
**2019 INDIANA SkillsUSA CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: **COMMERCIAL BAKING**

CONTEST LOCATION:

IVY Tech- The Corporate College and Culinary Center
2820 N. Meridian St.
Indianapolis, IN 46208

Date: **FRIDAY** April 19, 2019

Registration Opens at 10:00 am PDP will take place at registration at Ivy Tech.
Unloading Equipment begins at 11:00 am
Contest begins: NOON- 5:00 pm

CLOTHING REQUIREMENTS:

- white, black or checked work pants,
- chef's shirt or jacket (if possible),
- white or black work shoes,
- white apron, and white chef's hat (paper or cloth).
- Tennis shoes will not be allowed.
- No jewelry or any kind is allowed.
- Long hair and/or beards require suitable restraint.

No school logo, school name, contestant name or any other identifying marks of any kind on clothing. If you do have them, they must be covered up so that no part of the identification is visible.

AWARDS CEREMONY DRESS CODE

*A Dress Code will be enforced during the Awards Ceremony. To accept an award "on-stage", the student must wear the "Official SkillsUSA Uniform", State T-Shirt or the competition attire. **NO SHORTS OR HATS!!!***

SEE RECIPES BELOW

Pumpkin Bread

Source: Baking Fundamentals, Noble Masi

Raw Material	L B	OZ	Baker's %	Instructions
raisins		1.75	57	
water		1.32	43	Soak the raisins in the water before starting with the rest of the ingredients
Pumpkin, canned		3	100	Combine the pumpkin with the sugar, eggs, and oil, mix on 2 nd speed until smooth.
eggs		1.29	43	
Sugar		4	133	With a wire whisk, combine the dry ingredients(except the sugar in a separate bowl)
Vegetable oil		1.32	43	
Baking soda		0.0275 (.20 tsp)	1	
salt		0.055 (0.3 tsp)	2	
Ground cloves		0.0275 (0.3 tsp)	1	After the wet is smooth, add the dry ingredients, drain the raisins, discard the water and add the raisins. Continue to mix until everything is fully incorporated. Do
Ground cinnamon		0.0275 (0.3 tsp)	1	
Bread flour		3	100	Just blend together, avoid over mixing.
Baking powder		0.055 (0.45 tsp)	2	

Total

15.25

Procedure

- 1. Combine first 7 ingredients and mix with paddle for approx. 5 minutes**
- 2. Gradually add oil, flour and baking powder**
3. Add water and raisins
4. Pour into the smaller loaf pan provided to make proper size loaf
5. Bake at 375 degrees

Sugar Cookies

Source: *RBA*

Raw Ingredients	LB	OZ	Baker's %	Instructions
Sugar		4	50	Cream sugar, salt, and butter for 5 minutes on 2 nd speed, scrape the bowl
Salt		0.08 (0.5 tsp)	.8	
Butter		3	37.5	
Eggs, whole		2	25	Add eggs in two stages and cream in.
Milk, liquid		1	12.5	Add milk and vanilla alternately with the dry ingredients
Vanilla		0.125 (0.75 tsp)	.25	
Cake Flour		8	100	Sift flour and baking powder together, add in thirds alternating with the milk and vanilla to the creamed ingredients. Mix on 1 st speed until well combined, scraping as necessary. Flatten the dough slightly and chill it for 30 minutes for easier handling
Baking Powder		0.3 (2.25 tsp)	3	

TOTAL **18.5 ounces**

- 1. Roll dough to approximately ¼-inch thickness on the table, lightly dusted with flour.**
2. Use parchment-lined baking sheets.
3. Cut out 10 cookies. Use a 3" round cutter (**students to provide their own cookie cutter**)
4. Wash with milk and sprinkle with granulated sugar.
5. Bake in 375 degrees F oven. 6 – 10 minutes, **DO NOT OVERBAKE!**
- 6. Display 6 cookies.**

Cake Decorating

Source: *RBA*

Each student will provide for themselves either one 8" round yellow cake to be split in three layers or two, 8" round yellow cakes to be split in two.

Each student will be provided with whipped topping (may substitute buttercream if necessary)

Test Problem

Customer Name: Ms. Sarah Jones

Phone: 800-638-0924

Day Wanted: Tuesday

Date Wanted: 6/27/13

Time Wanted: 4:00PM

Size: 8" rounds, split and filled with red jelly filling. Fillings are provided.

Required: 3 layers of cake, (You may either cut a single cake into three layers, *or*, from two cakes, split each in two and use only 3 of the halves as your layers.(There will be one layer left over in that case.). Fill with two layers of filling. The entire cake is to be iced in whipped topping, Pipe shell border of whipped topping. Use buttercream to pipe roses, leaves and writing.

Icing: Use icing provided

Colors: Yellow roses, green leaves

Flower Type: Spray of roses- 3 to 5

Inscription: Happy Birthday Vickie

Special instructions:

- 1. Scale no more than 1 quart of whip topping. Use whipped topping for icing the cake.**
2. Prepare colors and bags. Use butter cream icing provided for roses, leaves and writing.
3. Pipe white border of your choosing. (whipped topping)
4. Do not comb sides.

Pumpkin Pie

Source: *Professional Baking, Gisslen*

Dough

Raw Material	LB	OZ	Baker's %	Instruction
Pastry Flour		8	100	Prepare by hand.
Shortening, all purpose		5	60	Rub shortening and flour until dough forms small pieces
Salt		0.15 (0.75 tsp)	1.87	Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed.
Water (cold)		3.5	40	

TOTAL

16.5

Filling

Pumpkin puree		12.25	<p>Place the pumpkin in the bowl of a mixer fitted with the whip attachment.</p> <p>Sift together the flour, spices, and salt.</p> <p>Add the flour mixture and sugar to the pumpkin. Mix at first speed until smooth and well blended. Avoid whipping air into the mix.</p> <p>Add the eggs and mix in. Scrape down the sides of the bowl.</p> <p>Turn the machine to low speed. Gradually pour in the syrup, then the milk. Mix until evenly blended.</p> <p>Let the filling stand for 30 – 60 minutes.</p> <p>Stir the filling to remix. Fill the pie shell. Bake at 450°F for 15 minutes. Lower the heat to 350°F and bake until set, about 30 – 40 minutes more.</p>
Pastry flour		0.5	
Cinnamon		0.06 (0.7 tsp)	
Nutmeg		0.125 tsp	
Ginger		0.125 tsp	
Cloves		0.125 tsp	
Salt		0.06 (0.33 tsp)	
Brown Sugar		5	
Eggs		5	
Corn syrup		1	
Whole milk		10	

TOTAL 2 2

1. ***Rest dough, refrigerated for half hour minimum.***
2. Prepare one 9" fluted pie shell from approximately 9 ounces of the pie
 dough
3. Fill and bake as instructed above

SkillsUSA State Commercial Baking Competition 2018

Equipment to be provided by Host Site

- *Sheet pans
- *Parchment paper
- *Stand mixer
- *Mixing bowls
- *Pie tins
- *1 lbs. Loaf pans
- *8 ounce loaf pans

Equipment to be provided by contestant

- *Personal knife kit
 - Whisk
 - Paring knife
 - Pastry brush
 - Bench scraper
 - Spatula (rubber, metal, offset)
 - Measuring cups and teaspoons
 - Pastry bags and tips
 - Food coloring: blue, yellow and green (post-secondary only)
 - Kitchen spoon (wooden or plastic)
 - 3” diameter round cookie cutter
- *Kitchen towels (4 min)
- *Digital scale
- *Sifter
- *Rolling pin
- *Kitchen timer—CELLPHONES WILL NOT BE ALLOWED
- *Oven mitts
- *Cake turntable
- *Piping bags and tips
- *Round 3” (non-fluted) cookie cutter (secondary only)
- *Blue tape and sharpie to label items
- *Any other equipment you deem necessary to complete the contest

**NO OUTSIDE FOOD ITEMS MAY BE BROUGHT TO
CONTEST EXCEPT CAKE LAYERS**

Clothing requirement

*Pants: white or black and white checkered (no black)

*Coats: white with no logos unless SkillsUSA

*Hat: white (paper or cloth)

*White apron

*Shoes: white or black leather work shoes

No jewelry, including piercings

No long, artificial, or polished nails

Here are examples of the kind of qualities the judges look for. These have been made directly from the attached formulas.

Pumpkin Bread



Soft Rolls



Pan Loaf and Braid

