

**SkillsUSA
Secondary and
Post Secondary
Kansas State
Championship 2024
Baking and Pastry
Arts Contest
April 5th Johnson
County Community
College**

General Regulations for the Contest

Clothing Requirement

Contestants MUST wear the official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty deduction of 10 points (assessed by SkillsUSA). The Baking and Pastry Arts evaluators will also credit points for proper dress as part of the overall practical exam. All school markings must be covered.

Dress:

White chef's coat, checkered chef's pants (black and white checkers only) of the proper size (pants should not drag on the floor), apron, white chef's hat (paper or cloth), and hairnet. A chef's scarf will **NOT** be required. No identification of contestant, school is allowed on official clothing. If you have a marked coat or shirt, please cover the marking.

Work shoes:

Black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any Skills USA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.

Personal Hygiene:

Hair must be neatly maintained, clean, and under control always, and must be restrained underneath the hat with hair containment devices or hairnets. Contestants may be disqualified for lack of safe clothing or attire.

No jewelry of any type (including watches, earrings, piercings) except for a wedding band.

Fingernails must be kept short and immaculately clean at all times. ***Nail polish and or fake and acrylic nails are not allowed.***

Students must supply their own food service gloves!

The orientation meeting would be the time to clarify any questionable attire or hair restraints.

Résumé Requirement:

All competitors must create a one-page hard copy résumé and submit this to the technical committee chair at the contest orientation. Failure to do so will result in a 10point penalty.

Competitors can bring a résumé to the contest on the day of competition however, the penalty will remain in effect. ***PLEASE WRITE YOUR CONTESTANT NUMBER ON THE TOP RIGHT CORNER OF THE FIRST PAGE OF YOUR RÉSUMÉ***

Production Schedule Requirement:

All competitors must create a Production Schedule. Failure to do so will result in a 10-point penalty. Competitors will post this on their speed rack for the evaluators to view. ***PLEASE WRITE YOUR CONTESTANT NUMBER ON THE TOP RIGHT CORNER OF THE PRODUCTION SCHEDULE***

There is a sample Production Schedule attached in this document.

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 baking and pastry arts industry.

Scope of the Contest

- 1.The contest will be geared toward the baking and pastry business rather than commercial restaurant business.
- 2.Contestants will be given written tests covering basic baking science.
- 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 seven (7) products: six (4) baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake, pastry cream, and knife skill.
The products will be selected by the Baking and Pastry Arts Technical Committee.

Evaluator's Scoring Criteria

(More detail is found in the Rubrics)

General Skills Rating Scale:

- 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 products made

Secondary and Post-Secondary

Menu

(Two Pages)

Soft Roll

Prepare

Rolls, eighteen (18) pieces at 60 g (2 oz)

Student Choice of 3 different shapes six (6) each

Display

All Products

Rolls, eighteen (18) on tray

Puff Pastry Fruit Baskets

Prepare

Orange Supreme Slices

Six (6) Fruit Baskets

Four (4) with orange Supremes and berries

Product must be glazed.

Display

four (4) of the produced Fruit Baskets (The ones with the fruit garnish) and two (2) others. Reserve the rest on a sheet pan on your rack.

Orange Supreme slices along with your scraps

Pâte à Choux

Display six (6) eclairs (two (2) filled with no garnish and four (4) unfilled)

Fill two (2) eclairs with of your Crème Pâtissèrie

Display six (6) Paris-Brest (unfilled)

Reserve the rest on a sheet pan on your rack.

Specialty Cookie

Prepare

All Cookie Dough

Twelve (12) at 60g (2 oz)

Twelve (12) at 30g (1 oz)

Discard or please take rest of dough with you

Display

All cookies on one tray

Decorated Cake

Prepare

One (1) Decorated Cake Based on Work Order

Cake cut to standard size with three layers (please discard extra layer)

Apricot jam between each layer

White icing base, 4 roses with green leaf garnish, 16 rosettes for one for each slice

“Happy Birthday Emily” written on the top of cake

Crème Pâtissière

Prepare

Crème Pâtissière

Display

Show to Evaluator as soon as it comes off the stove.

Equipment and materials

1. Supplied by the technical committee:

- a. Competition problem (formulas, recipes, instructions)
- b. All necessary food items, paper goods, etc., for the competition. No outside food will be allowed.
- c. Organized competition site (workstations, ovens, stoves refrigeration, access to product and additional equipment)
- d. All mixers, ovens, stoves necessary for food preparation
- e. All products for food presentation

2. Supplied by the competitor and may be subject to change based on the formulas for the current competition (at least one of each, but more per item than specified is acceptable):

- a. Bowl Stainless (1, 2, 3, and 4-quart)
- b. Brush, Bench
- c. Brush, Pastry
- d. Card Scraper/Bowl Scraper
- e. Container Dry Measuring
- f. Container for Cooling
- g. Container Liquid Measuring (1qt)
- h. Couche/Cloth
- i. Cutting Board or Mat
- j. Dough Container (for Fermentation)
- k. Dough Cutter/Bench Knife
- l. Dough Cutter/Knife/Pastry Blender
- m. Flower Nails
- n. Gloves, Food Service
- o. Ingredient Container for Scaling

- p. Knife, Chef (8-10")
- q. Knife, Paring
- r. Knife, Serrated (10")
- s. Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
- t. Microplane/Zester/Grater
- u. Oven Mitts/Pads
- v. Pan, Sauté (10-12")
- w. Pastry Bags
- x. Pastry Tip – Ateco 807 .56" opening or similar size (Round)
- y. Pastry Tips (Assorted Decorating)
- z. Pastry Wheel
- aa. Rolling Pin/French Pin/Dowell
- bb. Ruler
- cc. Saucepan/Pot (2 qt)
- dd. Scale, Digital (5k or 10 lb., Battery Powered)
- ee. Scissors
- ff. Scoop, Portion #16
- gg. Sifter – Small
- hh. Silpat (Full Sheet)
- ii. Spatula Offset
- jj. Spatula, Rubber
- kk. Spatula, Rubber Heat Proof
- ll. Spatula, Assorted
- mm. Spoon, Chef
- nn. Spoon, Measuring
- oo. Thermometer (digital preferred)
- pp. Timer(s)
- qq. Towels, Cleaning
- rr. Towels, Side
- ss. Vegetable Peeler
- tt. Wire Whip/Whisk

1. All competitors must create a one-page resume. See “Resume Requirement” below for guidelines.
2. All competitors will prepare a production schedule which must be posted on their station. Failure to do so will result in a 10-point penalty.

Note: Cellphones are not permitted on the competition floor and cannot be used in place of a kitchen timer.

Note: This is a minimum list of tools needed and no additional items will be allowed. Equipment check will occur during setup. Judging will also include the competitor’s ability to maintain a neat and clean workspace.

PROHIBITED DEVICES

Cellphones, electronic watches and/or other electronic devices not approved by a competition's national technical committee are **NOT** allowed in the competition area. Please follow the guidelines in each technical standard for approved exceptions. Technical committee members

may also approve exceptions onsite during the SkillsUSA Championships if deemed appropriate.

Penalties for Prohibited Devices

If a competitor's electronic device makes noise or if the competitor is seen using it at any time during the competition, an official report will be documented for review by the Director of the SkillsUSA Championships. If confirmed that the competitor used the device in a manner which compromised the integrity of the competition, the competitor's score may be removed.

SKILL PERFORMANCE

The skill performance of the competition will be the actual preparation of baked goods and the presentation of the finished products ready for sale to customers.

COMPETITION GUIDELINES

The skill performance portion of the competition will ask competitors to:

1. Demonstrate and apply food safety principles, procedures, HACCP, and key practices for ensuring food safety.
2. Coordinate *mise en place* and apply organizational skills.
3. Demonstrate and apply knowledge of proper baking methods and techniques as required.
4. Demonstrate knife skills and proper cutting techniques.
5. Demonstrate and apply the proper use of equipment.
6. Demonstrate and apply creative preparation, portioning and presentation of food items.

Contest formulas – see formulas document.

Pastry and Baking Competition Schedule

6:30am – 7:15am equipment check-in

7:15am – 7:30am draw for competition times

7:15 – 7:45 questions

8:00am first competitors begin.

Competition timing

Set on station – 25 minutes.

Cuts (orange segments) – 30 minutes place cut items in refrigerator for jury review.

Production of decorated cake, cookies, soft rolls 3 shapes, Pate choux, pastry cream, and

puff pastry basket – 3 hours 30 minutes

Production strategy:

Yeast dough

Pate choux

Cookie dough

Puff pastry
Pastry cream
Decorated cake.

Competitors scoring Total: 500 points

Written test – 50 pts.
Sanitation – 50pts.
Organization – 50pts.
Food Handlers Card – 25 pts
Resume – 25 points

Soft dough – Total: 40 points
Shaping – 10pts.
Proofing – 10pts.
Texture – 10pts.
Taste – 10pts.

Fruit basket – Total: 70 points
Knife skills – 10pts.
Cuts – 10pts.
Puff Pastry – 10pts.
Glazing – 10 pts.
Texture – 10pts.
Taste – 20pts.

Pate' Choux – Total: 60 points
Dough construction – 20pts
Texture – 20pts.
Taste 20pts.

Cookies – Total: 30 points
Mixing – 10pts.
Texture – 10pts.
Taste – 10pts.

Decorated cake – Total: 50pts
Cake layer thickness 15 pts
Icing smooth and even 20 pts
Meet work order request. 15 pts

Pastry cream – Total: 20pts.
Taste – 10 pts
Texture – 10 pts

Overall pastry display Total: 30 points

Total overall points 500