**Baking & Pastry Arts Addendum 2024**

**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.

**Equipment & Materials**

Supplied by the Technical Committee

* Sheet Pans
* Disposable Gloves
* Tape (for labeling)
* Parchment Paper
* Plastic Wrap
* Tin Foil
* Plates for display
* 8 in cake board
* Stainless Bowls 1,2,3,4 Qt
* Flour Sifter

**Supplied by the Contestant (Required)**

* Knife Kit
* Bowl Scraper 4
* Pastry Brush
* Dough Cutter/Bench Knife
* Ingredient Containers for Scaling 2
* Scale (Battery Operated)
* Thermometer
* Spatula
* Scoop #16
* Scoop #40
* Pocket Scale
* Rubber Spatula multiple
* Offset Spatula
* Rolling pin
* Serrated Knife (Part of your Kit)
* Pastry Tips
* Pastry Bags
* 8 inch Round Cake Foam
* Resume

Contestants will not be allowed to share tools or equipment that they personally bring.

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

## Scope of the Contest

* 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 1 Foam 8” Cake Round.
* 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.
* These products will need to be prepared by the State Contestant:
* Soft Roll Dough
* Cranberry Oatmeal Cookies
* Apple Galette
* Cake Decorating
* The following items will be **pre-prepared** and supplied for the contestant at the contest site:
  + Apple Gallete Filling
  + Cake Icing

|  |  |
| --- | --- |
| **SkillsUSA NC Baking & Pastry Arts Supply List** | |
| **Student-Provided Equipment *MANDATORY EQUIPMENT –***  *Students will not be allowed to compete without this minimum level of equipment.* | **Site-Provided Equipment** |
| * **Knife Kit** * **Bowl Scraper 4** * **Pastry Brush** * **Dough Cutter/Bench Knife** * **Ingredient Containers for Scaling 2** * **Scale (Battery Operated)** * **Thermometer** * **Spatula** * **Scoop #16** * **Scoop #40** * **Pocket Scale** * **Rubber Spatula multiple** * **Offset Spatula** * **Rolling pin** * **Serrated Knife (Part of your Kit)** * **Pastry Tips** * **Pastry Bags** * **8 inch Round Cake Foam** | * **Sheet Pans** * **Disposable Gloves** * **Tape (for labeling)** * **Parchment Paper** * **Plastic Wrap** * **Tin Foil** * **Plates for display** * **8 in cake board** * **Stainless Bowls 1,2,3,4 Qt** * **Flour Sifter**   **OPTIONAL Student Provided**   * **Any approved equipment from the national technical standards tool list - may be shared with all students competing.** |

**Secondary**

**&**

**Post-Secondary**

**Recipes**

**SkillsUSA NC**

**State Baking and Pastry Contest**

**SOFT ROLL DOUGH**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Ingredients** |  |  |  |  |  |
|  | Pounds | Ounces | Bakers% | Grams |  |
| Water (Temperature Controlled) |  | 11.78 | 57.3 | 334 |  |
| Shortening, All Purpose |  | 1.87 | 9 | 53 |  |
| Nonfat Dry Milk Powder |  | 1.09 | 5.3 | 31 |  |
| Flour, Bread | 1 | 4.6 | 100 | 584 |  |
| Sugar, Granulated |  | 1.67 | 9 | 53 |  |
| Yeast |  | .56 | 2.7 | 16 |  |
| Salt |  | .35 | 1.7 | 10 |  |
| Egg Wash (As needed) |  |  |  |  |  |
| **Total Formula Weight** | **2lbs.** | **5oz.** | **184.83%** | **1081g** |  |

**Method**

1. Mise en Place:
2. Gather Ingredients
3. Scaling:
4. Scale all the ingredients
5. Perform (complete) necessary temperature calculations
6. Mixing:
7. In a mixing bowl, add water, fat, milk powder, flour, sugar and yeast. Mix on low speed for one (1) minute to incorporate ingredients. Add salt. Mix on medium speed for approximately eight (8) minutes until dough temperature reaches 77F and is developed
8. Fermentation:
9. Place dough into large, oiled/sprayed container. Cover dough with couche, cloth or lid. Allow to ferment (proof) until doubled
10. Punching:
11. Punch the dough down. De-gas and allow to rest before scaling
12. Scaling:
13. Scale the dough into desired weight
14. Eighteen (18) pieces at 2 ounces (60g)
15. Rounding:
16. Round up the dough pieces and pre-shape them
17. Bench Resting:
18. Cover dough and allow to rest for about 15 minutes to relax the gluten
19. Makeup/Shaping and Panning:
20. Place all prepared dough pieces on parchment-lined pans. Please write contestant number on each pan
21. Roll: eighteen (18)
22. Final Proof:
23. Cover panned pieces with couche or cloth. Proof the shaped dough pieces until doubled in size
24. Baking:
25. Bake at 400F in deck oven until firm and brown. Rolls about 12-15 minutes.

TIME IS APPROXIMATE

1. Cooling:
2. Allow products to cool. Remove from pan
3. Storing:
4. Display all of your rolls

**SkillsUSA NC**

**State Baking and Pastry Contest**

**Cranberry Oatmeal Cookie**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Ingredients** |  |  |  |  |  |
|  | Pounds | Ounces | Bakers% | Grams |  |
| Orange Zest |  | .04 | .05 | 1.16 |  |
| Butter, Diced |  | 4.09 | 50 | 116.5 |  |
| Sugar, Granulated |  | 6.16 | 75 | 174.75 |  |
| Sugar, Brown |  | 8.22 | 100 | 233 |  |
| Shortening (All purpose) |  | 4.11 | 50 | 116.50 |  |
| Extract, Vanilla |  | .07 | .09 | 2.09 |  |
| Salt |  | .02 | .03 | .69 |  |
| Baking Soda |  | .01 | .02 | .46 |  |
| Flour, All Purpose |  | 8.22 | 100 | 233 |  |
| Eggs, Whole (Room Temperature) |  | 3.34 | 42.50 | 94.77 |  |
| Oats |  | 8.22 | 100 | 233 |  |
| Cranberries, Dried |  | 8.22 | 100 | 233 |  |
| Water |  | .13 | .17 | 3.96 |  |
| **Total Formula Weight** | **3lbs** | **2oz.** | **617.86%** | **1442.88g** |  |

**Method**

1. Mise en Place:
2. Gather Ingredients and equipment
3. Scale:
4. Scale all ingredients. Zest Oranges
5. Mixing:
6. In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well.
7. Add brown sugar and shortening and mix well. Scrape bowl well.
8. Add vanilla, salt, baking soda, flour and orange zest. Mix until combined.
9. Add eggs, and mix on low speed until incorporated. Scrape bowl well.
10. Add oats, cranberry and water. Mix until well combined.
11. Portion:
12. Portion fifteen (15) cookies #16 (2oz or 60g scoop)
13. Place 12 large cookies on a parchment-lined full sheet pan in a 3 by 4 pattern and the remaining 3 large cookies on a half sheet pan lined with parchment.
14. Portion the rest of the dough with #40 (.75oz or 21g scoop)
15. Place small cookies on a parchment-lined full sheet pan in a 4 by 6 pattern.
16. Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.
17. Baking:
18. In convection oven, bake all cookies at 325F for 12-14 minutes. Small cookies will bake faster.
19. The outside should be golden brown and the center should be slightly pale.
20. Allow cookies to cool.
21. Display six (6) large cookies and six (6) small cookies in your display area (leave the rest on your rack).

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**State Baking and Pastry Contest**

Apple Galette **DOUGH**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Ingredients |  |  | | Weight | | And | | Measures | |
|  | | | Pounds | | Ounces | | Baker’s % | Grams | 🗹 |
| Butter | | |  | | 8 | | 100 | 227 |  |
| Flour, All Purpose | | |  | | 8 | | 100 | 227 |  |
| Salt | | |  | | .21 | | 3 | 6 |  |
| Water, Ice Cold | | |  | | 3. | | 37.5 | 85 |  |
|  | | |  | |  | |  |  |  |
| TOTAL FORMULA WEIGHT | | | **1** | | **3.21** | | **240.5** | **545** |  |
|  | | |  | |  | |  |  |  |

**Method**

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies
2. Into a large stainless-steel bowl sift in the flour
3. Dice the butter into 3/8” pieces. Add the diced butter to the flour. Cut the fat into the flour, until the desired consistency is reached
4. Dissolve the salt into the very cold water. Add the mixture to the flour, mixing gently until the dough holds together, Do not over mix
5. Cover the dough with plastic wrap and chill well before using

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**State Baking and Pastry Contest**

Apple Galette **FILLING**

***\*Filling will be PROVIDED AT STATE CONTEST\****

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Ingredients |  |  | | Weight | | And | | Measures | |
|  | | | Pounds | | Ounces | | Baker’s % | Grams | 🗹 |
| Granny Smith Apples, peeled, cored (large diced) | | | ≈1 | | 0.00 | |  | 454 |  |
| Butter | | |  | | 1.00 | |  | 28 |  |
| Sugar, Granulated | | |  | | 2.00 | |  | 57 |  |
| Cinnamon (≈1/4t) | | |  | | .25 | |  | 7 |  |
| Vanilla | | |  | | .50 | |  | 14 |  |
| Water | | |  | | 1.00 | |  | 28 |  |
| Apple Juice | | |  | | 1.00 | |  | 28 |  |
| TOTAL FORMULA WEIGHT | | | **≈1** | | **5.75** | |  | **616** |  |
|  | | |  | |  | |  |  |  |

**Method**

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies
2. Peel, Core and large dice the apples
3. In a sauté pan add the apples and let them brown slightly
4. Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan
5. Cook approximately 1 minute, add the sugar and lit it brown, stirring occasionally
6. Add the cinnamon and vanilla
7. Add the water and apple juice
8. Remove from the heat and place in a container. Place over an ice bath to cool

**SkillsUSA NC**

**State Baking and Pastry Contest**

Apple Galette

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Ingredients |  |  | | Weight | | And | | Measures | |
|  | | | Pounds | | Ounces | | Baker’s % | Grams | 🗹 |
| Galette Dough (AN) | | | 1 | | 3.21 | |  | 545 |  |
| Galette Filling (AN) PROVDED AT STATE | | | =1 | | 5.53 | |  | =610 |  |
| Egg, Whole (1) Each | | |  | |  | |  |  |  |
| Milk | | |  | | 1 | |  | 28 |  |
| Sugar, Granulated | | |  | |  | |  |  |  |
| TOTAL FORMULA WEIGHT | | |  | |  | |  |  |  |
|  | | |  | |  | |  |  |  |

**Method**

1. Mise en place
   1. Clean work area and wash hands
   2. Prepare your mise-en-place by assembling your equipment and supplies
2. Roll the dough to 1/8 “thick
3. Cut 3-6” rough circles from dough: if needed re-roll excess dough
4. Place 120g (4oz) of filling amongst all 3 tartes, leaving 1’ of dough exposed around the edge of each dough circle
5. Fold the uncovered border of dough over the filling, slightly overlapping each fold.
6. Place onto lined sheet pan
7. To finish the Galette, whisk egg and milk to combine into egg wash
8. Egg wash each tart and sprinkle with granulated sugar
9. Bake at 400° F. Rotating pan as necessary
10. Display all of the Galettes

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**State Baking and Pastry Contest**

Cake Decoration

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Ingredients |  |  | | Weight | | And | | Measures | |
|  | | | Pounds | | Ounces | | Baker’s % | Grams | 🗹 |
| White Butter Cream Icing | | | 3 | | 8 | |  | 680 |  |
| Food Coloring | | |  | |  | |  |  |  |
| TOTAL | | | 3 | | 8 | |  | 680 |  |

**Method**

1. Use the white buttercream to ice the cake
2. Prepare your colors
   1. Red or yellow roses
   2. Leaves and vines
   3. Inscription
3. Place a spray of roses of varying sizes over 1/3 of the available space (include buds)
4. Using the white buttercream, pipe a shell border on the bottom of the cake
5. Do NOT comb the sides
6. Inscription in cursive **Bon Voyage**
7. Place contestant number on the back side of your cake