

Baking Science Competition

Culinary Skills Challenge

April 8th, 2010

Individual or Team: Individual or Team of 2.

- Objectives:**
1. Prepare the basic Chocolate Chip Cookie Recipe and evaluate it on the given grid.
 2. Using the basic recipe, make it at least 2 more times using substitutions or additions. Evaluate each recipe on the grid.
 3. Display one variation so the overall appearance and appeal is enhanced.
 4. Discuss with the judges how the variation affected the basic recipe. Discuss food techniques and safety and sanitation procedures.

- Rules:**
1. Must prepare the Chocolate Chip Cookie recipe provided and evaluate it on the grid.
 2. Prepare at least 2 variations of the basic recipe but only bring 6 cookies of one of your variations. All recipe variations prepared must be shown on the evaluation grid, highlight the variation you brought to the contest. The grid will be read by the judges.
 3. Participants will have designated table top space of 24 inches to display and enhance the appearance and appeal of their 6 cookies.
 4. Participants will have 3-5 minutes with the judges to discuss their product enhancements, food preparation, and safety and sanitation techniques.
 5. Participants must have 2 recipes typed on an 8 1/2 x 11" piece of paper. One recipe will be given to the judge and one will be displayed with their product. Be sure names and schools are listed on the recipe.
 6. Participants will have 15 minutes to set up. Be sure to use good safety and sanitation procedures.
 7. Participants will dress in a professional manner.
 8. Participants will need to bring a pen or pencil,

Evaluation: Judges will use the following criteria

Personal appearance:	5 points	Recipe:	5 points
Demonstration of food techniques:	10 points	Product:	30 points
Display:	15 points	Interview:	25 points
Grid Sheet:	10 points		

General questions of this particular competition or the event in general:

LeaAnne Bot

507-537-2289 or 507-872-6175

leanne.bot@swsc.org or leanne.bot@minneotaschools.org

SW/WC Service Cooperatives/

Marshall

Baking Science Competition Recipe – 2010

Basic Chocolate Chip Cookies

2 ¼ cup flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
¾ cup granulated sugar
¾ cup brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups semi-sweet chocolate morsels
1 cup chopped nuts

1. Preheat oven to 375 degrees.
2. Combine flour, baking soda and salt.
3. Beat butter, granulated sugar, brown sugar, and vanilla extract in large bowl until creamy. Add eggs, one at a time, beating well after each addition.
4. Gradually beat in flour mixture.
5. Stir in morsels and nuts.
6. Drop by rounded teaspoons onto ungreased baking sheets.
7. Bake 9-11 minutes or until golden brown.
8. Cool, remove to wire rack to complete cooling.

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Questions the Judges Might Ask

1. Did the substitutions/additions make your cookies better? Explain.
2. Where did you find your ideas for the substitutions/additions?
3. How many times did you try your recipe?
4. What kind of sanitation rules did you follow?
5. What did you use or do to make the cookies all the same size?
6. What did you do or could do so the chocolate morsels are evenly distributed?
7. What problems did you have and how could they be solved?
8. Did you have to use any special equipment or techniques to prepare your cookies?
9. What did you learn by making the original recipe and then making substitutions/additions?
10. What is the function of each ingredient in the recipe? Are there any ingredients that cannot be changed?

Baking Science Competition Evaluation

Name of School _____

Participants _____

Total Score: _____ (Maximum of 100 pts.)

I. Personal Appearance: 5 points

- Professional looking
- Clean and neat
- Hair restrain if necessary

Comments _____

_____ Total _____

II. Demonstration of Food Techniques: 10 points

- Use tong, gloves, safety, sanitization

Comments _____

_____ Total _____

III. Display: 15 points

- Enhances product
- Theme, materials used
- Accessories, cloths, placemats

Comments _____

_____ Total _____

IV Grid Sheet: 10 points

- Completed, easy to read
- Understandable, neat, clean

Comments _____

_____ Total _____

V. Recipe: 5 points

- 2 copies, typed
- No mistakes, neat

Comments _____

_____ Total _____

VI. Product: 30 points

- 6 cookies, same size and shape
- Texture, taste

Comments _____

_____ Total _____

VII. Interview: 25 points

- Knowledge of product
- Enhancements, impact
- Of changes, safety/sanitization

Comments _____

_____ Total _____

**Baking Science Competition
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Substitution Grid**

Substitution/ Addition	Taste	Texture	Appearance	Originality
Example: shortening for butter	Less flavorful	Thicker and chewier	Thicker	Not Applicable (N/A)
Original Recipe				
1 st Variation				
2nd Variation				
3rd Variation				

Participant Name _____
Participant Name _____

School _____

Baking Science Competition REGISTRATION

Culinary Skills Challenge
April 8th, 2010

School: _____

Mailing Address: _____ Zip _____

Instructor Name: _____

Instructor's Email: _____ Phone: _____

I am registering the following students for the Baking Science Competition:

Individual/Team Competition Maximum of 2 students per team. (Grades 9 - 12):

Student Names/Grades:

Team #1: _____

Team #2: _____

Alt. Team #3: _____

* Initially, limit of two teams per school plus one alternate. After the registration deadline of March 5th, advisors will be contacted immediately if alternates may participate, and also if additional spots are open. If more spots are open, a drawing will take place to determine which students will be added. Advisors will be emailed in the event of a drawing for additional spots, as has been done in the past.

Questions? contact LeaAnne Bot at 507-872-6175 or 507-537-2289 or
email: leanne.bot@swsc.org or leanne.bot@minneotashcools.org

EARLY BIRD Registration Fee: \$10 per Student if Postmarked by March 5th.

After March 5th, registration cost: \$20 per student. (NO registrations accepted after March 19).

Check Enclosed Please Bill My School (Purchase Order#: _____)

Checks payable to: SW/WC Service Cooperatives, Culinary Skills Challenge

Refunds are not available. Substitutions are acceptable. If possible, please call before the event with student name(s) for any substitutions.

Mail or FAX this completed registration to:

SW/WC Service Cooperatives
1420 East College Drive
Marshall, MN 56258
Attn: Laurie Van Watermeulen
Fax#: 507-537-7327