



Secondary & Post Secondary Baking and Pastry Arts Contest

April 11, 2025

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2025 Contest Changes

The new Technical Standard will read as follows: *“All competitors must submit a copy of a current ANSI-approved food safety manager or food handler certification. Submission will be online before arriving at the competition. Failure to do so will result in a 10-point penalty. Submissions will not be accepted at the contest.”*

Production List

Students, please be aware that there are two production lists this year. One is for Secondary, and one is for Post Secondary. Please practice the appropriate production list.

Display of Baked Items

In the past we have asked the contestant to display a certain number of items on their display table. This year the student is given more space and will display **ALL** baked items on their table in accordance with the menu (see last pages). This will also include their cake as well. The cake may be left on the turntable if desired.

Cake Decoration

This year we are asking the student to do all their cake decoration at their work station. The premeasured icings and jam will be on the students rack. Also we will have food colors at their station as well.

Welcome Letter to the Contestants:

Congratulations on your participation in the SkillsUSA National Baking and Pastry Arts Competition and reaching this milestone in your baking career.

The 2025 SkillsAR Championships represent the culmination of more than 10,000 contests held at local, district and state levels across the country. The nation's top 6,500 technical students are competing in 108 different contests this week.

This competition provides you the rare privilege of testing your skills and knowledge with the best baking students in the United States. The real competition is with yourself - relax and do your best work. We know you are ready for the challenge.

The competition consists of one practical test. If you become the SkillsAR State Champion, you will move on to the SkillsUSA Nationals and compete with other state, and regional winners. In going to nationals, you will take additional exams as explained here. There are two (2) online tests will evaluate your baking knowledge, as well as the SkillsUSA Professional Development Test. There is more information about both baking knowledge tests in this package. Points are awarded based on the number of correct answers on this exam. The performance test will evaluate your skills as a baker.

Our contest evaluators, many who are Certified Executive Pastry Chefs (CEPC) through the American Culinary Federation, as well as Industry Professionals and Baking and Pastry Educators.

The Evaluators, members of the Education Committee and members of the Technical Committee have spent most of their lives in the baking industry. Our goal is to help you be successful and make this competition a positive experience so that you continue on as a successful baker.

Regardless of what happens this week, you will leave Bentonville a changed person. You will be richer in experience and friendships. And, you will be better prepared for a bright future in retail baking.

Good luck to each of you!

SkillsUSA BAKING AND PASTRY ARTS CONTEST

SCHEDULE IS SUBJECT TO CHANGE
SEE OFFICIAL SCHEDULE

Orientation/Walk-through/Question and Answer Time:

Tuesday, 9:00 am - 12:00 pm, Contest Area, Hall "C"

Students please be in full uniform!

You must bring your tool boxes so that we can store them

College/Postsecondary

Competition:

Friday, 8:00 am - 3:00 pm, Pastry Kitchen

Ovens will be shut off at 3:30 pm and you will have a 15 minute grace period to display your final items!

Cleanup:

Friday, 2:30 pm – 3:15 pm, Pastry Kitchen

Mandatory Debriefing and Cleanup:

Friday, 3:20 pm – 3:30 pm, Culinary Theater

High School/Secondary

Competition:

Friday, 8:00 am - 3:00 pm, Pastry Kitchen

Ovens will be shut off at 3:30 pm and you will have a 15 minute grace period to display your final items!

Cleanup:

Friday, 2:30 pm – 3:15 pm, Pastry Kitchen

Mandatory Debriefing and Cleanup:

Friday, 3:20 pm – 3:30 pm, Culinary Theater

General Regulations for the Contest

Clothing Requirement

Contestants MUST wear the either their school issued uniform or official SkillsUSA Championships clothing or work uniform specified for their particular contests during competition or be subject to a maximum penalty deduction of 10 points (assessed by Technical Chair). The Baking and Pastry Arts evaluators will also credit points for proper dress as part of the overall practical exam. All school markings must be covered.

Dress:

White chef's coat, black or checkered chef's pants (black and white checkers only) of the proper size (pants should not drag on the floor), White apron (**can be non "Official SkillsUSA white apron"**), white chef's hat (paper or cloth), and hairnet. If the student has facial hair a beard guard is required. A chef's scarf will **NOT** be required. No identification of contestant, school or state is allowed on official clothing. If you have a marked coat or shirt, please cover the marking.

Work shoes:

Black work shoes (closed leather upper, non-skid sole). No canvas, vinyl, plastic or leather athletic-type shoes, sandals or open-toed shoes are permitted in any SkillsUSA Championships event without penalty. The shoe must come up the heel. Contestants will be penalized where improper footwear constitutes a health or safety hazard.

Personal Hygiene:

Hair must be neatly maintained, clean, and under control at all times, and must be restrained underneath the hat with hair containment devices or hairnets. Contestants may be disqualified for lack of safe clothing or attire.

No makeup

No jewelry of any type (including watches, earrings, piercings) except for a wedding band.

Fingernails must be kept short and immaculately clean at all times. ***Nail polish and or fake and acrylic nails are not allowed.***

Students must supply their own food service gloves!

The orientation meeting would be the time to clarify any questionable attire or hair restraints.

Résumé Requirement:

All competitors must create a one-page hard copy résumé and submit this online by April 10, 2025 to mshafkowitz@nwacc.edu.

Failure to do so will result in a 10 point penalty. *Competitors can not bring a résumé to the contest on the day of competition however, the penalty will remain in effect.*

Food Safety Manager or Food Handler Certification:

All competitors must submit a copy of their Food Safety Manager or Food Handler Certification online by April 10, 2025 to mshafkowitz@nwacc.edu..

Failure to do so will result in a 10 point penalty. *Competitors can not bring a copy of food safety manager or food handler certification to the contest on the day of competition.*

Your resume and Food Safety Manager or Food Handler Card must be saved as a PDF file type using file name format of "Last Name_First Name."

For example, "Amanda Smith" would save her resume as Smith_Amanda_resume, and Smith_Amanda_food_certification.

If you need assistance with saving your file as a PDF, visit [the Adobe website](#) for more information.

Production Schedule Requirement:

All competitors must create THREE Production Schedules and display it at their work station. The students will be told their group on the day of orientation.

The students will be assigned to one of three groups.

1. Mixer work
2. Cake Decorating
3. Bench Work (to include Cookies, Knife Cuts, etc.)

The production schedules must be made to accommodate the various work stations.

Failure to do so will result in a 10 point penalty. Competitors will post this on their speed rack for the evaluators to view.

PLEASE WRITE THE LAST TWO DIGITS OF YOUR CONTESTANT NUMBER ON THE TOP RIGHT CORNER OF THE PRODUCTION SCHEDULE

There is a sample Production Schedule attached in this document.

Overview of the Baking Performance Test

Purpose

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the baking and pastry arts industry.

Scope of the Contest

1. The contest will be geared toward the baking and pastry business rather than commercial restaurant business.
2. Contestants will be given written tests covering basic baking science and scheduled before the practical contest.
3. The performance phase of this contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.
4. Contestants will be given a predetermined selection of all necessary food items. Due to limited supplies, spoiled or burnt supplies will not be replaced.
5. The following devices are prohibited from use during the contest. Cellphones, electronic watches and/or other electronic devices not approved by a competition's national technical committee are NOT allowed in the competition area. Please follow the guidelines in each technical standard for approved exceptions. Technical committee members may also approve exceptions onsite during the SkillsUSA Championships if deemed appropriate. Basic calculators are allowed for the baking competition.
6. Contestants will prepare a total of seven (7) products: six (6) baked goods made from scratch and/or from fresh or frozen dough, and one iced and decorated cake. The products will be selected by the Baking and Pastry Arts Technical Committee from the following categories (total of 8): See the menu at the end of this document.

Caveat:

Because our food supplies are donated and given to us at the last minute, there is always a chance that the ingredients posted in the formulas may change. For example on the Quiche it asks for Bell Peppers. If the size of the peppers that we get are large we may tell you to use less than the formula number.

Evaluation Criteria:

Evaluators will rate each contestant independently and will not compare rating sheets. They will be using a rubric system which is attached to this document to evaluate each of your items.

The baking contest ends at 2:30 pm. This means ovens will be shut down at 2:30 pm, with a 15 minute window to finish displaying your products. Products must be displayed by 2:45 pm - no product will be accepted on the table after 2:45 pm.

SkillsUSA requires a 30 Minute lunch break. You may start your break anytime between 11:00 am and 12:30 pm. You cannot leave the break area to work on baked goods during this 30-minute period.

Evaluators will speak to students or ask questions about their work or product. They will not assist nor give advice or instructions.

General Skills

Students' work will be observed throughout the day for the "General Skills" portion of the test. The "General Skills" evaluation sheet lists specific, observable performances for safety, sanitation and production efficiency. Evaluators will closely observe student's Production Efficiency and Use of Equipment/tools. In the area of efficiency they will pay close attention to waste. Are students correctly measuring ingredients to produce the right sized batch? Regardless of batch size, are students using all the dough as instructed? In the area of Equipment/tools Evaluators will pay close attention the proper and safe use of hand tools and mixers.

Evaluator's Scoring Criteria

(More detail is found in the Rubrics)

General Skills Rating Scale:

Oral Professional Development Assessment

- The work area is organized
- Has a plan of work for the day ie: Production Schedule
- Understands the products and is knowledgeable about how each must be prepared

Proper Uniform

- Uniform (shirts, pants, skirts, shoes, hat, towel etc.) are clean and fit properly, pants not dragging on floor
- Wears head gear or other covering properly

Safety

- Keeps work area well-organized and free of hazards
- Follows safety requirements for operating equipment
- Works with a regard for safety of self and others
- Uses appropriate tools and equipment for baking function or product (mixer, hand tools etc.)

Sanitation

- Hands clean
- Washes hands correctly and at appropriate times during baking process
- Inspects tools and equipment before using – correctly cleans items
- Uses a clean side towel and replaces as needed during the day
- Avoids contaminating food
- Keeps floor area clean in work area

Production Efficiency

- Mise en Place
- Accurately measures ingredients
- Uses most or all raw ingredients – little or no wasted ingredients
- Uses most or all mixed ingredients - little or no wasted raw dough
- Properly bakes and finishes product –maximum sellable product is produced

Properly marks all products produced

- Student number is on all product made
- All pans that leave the work area marked with student number

Tip Sheet for the 2025 Baking and Pastry Arts Competition

BEFORE YOU BEGIN...

READ all your formulas through. Formulas may be at the work station with you. Points are deducted for not following directions.

ORGANIZE your workstation. Keep your table neat and safe.

ORGANIZE your time; you will need the entire time allowed to complete this competition.

PLAN and this has several steps.

- Don't assume or necessarily work in the same order as the formulas presented in the workbook.
- For each product, estimate the time needed to scale, mix, rest, bake, cook and finish.
- Put it all together, Plan what your day will look like – what will you work on, in what order, at what time.

Pay attention at Orientation – get a sense of where everything is located.

Ask questions... that's the time to get your questions answered.

ONCE YOU START....

MARK your product, sheet pans etc. everything that leaves your table, with your Contestant ID number to make sure no one takes your product. Do not take anyone else's product.

WRITE a note - use your timers - do whatever it takes to avoid these common mistakes

- Leaving products in the oven too long
- Letting products over proof
- Forgetting to display products

Watch your oven temperatures... make sure you are baking at the right temperature.

Check and double check your ingredients...Is it sugar OR is it salt?

CAKES are easier to decorate when they are frozen.

Always CHECK and start mixers at what level? - #1

Sample Scoring Rubric
See additional document labeled
2025 Baking and Pastry Arts Rubrics

Equipment and Materials
See additional document labeled
2025 Baking and Pastry Arts
Contestant Tool Check List

Contest Formulas
See additional document labeled
2025 Baking and Pastry Arts Formulas

Mise-en-Place (Sample)
Production Schedule (Sample)
See additional document labeled
2025 Baking and Pastry Arts
Production Information

Knife Cut Chart
See additional document labeled
2025 Baking and Pastry Arts
Knife Cut Chart

Secondary Menu

(Two Pages)

Honey Orange Whole Wheat Bread

(Formula #1)

Prepare

Rolls

Twelve (12) pieces at 90 g (3 oz).

Six (6) each Shape 1 - Traditional Round

Six (6) each Shape 2 - Student Choice of shape

Three Braid Loaf

One (1) at 720 g (24oz)

Boule

Two (2) pieces at 480 g (16 oz).

Display All Products

Twelve (12) Rolls, One (1) Three Braid, Two (2) Boule

Orange Supreme

(Formula #2)

Prepare

Orange Supreme Slices

Display

Four (4) Orange Supreme slices along with your scraps

Pâte à Choux

(Formula #3)

Prepare

Twelve (12) Eclair

Twelve (12) Paris Brest

Display All Products

Display twelve (12) Eclairs

Two (2) left whole and filled with Crème Diplomate,

two (2) split in half and filled with filled with Crème Diplomate

and garnished with the Orange Supreme, and eight (8) unsplit and unfilled.

Display twelve (12) Paris-Brest

Two (2) split in half and filled with filled with Crème Diplomate

and garnished with the Orange Supreme, and eight (8) unsplit and unfilled)

Cranberry Oatmeal Cookie

(Formula #4)

Prepare

Twelve (12) at 60g (2 oz)

Twenty-Four (24) at 30g (1 oz)

Display All Products

Twelve (12) Large Cookies

Twenty-Four (24) Small Cookies

Decorated Cake (Round)

(Formula #5)

Prepare

One (1) Decorated Cake Based on Work Order

Display

One (1) Decorated Cake

May be left on cake stand

Vegetable Quiche

(Formula #6A, 6B, 6C, 6D)

Prepare

Peppers, Onions,

Three (3) Vegetable Quiche

Display

Small amount of Julienned Peppers, Onions

Display All Products

Three (3) Vegetable Quiche

Leave in the Tart Pan

Crème Diplomate

(Formula #7A, 7B, 7C)

Prepare

Crème Diplomate

Display

Post-Secondary Menu

(Two Pages)

Pain Rustique

(Formula #1)

Prepare

Twelve (12) Sandwich Buns at 90 g (3 oz) Square Shaped

Two (2) Ciabatta, at 500 g (17 oz)

One (1) Fougasse, at 500 g (17 oz)

Display All Products

Sandwich Buns, Twelve (12), Two (2) Ciabatta, One (1) Fougasse

Orange Supreme

(Formula #2)

Prepare

Orange Supreme Slices

Display

Four (4) Orange Supreme slices along with your scraps

Pâte à Choux

(Formula #3)

Prepare

Twelve (12) Eclair

Twelve (12) Paris Brest

Display All Products

Display twelve (12) Eclairs

Two (2) left whole and filled with Crème Diplomate,

two (2) split in half and filled with filled with Crème Diplomate
and garnished with the Orange Supreme, and eight (8) unsplit and unfilled.

Display twelve (12) Paris-Brest

Two (2) split in half and filled with filled with Crème Diplomate
and garnished with the Orange Supreme, and eight (8) unsplit and unfilled)

Cranberry Oatmeal Cookie

(Formula #4)

Prepare

Twelve (12) at 60g (2 oz)

Twenty-Four (24) at 30g (1 oz)

Display All Products

Twelve (12) Large Cookies

Twenty-Four (24) Small Cookies

Decorated Cake (Square)

(Formula #5)

Prepare

One (1) Decorated Cake Based on Work Order

Display

One (1) Decorated Cake

May be left on cake stand

Vegetable Quiche

(Formula #6A, 6B, 6C, 6D)

Prepare

Peppers, Onions,

Three (3) Vegetable Quiche

Display

Small amount of Julienned Peppers, Onions

Display All Products

Three (3) Vegetable Quiche

Leave in the Tart Pan

Crème Diplomate

(Formula #7A, 7B, 7C)

Prepare

Crème Diplomate

Display

Small amount on display plate