

**2024 INDIANA SkillsUSA CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: **BAKERY AND PASTRY ARTS**

CONTEST LOCATION:

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

Date: **FRIDAY** April 19, 2024

Registration and Unloading Equipment begins at 10:00 am
Contest begins: 11:00am- 5:00pm

FRIDAY APRIL 19- RECEPTION FOR ALL COMPETITORS AND TEACHERS AT IVY TECH FROM 4:30-6:30 PM WITH APPETIZERS AND DRINKS. 5:15 PM PROGRAM WILL BEGIN.

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!!!

EACH COMPETITORS MUST PROVIDE A 1 PAGE RESUME' AT THE BEGINNING OF THE CONTEST, THERE IS A 10 PT. DEDUCTION IF ONE IS NOT TURNED IN AT THIS TIME.

SEE RECIPES BELOW

White Pan BreadSource: *RBA*

Raw material	LB	OZ	Bakers%	Instructions
Yeast - instant		0.375 (11 g)	1.66%	
Water		15.5	64%	
Bread Flour	1	8.5	100%	
Salt		0.55 (15.5 g)	2.25%	
Sugar, granulated		1.25	5%	
Milk powder		1.25	5%	
Shortening, all purpose		0.75 (21.25 g)	3%	
<i>TOTAL</i>	<i>2</i>	<i>12</i>	<i>180.9%</i>	

*Procedure**Mix the yeast with flour Mix with flour**Straight dough mixing method**Mix speed 1 for 5 minutes**Mix speed 2 for 5 minutes or until the gluten is well developed, but not over mixed*

Straight dough mixing method

Mix speed 1 for 5 minutes

Mix speed 2 for 5 minutes or until the gluten is well developed, but not over mixed

Dough temperature: Between 75 and 80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size. DO NOT USE PROOF BOX –Keep dough covered at room temperature.

Make Up:

1 pan loaf, scaled 16 oz

1 three-braided loaves – scale to 16 oz - three strands 5.33 oz each

With remaining dough prepare 6 each, 2 ounce, rounded rolls.

Cut into proper size pieces, Preshape the portions and let rest 15 minutes

Shape and pan

Proof to proper size. Use the proofer set at 78°F 65% relative humidity

Egg wash (1 egg + 1 Tablespoon water)

Bake: 400 degrees.

Pumpkin Bread

Source: Baking Fundamentals, Noble Masi

RAW MATERIALS	LBS	OZ	Baker's %
raisins		1.75	57%
water		1.32	43%
Pumpkin, canned		3	100%
eggs		1.29	43%
Sugar		4	133%
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%
Ground cinnamon		0.0275 (0.3 tsp)	1%
Bread flour		3	100%
Baking powder		0.055 (0.45 tsp)	2%
<i>Total</i>		<i>15.25</i>	<i>526%</i>

Procedure

Soak the raisins in the measured water

Preheat oven to 375°F

Prepare loaf pan with parchment paper in the bottom and pan spray the bottom and sides lightly, but evenly

Combine Pumpkin, Eggs, Sugar, Vegetable oil, Baking soda, Salt, Ground cloves, and Ground Cinnamon - mix with paddle for approx. 5 minutes.

Gradually add oil, flour and baking powder

Add water and raisins

Pour into the smaller loaf pan provided to make proper size loaf

Bake at 375 degrees

Short dough cookieSource: *Advanced Bread and Pastry*

Raw Ingredients	LB	OZ
Butter		6
Powdered Sugar		2.5
Vanilla bean paste or extract		½ t
Egg yolks		.75
Bread flour		7
Sanding Sugar or granulated sugar for rolling outside in		As needed

*TOTAL**16.25 ounces***Procedure**

Preheat oven to 350°F

Cream sugar and butter till smooth

Add egg yolks and mix until well combined. Scrape down sides

Add vanilla

Add in flour and mix until comes together

Roll into a log that is approximately 2" in diameter

Roll in sanding sugar or granulated sugar, roll up in parchment and chill in fridge until firm

Use parchment-lined baking sheets.

Cut log into ¼ inch slices

Place evenly on a parchment lined sheet tray

Bake for 10 to 12 minutes

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)

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.**

Three layer yellow cake

Filled: red preserve filling

Icing: Use icing provided

Colors: Yellow roses, green leaves

Flower Type: Spray of 5 roses

Inscription: Happy Birthday Vickie

Special instructions:

Scale no more than 1quart of whip topping. Use whipped topping for icing the cake.

Prepare colors and bags. Use butter cream icing provided for roses, leaves and writing.

Pipe white border of your choosing. (Whipped topping)

Do not comb sides.

SkillsUSA Regional/State Baking & Pastry Art Competition 2024**Equipment to be provided by Host Site**

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

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)
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





Pan Loaf and Braid





Vanilla Shortbread cookie