

SkillsUSA Maryland Baking and Pastry Arts

Pâte à Choux Rubric

Total Points: 100

Summary Scores

Criterion	Value	Assessment
Mise en Place	5 points	
Preparation & Use of Tools	5 points	
Organization	5 points	
Dough Heating	10 points	
Egg Incorporation	10 points	
Dough Development	5 points	
Piping Skills	10 points	
Size Consistency	10 points	
Leavening	10 points	
Texture	10 points	
Presentation	20 points	
Total Points:	100 points	

Mise en Place (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
5	4	3	2	1-0
All ingredients accurately measured and organized. Equipment positioned for efficient workflow. Professional organization and readiness.	Most items properly prepared with minor gaps.	Some preparation evident but lacks standards. Some measurements incorrect or items missing.	Minimal preparation with significant disorganization.	Little to no mise en place evident.

Preparation & Use of Tools (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
5	4	3	2	1-0
Selects and uses tools correctly. Proper technique with all equipment. Tools maintained clean throughout.	Appropriate tool usage with minor inefficiencies. Generally proper selection.	Some correct usage but demonstrates uncertainty. Tool care inconsistent.	Frequent improper selection or usage. Poor equipment operation.	Little understanding of proper tool selection or use.

Organization (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
5 Follows production schedule efficiently. Station clean and sanitary. Professional appearance, hygiene, and station management.	4 Generally follows schedule. Station mostly clean. Appropriate appearance.	3 Schedule management issues. Cleanliness inconsistent. Appearance needs improvement.	2 Significant delays. Poor cleanliness. Unprofessional appearance or hygiene concerns.	1-0 No schedule management. Unsanitary conditions. Serious hygiene violations.

Dough Heating (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
10 Dough heated for proper duration (3-5 minutes) with constant stirring. Film formed on bottom of pan indicating complete flour hydration. Perfect timing and heat control.	9, 8, 7 Appropriate heating time with mostly proper technique. Minor timing variations that don't affect outcome.	6-5 Some timing issues - slightly under or over heated. Basic technique present but needs refinement.	4-3 Significant heating problems. Timing far from ideal. Poor film formation or flour not fully hydrated.	2-0 Severely under or overheated. No understanding of proper dough heating technique.

Egg Incorporation (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
10 Eggs added gradually and slowly (ideally 1/2 egg per minute maximum). Perfect incorporation with no scrambling. Dough comes together smoothly at ideal pace.	9, 8, 7 Appropriate egg addition with mostly proper pacing. Minor speed variations that don't affect final dough.	6-5 Some pacing issues - eggs added too quickly in places. Occasional incorporation problems but recoverable.	4-3 Significant pacing problems. Eggs added too rapidly causing temperature or texture issues. Some scrambling evident.	2-0 Eggs added far too quickly. Scrambling present. Poor understanding of gradual incorporation technique.

Dough Development (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
5 Dough perfectly developed - shiny, smooth, and pipeable. Proper consistency - not too loose or stiff. Forms V-shape when dropped from spatula.	4 Appropriate development with minor consistency variations. Generally pipeable and shiny.	3 Some development issues. Slightly too loose or stiff. Lacks ideal shine or smoothness.	2 Significant development problems. Too loose (runny) or too stiff. Poor texture or appearance.	1-0 Dough severely underdeveloped or overdeveloped. Unpipeable or completely wrong consistency.

Piping Skills (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
10 Expertly piped with consistent pressure and technique. Clean starts and stops. Proper tip usage and angle. Professional execution throughout.	9, 8, 7 Well-piped with mostly consistent technique. Minor pressure variations that don't significantly affect appearance.	6-5 Basic piping skill evident but lacks refinement. Some pressure control issues or messy starts/stops.	4-3 Poor piping technique with significant inconsistencies. Improper pressure or tip usage. Messy appearance.	2-0 Little to no piping skill demonstrated. Severe technical deficiencies throughout.

Size Consistency (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
10 All pieces uniform in size and shape. Consistent dimensions meeting specifications. Professional uniformity throughout batch.	9, 8, 7 Mostly uniform sizing with minor acceptable variations. Generally consistent dimensions.	6-5 Noticeable size variations. Some pieces significantly larger or smaller. Inconsistent execution.	4-3 Significant size inconsistencies throughout batch. Poor uniformity affecting professional presentation.	2-0 Extreme size variations. No attention to consistent sizing. Unacceptable for professional use.

Leavening (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
10 Perfect rise with well-developed hollow interior. Proper steam expansion creating maximum volume. No collapsing. Golden color indicating proper baking.	9, 8, 7 Good rise and hollow interior. Minor variations in expansion. Appropriate color and structure.	6-5 Acceptable leavening but some pieces under-risen or dense. Some structural issues affecting quality.	4-3 Poor leavening with minimal rise. Dense interiors. Insufficient hollow space. Structural problems throughout.	2-0 Failed leavening. Products collapsed, dense, or flat. No understanding of proper steam leavening.

Texture (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
10 Perfect texture - crisp exterior with delicate, tender interior. Properly dried shells that are light and airy. Ideal mouthfeel throughout.	9, 8, 7 Good texture with crisp exterior and tender interior. Minor variations in crispness or tenderness.	6-5 Acceptable texture but some pieces soggy, tough, or overly dry. Inconsistent throughout batch.	4-3 Poor texture - too soft, too tough, or very inconsistent. Unpleasant mouthfeel. Significant quality issues.	2-0 Completely unacceptable texture. Raw, burnt, or inedible consistency throughout.

Presentation (20 points)

Exemplary	Proficient	Developing	Basic	Inadequate
20 12 éclairs, 12 Paris-Brest, 2 of each filled. Professional presentation worthy of fine bakery. Clean, attractive arrangement. Filled products expertly finished with appropriate filling amount and decoration.	19, 18, 17, 16, 15 Correct quantities appropriately presented. Minor visual imperfections. Filled products properly executed.	14, 13, 12, 11, 10 Acceptable presentation but lacks polish. Some messiness or visual issues. Filled products adequate but not refined.	9-7 Poor presentation with significant visual problems. Messy or unprofessional appearance. Filled products poorly executed.	6-0 Completely unacceptable presentation. Unsanitary or unpresentable condition. Would be immediately rejected.