

Commercial Baking Addendum

Clothing Requirement

White or black pants or black-and-white checkered chef's pants*; pants must fit properly and not drag on the floor. White chef's shirt or coat, white or black leather work shoes, white apron, white chef's hat (paper or cloth) and hairnet.

A white chef's scarf is optional. Clothing Items do not have to have the official SkillsUSA logo, but must otherwise match the descriptions above.

No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single watch or wedding ring is the only jewelry that will be allowed to be worn during the orientation periods. All hair must be restrained by either a hat or hairnet. Beards must be covered by a snood during all periods of food handling.

Adjustments to National Technical Standards

There will be no written test.

Scope of the Contest

A total of three products will be prepared

- Yeast Bread and Rolls
- Quick Breads
- Cookies

Recipes to be posted by March 15.

Tool List Note

Mixers will be provided by the contest site. Contestants will not be allowed to share tools or equipment that they personally bring.

See national technical standards for more details on contest scope. SkillsUSA NC reserves the right to make adaptations or changes based on time, materials, and facility requirements.

SkillsUSA

Commercial Baking

Site-Provided Equipment	Student-Provided Equipment
<ul style="list-style-type: none"> • Stand Mixer • Mixing Bowls • Sheet Pans • Loaf Pans • Parchment Paper • Plastic Wrap • Tin Foil • Whisk • Bowl Scrapers • Pastry Brushes • Spatulas • Large Spoons • Rolling Pins • Balance Scales • Disposable Gloves • Tape (for labeling) • Cleaning Towels/Buckets 	<p>MANDATORY EQUIPMENT Students will not be allowed to compete without this minimum level of equipment.</p> <ul style="list-style-type: none"> • Knife Kit • Cookie Cutters (High School) • Thermometer • Large Measuring Cups • Measuring Spoons • Pen/Marker • Piping Bag w/Tips • Side Towels • Small battery powered or spring scale (2 lb to 4 lb capacity) <p>OPTIONAL</p> <ul style="list-style-type: none"> • Oven Mitt or Pan Handlers • Any approved equipment from the national technical standards tool list

SkillsUSA Postsecondary Commercial Baking Formulas

1. Basic French Bread Dough

Source: RBA formula database, (858 –Power) 2000.

Raw Ingredients	LB	OZ	Baker's %	Instructions
Bread Flour (high gluten)	3	8	100	Use straight dough method.
Salt		1.25	2	
Yeast, compressed		2.0	4	
Water	2	4	64	Variable
Total	5	15.25		

1. Dough temperature should be 75 to 80 °F.
2. Bulk ferment on the bench, depending of dough temperature and room conditions. Allow dough to double in size.
3. Cut dough into appropriate size pieces and let rest.
4. Make six traditional baguettes with a finished weight of 11 oz. each. Judges will accept 2 oz. overweight on the finished bread. Underweight will be penalized points.
5. Length should be 16"-18"
6. Slash bread with 7 (seven) diagonal cuts.
7. With left over dough make creative loaf.
8. Proof
9. Bake: 425°F



SkillsUSA State Secondary (High School) Commercial Baking Formulas

1. White Pan Bread

Source: RBA

Raw material	LB	OZ	Bakers %	Instructions
Yeast		1	2.5	Mix with 3 oz. water, set aside
Water	1	7	64	Variable
Bread Flour	2	5	100	Variable
Salt		.9	2.25	Variable
Sugar, granulated		2	5	Variable
Milk powder		2	5.0	
Shortening, all purpose		1.25	3	

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size.
2. Cut into proper size pieces, round the piece of dough up and let rest. DO NOT USE PROOF BOX- Keep dough at room temperature, covered.
3. Make up:
 - 2 pan loaves, scale 12 oz. to achieve finished weight of 10-11 oz.
 - 2 three-breaded loaves- scale to 18 oz.- finished weight 16 oz.
 - With remaining dough prepare one baking sheet of single knot rolls at 2 oz. each.
4. Proof to proper size.
5. Wrap excess dough and leave on your rolling rack.
6. Bake: 400 degrees F.

Display: One standard loaf, one braided loaf, and three knot rolls.

2. Onion and Pepper Scone (Both Secondary and Post-Secondary)

Source: Chris Teixeira

Yields 12 Scones

Raw Material	LB.	OZ.	Baker's Percentage	Instructions
All Purpose Flour	1	13		
Granulated Sugar		2.75		
Baking Powder		1.25		
Butter		7.75		
Shortening		3.85		
Salt		.64		
Ground Black Pepper		.02		
Ground White Pepper		.02		
Caramelized Onions		8.64		
Half & Half		13.92		

Total

Method:

1. Slice onions thin and caramelize until a golden brown color is achieved
2. Using the cut in method; place all dry ingredients in bowl and cut in fats
3. Add cooled onions and half and half
4. DO NOT OVERMIX!
5. Pour mixture onto table and flatten to 1.25 inches tall
6. Cut using a round cutter; each scone should weigh approx. 160 grams
7. When ready to bake- place in 300F oven until scone is baked through and golden brown color is achieved- approx.. 27-32 min
8. Display 4 scone



3. Chocolate Chip Cookies (Both Secondary and Post-Secondary)

Source: Chris Teixeira

Yield 18

Raw Ingredients	LB	OZ
Butter		8
Brown Sugar		5.6
Sugar		5.76
Eggs (room temp)		3.36
Vanilla Extract		.16
Bread Flour		6.08
All Purpose Flour		6.08
Salt		.24
Baking Soda		.16
Chocolate Chunks/Chips		12.16

Total

Method:

1. Cream softened butter with sugars until combined and light in color
2. Add in eggs slowly and scrape after each addition
3. Add dry ingredients all at once and mix until just combined
4. DO NOT OVERMIX!
5. Add chocolate and mix until combined
6. Scoop using a 2 oz scoop – then place in fridge
7. To bake- remove from fridge and bake at 325 for 10-14 minutes in convection oven
 - a. Outside should be golden brown and center should be slightly pale
8. Display 6 cookies

