



UTAH SkillsUSA Baking & Pastry Arts

SECONDARY & POSTSECONDARY COMPETITIONS

CONTEST QUESTIONS CONTACT – MEGAN.LEWIS@MTEC.EDU

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SPECIAL THANKS TO CHEF WILSON, CHEF RODDY, & THE TEAM AT UTAH VALLEY UNIVERSITY CULINARY ARTS INSTITUTE FOR HOSTING BOTH SECONDARY AND POST-SECONDARY COMPETITIONS!

SkillsUSA Baking & Pastry Arts **SECONDARY & POST-SECONDARY Competition– 2024**

SAME LOCATION! - SAME DAY!

The competition is Friday, March 29, 2024

- **Postsecondary & Secondary students will compete at the UVU CULINARY ARTS INSTITUTE** (located in the Canyon Park Tech Center) – 661 East Timpanogos Parkway, Building L, Orem, UT 84097 Location & Contest Contact: Chef Meghan Roddy, mroddy@uvu.edu
- **Pre-Contest Meeting** – 3/29/24 at 6:30 am sharp. We recommend that you are on campus by 6:15 am. at the UVU CULINARY ARTS INSTITUTE Campus *(It is NOT the one you can see from I-15)*
- **Secondary & Post-secondary Contests will begin** at 7:15 am on 3/29/24
- State Competition Products include – Scones, Apple Galette, Pate a Choux, French Bread, and Decorated Cake (see attached cake order form)

REMINDER:

As a reminder and to be consistent with the other culinary related contests –

We ask that each school provides prizes for each placement (post-secondary 1st, 2nd, and 3rd and secondary 1st, 2nd, and 3rd). We will be putting all of these prizes together for the winners.

QUESTIONS:

Contact Megan Lewis at megan.lewis@mtec.edu.

Competition Overview

- **Location - UVU Culinary Arts Institute (located in the Canyon Park Tech Center) – 661 East Timpanogos Parkway, Building L, Orem, UT 84097**

Competition Name: Baking and Pastry Arts

Competition Description:

Competitors are challenged to meet production and quality standards expected by industry. The competition includes a written examination and practical exercises. Competitors demonstrate their knowledge and skills through scaling, mixing, preparing and baking eight products. The products include bread, quickbread, and assorted pastries. The student must also demonstrate their cake decorating skills. The competitor must work efficiently to produce quality products in a job-like setting.

Competition Level: State Championship

Competition Length: 5 hours (plus set up and clean up)

Number of Competitors (team or individual):

Individual. (1 per school maximum)

Competition Clothing:

SkillsUSA Championships clothing requirements included in the technical standards have been established for the National Leadership and Skills Conference. The clothing classifications can be reviewed at <https://skillsusa.egnyte.com/dl/zqBfetodFz>.

UNIFORM CLARIFICATION FOR STATE COMPETITION

- White chef coat
- Black work pants or black and white checkered chef pants
- Black-non slip-non porous shoes
- White apron
- Toque, skull cap, or chef hat. **Ball caps are not permitted**
- Hair restraint. If hair is longer than ears, hair must be restrained (hair net, braid, or bun). **Hair net supplied by competitor.** Ponytails and otherwise loose hair is unacceptable. If competitor has facial hair, a beard net must be worn (**Beard net supplied by competitor**)
- Any logos on any part of the uniform must be covered (tape is fine)
- Nail polish, fake nails, and jewelry (other than one plain ring band per hand) are not permitted

Points will be deducted for any competitor that does not meet the required uniform standards listed here.

Competition Materials List**Ingredients and competition items supplied by the host site:**

- All ingredients necessary for competitors to execute the supplied recipes. No outside food will be allowed. The only exception to this is food coloring for cake decorating. Gel food colors will be supplied, but if a different type of color is required, the competitor can bring their own.
- All dry goods necessary for the competition, including paper towels, parchment paper, gloves, disposable piping bags, cardboard cake circles. Hair and beard nets will NOT be supplied.
- **All equipment needed to execute the recipes, such as mixers, pots, pans, bowls, sheetpans, turntables, etc.**
- Ingredients will not be pre-scaled.
- A main “scaling station” will be set for smaller items (spices, pan spray, salt, etc) and must remain on that table throughout the competition.

Common items supplied by host site:

- Sani buckets, sanitizer, and sani towels
- 3 compartment sink with soap, sanitizer, and scrub pads and dishwashing area
- Tables for public display of dishes outside of kitchen
- Orientation room/ judges' area, and judges' tasting table.
- Holding room for parents/ teachers (not allowed in the kitchens) - this area is where the food will be displayed, and once judging begins the parents/teachers will be asked to step out until complete
- Garbage bins and bags
- Mops, mop buckets
- Paper towels and hand soap
- First aid kit
- Coordinate lunches and bottled water from SkillsUSA Competition coordinator, students, and judges - please contact the Ed Chair (Meghan Roddy) ahead of time with any dietary restrictions

Items Brought by Competitors (per the Technical Standards) -

All competitors must bring their own hand tools (spatulas, pastry tips, bench scrapers, etc). Minimal pastry tips will be available if a competitor needs them, but they must be borrowed before the competition begins

Competition Schedule

Note – there WILL be a written exam for Baking & Pastry Arts topics. At this time, there is no study guide for the test; we will be using the national test question bank. The competitor will need to take the test online before the competition and should receive an email stating how to log on. There WILL ALSO be a 25-question online exam regarding SkillsUSA Organization – more information to come.

Time	Item	Description
6:30 am	Check-In	Resume turn-in, Clothing Check, Orientation, Kitchen Tour
6:45 am	Questions for Judges	Competitors – confirm directions
7:00 am	Station Set-up	Competitors set up workstations with tools
7:15 am	Competition Begins	If competitor is late, orientation & questions will not be repeated
12:15 pm.	Baking Time Ends	Judging starts. Lunch & clean-up begin. Competitors must check out with designated person before leaving.

Competition Details:

**Written SkillsUSA Exam/s should have been taken at an earlier time.*

- Competitors will have 15 minutes to set their stations with their tools (7:00-7:15)
- The competition will start promptly at 7:15 am, when competitors can begin.
- Competitors will have 5 hours to complete and present all five items.
- Judges will be observing, taking notes, and talking to competitors throughout the competition.
- Competitors will present the required number of items as completed on the display table labeled with their contestant number (assigned at the competition).
- Judges will evaluate the products as the products are presented
- Any item presented late, may be submitted, but will not be scored.

- Competitors will clean their workstations and equipment, and wash tools.

Other Notes for Competitors:

- Please only use the amount of each ingredient as necessary. Return unused products to the supply tables for others to use.
- Your competitor number must be visible.
- Resumes should be submitted online prior to competition, but will be accepted during orientation. Resumes will not be accepted after orientation is complete.
- Raise your hand and ask for assistance if you have questions. There will be a time before the competition begins to ask questions to the floor judge and competition host. Any questions that show you do not know the correct technique or definitions, etc. will not be answered.
- The *only* person allowed to change oven temperatures during the competition is the floor judge.
- Remember two things – This is about LEARNING and it should be FUN. If at any time you feel overwhelmed and feel that you cannot continue, speak to a judge or member of the Technical Committee. We are here for you!
- If you need to remake an item, you may do so. Enough ingredients will be supplied. If you don't see something, ask the floor judge for assistance.
- No cell phones, computers, iPhones or similar electronic devices will be allowed. NON smart watches and timers are permitted on the contestants table or secured to competitors' aprons.
- Basic calculators are allowed for both the written test and the culinary practical competition.

Competitor Dismissal/End of Competition:

No competitors are permitted to leave until the host program instructor has approved the completed kitchen clean-up. Clean-up includes: all dishes washed and put away properly, garbage emptied and cans re-lined, dish sinks drained and cleaned, floor properly mopped, and all competitor equipment is removed from the kitchen.

Communication During Competitions:

No cell phones are permitted in the competition area, even if turned off. No speaking, signing or any other communication with advisors and competitors is allowed once the competition begins. This may result in disqualification of competitors or removal of offending parties from the competition area. Advisors/educators are not permitted inside the competition area kitchen, though may view through windows.

Recipes:

Scones (for State = 1 recipe)

Ingredients

all-purpose flour	100%	400g
salt	0.5%	2g
baking powder	1.7%	6.8g
granulated sugar	9.2%	37g
butter, cold, cubed	41.47%	166g
cream	46.1%	185g
Dried currants	24.88%	100g

Instructions

- Preheat convection oven to 375° Fahrenheit.
- Prepare scones using the biscuit mixing method.
- Roll dough to thickness of ¾ - 1”
- Cut into circles **with provided** cutter (will be approximately 2”).

Source: Sundance Resort

Apple Galette (for State = 1 recipe)Galette Dough:

SkillsUSA

Galette Dough

Yield: 1090 g

	Ingredient Name	Weights and Measures					<input type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Butter	1	0	100		454	
2	Flour, All Purpose	1	0	100		454	
3	Salt		0.42	3		12	
4	Water, Ice Cold		6.00	37.5		170	
Total Formula Weight		2	6.42	240.5		1090	

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 the flour.
3	Dice the butter into $\frac{3}{4}$ " (10 mm) 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. Please write your contestant number on the plastic wrap.
6	Reserve for the finished Galette.

Galette Filling:

SkillsUSA

Galette Filling

Yield: ≈ 1332 g

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Apples, peeled, cored, large dice (6) each	≈ 2			≈ 1	0	
2	Butter		2.00			60	
3	Sugar, Granulated		4.00			120	
4	Cinnamon (≈ 1/2 t)		0.05			2	
5	Vanilla		1.00			30	
6	Water		2.00			60	
7	Apple Juice		2.00			60	
Total Formula Weight		≈ 2	11.05		≈ 1	332	

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 (.75") (20 mm) the apples.
3	After finishing the knife cuts place four (4) large dice apple pieces for evaluation on a provided plate. Spread out the cuts so they are not in a pile. Please write your contestant number on the plate and place on the display table.
4	In a sauté pan add the apples and let them brown slightly.
5	Add the butter and let it melt so that it loosens and frees the apples from the bottom of the pan.
6	Cook approximately one (1) minute, add the sugar and let it brown, stirring occasionally.
7	Add the cinnamon and vanilla.
8	Add the water and apple juice.
9	Remove from the heat and place in a container. Place over an ice bath to cool.
10	Use as needed to fill the Galettes.

Apples should be medium dice, instead of large dice

Galette Assembly:

SkillsUSA

Apple Galette

Yield: 6 ea

	Ingredient Name	Weights and Measures					☑
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Galette Dough (AN)	2	6.42			1090	
2	Galette Filling (AN)	≈2	11.05			≈1332	
3	Egg, Whole (1) each						
4	Milk		2			60	
5	Sugar, Granulated (AN)						
Total Formula Weight							

Method:

1	Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2	Using the prepared dough, roll it 1/8" (3 mm) thick.
3	Cut six (6) 6" (150 mm) round circles from dough; if needed, re-roll the excess dough.
4	Place 120g (4 oz) of the prepared apple filling among all six (6) tarts, leaving 1 1/2" (40 mm) of dough exposed around
5	Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
6	Place each Galette onto a parchment lined sheet pan, in a two by three (2 x 3) pattern. Please write your contestant number on the parchment.
7	Finish the Galette by whisking an egg with the milk to make an eggwash. Then egg wash each Galette and sprinkle with granulated sugar.
8	Bake at 400°F (200°C), in a deck oven. Rotate the pan if necessary for an even bake.
9	Display three (3) of the Galettes. Reserve the other three (3) on a sheet pan on your rack.

Source: SkillsUSA

Basic French Bread Dough (for State = 1 recipe)

Source: RBA formula database, 2000

Raw Ingredients	Pounds	Ounces	Baker's %	Instructions		
Bread flour (high gluten)	3	8	100			
Salt		1.12	2			
Yeast, instant		0.7	1.25			
Water	2	4	64	variable		
TOTAL	5	15.25				

Procedure:

1. Use straight dough method with.
2. Dough temperature should be 75 – 80°.
3. Bulk ferment on the bench until doubled in size.
4. Cut dough into appropriate sized pieces and let rest.
5. Make 6 (six) traditional baguettes with a finished weight of 11oz each. Judges will accept 2oz overweight on the finished bread. Underweight loaves will be penalized points.
6. Length should be 16 - 18”.
7. Make a creative loaf with leftover dough.
8. Proof.
9. Score bread with 7 (seven) diagonal cuts.
10. Bake at 425° in deck oven. DO NOT USE STEAM.

Pate a Choux (for State = 0.5X recipe)

Water	100%	10.4 oz	295 grams
Milk	100%	10.4 oz	295 grams
Sugar	3%	0.28 oz	8 grams
Salt	3%	0.28 oz	8 grams
Butter	100%	10.4 oz	295 grams
Flour, a/p	100%	10.4 oz	295 grams
Eggs, whole	200%	1# 4.81 oz	590 grams

1. Mise en place.
2. Combine water, milk, sugar, salt, and butter in a saucepan and bring to a boil.
3. Add the flour and cook for several minutes or until the mixture appears drier and begins to stick on the bottom of the pot.
4. Remove from the heat and place in a mixer bowl with a paddle. **This mixture can also be mixed by hand, using a rubber spatula in a stainless mixing bowl.
5. Mix the panade slightly to cool, making sure the mixture is still warm, slowly start to add the eggs in stages. Scrape the bowl between each addition. Continue adding eggs in stages mixing between each addition until the desired consistency is reached.
6. Use an Ateco 807 tip or comparable, pipe the mixture on a paper-lined sheetpan. USE ONE PAN FOR THE ECLAIRS AND ANOTHER FOR THE CRÈME PUFFS. Write your contestant number on the pans.

Pipe eclairs 4" (100 mm) long. Bag at least nine (9) eclairs.

Pipe crème puffs into 2" (50mm) diameter ball. Bag at least nine (9) crème puffs.

7. Bake at 400° in a deck oven for approximately 20 minutes. Rotate the pan and continue to bake until the puff and éclair are dried out.
8. Display four of the eclairs (2 filled with provided cream and no garnish and 2 unfilled). Display four of the crème puffs (2 filled with provided cream and no garnish and 2 unfilled).

Cake Decorating

Each competitor is provided with two 8-inch cake rounds and two pounds of prepared white icing.

Ingredients:

- 2 lbs prepared whipped icing (“Bettercreme”)
- 1 lb American buttercream for decorating (flowers, leaves, etc)
- 2 x 8 inch cake rounds

Instructions

- Fill cake with white icing.
- Prepare colors and bags.
- Pipe:
 - o White shell border (minimum of one border)
 - o Roses, yellow with green leaves (minimum of three roses)
 - o Inscription: Happy birthday!
 - o Do not comb the sides

Items to Present for Judging

- all scones
- 3 apple galettes
- 3 loaves French bread, 1 creative loaf
- 4 eclairs (2 filled with provided cream and no garnish and 2 uncut)
- 4 creme puffs (2 filled with provided cream and no garnish and 2 uncut)
- 1 decorated cake per cake order form in packet

Judging Categories

The floor judge will evaluate on:

- Station Safety / Sanitation
- Personal Hygiene / Handwashing
- Professionalism
- Organization/Mise en Place
- Time Management
- Use of Equipment
- Baking Techniques / Skills

The tasting judges will evaluate on:

- External Appearance
- Proper Bake
- Internal Appearance
- Taste
- Followed Instructions
- Cake Decorating