

New Jersey SkillsUSA Championships

NJ State Only Contest

COMMERCIAL BAKERS AIDE

This event is a "NJ only" state sponsored contest.
There is no national level competition in this area.

Eligibility

Open to active SkillsUSA members whose name appears on a current membership roster of a NJ SkillsUSA chapter. Students must also be enrolled in vocational programs with entry-level job skills as the occupational objective.

*Verification that the contestants are classified under the provisions of New Jersey Administrative Code will be required.

Students will have up to 4 hours to complete the following tasks:

- 1 Three Braided Bread (3 – 2oz pieces)
- 15 Single Knot Dinner Rolls (2 oz Set up: 3 x 5)
- 12 Spritz Cookies (Set up: 3 x 4)
- 1 Lattice Top Pie
- 1 Decorated 8 inch cake, Iced, combed, roses, leaves and borders

All students will supply the following tools:

- Dough Cutter
- Serrated Knife
- Rolling Pin
- Pastry Wheel
- Cake Wheel
- Pastry Bags
- #6 Star Tube

Tips:

- Rose Nail
- 10 inch Aluminum Pie Pan
- Cake Comb
- Cake Bottom 9 inch

SkillsUSA will provide the following:

- Work Tables
- Bread Dough for Braided Bread & Rolls
- Spritz Cookie Dough
- Cookie decoration, sprinkles
- Pie Dough
- Pie Fillings
- 8 inch Layer Cake
- Butter Cream Icing

Students will be dressed in full Chef's Attire:

- Chef Coat
- White or checkered pants
- Black Shoes
- Neckerchief (optional)
- Apron
- Two (2) Side Towels
- White Chef's Hat

Students will be judged on the following:

- Sanitation
- Use of Equipment
- Person Hygiene & Grooming

Product Scoring:

- External Appearance
- Salability
- Design
- Technique

Commercial Bakers Aid Scoring

100 pts.-Decorated Cake-1 Cake will be provided, it will be cut in half and filled. Students will decorate a 9 inch cake with white icing, sides will be left smooth, and it will include 3 butter cream roses with leaves, borders, and writing that says "Happy Birthday", at least 3 colors are to be used. (Colors will be provided)

50 pts.-Lattice top pie- Students will prepare a lattice top pie. Dough, filling and pie tin will be provided. Pies should be finished to the point of right before it goes into the oven, (egg washed, coarse sugar sprinkled and distance between lattice work are important.)

50 pts.-Braided bread- Students will be provided with a 36oz piece of soft roll dough in which they are to make 1-12oz braided bread.

25 pts.-6-2oz single knot dinner rolls

25 pts.-6-2oz double knot dinner rolls

Rolls will be judged on uniformity of the knot, how they are panned up and how they are finished. (Toppings will be provided)

50 pts. - Butter Cookies- Students will be provided with butter cookie dough with which they are to make 12 shell cookies and 12 rosettes. Judging will focus on consistency in size how they are panned up, and how they are finished. (Fillings, sugars and sprinkles will be provided)

50 pts.-Uniform- The students will be judged on the cleanliness of their uniform, having the proper shoes, hat and apron. **Absolutely no jewelry is to be worn. None!** (Neckerchiefs are not required)

50 pts. – Sanitation and Safety- Participants will be judged very hard on the sanitation and organization of their work station, hand washing, use of tools, communication and use of gloves, if necessary. Hair nets will be provided. No Nail polish is to be worn.

400 Total points available