**Commercial Baking Addendum 2023 Postsec**

**Clothing Requirement**

* Black work pants or black-and-white checkered chef’s pants
* White chef’s jacket (if it has a school logo or sponsor logo, the logo must be covered completely)
* Black non-slip, non-porous shoes
* White apron
* Hair Restraint as needed
* White Chef’s hat (toque) or skull cap
* White neckerchief (optional)
* Side-towels, Chef’s hats (toques) or skull caps (no baseball caps).

Clothing items do not have to have the 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 and off the collar – this may require a hat and hairnet. Beards must be covered by a snood during all periods of food handling.

Cell phones or other electronic devices are ***NOT*** allowed in the competition area.

## Scope of the Contest

These products will be prepared:

* Biscuits
* Chocolate Chip Cookie
* Dutch Apple Pie
* Cake Decorating (Postsecondary Only)

## 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.

***NEW THIS YEAR, Aligning with the National contest standards:***

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.

For State Level Competition, Contestants will need to bring 2 Foam 8” Cake Rounds.

*Please NOTE that these Equipment Lists may change. Changes will be posted to our Website AND sent to Advisors with Registered Contestants.*

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| **SkillsUSA****Commercial Baking** |
| **Site-Provided Equipment** | **Student-Provided Equipment** |
| * **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**
 | **MANDATORY EQUIPMENT**Students will not be allowed to compete without this minimum level of equipment.* **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)**

 **OPTIONAL*** **Oven Mitt or Pan Handlers**
* **Any approved equipment from the national technical standards tool list**
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**Secondary and Post-Secondary Recipes**

**Biscuits**

Ingredients

· 360 grams all-purpose flour

· 1 teaspoon salt

· 1 tablespoon baking powder

· 1 tablespoon granulated sugar

· 85 grams butter, room temperature

· 225-250 grams milk

Instructions

· Preheat oven to 425 degrees Fahrenheit

· Prepare biscuits using the biscuit mixing method

· Roll dough to thickness of ¾ inch

· Cut into circles

· Bake at 425 degrees Fahrenheit

*Source: King Arthur Test Kitchen*

**Chocolate Chip Cookies**

Ingredients

· 280 grams flour

· 1 teaspoon baking soda

· ½ teaspoon salt

· 225 grams butter

· 150 grams packed brown sugar

· 150 grams granulated sugar

· 1 egg

· 1 teaspoon vanilla

· 320 grams chocolate chips

Instructions

· Preheat oven to 375 degrees Fahrenheit

· Mix flour, baking soda, salt and set aside

· Combine butter and sugar, cream lightly

· Add egg and vanilla

· Add flour mixture

· Add chocolate chips

· Drop cookies onto parchment-lined sheet pans for baking

· Bake at 375 degrees

*Source: Betty Crocker Kitchens*

**Dutch Apple Pie**

Pie Crust:

· 120 grams all-purpose Flour

· ¼ teaspoon salt

· 110 grams butter, cold

· 15-30 grams cold water

1. Add flour and salt into mixing bowl.

2. Add butter, cut into flour until pea-size.

3. Gradually add the water.

4. Do not overwork the dough.

5. Form into ball. Wrap and chill.

Filling:

· 900 grams apples, peeled, cored, sliced

· 150 grams granulated sugar

· 30 grams all-purpose flour

· 1 teaspoon cinnamon

· ¼ teaspoon nutmeg

1. Preheat oven to 425 degrees Fahrenheit

2. Roll out bottom crust.

3. Combine first six ingredients for filling.

4. Place into bottom crust.

Topping:

· 120 grams all-purpose flour

· 90 grams brown sugar, packed

· 110 grams butter, cold

1. Combine flour and sugar.

2. Cut butter in small pieces and incorporate until the mixture is crumbly.

3. Place topping on top of filling and bake at 425 degrees F for 15 minute, then reduce to 350 degrees for additional 30 minutes or until golden brown.

 *Source: King Arthur Test Kitchen*

**Cake Decorating**

Each competitor needs to bring two foam 8-inch cake rounds.

Committee will provide three pounds of prepared white icing.

Ingredients:

* 3 pounds buttercream icing
* 2 x 8 inch cake rounds

Instructions

· Fill cake with white icing.

· Prepare colors and bags.

· Pipe:

o White shell border

o Three roses, yellow with green leaves

o Inscription: Congrats!

o Do not comb the sides