

**2010 SkillsUSA Michigan CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: COMMERCIAL BAKING

COMPETITIONS:

- High School – April 17, 2010 at Oakland Community College – Orchard Ridge in Farmington Hills
- College/Postsecondary – April 10, 2010 at Oakland Schools Technical Center SW Campus in Wixom at 8:00 am TENTATIVE DATE AND TIME

TASKS TO BE PERFORMED: The student must be prepared for any of these tasks:

- Be able to use standard commercial equipment, i.e. commercial scales/mixers/proof cabinet/convection oven/conventional oven/deck ovens
- Be able to select proper tools, pans and equipment for given tasks.
- Use sanitary guidelines appropriate to tools/equipment/ food product used.
- Be able to scale ingredients using baker's/spring or electronic scales.
- Be able to portion dough to recipe specifications.
- Be able to cut dough/shape dough/roll dough according to given formula.
- Be able to shape rolls to standard forms including basic knots.
- Be able to tray out product.
- Be able to properly proof rolls.
- Be able to do basic cake decorating – borders, side trim, script, flower and leaves.
- Be able to produce uniform, marketable products.
- Prepare any or all of the following:
 - Puff pastry products
 - Quick breads (muffin, quick bread loaf, scones, biscuits)
 - Yeast rolls and bread
 - Cookie (drop or bagged)
 - Sweet roll or Danish
 - Decorated cake
 - Éclair or cream puff

EQUIPMENT YOU MUST SUPPLY:

- Gloves
- 1 dough knife
- 2 palette knives (icing spatulas)
- 1 set measuring spoons
- 1 pastry wheel
- 4 to 6 pastry bags, 12 or 14 inch, couplers, flower nail, and up to 8 decorating tips, including at least one large star tip
- 1 dowel rod or rolling pin
- 1 loaf pan, 1 pound size (8 ½" x 4 ½" x 2 ¼") Please bring correct size.
- 2 mixing bowls (1 quart and 1 gallon size)
- 2 or 3 small mixing bowls for mixing icing colors

- 1 serrated knife for trimming cake
- 1 rubber scraper
- 1 pastry brush
- 2 biscuit cutters
- 1 electric stand mixer and paddle attachment
- 1 scale (baker's, spring or electronic – electric or battery)
- 1 cake board for 8" cake
- 1 or 2 timers, or clock
- 1 roll masking tape for labeling product
- 4 side towels
- Turntable
- Résumé

Contestants will not be allowed to bring other items into the kitchen. Do not bring baskets, silverware, display pedestals, cake comb, icing, food colors, colored sugar or sprinkles.)

Special Note: Judges may at any time check tool kits or boxes. If unacceptable items are found, the student involved is subject to disqualification.)

THE FOLLOWING WILL BE PROVIDED AT THE CONTEST SITE:

- 2 vanilla cake layers
- Bettercream icing, or equivalent
- Buttercream icing for flowers
- Food coloring
- Fruit fillings
- Pan liners (parchment)
- Pan spray
- Cleaning towels
- Sanitizer and bucket
- Sheet pans (full and half)

PLEASE NOTE: Set up time is limited. Students need to set out and organize equipment as soon as they are assigned a work station.

CLOTHING REQUIREMENTS:

- Hat: White chef hat, any style, or hairnet (no baseball caps or doo-rags)
- Pants: White, black or checkered chef pants
- Coats: White chef coat, plain (no student or school names)
- Shoes: Black or white leather top non-slip shoes or clogs (no tennis shoes)
- No jewelry in allowed (including watches)
- Scarves are not required.

PLEASE NOTE: Set up time is limited. Students and instructors need to organize equipment before hand in such a way as to set up the workstation(s) in an efficient manner.

HIGH SCHOOL CONTEST SITE:

Oakland Community College (OCC)
Orchard Ridge Campus
Building J – Culinary Studies Institute
27055 Orchard Lake Road
Farmington Hills, MI 48334-4579
(248) 522-3400
Contest Coordinators: Christopher Galli and Judy Radant

Important Transportation Information:

Culinary Arts, Commercial Baking and Food and Beverage Service competitors are on a different transportation schedule than all other competitors. Because of the time crunch at OCC, the following transportation/contest schedule will be followed and strictly adhered to on Saturday, April 17, 2010!

- All Culinary Arts, Commercial Baking and Food and Beverage Service competitors will need to be in the main lobby of the Causeway Bay Hotel by 6:30 am for transportation to OCC. Transportation to the Causeway Bay Hotel will be your responsibility.
- The bus to OCC will leave from the Causeway Bay Hotel at exactly 7:00 am. Any competitor not on the bus at that time will need to find their own transportation to OCC.
- Only competitors will be bused to the contest site.
- All contests will start precisely at 8:30 am. Any competitor not at OCC by 8:30 am will be disqualified.

COLLEGE/POSTSECONDARY CONTEST SITE:

Oakland Schools Technical Center SW Campus
1000 Beck Road
Wixom, MI 48393-1862
248-668-5647
Contest Coordinator: Charles Neal

NOTE: College/Postsecondary competitors WILL NOT be bused to the contest site.

An interactive map is available at:

http://www.communitywalk.com/2010_skillsusa_michigan_state_conference_april_1618_2010/map/403300

Revised 3/9/10

SCORECARD Commercial Baking

Contestant Number

Items Evaluated	Possible Points								
General Skills	200								
Bread	100								
Soft Rolls	100								
Quick Bread	100								
Sweet Dough, Coffee Cake	100								
Sweet Dough, Cinnamin Rolls	100								
Cookie	100								
Decorated Cake	100								
Puff Pastry	100								
Résumé Penalty	0 or -50 only								
Clothing Penalty	0 to -50								
Total Possible Points	1000								

Date: _____

Judges' Signatures:
