

# Commercial Baking

**CONTEST DATE & LOCATION:** Refer to the Kansas State Championship Conference Packet

**PURPOSE:** To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the field of commercial baking field.

**ELIGIBILITY:** Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective.

**CLOTHING REQUIREMENT:** Black pants or black-and-white checkered chef's pants. Pants must fit properly and not drag on the floor. White chef's shirt or coat, non-slip black shoes, white or black apron, white chef's hat (paper or cloth). School logos must be covered if another coat option is not available.

Commercial Baking Official Dress:



## **Secondary and Post-Secondary Formulas**

### **Honey Orange Whole Wheat Bread**

Display 9 Rolls, 1 Braid and 2 Boule

### **Puff Pastry**

Place four (4) Orange Supreme slices along with your scraps

Display all produced Snails, Windmills, and Fruit Baskets

### **Pâte à Choux**

Display all of the eclairs (2 filled, with no garnish and the rest unfilled)

Display all the cream puffs (2 filled with no garnish and the rest unfilled)

### **Chocolate Chip Cookie**

24 - Cookies (Display 24)

### **Decorated Occasion Cake**

1 - Decorated Cake Based on Work Order (Display 1)

### **Apple Galette**

6 large dice apple pieces for judging

6 - Apple Galettes (Display 6)

### **Jalapeño Cheddar and Pepper Corn Muffin**

2 ozs of your combined knife cuts

10 to 12 Muffins (Display All)

### **Crème Pâtissière**

# KNIFE CUTS

It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances' consistency will be expected.

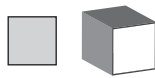
## Brunois



$1/8" \times 1/8" \times 1/8"$

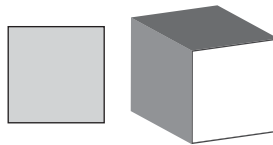
$1/4"$

## Small Dice



$1/4" \times 1/4" \times$

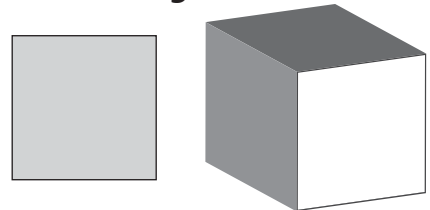
## Medium Dice



$1/2" \times 1/2" \times$

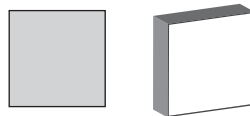
$1/2"$

## Large Dice



$3/4" \times 3/4" \times 3/4"$

## Paysanne



$1/2" \times 1/2" \times 1/8"$

## Julienne $1/16" \times 1/16" \times 1" \text{ to } 2"$



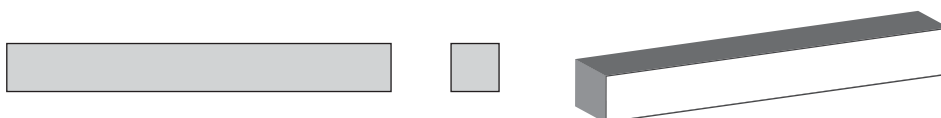
## Allumette $1/8" \times 1/8" \times 1" \text{ to } 2"$

\*

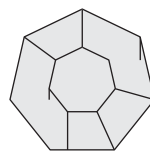
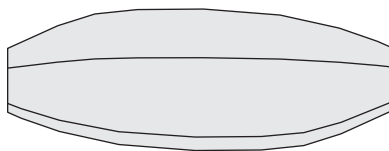


$1/4" \times 1/4" \times 2" \text{ to } 2-1/2"$

## Batonnet



**Tornee**



2" x 7 sides



## Formula Worksheet #1

### Honey Orange Whole Wheat Bread

**Yield: 2986 g**

Ingredient Name	Weights and Measures					
	Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1 Water (temperature controlled)	2	3.80	65		1015	
2 Honey		6.33	12		180	
3 Fat (Butter Unsalted Softened / All Purpose Shortening)		2.12	4		60	
4 Orange Zest (Zest of approx. 3 Oranges)		1.06	2		30	
5 Flour, Whole Wheat	3	7.06	100		1561	
6 Salt		1.06	2		30	
7 Nonfat Dry Milk Powder		2.82	5		80	
8 Yeast, Active Dry		1.06	2		30	
9 Oats, Rolled (AN)						
15						
<b>Total Formula Weight</b>	6	9.29	192		2986	

#### Method: Please follow the 12 Steps of Yeast Dough Production

1a. Clean work area and wash hands.

Prepare your mise-en-place, by assembling your equipment and supplies.

1b. Scaling Mise-en-place

Scale all the ingredients.

Perform the necessary temperature calculations.

2. Mixing

Into the mixing bowl place the scaled water, honey and fat.

Then add the zest, flour, salt, milk powder and yeast. Mix on low speed for 1 minute to incorporate.

Mix on medium speed for approximately 8 minutes, until the dough temperature reaches 77 degrees F, and is developed.

3. Fermentation

Place the dough into an oiled/sprayed large Dough Container for Fermentation.

Cover the dough with a couche, cloth or lid.

Allow the dough to ferment until doubled.

4. Punching

Punch the dough down. Recover and allow to rest 15 minutes, before scaling.

5. Scaling/Dividing

Scale the dough as needed. See requirements.

6. Rounding

Round up and or pre-shape your scaled pieces.

7. Bench Resting

Cover again and allow to rest until the gluten is relaxed, about 15 minutes.

# KANSAS STATE CHAMPIONSHIP (KSC) CONTEST UPDATE



## 8. Makeup/Shaping and Panning

Create the following items.

Roll, 9 pieces at 90 g (3 oz). Three Braid Loaf, 1 loaf at 720 g (24 oz). Boule, 2 at 480 g (16 oz).

Brush the pieces with water and then dip in the rolled oats. **Then score the rolls and Boule as desired.**

Pan appropriately.

## 9. Proofing

Cover the shaped and panned pieces with a Couche or cloth.

Proof the shaped pieces until doubled in size.

## 10. Baking

Bake at 375 degrees F in a deck oven until firm and brown.

For Loaves about 30 minutes. REMEMBER TIME IS APPROXIMATE.

For rolls about 12 to 15 minutes. REMEMBER TIME IS APPROXIMATE.

## 11. Cooling

Allow the product to cool. Remove loaves from pans.

## 12. Storing

Display 9 Rolls, 1 Braid and 2 Boule.

Desired Dough Temperature (DDT) Flour Temperature (FT)

Room Temperature (RT)

Machine Friction (MF)

Water Temperature (WT)

77°

32°

## Tools/Equipment:

\*Card Scraper/Bowl Scraper

\*Couche/Cloth

\*Dough Container (for Fermentation)

\*Dough Cutter/Bench Knife

\*Ingredient Containers for Scaling

\*Microplane/Zester/Grater

\*Oven Mitts/Pads

\*Scale

\*Silpat (Full Sheet)

\*Thermometer

Deck Oven

Mixer 20 qt

Mixer Dough Hook 20 qt

Mixing Bowl 20 qt

Pan Liner(s)

Pan Spray

Proof Box

Sheet Pan(s)

**\*=Items Supplied by Contestant**

Three Braid, Roll, Boule (Representation Only)

Boule



Roll



Braid  
Braid

Braid



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## Formula Worksheet #2A



# Puff Pastry Snails, Windmills & Fruit Baskets

**Yield: See Below**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
	Dough, Puff Pastry Sheet (1 each) 15" x 23"						
1	Cinnamon Sugar (AN)						
2	Fruit Filling (AN)						
3	Orange, Supreme Cuts (AN)						
4	Crème Pâtissière (AN)						
5							
6	<b>Total Formula Weight</b>						

**Yield: Snails (8) each**

**Yield: Windmills (8) each**

**Yield: Fruit Baskets (8) each**

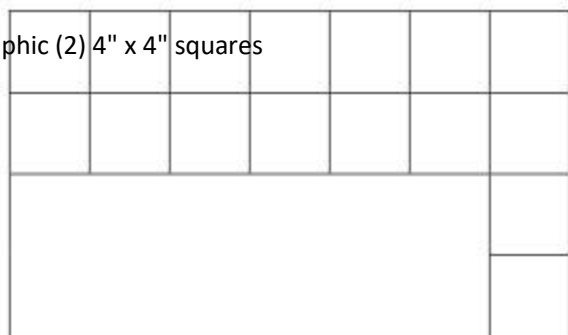
### Method:

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Obtain a piece of Puff Pastry Dough from the refrigerator.
3. Roll entire Puff Pastry dough to a rectangle that is to 28" long x 16" wide. See graphic (1)
4. Cut 4" x 4" squares yielding 16 pieces of dough. Leave a 24" x 8" rectangle of dough. See graphic (2)
5. From the 4" x 4" squares prepare (8) Windmills and (8) Fruit Baskets. Place on a sheet pan.
6. With the 24" x 8" rectangle of dough, eggwash and cinnamon sugar. Fold large rectangle in half widthwise. See graphic (3)
7. Cut 8 strips for snails. See graphic (4)
8. Roll each strip to 18" in length; twist each strip and loosely coil into a 3 1/2" circle. Place on a sheetpan.
9. After making the pieces fill the Windmills with the provided fruit filling.  
Place about 1 ounce of Crème Pâtissière into the Fruit Baskets.  
Do not garnish the Snails.
10. Bake at 400 degrees F in a deck oven until fully baked.
11. After baking no glaze or finishing is required of the Windmills or Snails.  
With the Fruit Basket garnish two (2) with at least three (3) Orange Supreme slices per basket.
13. Display all produced Snails, Windmills, and Fruit Baskets

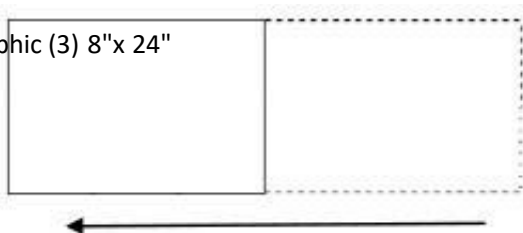
Graphic (1) 28" x 16"



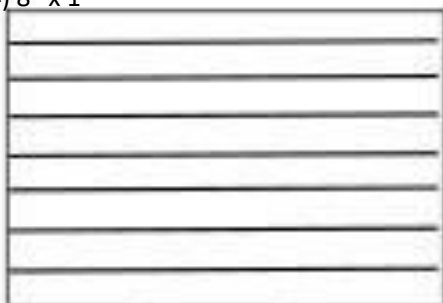
Graphic (2) 4" x 4" squares



Graphic (3) 8" x 24"



Graphic (4) 8" x 1"



## Tools/Equipment

- \*Dough Cutter/Bench Knife
- \*Gloves, Food Service
- \*Oven Mitts/Pads
- \*Pastry Bag
- \*Pastry Wheel
- \*Rolling Pin/French Pin/Dowell
- \*Ruler
- Deck Oven
- Parchment Paper
- Sheet pan(s)
- \*=Items Supplied by Contestant**

Snail (Representation Only)



Windmill (Representation Only)



Fruit Basket (Representation Only)







## Formula Worksheet #2B

# Orange Supreme

**Yield: See Below**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Oranges (AN)						
2							
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 oranges that were zested for the Honey Orange Whole Wheat Bread, prepare your supremes.
3. Place four (4) Orange Supreme slices along with your scraps for judging on a provided plate.
4. Use the supremes as needed to garnish the Puff Pastry Dough Fruit Baskets.
5. When done clean your work area.

Orange Supremes (Representation Only)

### Tools/Equipment

- \*Cutting Board/Mat
- \*Gloves, Food Service
- \*Knife, Chef (8-10")
- \*Knife, Paring
- Display Plate
- \*=Items Supplied by Contestant



Source: Chef Chris Teixeira CMB

## Formula Worksheet #3

# Pâte à Choux

Yield: 1340g

Ingredient Name	Weights and Measures					
	Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1 Water		10.40	100		295	
2 Milk		10.40	100		295	
3 Sugar, Granulated		0.28	3		8	
4 Salt		0.28	3		8	
5 Butter		10.40	100		295	
6 Flour, All Purpose		10.40	100		295	
7 Eggs, Whole	1	4.81	200		590	
8 Crème Pâtissière (AN)						
9 Cream Puff Filling (AN)						
<b>Total Formula Weight</b>	3	15	606		1340	

### Method:

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3. Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.
4. Remove from the heat and place in a mixing bowl with a paddle. <b>**This dough may also be mixed by hand, using a rubber spatula in a stainless mixing bowl.</b>
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 the eggs in stages the eggs and mix until the desired consistency is reached.
6. Using an Ateco 807 or comparable tip, pipe the mixture onto a paper lined sheet pan. USE ONE PAN FOR THE CREAM PUFFS AND ANOTHER FOR THE ECLAIRS. For the eclair pipe four (4") inches long. Bag at least 9 eclairs. For the Cream Puff pipe a two (2") inch diameter ball. Bag at least 9 cream puffs.
7. Bake at 400 to 425 degrees F in a deck oven for approximately 20 minutes. Rotate the pan and continue to bake until the puff and eclair are dried out.
8. Display all of the eclairs (2 filled, with no garnish and the rest unfilled). Display all the cream puffs (2 filled with no garnish and the rest unfilled). For the eclair filling use some Crème Pâtissière, and for the cream puffs use filling as directed.

Choux Items (Representation Only)



**Tools/Equipment**

- \*Card Scraper/Bowl Scraper
- \*Ingredient Containers for Scaling
- \*Knife, Serrated
- \*Oven Mitts/Pads
- \*Pastry Bag
- \*Pastry Tip (Ateco 807 (.56")) or similar size (Round)
- \*Sauce Pan/Pot
- \*Scale
- \*Spatula, Rubber Heat Proof
- Mixer 20 qt
- Mixing Bowl 20 qt
- Mixing Paddle 20 qt
- Pan Liner
- Sheet Pan(s)
- \*=Items Supplied by Contestant**



Source: Chef Chris Teixeira CMB

**Formula Worksheet #4****Chocolate Chip Cookie****Yield: 24 Cookies**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Butter, Diced		11.60	71.20		329	
2	Sugar, Brown		7.37	45.40		209	
3	Sugar, Granulated		7.80	48.00		221	
4	Eggs, Whole (Room Temperature)		4.59	28.30		130	
5	Extract, Vanilla		0.21	1.30		6	
6	Flour, Bread		8.11	50.00		230	
7	Flour, All Purpose		8.11	50.00		230	
8	Salt		0.32	2.02		9	
9	Baking Soda		0.21	1.30		6	
10	Chocolate Chips or Chunks	1	0.33	100.10		463	
15							
<b>Total Formula Weight</b>		3	10.40	397.62		1833	

**Method:**

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. In a mixing bowl with a paddle, cream the butter and sugars until combined and light in color.
3. Gradually add the eggs and vanilla in stages and scrape after each addition.
4. Combine the dry ingredients, add to the mixing bowl all at once, and mix until just combined.
5. DO NOT OVER MIX!
6. Add the chocolate pieces and mix until combined.
7. Scoop the dough with a 2 oz (#16) scoop. Place the cookies close together on a lined sheet pan. Refrigerate the cookies.
8. After chilling the cookie dough, remove from the refrigerator then pan on a lined sheet pan 3 x 4.
9. In a convection oven bake at 325 degrees F for 12 to 14 minutes until done.  
The outside should be golden brown and the center should be slightly pale.
10. Please display all of the cookies.

Chocolate Chip Cookies (Representation Only)



**Tools/Equipment**

- \*Card Scraper/Bowl Scraper
- \*Gloves, Food Service
- \*Ingredient Containers for Scaling
- \*Oven Mitts/Pads
- \*Scale, Digital
- \*Scoop, Portion #16
- \*Spatula, Rubber
- Convection Oven
- Mixer 20 qt
- Mixing Bowl 20 qt
- Mixing Paddle 20 qt
- Pan Liner(s)
- Sheet Pan(s)
- \*=Items Supplied by Contestant**



## Formula Worksheet #5

# Yield: 1 Decorated Cake Decorating Cake

Ingredient Name	Weights and Measures					
	Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
Cake Layers (supplied 8") 2 each						
1 Filling, Red Jelly (AN)						
2 Icing, Whipped Topping	1				454	
3 Icing, Butter Cream	0.5				227	
4 Cake Board (1 each)						
5 Food Colors (AN)						
6						
7 <b>Total Formula Weight</b>						

### Method:

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Decorate and display the cake as instructed by the cake order form.
3. Write your contestant number on the side of the cake, and then bring to showcase for display.

### Decorated Cake (Representation Only)



### Tools/Equipment

- \*Bowl Stainless (1, 2, 3, and 4qt)
- \*Card Scraper/Bowl Scraper
- \*Flower Nails
- \*Knife, Serrated
- \*Pastry Bags
- \*Pastry Tips
- \*Spatula, Assorted
- \*Spatula, Rubber
- Cake Board
- Cake Turntable

\*=Items Supplied by Contestant

# Post Secondary Bakery Order Form

Customer Name: <b>Mrs. Jane Smith</b>	
Day Wanted: <b>Wednesday</b>	
Phone: <b>555-987-6543</b>	
Date Wanted: <b>June 24, 2020</b>	
Time Wanted: <b>3:30 PM</b>	
Cake Size: <b>8" Round White Cake</b>	
Cake Filling: <b>Red Jelly</b>	
Icing: <b>Cake Iced in Whipped Icing, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.</b>	
Colors: <b>Yellow Roses, Green Leaves</b>	
Flower Type: <b>Spray of Roses (3 to 5)</b>	
Inscription: <b>Congratulations Vickie</b>	
Special Instructions:	
1.	<b>Split each cake layer horizontally. Fill with the red jelly. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.</b>
2.	<b>Scale no more than 2 lbs of Whipped Topping. Use whipped topping to ice the cake.</b>
3.	<b>Prepare your colors as described above for the borders, roses, leaves and inscription using the Butter Cream icing provided.</b>
4.	<b>Pipe a white border. One shell style, and one of your own choosing.</b>
5.	<b>Do not comb the sides.</b>
6.	<b>Customer would like your contestant number on the backside of your cake written in icing.</b>

# Secondary Bakery Order Form

Customer Name: <b>Mrs. Jane Smith</b>	
Day Wanted: <b>Thursday</b>	
Phone: <b>555-987-6543</b>	
Date Wanted: <b>June 25, 2020</b>	
Time Wanted: <b>3:30 PM</b>	
Cake Size: <b>8" Round White Cake</b>	
Cake Filling: <b>Red Jelly</b>	
Icing: <b>Cake Iced in Whipped Icing, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.</b>	
Colors: <b>Yellow Roses, Green Leaves</b>	
Flower Type: <b>Spray of Roses (3 to 5)</b>	
Inscription: <b>Congratulations Vickie</b>	
Special Instructions:	
1.	<b>Split each cake layer horizontally. Fill with the red jelly. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.</b>
2.	<b>Scale no more than 2 lbs of Whipped Topping. Use whipped topping to ice the cake.</b>
3.	<b>Prepare your colors as described above for the borders, roses, leaves and inscription using the Butter Cream icing provided.</b>
4.	<b>Pipe a white border. One shell style, and one of your own choosing.</b>
5.	<b>Do not comb the sides.</b>
6.	<b>Customer would like your contestant number on the back side of your cake written in icing.</b>



**Sample of how 4 layers are to be  
stacked.**

**This is just an example!**





*Retail  
Bakers of  
America*

## Formula Worksheet #6A

# Galette Dough

**Yield: 1090 g**

Ingredient Name		Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1	Butter	1	0.00	100		454	
2	Flour, All Purpose	1	0.00	100		454	
3	Salt		0.42	3		12	
4	Water, Ice Cold		6.00	37.5		170	
5							
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 in the flour.

3. Dice the butter into 3/8" 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.

### Galette Dough (Representation Only)



### Tools/Equipment

\*Bowl Stainless (1, 2, 3, and 4qt)

\*Card Scraper / Bowl Scarper

\*Container Liquid Measuring

\*Cutting Board or Mat

\*Dough Cutter/Knife/Pastry Blender

\*Ingredient Containers for Scaling

\*Knife, Chef (8-10")

\*Scale

Plastic Wrap

\* = Items Supplied By Contestant



## Formula Worksheet #6B

# Galette Filling

**Yield:  $\approx$  1332 g**

Ingredient Name	Weights and Measures					
	Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
1 Apples, peeled, cored, large dice (6) each	$\approx$ 2	0.00		$\approx$ 1	0	
2 Butter		2.00			60	
3 Sugar, Granulated		4.00			120	
4 Cinnamon ( $\approx$ 1/2 t)		0.05			2	
5 Vanilla		1.00			30	
6 Water		2.00			60	
7 Apple Juice		2.00			60	
8						
<b>Total Formula Weight</b>	$\approx$ 2	11.05		$\approx$ 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 the apples.
3. Place 6 large dice apple pieces for judging on a provided plate.
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 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.

### Cooked Apple Filling (Representation Only)



### Tools/Equipment

- \*Container for Cooling
- \*Container Liquid Measuring
- \*Cutting Board or Mat
- \*Ingredient Containers for Scaling
- \*Knife, Chef (8-10")
- \*Knife, Paring
- \*Pan, Sauté (10-12")
- \*Scale
- \*Spatula, Rubber Heat Proof
- \*Vegetable Peeler
- Display Plate
- Stove
- \* = Items Supplied By Contestant**



## Formula Worksheet #6C

**Yield: 1090 g  
(6 Galettes)**

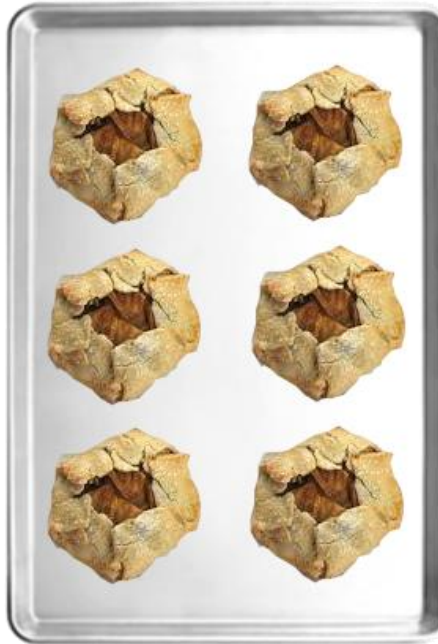
### Apple Galette

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
	Galette Dough (AN)	2	6.42			1090	
1	Galette Filling (AN)	≈ 2	11.05			≈ 1332	
2	Egg, Whole (1) each						
3	Milk		2.00			60	
4	Sugar, Granulated (AN)						
5							
6	<b>Total Formula Weight</b>						

#### Method:

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. Roll the dough to 1/8" thick.
3. Cut 6 – 6" round circles from dough; if needed, re-roll excess dough
4. Place 120 g (4 oz) of filling amongst all 6 tarts, leaving 1" of dough exposed around the edge of each dough circle
5. Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
6. Place onto a lined sheetpan.
7. To finish the Galette, whisk egg and milk to combine into egg wash.
8. Egg wash each tart and sprinkle with granulated sugar.
8. Bake at 400 degrees F, in a deck oven. Rotating pan as necessary.
9. Display all 6 of the Galettes

Apple Galette (Representation Only)



**Tools/Equipment**

- \*Bowl Stainless (1, 2, 3, and 4qt)
- \*Brush, Pastry
- \*Dough Cutter/Bench Knife
- \*Knife, Chef (8-10")
- \*Knife, Paring
- \*Rolling Pin/French Pin/Dowell
- \*Scale
- \*Spatula, Offset
- \*Spoon, Chef
- \*Wire Whip/Whisk
- Deck Oven
- Oven Mitts/Pads
- Parchment Paper
- Sheetpan(s)

**\*=Items Supplied by Contestant**



## Formula Worksheet #7A

### Pepper Mixture

**Yield:  $\cong$  13oz,  $\cong$  369g**

	Ingredient Name	Weights and Measures					
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams	✓
	Oil (1 T)		0.50			15	
1	Bell Pepper, Red (1 each)		6 $\cong$			170 $\cong$	
2	Jalapeño (2 each)		2 $\cong$			50 $\cong$	
3	Onion, Red Small (1 each)		4 $\cong$			125 $\cong$	
4	Garlic, Minced (2 tsp) ( $\cong$ 2 cloves)		.25 $\cong$			5 $\cong$	
5	Salt (1/4 tsp)		.125 $\cong$			2 $\cong$	
6	Pepper (1/4 tsp)		.125 $\cong$			2 $\cong$	
7							
8	<b>Total Formula Weight</b>		13 $\cong$			369 $\cong$	

#### Method:

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Small dice the Bell Pepper, Jalapeño and Red Onion (Small dice is  $\frac{1}{4}$ " x  $\frac{1}{4}$ " x  $\frac{1}{4}$ "). Mince the garlic.
3. Place approximately 2 ozs of your combined knife cuts for judging on a provided plate.
4. Into a sauté pan heat the oil over medium heat.
5. Add all the ingredients. Cook and stir the mixture until the onion is translucent and the peppers are cooked through. Re-adjust the seasonings as needed. Sauté for approximately 7 to 10 minutes.
6. Remove the mixture from the heat and cool before using.

Example of Dice (See Knife Chart for product Size)



#### Tools/Equipment

- \*Container for Cooling
- \*Cutting Board or Mat
- \*Gloves, Food Service
- \*Ingredient Containers for Scaling
- \*Knife, Chef
- \*Knife, Paring
- \*Pan, Sauté 10-12"
- \*Scale
- \*Spatula, Rubber Heat Proof
- \*Spoon, Measuring
- Display Plate
- Stove
- \* = Items Supplied By Contestant





## Formula Worksheet #7B

### Jalapeño Cheddar and Pepper Corn Muffin

**Yield: 3lbs 13oz  $\cong$ , 1447g  $\cong$**

Ingredient Name		Weights and Measures				
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams
	Flour, All Purpose		6.00	50		180
1	Yellow Cornmeal		6.00	50		180
2	Sugar, Granulated		1.50	12.5		45
3	Salt		0.10	0.9		3
4	Baking Powder		0.20	1.6		6
5	Baking Soda		0.07	0.6		2
6	Eggs, Whole (3 each)		5.00	42		150
6	Buttermilk		12.00	100		360
7	Oil, Vegetable		4.00	33		120
8	Jalapeño and Pepper Mixture		11 $\cong$	92		311 $\cong$
9	Cheese, Shredded		3.00	25		90
10						
11	<b>Total Formula Weight</b>	3	13	407.6		1447 $\cong$

#### Method:

1. Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
2. Into a 4 qt Stainless Bowl, scale and stir together well the Flour, Corn Meal, Sugar, Salt, Baking Powder and Baking Soda.
3. Into a 2 qt Stainless Bowl, scale and stir together well the Eggs, Buttermilk and Oil.
4. Into the 4 qt bowl add the liquid ingredients to the dry ingredients using the muffin mixing method.
5. Gently fold in the Pepper mixture and Cheese.
6. Using a #16 scoop portion the batter into the provided baking cups.  
You should have between 10 and 12 muffins.
7. Bake at 375 degrees F in a deck oven until the center of the muffins bounce back when lightly pressed, approximately 20-25 minutes.
8. When baked display all the muffins produced.

Jalapeño Cheddar and Pepper Corn Muffin (Representation Only)



**Tools/Equipment**

- \*Bowl Stainless (1, 2, 3, and 4qt)
- \*Card Scraper/Bowl Scraper
- \*Container Liquid Measuring
- \*Ingredient Containers for Scaling
- \*Scale
- \*Scoop, Portion #16
- \*Spatula, Rubber
- \*Wire Whip/Whisk
- Deck Oven
- Muffin Cup/Pan
- Parchment Paper
- Sheet Pan
- \* = Items Supplied By Contestant**





## Formula Worksheet #8


# Crème Pâtisserie

**Yield: 1lb 9.5oz, 723g**

Ingredient Name		Weights and Measures				
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams
1	Dairy, Milk Whole	1	0.00			454
2	Sugar, Granulated (First Half)		2.00			57
3	Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		1.25			35
4	Egg, Whole (Large) (1.75 oz or 50g = 1 Whole Egg)		1.75			50
5	Corn Starch		1.25			35
6	Sugar, Granulated (Second Half)		2.00			57
7	Dairy, Butter Sweet Unsalted		1.00			28
8	Flavor, Extract Vanilla		0.25			7
9						
<b>Total Formula Weight</b>		1	9.5			723

### Method:

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. In a stainless-steel bowl, with a wire whip beat the egg yolks and whole eggs. Sift the cornstarch and half of the first half of the sugar into the bowl with the eggs. Using the whip mix until lemony yellow.
3. In a heavy stainless steel saucepan/pot, dissolve the the other half of the sugar with the milk, and bring just to a boil.
4. Temper the egg mixture by slowly beating the hot milk into the eggs mixture.
5. Return the mixture back to the heat and bring back to a boil. Using a rubber spatula stir constantly.
6. When the mixture comes to a boil and thickens, remove from the heat.
7. Add the butter and vanilla and mix well.
8. Pour the hot Crème Pâtissière into a clean sanitized shallow stainless or plastic container. Cover the top with plastic wrap, making sure that the wrap touches the crème. Label with your contestant number.
9. Cool as quickly as possible.
10. Use as needed when cool.

<p>Crème Pâtissière (Representation Only)</p>  <p>Crème pâtissière par Alain Ducasse  <a href="https://www.youtube.com/watch?v=a1iBNgFX1aA">https://www.youtube.com/watch?v=a1iBNgFX1aA</a></p>	<p><b>Tools/Equipment</b></p> <ul style="list-style-type: none"> <li>*Bowl Stainless</li> <li>*Container Liquid Measuring</li> <li>*Ingredient Containers for Scaling</li> <li>*Sauce pan/pot 2 qt</li> <li>*Scale</li> <li>*Sifter - Small</li> <li>*Spatula, Rubber Heat proof</li> <li>*Stainless Steel or plastic container</li> <li>*Wire Whip/Whisk</li> </ul> <p>Stove</p> <p><b>* = Items Supplied By Contestant</b></p>
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Equipment supplied by the  
contestant

## Equipment Samples (REPRESENTATION ONLY)



Equipment  
Item Number

Equipment  
Item Number
















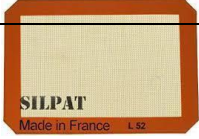


# KANSAS STATE CHAMPIONSHIP (KSC) CONTEST UPDATE



1	Bowl Stainless (1, 2 3, and 4qt)	
3	Brush, Pastry	
5	Container Dry Measuring	
7	Container Liquid Measuring (1qt)	
9	Cutting Board or Mat	
11	Dough Cutter/Bench Knife	
13	Flower Nails	
15	Ingredient Containers	
2	Brush, Bench	
4	Card Scraper	
6	Container for cooling	
8	Couche/Cloth	
10	Dough Container (for Fermentation)	
12	Dough Cutter/Knife/ Pastry Blender	
14	Gloves, Food Service	
16	Knife, Chef (8 to 10")	
17	Knife, Paring	
18	Knife, Serrated (10")	











# KANSAS STATE CHAMPIONSHIP (KSC) CONTEST UPDATE



19	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)		20	Microplane/Zester/Grater	
21	Oven Mitts/Pads		22	Pan, Saute 10-12"	
23	Pastry Bags		24	Pastry Tip (Ateco 807 (.56")) or similar size (Round)	
25	Pastry Tips (Assorted Decorating)		26	Pastry Wheel	
27	Rolling Pin/French Pin/Dowell		28	Ruler	
29	Sauce pan/pot (2qt)		30	Scale, Digital (5k or 10lb) (Battery Powered)	
31	Scissors		32	Scoop, Portion #16	
33	Sifter - Small		34	Silpat (Full Sheet)	
35	Spatula Offset		36	Spatula Rubber	

## KANSAS STATE CHAMPIONSHIP (KSC) CONTEST UPDATE



37	Spatula Rubber Heat proof	
39	Spoon, Chef	
41	Thermometer (digital preferred)	
43	Towels, Cleaning	
45	Vegetable Peeler	
38	Spatula, Assorted	
40	Spoon, Measuring	
42	Timer(s)	
44	Towels, Side	
46	Wire Whip/Whisk	



*Retail  
Bakers of  
America*

Equipment supplied by the contestant

## Check List

	1	Bowl Stainless (1, 2, 3, and 4qt)
	2	Brush, Bench
	3	Brush, Pastry
	4	Card Scraper / Bowl Scraper
	5	Container Dry Measuring
	6	Container for Cooling
	7	Container Liquid Measuring (1qt)
	8	Couche/Cloth
	9	Cutting Board or Mat
	10	Dough Container (for Fermentation)
	11	Dough Cutter/Bench Knife
	12	Dough Cutter/Knife/Pastry Blender
	13	Flower Nails
	14	Gloves, Food Service
	15	Ingredient Container for Scaling
	16	Knife, Chef (8-10")
	17	Knife, Paring
	18	Knife, Serrated (10")
	19	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
	20	Microplane/Zester/Grater
	21	Oven Mitts/Pads
	22	Pan, Sauté (10-12")
	23	Pastry Bags
	24	Pastry Tip (Ateco 807 (.56")) or similar size (Round)
	25	Pastry Tips (Assorted Decorating)
	26	Pastry Wheel
	27	Rolling Pin/French Pin/Dowell
	28	Ruler
	29	Sauce Pan/Pot (2qt)
	30	Scale, Digital (5k or 10lb) (Battery Powered)
	31	Scissors
	32	Scoop, Portion #16

KANSAS STATE CHAMPIONSHIP (KSC) CONTEST UPDATE



	33	Sifter - Small
	34	Silpat (Full Sheet)
	35	Spatula Offset
	36	Spatula, Rubber
	37	Spatula, Rubber Heat Proof
	38	Spatula, Assorted
	39	Spoon, Chef
	40	Spoon, Measuring
	41	Thermometer (digital preferred)
	42	Timer(s)
	43	Towels, Cleaning
	44	Towels, Side
	45	Vegetable Peeler
	46	Wire Whip/Whisk



# Sample

## Crème Pâtissière

### Setup of Containers, Labels and Cart/Rack

	Ingredient Name	Weights and Measures				
		Pounds LB	Ounces OZ	Bakers %	Kilos	Grams ✓
1	Dairy, Milk Whole	1				454
2	Sugar, Granulated (First Half)		2.00			57
3	Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		1.25			35
4	Egg, Whole (Large) (1.75 oz or 50g = 1 Whole Egg)		1.75			50
5	Corn Starch		1.25			35
6	Sugar, Granulated (Second Half)		2.00			57
7	Dairy, Butter Sweet Unsalted		1.00			28
8	Flavor, Extract Vanilla		0.25			7
9						
Total Formula Weight		1	9.5			723

## Container types

Paper Food “Boat”



Souffle Cup



Deli Container “Squat”



Deli Container “Tall”



# Sample

## Label Description for Crème Pâtissière (This can also be used for all other items)

Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 1 Ingredient Name: Dairy, Milk Whole Ingredient Amount: 454 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 5 Ingredient Name: Corn Starch Ingredient Amount: 35 g
Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 2 Ingredient Name: Sugar, Granulated (First Half) Ingredient Amount: 57 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 6 Ingredient Name: Sugar, Granulated (Second Half) Ingredient Amount: 57 g
Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 3 Ingredient Name: Egg, Yolks (Large) 2 yolks Ingredient Amount: 35 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 7 Ingredient Name: Dairy, Butter Sweet Unsalted Ingredient Amount: 28 g
Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 4 Ingredient Name: Egg, Whole (Large) 1 Whole Egg Ingredient Amount: 50 g	Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 8 Ingredient Name: Flavor, Extract Vanilla Ingredient Amount: 7 g

# Sample Sheet Pan and Rack Setup for Crème Pâtissière (not inclusive of all tools)



**!! Sample !!****Competition****Production Schedule*****THIS CONTESTANT IS STARTING ON THE CAKE STATION*****(Representation Only - Create Your Own)**

ITEM	Active Time	Total Estimated Time		Start Time	Legend	
<b>WASH HANDS</b>			✓		Bread	
Mise-en-Place All Ingredients				8:15	Puff Pastry	
<b>Reminders:</b>					Pâte à Choux	
Setup and organize work station					Cookie	
Chill butter and water for galette					Cake	
Extra flour for dusting					Apple Galette	
Egg and milk for wash					Muffin	
Setup trays (7 total) & labels					Crème Pâtissière	
Cut and peel apples, & dice all produce, zest and supreme oranges Prepare display plate of cut items						
Display items Bread, Puff, Choux, Cookie, Cake, Galette and Muffin						
Cake - Start working on roses, chill if possible		10				
Cake - Fill layers and crumb coat, chill if possible		25				
Cake - Finish decorating, writing, borders, flowers		25				
Bread - Make dough and ferment		15				
Galette - Make dough and let rest		10				
Galette - Make filling and cool		15				
Crème Pâtissière - Make and cool filling		15				
Muffin - Prepare pepper mixture and cool		15				
Puff Pastry - Roll out dough and rest		10				
Muffin - Mix and make muffin bake		45				
Mandatory 30 Minute Lunch Break		30				

**Complete  
Information  
As Needed**