

BAKING AND PASTRY ARTS 2023 STATE COMPETITION

SCOPE OF THE CONTEST

1. Sanitation & Mise en Place

There will be floor judges that will evaluate:

- Sanitation procedures, including proper use of gloves and working knowledge of danger zone, cross contamination, etc.
- Mise en place, overall organization and preparation, professionalism
- Safety

2. Skills Components

Contestants will prepare a selection of products from categories selected by the Baking and Pastry Arts Technical Committee from the following standards. Recipes will be provided onsite. Students will be expected to complete 4 items related to the standards listed below. The specific standard and recipe will be released on the day of competition.

| STANDARD | THE 2023 TEST |
|---|---------------|
| Yeast breads and rolls | ???? |
| Quick breads (no yeast) | ???? |
| Cookies | ???? |
| Basic cake decorating | ???? |
| Pate a choux products | ???? |
| Puff pastry/laminated dough | ???? |
| Danish pastry (laminated and yeast dough) | ???? |
| Sweet dough products | ???? |

3. Written Test

The test gives the student an opportunity to demonstrate their knowledge of baking principles including but not limited to: baking math, sanitation, safety, techniques and principles of baking.

Tie Breaker

In the event of a tie, the competitor with the highest overall technical skills/ tasting score will be determined to be the winner.

Penalties/Deductions

Poor/ no clean-up and reset of station and overall contest area - 10-50 points

Uniform infraction - 10-50 points

No Resume' - 50 points

COMPETITION TIMELINE AND LATE POINT DEDUCTIONS

Contestants have 4 hours to complete all tasks. There is no presentation window. Contestants can present/display items as they are complete. Contestant will present the required quantity of items on the judging table and the display table. Judges will evaluate the products at the end of baking time.

Please be aware of the time frame for presentation of all items:

- Any items presented 5-10 minutes late will result in a 25% penalty for that item.
- Any items presented 10-15 minutes late will result in a 75% penalty for that item.
- Any items presented 15+ minutes late may be submitted but will not be scored.

SKILLS TO PRACTICE

- Cookie types, mixing methods, make up, piping, rolling, cutting, and baking
- Steps of preparing bread roll doughs, for example – scaling, proofing, garnishes, baking
- How to slice and fill a cake evenly
- 3 shapes of rolls
- How to ice a cake, basic borders, roses, writing skills for inscriptions
- Following a cake order and its instructions
- Yeast bread production, proofing, resting, etc.
- Puff pastry handling and at least 3 shapes, at least 1 to include a fruit filling
- Production and uses of puff pastry, makeup
- Pie filling and baking techniques
- Egg wash, when to use appropriately
- Mixing Methods – Creaming, Muffin, Biscuit, Bread, etc.
- Desired cooking time, how to tell if a baked good is ready to take out of the oven
- Sanitation and safe food handling
- Appropriate time and production management of tasks/menus

GENERAL INSTRUCTIONS/ TIPS FOR CONTESTANTS

- The demonstration of baking skills, professionalism, and sanitation is of the utmost importance during this competition.
- During orientation for the contest, the judges will review the contest packet.
- Before the contest, carefully study the contest packet:
 - Review the list of available spices, herbs, and ingredients in contest packet.
 - Write a Food List and a Preparation and Cooking Schedule based on the specific service times identified in your packet.
- Students will have access to a community ingredient area. Not all ingredients must be used, unless specified in a recipe.
- Use only as much of each ingredient as necessary. Return unused portions.
- Measure ingredients at the community ingredient area. This area must be kept neat. Points will be deducted from those who do not work neatly and/or clean as they go.
- Replacement product is not available for mistakes, burned food, etc. Use your ingredients carefully.
- Contact a judge to look at your garbage before removing anything from your station.
- You may work on any component of your menu at any time. There is no specified order of work – you determine your own schedule of production.
- You will present the number of each item that is indicated in the recipe.
- All stations must be cleaned before a student is permitted to leave the competition.
- Raise your hand and ask for assistance if there is anything that you do not understand. There will be a period before the start of the contest when all questions will be answered for all contestants to hear. Once the competition starts, only questions about where to find ingredients and the like will be answered.
- Remember – This is about LEARNING and it should be FUN. If at any time you feel overwhelmed and that you cannot continue, speak to a judge. We are here for you!
- Take the time to read through all the instructions and recipes before starting!
- Identify all items for presentation/judging with your contestant number only.
- If you have not finished all components, please present what you have to the judges for partial scores. You could still WIN!

SUPPLIES AND MATERIALS

Supplied by the Technical Committee/ Host Site:

- Competition problem (menu, instructions)
- All products for food presentation
- All necessary food items for the competition, paper goods, etc. No outside food will be allowed.
- A “commissary table” may be set up for spices, optional ingredients, etc. These containers and ingredients should not leave the commissary table area to be scaled, etc. to allow all competitors fair access. Replacements for burned, spilled or wasted products are not supplied to competitors.
- Sanitizing chemicals
- 3 bay sink with soap, sanitizer and scrub pads or dishwashing area

Supplied by the Contestant:

Each student MUST bring the following equipment: (any other equipment may not be permitted to be used. The decision will be made by the competition chair exclusively.

- Pen, marker, and pencil
 - Calculator
 - Digital scale
 - Standing mixer
 - 2 full-size sheet pans
 - 2 cutting boards
 - 2 ½ sheet pans
 - 1 pie pan
 - 2 3 qt. saucepans
 - 1 set measuring cups and spoons
 - 4 stainless steel bowls
 - 1 each: chef’s knife, serrated knife, paring knife, palette knife
 - 1 peeler
 - 2 hand whisks
 - 4 spoons
 - 2 rubber spatulas
 - 4 pastry bags with tips and scissors/ food coloring
 - 1 bowl scraper
 - 1 dough knife
 - 1 pastry wheel
 - 1 bench brush
 - 1 grease brush
 - 1 pastry brush
 - 1 rolling pin
 - 1 flour sifter
 - 1 circle dough cutter
 - Tasting spoons
 - Disposable cloths/ side towels/ cleaning towels
 - Sanitation bucket/ spray bottle
 - Plastic wrap and aluminum foil
 - Cake box/ baked good boxes
 - Thermometer
 - Timer
 - Oven mitts
 - Disposable gloves
 - Band-aids
- For Service and Display:
- Plates/ platters:
 - At least 4 to display baked goods
 - At least 2 round for cakes/ pies