ingredient Name: Egg, Whole (Large) 1 Whole Egg Ingredient Amount: 50 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 8 Ingredient Name: Flavor, Extract Vanilla Ingredient Amount: 7 g



Sample  
Sheet Pan and Rack Setup for  
Crème Pâtissière  
(not inclusive of all tools)



## Formulas

All formulas will be provided for the competition:

1. Honey Orange Whole Wheat Bread
2. Puff Pastry Dough
- 2b. Orange Supreme
3. Pate a Choux
4. Chocolate Chip Cookie Batch
- 5a. Decorated Cake
- 5b. Cake Order Form
- 6a. Galette Dough
- 6b. Galette Filling
- 6c. Apple Galette
- 7a. Pepper Mixture Filling
- 7b. Jalapeno Cheddar and Pepper Corn Muffin
8. Crème Pâtissière

# Sample Rubric

ITEM 3 - Cookie, Chocolate Chip (0 – 100 points possible) 24 cookies					Points 100
<b>Appearance Internal and External</b>	<b>0-5</b> Items are visually unappealing. Appear to be either under baked or burnt	<b>6-13</b> Items are a little too light or dark still lack some visual appeal	<b>14-20</b> Slight color variance either light or dark. Shape is good. Cookie is visually appealing	<b>21-25</b> Exceptional color and doneness. Cookies are properly shaped and visually appealing. Evenly baked and not doughy	
<b>Consistency</b>	<b>0-5</b> Size, shape and/or color of cookies are inconsistent. The incorrect amount has produced	<b>6-13</b> Size, shape and/or color of cookies demonstrates a few inconsistencies. Correct amount of items produced	<b>14-20</b> Size, shape and/or Color of the cookies have minor issues but are consistent overall. Correct amount of items produced	<b>21-25</b> Size, Shape and/or color of the cookies are exceptional and meets or exceeds industry expectations. Correct amount of items produced	
<b>Technique</b>	<b>0-5</b> Student demonstrates no understanding of the techniques required to produce these items	<b>6-13</b> Student demonstrates a developing understanding of the techniques required to produce these items	<b>14-20</b> Student demonstrates a competent understanding of the techniques required to produce these items	<b>21-25</b> Student demonstrates a professional level of understanding of the techniques required to produce these items	
<b>Taste and Texture</b>	<b>0-5</b> Taste and aroma is bland or non existent, flavorless and unappealing. Texture is unappealing	<b>6-13</b> Items are lacking salt or flavor is unbalanced. Texture is consistent with cookies being over or under baked	<b>14-20</b> Flavor and aroma is well balanced. Cookies have a Pleasing texture	<b>21-25</b> Flavor, aroma and texture are inline with what is expected from a professional commercial bakeshop. Cookies have a moist and fresh appeal	
<b>Total Points</b>					

ITEM 1 - Honey Orange Whole Wheat Bread and Rolls (0 – 100 points possible) Rolls, nine (9) pieces at 90 g (3 oz), one (1) 3 Braid Loaf, at 720 g (24 oz), Boule, two (2) at 480 g (16 oz)					Points 100
<b>Appearance Internal and External</b>	<b>0-5</b> Items are visually unappealing. Appear to be either under baked or burnt. Over or under proofed.	<b>6-13</b> Items are a little to light or a little too dark in color. Crust appears to be soft. Over or under proofed.	<b>14-20</b> Slight color variance either light or dark. Crust look good. Shape is visually appealing. Proofed appropriately with slight variations.	<b>21-25</b> Exceptional color (even bake) and doneness. Rolls and loaves are properly shaped (symmetry) and garnished. Visually appealing	
<b>Consistency</b>	<b>0-5</b> Size, shape, weight and/or color of rolls and loaves are inconsistent. Incorrect amount of items produced.	<b>6-13</b> Size, shape, weight, and/or color of rolls and loaves are inconsistent. Correct amount of items produced.	<b>14-20</b> Size, shape, weight and/or color of rolls and loaves has minor issues but is consistent overall. Correct amount of items produced.	<b>21-25</b> Size, shape, weight and/or color of rolls and loaves is exceptional and meets or exceeds industry expectations. Correct amount of items produced	
<b>Technique</b>	<b>0-5</b> Student demonstrates no understanding of the 12 steps of bread baking. The techniques required to produce these items are not of the right size or shape, mixed improperly, incorrect ingredients, did not make according to directions	<b>6-13</b> Student demonstrates a developing understanding of the 12 steps of bread baking. The techniques required to produce these items have some variation in the size and shape of product, variations in mixing, and production methods	<b>14-20</b> Student demonstrates a competent 12 steps of bread baking. The techniques required to produce these items have slight variation in the size and shape, slight variations in mixing, and in production methods	<b>21-25</b> Student demonstrates a professional level of understanding of the 12 steps of bread baking. The techniques required to produce these items are of the right size product, mixed properly, right ingredients, made according to directions	
<b>Taste and Texture</b>	<b>0-5</b> Taste is bland, flavorless and unappealing. Texture is unappealing	<b>6-13</b> Items are lacking salt, and/or flavor and aroma development by proper proofing. Items have an aftertaste and are not palatable. Texture is overly/dry moist and not fresh	<b>14-20</b> Items are display slight salt, and/or flavor and aroma development by proper proofing. Items have a slight aftertaste and are not palatable. Texture is mildly dry or slightly moist	<b>21-25</b> Flavor, texture, aroma and proper proofing are in line with what is expected from industry standards	
<b>Total Points</b>					

# Tip Sheet for the Commercial Baking and Pastry Arts Competition

## BEFORE YOU BEGIN...

**READ** all your formulas through. Formulas may be at the work station with you. 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, Plan what your day will look like – 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 Contestant ID number to make sure no one takes your product. Do not take anyone else's product.

**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 right temperature. Check and double check your ingredients...Is it sugar OR is it salt?

CAKES are easier to decorate when they are frozen. Always CHECK and start mixers at what level? - #1