



Baking and Pastry Arts

Career Competition

Career Cluster: Hospitality and Tourism/ Human Services

State Qualifying Exam: Yes

National Contest: Yes

Participation: Individual

Competition will be held off-site at Illinois Central College. Transportation will be provided from the Peoria Civic Center.

Competition Description

This competition challenges competitors to meet production and quality standards expected by the industry. Competitors must scale, mix, prepare, and bake products (including breads, rolls, cream puffs, and pies) and demonstrate cake decorating skills. Competitors must deliver a quality, salable product while working efficiently and under job-like conditions.

Clothing Requirement

National Requirement:

Class G: Competition Specific: Culinary Arts | Baking and Pastry Arts

- White chef's jacket
- Black work pants or black-and-white checkered chef's pants
- Black, non-slip, non-porous shoes
- White apron
- Hair restraint.

State Requirement:

National Requirement OR

- White chef's jacket
- Black work pants or black-and-white checkered chef's pants
- Black, non-slip, non-porous shoes
- White apron
- Hair restraint.
- Any embroidered names or school patches must be covered, if applicable.

Additional Information

Hair restraints will be provided by technical committee.

The competitors will be divided into 2 groups. We will have a morning group and afternoon group. Groups will be determined by random draw and will be notified the week of competition.

Competitors need to know how to work cleanly and within the time restraints.

Provided by Competitor

- 1 pallet knife
- 2 side towels (used as oven mitts)
- Thermometer
- Timer
- Black fine tip permanent marker
- 4 pastry bags with appropriate tips
- Scissors
- Serrated knife
- Bowl scraper
- Dough knife
- Pastry wheel

Provided by Technical Committee

- All ingredients
- Hand whip
- Two Kitchen Aid mixers with whip, paddle, and dough hook attachments
- Large kitchen spoon
- Food coloring
- Grease brush
- Pastry brush
- Rolling pin
- Cleaning towels
- Assorted stainless steel bowls
- Saucepans (induction ready)
- Rubber spatulas
- Disposable gloves
- Disposable aluminum pie pans
- Half sheet pans
- Digital scale
- Cake box/ baked good boxes
- Contest site organized (workstations, ranges, refrigeration, access to product and additional equipment) in as fair a manner possible for each contestant

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Tech Standards: Please review the SkillsUSA Tech Standards for Baking and Pastry Arts

Before the Contest:

- Prepare a timeline for your day. This may be used during the contest.
- Work on organization and keeping your workspace clean.

Other Notes:

- Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
- No cell phones, computers, iPhones, or electronic devices will be allowed. Basic calculators are allowed for recipe yield purposes only.
- Please check standards for dress requirements. If you have a marked coat or apron, the marking must be covered. A white chef's scarf is optional.
- Contestants with long hair that poses a possible safety or sanitary hazard must wear a hair containment or hair net supplied by the contestant.
- The oven will be turned off 30 minutes prior to the end of the contest.
- Judges will speak to students and ask questions about their work or product. They will not give advice or be allowed to answer questions regarding the competition.
- Students should mark their contestant number on all products (on parchment paper) prior to baking.
- Remember this is about learning and having fun. It is a time to show off your skills and learn to improve even more.
- Contestants may not bring any food items.
- This is a minimum list of tools needed. Contestants may bring additional materials, but they must be stored in your workplace. Judging will include a neat and clean workspace.

Resume Requirement: All contestants are required to bring one copy of their one-page resume to the **Thursday night briefing**. Points will be deducted if they are not presented at this time.

Menu

- Snickerdoodles
- Decorated Cake
- Cream Puffs
- Apple Pie

Contestant Schedule: Morning: Check-in: 6:45 a.m. Bake Time: 7:00 a.m. Display: 11:00 a.m.
Afternoon: Check-in: 12:45 p.m. Bake Time: 1:00 p.m. Display: 5:00 p.m.

NOTE: Only the items placed on the display table will be judged.

Snickerdoodles

Ingredients:

<u>Product</u>	<u>Amount</u>	<u>Bakers %</u>
Pastry Flour	7 oz	100%
Baking Powder	½ tsp	1 %
Ground Cinnamon	1.75 tsp	2 %
Unsalted Butter, Softened	4 oz	57 %
Granulated Sugar	3 oz	43 %
Light Brown Sugar	4 oz	57 %
Eggs	1 egg	24 %
Vanilla Extract	.25 fl oz	4 %
Salt	1 tsp	3 %

Topping

Granulated Sugar	1 oz
Ground Cinnamon	1 tsp

Procedure:

1. Sift flour, baking powder, and cinnamon with a tamis. Set aside.
2. Cream butter and sugars until light and fluffy. Beat in egg. Add salt and vanilla
3. Gradually add flour mixture, mixing until just combined.
4. Coming topping ingredients in a bowl. Using # 30 scoop, drop dough into mixture. Roll in mixture and round out dough. Place on parchment lined sheet pan. Flatten dough to ½ inch.
5. Bake at 400°F until golden brown but still moist.

DISPLAY: All finished cookies on large plate provided for competitor.

Cake Decorating

Each competitor is provided one 8-inch round cake, berry preserves, and white buttercream icing.

Cake order:

Customer Name: Ms. Sarah Jones

Phone: 651-876-4321

Day Wanted: Friday

Date Wanted: 04/26/24

Size: one 8-inch round, split

Cake: Chocolate

Icing: Buttercream

Filling: Berry Preserves

Colors: Yellow roses, green leaves (paste colors)

Flower type: Spray of roses - 3 to 5

Inscription: Happy Birthday Vickie

Special Instructions:

- Scale no more than 2.5 lbs. of icing for cake.
- Prepare colors and bags. Use butter cream icing provided.
- Pipe white border of your choosing.
- Slice cake in half horizontally.
- Fill middle layer with berry preserves (provided)
- Do not comb sides.

Pate a Choux
(Cream Puffs)

Ingredients:

<u>Product</u>	<u>Amount</u>	<u>Bakers %</u>
Milk	4 oz	80%
Water	4 oz	80%
Salt	.75 tsp	3%
Sugar	.75 tsp	3%
Unsalted Butter	3.5 oz	70%
All Purpose Flour	5 oz	100%
Eggs	4 - 5 ea	144 – 160%

Procedure:

1. Line ½ sheet pan with parchment paper.
2. Place milk, water, salt, sugar, and butter in a saucepan. Bring to a boil. Make sure the butter is fully melted.
3. Remove from heat and add flour. Mix dough by hand. Place back on heat and continue to mix dough until it comes away from the sides of the pan.
4. Remove from heat and mix in eggs, one at a time, until mixture is shiny and firm.
5. Pipe out cream puffs approximately 3-inch round.
6. Bake at 350°F in convection oven until product is brown and inside is dry. Do not under bake. Remove them from the oven and let cool on speed rack.
7. When cool, fill 3 with pastry cream (provided) using a pastry bag and dust with confectioners' sugar.

DISPLAY: 6 cream puffs (3 filled, 3 unfilled)

Apple Pie

Dough

Ingredients:

<u>Product</u>	<u>Amount</u>	<u>Bakers %</u>
Pastry Flour	10.5 oz	100%
Butter, unsalted	8 oz	76%
Salt	.25 oz	1.9%
Water (cold)	2 oz	19%

Procedure:

1. Cut butter into flour. Combine salt and water.
2. Add liquid to flour/butter mixture. Do not overmix.
3. Rest dough for half hour minimum
4. Line 2 pie shells. Scale 6 oz. for each. You should have dough leftover for top of baked pie.

Filling

Ingredients:

<u>Product</u>	<u>Amount</u>
Canned apples, drained	12 oz
Sugar	6 oz
Water	4 oz
Cornstarch	1 oz
Cinnamon	1 tsp
Egg Wash	as needed

Procedure:

1. Place apples, sugar, and 2 oz water in saucepan. Bring to a boil.
2. Mix remaining water with cornstarch to make slurry. Whisk slurry into boiling apples. Bring back to a boil.
3. Let cool before placing in shell.
4. Fill one pie and top with 2nd crust (double crust or lattice top)
5. Brush pie with egg wash and sprinkle with sanding sugar
6. Bake at 375°F in deck oven until golden brown.
7. Do not bake second pie shell, but finish and flute edge for display.

DISPLAY: Apple pie and fluted unbaked pie shell

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Additional Information

Competitor workspace includes 4 ft x 2.5 ft stainless steel workspace with storage underneath. Competitor will have two induction burners to use for cooking.



Competitors will have use of deck oven, convection oven, and proof box. Large equipment usage will be assigned to competitors during check in.

