

# Sample Crème Pâtissière Setup of Containers, Labels and Cart/Rack

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Dairy, Milk Whole	1	0.00			454	
2	Sugar, Granulated (First Half)		2.00			57	
3	Egg, Yolks (Large)		1.25			35	
4	Egg, Whole (Large)		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	
<b>Total Formula Weight</b>		<b>1</b>	<b>9.5</b>			<b>723</b>	

**Paper Food "Boat"**



**Souffle Cup**



**Deli Container "Squat"**



**Deli Container "Tall"**





# 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**

<b>WASH HANDS</b>		<input checked="" type="checkbox"/>								<b>Bread</b>
Mise-en-Place All Ingredients					8:15					<b>Puff Pastry</b>
<b>Reminders:</b>										<b>Pâte à Choux</b>
Setup and organize work station										<b>Cookie</b>
Chill butter and water for galette										<b>Cake</b>
Extra flour for dusting										<b>Savory Galette</b>
Egg and milk for wash										<b>Crème Pâtissière</b>
Setup trays (7 total) & labels										
Cut and peel apples, & dice all produce,										
Display items Bread, Puff, Choux, Cookie,										
Cake - Start working on roses, chill if possible										
Cake - Fill layers and crumb coat, chill if possible										
Cake - Finish decorating, writing, borders, flowers										
<b>Bread - Make dough and ferment</b>										
Galette - Make dough and let rest										
Galette - Make filling and cool										
<b>Crème Pâtissière - Make and cool filling</b>										
Puff Pastry - Cut Apples										
Puff Pastry - Roll out dough and rest										
Cookie - Mix and Make cookie - Bake										
Mandatory 30 Minute Lunch Break										

**Complete  
Information  
As Needed**