

SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #1



Soft Roll Dough



Yield: 2746 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Water (Temperature Controlled)	1	13.95	57.13		849	<input type="checkbox"/>
2	Shortening, All Purpose		4.70	9		133	<input type="checkbox"/>
3	Nonfat Dry Milk Powder		2.78	5.3		79	<input type="checkbox"/>
4	Flour, Bread	3	4.40	100		1486	<input type="checkbox"/>
5	Sugar, Granulated		4.70	9		133	<input type="checkbox"/>
6	Yeast		1.41	2.7		40	<input type="checkbox"/>
7	Salt		0.92	1.7		26	<input type="checkbox"/>
8	Egg Wash (AN)						<input type="checkbox"/>
9							<input type="checkbox"/>
Total Formula Weight		6	0.86	184.83		2746	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scaling: Scale all the ingredients. Perform (Complete) necessary temperature calculations.
3	Mixing: In mixing bowl, add water, fat, milk powder, flour, sugar and yeast. Mix on low speed for one (1) minute to incorporate ingredients. Add salt. Mix on medium speed for approximately eight (8) minutes until dough temperature reaches 80°F (27°C), and is developed.
4	Fermentation: Place dough into large, oiled/sprayed container. Cover dough with couche, cloth or lid. Allow to ferment (proof) until doubled.
5	Punching: Punch the dough down. Degas and allow to rest before scaling.
6	Scaling: Scale dough into desired weight. Eighteen (18) pieces at 2 ounces (60g) Three (3) 6 ounces (180g) One (1) at 14 ounces (400g)
7	Rounding: Round up the dough pieces and pre shape them.
8	Bench Resting: Cover dough and allow to rest for about 15 minutes to relax the gluten.

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Makeup/Shaping and Panning:

Place all prepared dough pieces on parchment-lined pans. Please write contestant number on each pan.

Rolls:

Eighteen (18) six (6) each shape. Do not egg wash.

Shape 1- Traditional Round

9 Shape 2- Torpedo with tapered ends 3½ to 4 inches (90 to 102mm) baked length

Shape 3- Student choice of shape and garnished as “student choice”

Three Braid Loaf:

One (1) loaf. Three strands 6 ounces (180g) per strand. Each strand should be 16 inches (400mm). Egg white wash before baking. Total baked loaf weight 19 ounces (540g)

Baguette:

One (1) at 14 ounces (400g). Make baguette 21” (530mm) long and score five (5) times.

Final Proof:

10 Cover panned pieces with couche or cloth. Proof the shaped dough pieces until doubled in size. Write your contestant number on the parchment.

Baking:

11 Bake at 400°F (205°C) in deck oven until firm and brown. Rolls about 12-15 minutes. TIME IS APPROXIMATE.

Cooling:

12 Allow products to cool. Remove from pan.

Storing:

13 Display all of your products eighteen (18) Rolls, one (1) Three Braided Loaf, and one (1) Baguette.

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Desired Dough Temperature (DDT)

80°	27°
32°	0°

****Flour Temperature (FT)

****Room Temperature (RT)

Machine Friction (MF)

Water Temperature (WT)

Calculation

DDT * 3 = (A)

FT+RT+MF= (B)

A - B = WT

**Temperatures will be provided

Enter time dough started mixing

Enter dough temperature after mixing

Enter time when dough was scaled





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Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	☑
<p>Baguette</p> 	*Bowl Scraper/Card Scraper	
<p>Braid</p> 	*Brush, Bench	
	*Brush (Silicone)	
	*Couche/Cloth	
	*Dough Container (for Fermentation)	
	*Dough Cutter/Bench Knife	
	*Ingredient Containers for Scaling	
	*Lame or Scoring Tool	
	*Oven Mitts/Pads	
	*Scale	
	*Silpat (Full Sheet)	
	*Thermometer	
<p>Roll</p> 	Deck Oven	
<p>Round</p> 	Mixer 20qt	
	Mixer Dough Hook 20qt	
	Mixing Bowl 20qt	
	Pan Liner(s)/Parchment Paper	
	Pan Spray	
	Proof Box	
	Sheet Pan(s)	
<p>Torpedo</p> 