



# Commercial Baking and Pastry Arts State Contest

April 18<sup>th</sup>, 2026 (posted 3/6/26)

This contest will be facilitated at Carroll County Career and Technology Center

### **Schedule (subject to change)**

**8:00 - 8:45 am                      Orientation**  
**8:45 – 12:00 pm                  Competition Performance Part 1**

Half of the contestants will be randomly selected to follow this production schedule:

9 – 10 am      Pate a Choux  
10 – 12 am     Oatmeal Cookie, Diplomat Cream, Orange Supreme

Second half of the contestants will follow this production schedule:

9 – 11 am      Oatmeal Cookie, Diplomat Cream, Orange Supreme  
11 – 12 pm     Pate a Choux

*Note: production schedule assignments allow for the pate a choux to be baked properly, without risk of collapse. The judges will monitor each oven to ensure no student opens prematurely. Competitors are still responsible for removing their pate a choux from the oven when fully baked. Competitors must check with the monitoring judge before opening an oven that contains pate a choux.*

**12:00 – 12:30 pm                  Lunch**  
**12:30 – 2:00 pm                  Competition Performance Part 2**

All students will follow this production schedule:

12:30 – 1:30 pm      Cake Decorating  
1:30 – 2 pm            Presentation of final products

**All production stops at 2 pm**

**2:00 – 3:00 pm                  Student Clean-Up**  
**3:01 pm                              Back to the Buses**

**~No student may depart before 3 pm~**

As with all culinary and baking arts activities, the entire kitchen must be cleaned and reorganized following the competition. No students may leave the competition area until kitchen is completely clean, including sweeping and mopping. The goal is always to leave a kitchen space better than you found it. This is the mark of a professional.

### **Resume**

Contestants will provide a current resume for review. Hand all resumes to the competition chair during the contestant orientation.

### **Performance Test**

Contestants will demonstrate proper baking skills with emphasis on good planning, accurate measurements, the proper use and handling of ingredients, appropriate use of equipment, and an ability to use standard formulas. During production, judges will be looking for safe and sanitary work habits, as well as the efficient use of materials (minimal waste.) In the finished product judges will be looking for consistency, uniformity, and a finished product that can be sold to the consumer.

During competition, it is your responsibility as a competitor to keep track of your products. Keep your products together in your designated areas. **It is mandatory that you present your products as you finish them to minimize time for products getting misplaced or lost.** There will be no considerations for lost, misplaced or swapped items in any circumstance.

During the competition, it is also your responsibility to keep up with your dishes as you work, and to clean your station and all common areas at the end of the day. Your goal is to leave the kitchen better than you found it. Cleaning as you go is key to reducing the amount of cleaning required at the end of the day. No student will leave the competition area until the kitchen is completely cleaned, including all common areas, the floors, the dish areas, and the stove tops, as well as your own stations. All equipment provided by the competition must be returned to the speed rack or area you found it in. Any additional equipment you are given must be returned to the competition chair directly.

### **Display of Final Products**

Final products are to be displayed on two clean sheet pans with pan liners. Your competitor number must be on both sheet pans. Any leftover doughs are also to be placed on numbered presentation sheet pans.

### **Final Products (display all products)**

- **Pate a Choux**
  - 12 Eclairs
  - 12 Paris-Brest
  - Display Eclairs: 2 filled and 10 unfilled. No garnish required
  - Display Paris-Brest: 2 filled and 10 unfilled. No garnish required
  
- **Crème Diplomate**
  - Show an evaluator as soon as the pastry cream comes off the stove.
  - Save remainder for later use
  
- **Orange Oatmeal Cookie**
  - Prepare and Display 12 cookies, 58 g (2 oz)
  - Prepare and Display 45 cookies, 28 g (1 oz)
  
- **Orange Supreme** (demonstrated knife cut)
  - Prepare and Display 4 best orange supreme.
  - Display all orange scraps.
  
- **Decorated Cake**
  - Prepare and Display 1, 8" cake based on provided work order.
  - Write competitor number on the back side of the cake.
  - Cut one slice of cake for presentation.

## Technical Standards for Commercial Baking Clothing Requirement

No Jewelry, nail polish, or fake nails. Long nails are discouraged. Hair longer than shoulder length must be restrained.

Clean and pressed white or checkered work pants, white chef's coat or baker's shirt, black or white non-slip work shoes (closed leather upper), white apron, and hat.

Students will be **disqualified for improper shoes** in accordance with OSHA safety standards. Hairnets are not required if all hair is tucked completely into hats.

## Equipment and Materials Supplied by Contestant

- 1 butane burner
- Green and red sanitation buckets
- 2 ea. 8" cake layers
- Cake boards (8" base board, 10" finish board)
- Doily (10")
- Measuring Cups and Spoons
- Scale, digital
- Nested Bowls
- Cutting boards
- Decorating Colors
- Spray water bottles
- Microplane
- Pastry brush
- Off-set spatula, 8" for masking cake
- Rubber spatula, high heat silicone
- Hand whisk
- Large kitchen spoon
- 2 Pastry bags
- 2 Pastry tips (rose tip and either star or round tips for boarders)
- Scissors
- Bowl scraper
- Flower nail
- Disposable gloves
- Cake comb
- Thermometer
- Timer
- Pencil
- Marker
- Serrated paring knife for pate a choux
- Serrated cake knife for cake
- Chef knife for vegetable knife cuts

## Provided by the site

- Cake Turntables
- Electric Mixer and Attachments
- 1 Pot
- Oven Mitts/Pads
- Side Towels (2)
- Parchment paper
- 3 full Sheet pans
- 3 half Sheet pans
- Ramekin (to display diplomat cream)
- 2 small plates (to display knife cuts and scraps)

**NO FOOD SUBSTANCES OF ANY KIND WILL BE PERMITTED.  
YOU WILL HAVE 10 POINTS DEDUCTED FOR EACH FOOD ITEM IN TOOL KIT.**

List of Equipment and Materials Supplied by Contestant are recommended but not required. Students may bring additional small tools with discretion by the judges. There will be no tools available to borrow. If you cannot supply all equipment, please contact [Skills USA](#)

# Pate a Choux

Yield: 1786 g

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Water		10.40	100		295	
2	Milk		10.40	100		295	
3	Sugar, Granulated		0.28	3		8	
4	Salt		0.28	3		8	
5	Butter		10.40	100		295	
6	Flour, All Purpose		10.40	100		295	
7	Eggs, Whole	1	4.81	200		590	
8	Almonds, Sliced		≈4			≈113	
9	Crème Pâtissière (AN)						
<b>Total Formula Weight</b>		<b>3</b>	<b>15.00</b>	<b>606</b>		<b>1786</b>	

## Method:

1	Mise en Place: Gather ingredients and equipment.
	Scale: Scale all ingredients.
2	Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3	Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.
	Remove from the heat and place in a mixing bowl with a paddle.
4	<b>**This dough (panade) may also be mixed by hand using a rubber spatula in a stainless steel mixing bowl.</b>
	Mix the panade until slightly cooled, making sure the mixture is still warm.
5	Slowly add eggs in stages while mixing. Scrape bowl between each addition. Keep mixing until desire consistency is reached.

Note: when adding the eggs, take your time, adding only ½ egg or so per minute. Also, the amount of egg you can add to the dough will depend on how long and how well you cooked the panade on the stove top. The longer you cook the dough the more eggs you can add, and the better the pate a choux will rise in the oven. A guideline is to cook the panade for at least 3-5 minutes on medium heat, depending on the batch size.

6	<p>You will prepare two (2) items.  Twelve (12) Éclairs and Twelve (12) Paris-Brest</p>
7	<p>Éclair (one (1) sheet pan)  Draw twelve (12) 100mm (4") lines on a sheet of parchment paper. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment.</p> <p>Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 4" (100mm) long and 1" (25mm) wide éclair (in raw state).</p>
8	<p>Paris-Brest (one (1) sheet pan)  Draw twelve (12) 3" (75mm) circles on a parchment. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment.</p> <p>Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 3" (75mm) circles on outer edge diameter (in raw state) on top of the drawn circle. Spray lightly the top of the rings with water and sprinkle with sliced almonds.</p>
9	<p>Bake at 400° to 425°F (200° to 220°C) in deck oven for approximately 20 minutes.  Rotate the pan and continue to bake until eclairs and Paris-Brest are dried out.</p>
10	<p>Display twelve (12) eclairs (two (2) filled with no garnish and ten (10) unfilled)  The two (2) eclairs should be filled with some of your Crème Pâtissérie  Display twelve (12) Paris-Brest (two (2) filled with no garnish and ten (10) unfilled)  The two (2) Paris-Brest should be filled with some of your Crème Pâtissérie</p>

Yield: 1340 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	☑
    	*Bowl Scraper/Card Scraper	
	*Bowl Stainless (for hand mixing)	
	*French Pastry Tip (Ateco 867)	
	*Ingredient Containers for Scaling	
	*Knife, Serrated	
	*Oven Mitts/Pads	
	*Pastry Bag	
	*Sauce Pan/Pot	
	*Scale	
	*Spatula, Rubber Heat Proof	
	Deck Oven	
	Mixer 20qt	
	Mixing Bowl 20qt	
	Mixing Paddle 20qt	
	Pan Liner(s)/Parchment Paper	
	Sheet Pan(s)	

# Crème Diplomate

Yield: 516.5g

	Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Dairy, Milk Whole		8.81			250	
2	Sugar, Granulated (First Half)		0.53			15	
3	Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		0.61			17.5	
5	Corn Starch		0.63			18	
6	Sugar, Granulated (Second Half)		1.59			45	
7	Dairy, Butter Sweet Unsalted		0.53			15	
8	Flavor, Extract Vanilla		0.11			3	
9	Gelatin, Leaf (Gold) (1½ Sheets)***		0.11			3	
10	Dairy, Heavy Cream		5.30			150	
<b>Total Formula Weight</b>		<b>1</b>	<b>2.4</b>			<b>516.5</b>	

**\*\*\*NOTE:**

If you do not have access to Leaf Gelatin you may substitute Powdered Gelatin.

The conversion for this formula would be for 3g of Leaf Gelatin you will need 1½ t or 7g of the Powdered Gelatin.

"1 tablespoon [(15 ml)] powdered gelatin = 3 sheets leaf gelatin. and so one sheet of leaf gelatin would correspond to ~1 teaspoon (5 ml) of powdered gelatin."

For this formula to bloom the 7g of Powdered Gelatin needed, place 2 oz (60g) of cool water into a bowl, sprinkle the gelatin over the water. DO NOT DUMP IT IN. Stir gently, then rest for 5 to 10 minutes.

Then use the bloomed mass as if it were the Leaf Gelatin.

**Method:**

**Mise en Place:**

1 Gather ingredients and equipment.

**Scale:**

2 Scale all ingredients.

**Mixing:**

3 (A): In stainless steel bowl using a wire whip, beat egg yolks.

(B): Sift the cornstarch and (first half) the sugar into bowl with eggs. Keep whipping until lemony yellow in color.

(C): Soften the Leaf Gelatin in cold water for 10 minutes.

Note: when adding gelatin to the heated mixture in the next step, allow the mixture to cool first, to between 90°F to 110°F first. This is the optimal temperature for adding gelatin to a hot liquid, as gelatin begins to denature above 120°F.

**Cooking:**

(A): At designated Crème Diplomate station/stove, in a heavy, stainless steel saucepan, dissolve the (second half) the sugar with the milk and bring to a boil.

4 (B): Temper the egg mixture by slowly beating in the hot milk into egg mixture. Return back to stove.

(C): Using a heat-resistant rubber spatula, stir constantly until mixture comes to a boil and thickens.

(D): Squeeze the gelatin to remove the water, then add the softened gelatin to the hot mixture.

(E): Add butter and vanilla. Mix well. Then remove from heat.

**Cooling:**

Pour hot Crème Diplomate into a clean, sanitized, shallow stainless or plastic container.

5 Cover with plastic wrap and cool quickly.

Place in the refrigerator to cool.

Please place your contestant number on the plastic wrap.

**Final Process:**

Place the Heavy Cream in a stainless bowl. Using a wire whisk, whip the cream to a medium peak.

6 Remove the Crème Diplomate from the refrigerator and using a wire whip make "creamy" again.

Incorporate 1/3 of the whipped cream into the Crème Diplomate.

Then gently fold in the rest of the whipped cream. Try not to deflate the mixture.

Refrigerate until needed.

7 Use the Crème Diplomate as needed.

Place a small amount on a display plate for the judges to sample.

Process and Procedures (Representation Only)	Tools and Equipment (*= Items Supplied by Contestant)	☑
	*Bowl Stainless	
	*Container Liquid Measuring	
	*Ingredient Containers for Scaling	
	*Sauce pan/pot 2 qt	
	*Scale	
	*Sifter - Small	
	*Spatula, Rubber Heat proof	
	*Stainless Steel or plastic container	
	*Wire Whip/Whisk	
	Display Plate	
Stove		



# Cranberry Oatmeal Cookie

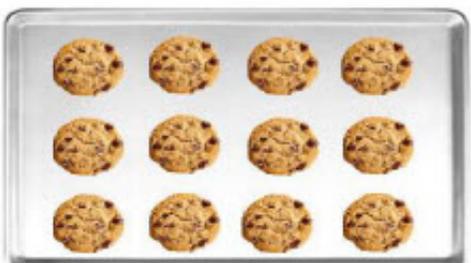
Yield: 35 cookies at 57g (2 oz.) each  
 70 cookies at 28g (1 oz.) each  
 2105 g total

Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
	Pounds	Ounces	Bakers %	Kilos	Grams	
1 Orange Zest (1 T)		0.53	0.05		15	
2 Butter, Diced		5.75	50.00		163	
3 Sugar, Granulated		8.64	75.00		245	
4 Sugar, Brown		11.53	100.00		327	
5 Shortening, All Purpose		5.75	50.00		163	
6 Extract, Vanilla		0.11	0.09		3	
7 Salt		0.35	0.03		10	
8 Baking Soda		0.18	0.02		5	
9 Flour All Purpose		11.53	100.00		327	
10 Eggs, Whole (Room Temperature)		4.90	42.50		139	
11 Oats		11.53	100.00		327	
12 Cranberries, Dried		11.53	100.00		327	
13 Water		1.90	0.17		54	
<b>Total Formula Weight</b>	<b>4</b>	<b>10.22</b>	<b>617.86</b>		<b>2105</b>	

## Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients. Zest oranges. Save left over oranges for other recipes.
3	Mixing: (A): In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well. (B): Add brown sugar and shortening and mix well. Scrape bowl well. (C): Add vanilla, salt, baking soda, flour and orange zest. Mix until combined. (D): Add eggs, and mix on low speed until incorporated. Scrape bowl well. (E): Add oats, cranberry and water. Mix until combined well.
4	Portion twelve (12) cookies with #16 (2 ounce or 60g) scoop. Place large cookies on parchment-lined sheet pan in 3x4 pattern. Portion the rest of the dough with a #30 (1 ounce 30g) scoop. Place small cookies on a parchment-lined sheet pan in a 4x6 pattern.
5	Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.

- Baking:
- 6 In convection oven, bake all cookies at 325°F (160°C) for 12 -14 minutes.  
The outside should be golden brown and the center should be slightly pale.
- 7 Cooling:  
Allow cookies to cool.
- 8 Display all of the cookies in your display area.
- 9 Leave the rest of the baked cookies on a sheet pan on your rack.

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Scraper/Card Scraper	
	*Ingredient Containers for scaling	
	*Rubber Spatula	
	*Scale	
	*Scoop #16	
	*Scoop #32	
	Convection Oven	
	Mixer 20qt	
	Mixing Bowl 20qt	
	Pan Liner(s)/Parchment Paper	
	Sheet Pan(s)	

# Decorated 8" Cake

Yield: 1 Decorated Cake

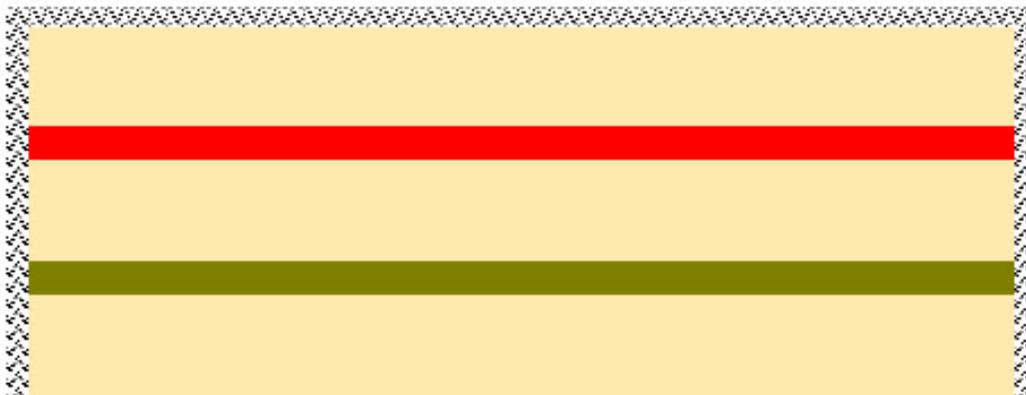
Ingredient Name	Weights and Measures					<input checked="" type="checkbox"/>
	Pounds	Ounces	Bakers %	Kilos	Grams	
1 Cake Layers (supplied 8" (200 mm)) 1 each <b>This may change due to availability</b>						
2 Filling, Red Jelly (AN)		4			112	
3 Icing, Chocolate Buttercream		12			340	
4 Icing, White Butter Cream	4				1814	
5 Cake Board (1 each)						
6 Food Colors (AN)						
<b>Total Formula Weight</b>						

## Method:

1	Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2	Your cake will be decorated at your work station. Colors will be provided for your use.
3	Decorate and display the cake as instructed by the cake order form.
4	Write your constant number on the back side of the cake, and then place on your display table. You may leave it on the turntable if desired.

**Yield: 1 Decorated Cake**

Process and Procedures (Representation Only)	Tools and Equipment (*= Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Cake Turntable	
	*Card Scraper/Bowl Scraper	
	*Flower Nails	
	*Knife, Serrated	
	*Pastry Bags	
	*Pastry Tips	
	*Spatula, Assorted	
	*Spatula, Rubber	
	Cake Board	



-  Red Jelly
-  Chocolate Buttercream
-  Cake
-  White Buttercream



## Secondary Bakery Order Form

Customer Name: Mrs. Jane Smith	
Day Wanted: Thursday	
Phone: 555-987-6543	
Date Wanted: June 27, 2024	
Time Wanted: 3:30 PM	
Cake Size: 8" (200 mm) Round White Cake <i>This may change due to cake availability</i>	
Cake Filling: Red Jelly and Chocolate Buttercream	
Icing: Cake Iced in White Buttercream, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.	
Colors: Red or Yellow Colors for Flowers and Green for Vines and Leaves	
Flower Type: Spray of Roses – should take up approximately 1/3 of decorative space, Varying sized flowers ( <b>SHOULD INCLUDE BUDS</b> )	
Inscription: <b>Cursive</b> Buttercream inscription in complimentary color scheme to read: <b>Bon Voyage</b>	
Special Instructions:	
1.	Split each cake layer horizontally. Fill the top of the bottom layer with the Chocolate Buttercream and then the top of the second layer with the red jelly. Stack the cakes together so that the cake is three (3) layers tall, and that there are two layers of filling.
2.	Scale no more than 1360 g (3 lbs) of the White Buttercream. Use the White Buttercream to ice the cake.
3.	Prepare your colors as described above for the borders, roses, leaves, vines and inscription using the Buttercream icing from some of your allotted icing.
4.	Place a spray of Roses of varying sizes (can include buds) over one third (1/3) of the available space. Using the White Buttercream, pipe a shell border on the bottom of the cake.
5.	Do not comb the sides.
6.	Customer would like your contestant number on the back side of your cake written in icing.

# Sample Crème Pâtissière

## Setup of Containers, Labels and Cart/Rack

	Ingredient Name	Weights and Measures					<input type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
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		Puff Pastry
<b>Reminders:</b>						Pâte à Choux
Setup and organize work station						Cookie
Chill butter and water for galette						Cake
Extra flour for dusting						Savory Galette
Egg and milk for wash						Crème Pâtissière
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						
Bread - Make dough and ferment						
Galette - Make dough and let rest						
Galette - Make filling and cool						
Crème Pâtissière - Make and cool filling						
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**

# KNIFE CUTS

It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances consistency will be expected.

