



SKILLS/USA BAKING COMPETITION Post-Secondary

Produce the following products in the time allowed. Specific quantities and weights of products are given. Products do not have to be produced in the same order they are listed. Prioritize your production order and practice time management.

Orientation	7:45 - 8:00
Competition	8:00 -1:00
Judging	1:00 -2:30

Please display to judges:

1. **Sweet Yeast Products:** (Laminated dough is provided)

6 Snails @ 2 oz. each (before your choice of filling)

2 Coffeecake Rings, your choice of style and filling, @ 10 oz. (before filling)

2. **Pies:** (pie crust formula provided)

(2) double crusted 9 inch pies. You may choose your style of top crust.

Note: You *do not* have to complete all of your dough, though remaining amount must be presented with rest of your products.

3. **Butter Cookies:** (formula provided)

Pipe and show **all** the cookie dough, finished as described in formula directions.

4. **Baguettes** from French Bread Formula (formula provided)

(3) loaves, finished weight 11 oz. and 16 – 18 inches long, of Traditional Shaped Baguettes.

Note: If you choose not to use up all your dough, present remaining amount with the rest of products.

5. **Decorated Cake** (Cake and Bettercream provided)

- (1) Double layered and filled 8 inch cake, with your choice of colors. Cakes must be decorated with a spray of flowers that includes (3) to (5) yellow roses and an inscription that reads: '**Good Luck!**'

6. **Pate a Choux** (Formula Provided)

Of 18 éclairs, show 12 of your best. Pipe them 4 – 5 inches long.

Of 18 cream puffs, show 12 of your best. Pipe them 3 inches round.

Both are to be filled with provided filling, and sprinkled with powdered sugar.

7. **Quick Bread** from Pumpkin Bread Formula (formula provided)

- (2) loaves of Pumpkin Bread to be presented

Good Luck!