



Secondary & Post Secondary Baking and Pastry Arts Contest

April 10, 2026

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2026 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 make 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 students to do all their cake decoration at their workstation. The premeasured icings and jam will be on the student's 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 2026 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 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 either their school 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 always kept short and immaculately clean. ***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 6, 2026 to mshafkowitz@nwacc.edu.

Failure to do so will result in a 10-point penalty. *Competitors cannot 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, 2026 to mshafkowitz@nwacc.edu.

Failure to do so will result in a 10-point penalty. *Competitors cannot 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 workstation. The students will be told their group number 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 workstations.

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 or 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 products made
- All pans that leave the work area marked with student number

Tip Sheet for the 2026 Baking and Pastry Arts Competition

BEFORE YOU BEGIN...

READ all your formulas through. Formulas may be at the workstation 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 have 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
2026 Baking and Pastry Arts Rubrics

Equipment and Materials
See additional document labeled
2026 Baking and Pastry Arts
Contestant Tool Check List

Contest Formulas
See additional document labeled
2026 Baking and Pastry Arts Formulas

Mise-en-Place (Sample)
Production Schedule (Sample)
See additional document labeled
2026 Baking and Pastry Arts
Production Information

Knife Cut Chart
See additional document labeled
2026 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

KNIFE CUTS

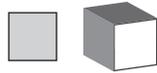
It should be noted that these dimensions are recommended guidelines that are used here at SkillsUSA Baking and Pastry Contest, to evaluate your knife skills. In common practice professional chefs may not measure exactly to these guidelines. However, in most circumstances consistency will be expected.

Brunois



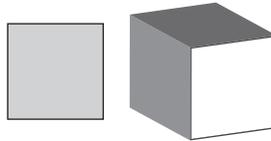
1/8" x 1/8" x 1/8"

Small Dice



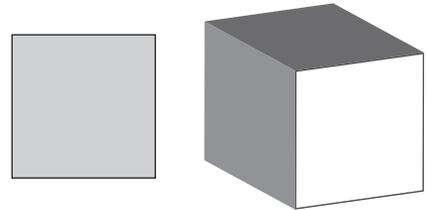
1/4" x 1/4" x 1/4"

Medium Dice



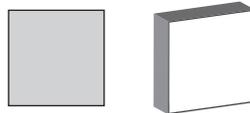
1/2" x 1/2" x 1/2"

Large Dice



3/4" x 3/4" x 3/4"

Paysanne

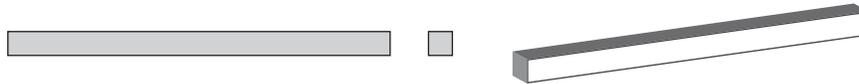


1/2" x 1/2" x 1/8"

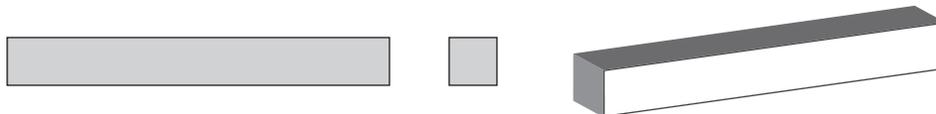
Julienne 1/16" x 1/16" x 1" to 2"



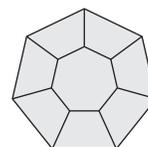
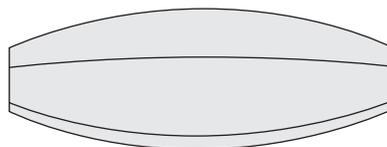
Allumette* 1/8" x 1/8" x 1" to 2"



Batonnet 1/4" x 1/4" x 2" to 2-1/2"



Tornee



2" x 7 sides

SkillsUSA Baking and Pastry Arts - Scoring Rubric for Performance Evaluation

SCORE	2 (Needs Improvement)	4 (Poor)	6 (Average)	8 (Good)	10 (Exceptional)
Appearance/Uniform	Could not participate due to improper attire and/or shoes for kitchen; poor hygiene.	Dressed improperly; uniform very soiled, needed to make major modifications in order to participate	Dressed properly for activity, some stains on uniform minor modifications in order to work in kitchen	Dressed properly, hair restrained, and hands washed, uniform clean and complete	Exceptionally neat, clean; arrived ready to begin work
Workstation/Sanitation	Poorly maintained work space; cross-contamination, unsanitary conditions present	Work space not well maintained during activity; needed coaching to remedy conditions	Maintained moderately-clean work space; some threat of cross-contamination	Maintained clean work space; avoided cross-contamination throughout activity	Maintained exceptionally clean and sanitary work space throughout activity
Work Habits/Attitude	Frequent touching of face, hair, little concern for cleanliness; no visible handwashing. Belligerent attitude, AWOL	Poor handwashing technique and/or frequency; no visible concern for cleanliness Poor attitude, argumentative	Adequate handwashing; adequate concern for general cleanliness. Good attitude	Proper handwashing; minimal touching of face, hair; noticeable concern for cleanliness. Pleasant attitude	Extreme care with cleanliness and handwashing; no touching of face, hair. Helpful attitude
Clean-Up	No cleaning of equipment, utensils, and surfaces; items left unwashed. Unhelpful with community items	Poor cleaning of equipment, utensils, and surfaces; items must be rewashed before further use. Minimally helpful	Adequate cleaning of equipment, utensils, and surfaces; some disorganization in storage; Helpful with some community items	Clean equipment, utensils, and surfaces; items are properly stored. Helpful with community items and other cleaning	Clean equipment, utensils, and surfaces; items are organized and stored with care. Extensive extra cleaning and helpfulness.
Mise en Place	No planning or advance preparation demonstrated	Minimal planning; lack of efficiency	Adequate planning and efficiency	Thorough planning evident before and during activity	Extremely prepared; highly efficient
Waste	Unacceptable amount of food and/or supplies wasted due to lack of planning and/or concern	Large amount of food and/or supplies wasted; waste could have been prevented	Acceptable amount of food and/or supplies wasted	No food and/or supplies wasted	Food and/or supplies were conserved, not used
Time Management	Large amount of wasted time and/or inactivity; activity not completed, Took extended break	Did not complete in time allotted due to inefficient use of time, took very long break	Average organization; completed activity relatively on time, took long break	Completed activity and all clean-up tasks on time, took adequate break	Exceptionally organized; completed activity ahead of time, took proper break
EQUIPMENT Use/Operation	Improper use of tools and/or equipment resulting in breakage or injury to self and/or others	Careless use of tools and/or equipment resulting in excessive wear and tear to items	Adequate care of tools and/or equipment; no misuse noted	Shows respect for tools and supplies; normal wear and tear	Extreme care taken with all tools and equipment
TECHNIQUE Skill Level	Unacceptable skill level; does not meet minimum requirements for technique at this time	Needs practice and coaching to meet average skill level	Properly demonstrates skill with some prompting	Proficient at skill without supervision	Exemplary demonstration of skill, level is beyond expectations at this time, can assist others
TEAMWORK Cooperation	Disrupts and/or antagonizes others. Ignored partner.	Shows disrespect for others and/or their work or property. Did not work with partner	Works with others without supervision. Worked with partner at times.	Demonstrates patience and respect for others. Worked well with partner.	Eagerly assists others. Worked with partner as a team.

SkillsUSA Baking and Pastry Arts - Scoring Rubric for Performance Evaluation

Prepare and Create Classical Knife Cuts

Elements and Standards of Quality	Points	1 (Needs Improvement)	2 (Poor)	3 (Average)	4 (Good)	5 (Exceptional)
Small dice -Uniformity		rough chop; the cuts are not uniform in size or shape	appropriate cut is discernible, but pieces vary widely in size and shape	pieces of the correct shape are present, but mixed with a variety of other shapes	most pieces are of the correct shape; the product would be usable as garnish if a few imprecise cuts were removed	identical in size and shape; could be used for garnish in a fine dining restaurant
Small dice Size - ¼ x ¼ x ¼"		dice vary widely in size and could not be cooked uniformly	dice are much larger or smaller than ¼"	it is possible to find ¼" dice, but there is much variation	most dice are approximately ¼"	all dice are approximately ¼"
Small dice Yield		more scrap than usable product	below average yield from the given product	a moderate yield from the raw product; could be improved with practice	good yield; most of the available product is converted into dice	very minimal waste; almost all of the raw product is converted into dice
Medium dice - Uniformity		rough chop; the cuts are not uniform in size or shape	appropriate cut is discernible, but pieces vary widely in size and shape	pieces of the correct shape are present, but mixed with a variety of other shapes	most pieces are of the correct shape; the product would be usable as garnish if a few imprecise cuts were removed	identical in size and shape; could be used for garnish in a fine dining restaurant
Medium dice Size - ½ x ½ x ½"		dice vary widely in size and could not be cooked uniformly	dice are much larger or smaller than ½"	it is possible to find ½" dice, but there is much variation	most dice are approximately "½"	all dice are approximately ½"
Medium dice Yield		more scrap than usable product	below average yield from the given product	a moderate yield from the raw product; could be improved with practice	good yield; most of the available product is converted into dice	very minimal waste; almost all of the raw product is converted into dice
Large dice - Uniformity		rough chop; the cuts are not uniform in size or shape	appropriate cut is discernible, but pieces vary widely in size and shape	pieces of the correct shape are present, but mixed with a variety of other shapes	most pieces are of the correct shape; the product would be usable as garnish if a few imprecise cuts were removed	identical in size and shape; could be used for garnish in a fine dining restaurant
Large dice Size - ¾ x ¾x ¾"		dice vary widely in size and could not be cooked uniformly	dice are much larger or smaller than ¾"	it is possible to find ¾" dice, but there is much variation	most dice are approximately "¾"	all dice are approximately ¾"
Large dice Yield		more scrap than usable product	below average yield from the given product	a moderate yield from the raw product; could be improved with practice	good yield; most of the available product is converted into dice	very minimal waste; almost all of the raw product is converted into dice
Julienne - Uniformity		Rough chop; the cuts are not uniform in size or shape	Appropriate cut is discernible, but pieces vary widely in size and shape	Pieces of the correct shape are present, but mixed with a variety of other shapes	Most pieces are of the correct shape; the product would be usable as a garnish if a few imprecise cuts were removed	Identical in size and shape, could be used as a garnish in a fine dining restaurant
Julienne Size - ½ x ½ x 1-2"		Juliennes vary widely in size and could not be cooked uniformly	Julienne are much larger or smaller than ½ x ½ x 1-2"	It is possible to find juliennes of the correct size, but there is much variation	Most juliennes are approximately ½ x ½ x 1-2"	All juliennes are approximately ½ x ½ x 1-2"
Julienne Yield		More scrap than usable product	Below average yield from the given product	A moderate yield from the raw product; could be improved with practice	Good yield; most of the available product is converted into juliennes	Very minimal waste; almost all of the raw product is converted into juliennes

SkillsUSA Baking and Pastry Arts - Scoring Rubric for Performance Evaluation

Batonnet – Uniformity		Rough chop; the cuts are not uniform in size or shape	Appropriate cut is discernible, but pieces vary widely in size and shape	Pieces of the correct shape are present, but mixed with a variety of other shapes	Most pieces are of the correct shape; the product would be usable as a garnish if a few imprecise cuts were removed	Identical in size and shape, could be used as a garnish in a fine dining restaurant
Batonnet Size - $\frac{1}{4} \times \frac{1}{4} \times 2-2 \frac{1}{2}$ "		Batonnets vary widely in size and could not be cooked uniformly	Batonnet are much larger or smaller than $\frac{1}{4} \times \frac{1}{4} \times 2-2 \frac{1}{2}$ "	It is possible to find Batonnet of the correct size, but there is much variation	Most Batonnet are approximately $\frac{1}{4} \times \frac{1}{4} \times 2-2 \frac{1}{2}$ "	All Batonnet are approximately $\frac{1}{4} \times \frac{1}{4} \times 2-2 \frac{1}{2}$ "
Batonnet Yield		More scrap than usable product	Below average yield from the given product	A moderate yield from the raw product; could be improved with practice	Good yield; most of the available product is converted into Batonnet	Very minimal waste; almost all of the raw product is converted into Batonnet
Brunoise - Uniformity		Rough chop; the cuts are not uniform in size or shape	Appropriate cut is discernible, but pieces vary widely in size and shape	Pieces of the correct shape are present, but mixed with a variety of other shapes	Most pieces are of the correct shape; the product would be usable as a garnish if a few imprecise cuts were removed	Identical in size and shape, could be used as a garnish in a fine dining restaurant
Brunoise Size - $\frac{1}{8} \times \frac{1}{8} \times \frac{1}{8}$ "		Brunoise vary widely in size and could not be cooked uniformly	Brunoise are much larger or smaller than $\frac{1}{8} \times \frac{1}{8} \times \frac{1}{8}$ "	It is possible to find Brunoise of the correct size, but there is much variation	Most Brunoise are approximately $\frac{1}{8} \times \frac{1}{8} \times \frac{1}{8}$ "	All Brunoise are approximately $\frac{1}{8} \times \frac{1}{8} \times \frac{1}{8}$ "
Brunoise Yield		More scrap than usable product	Below average yield from the given product	A moderate yield from the raw product; could be improved with practice	Good yield; most of the available product is converted into Brunoise	Very minimal waste; almost all of the raw product is converted into Brunoise
Tourné - Approx. 2 inches long with 7 sides		"lumps"; not seven sided or football shape	Some smooth, oval sides showing basic technique	Recognizable as an attempt at tourné, but not usable on a plate	Usable but imperfectly shaped	Football shaped, seven smooth uniform sides; blunt ends
Rounds-cut to desired thickness $\frac{1}{8}$ - $\frac{1}{4}$ "		Vegetable sliced and not properly peeled	Peeled correctly; cuts to thin or thick	Properly peeled; cuts are not of uniform thickness	Properly peeled; most cuts are of uniform size and thickness	Cuts are uniform and consistent between $\frac{1}{8}$ - $\frac{1}{4}$ "
Chiffonade - hand cut, leafy greens rolled then cut into very fine strip		Greens not properly washed	Greens not cut thinly	Greens cut thinly; rough jagged edges	Greens cut thinly; bruised from pressure	Greens cleaned, rolled and thinly cut with no bruising
Mincing- Smaller than chopping Uniformity and Size		Rough chop; not uniform in size or shape; is crushed and product is oxidizing	Cleanly cut with a sharp knife; but is not uniform in size and shape	Cleanly cut with a sharp knife; some variation in size would make it difficult to cook	Uniformly minced, but should be smaller	Finely and uniformly minced; not oxidized
Paysanne - $\frac{1}{2} \times \frac{1}{2} \times \frac{1}{8}$		Vegetable not evenly squared	Vegetable cuts are angled and not straight	Cuts are evenly squared and straight sided; inconsistent sizes	Cuts are evenly squared and straight sided; thickness of cuts not uniform	Cuts are uniformly square and of equal size $\frac{1}{2} \times \frac{1}{2} \times \frac{1}{8}$ "

SkillsUSA Baking and Pastry Arts - Scoring Rubric for Performance Evaluation

Elements and Standards of Quality	Points	1 (Needs Improvement)	2 (Poor)	3 (Average)	4 (Good)	5 (Exceptional)
Small dice -Uniformity		rough chop; the cuts are not uniform in size or shape	appropriate cut is discernible, but pieces vary widely in size and shape	pieces of the correct shape are present, but mixed with a variety of other shapes	most pieces are of the correct shape; the product would be usable as garnish if a few imprecise cuts were removed	identical in size and shape; could be used for garnish in a fine dining restaurant
Small dice Size - ¼ x ¼ x ¼"		dice vary widely in size and could not be cooked uniformly	dice are much larger or smaller than ¼"	it is possible to find ¼" dice, but there is much variation	most dice are approximately ¼"	all dice are approximately ¼"
Small dice Yield		more scrap than usable product	below average yield from the given product	a moderate yield from the raw product; could be improved with practice	good yield; most of the available product is converted into dice	very minimal waste; almost all of the raw product is converted into dice

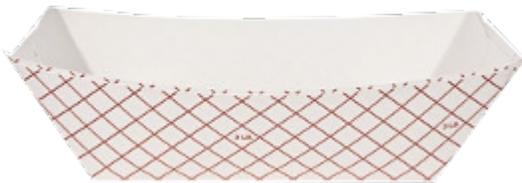
Large dice - Uniformity Large dice Size - ¾ x ¾x ¾"		rough chop; the cuts are not uniform in size or shape	appropriate cut is discernible, but pieces vary widely in size and shape	pieces of the correct shape are present, but mixed with a variety of other shapes	most pieces are of the correct shape; the product would be usable as garnish if a few imprecise cuts were removed	identical in size and shape; could be used for garnish in a fine dining restaurant
Large dice Yield		more scrap than usable product	below average yield from the given product	a moderate yield from the raw product; could be improved with practice	good yield; most of the available product is converted into dice	very minimal waste; almost all of the raw product is converted into dice

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	
Total Formula Weight		1	9.5			723	

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)

<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 1 Ingredient Name: Dairy, Milk Whole Ingredient Amount: 454 g</p>	<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 5 Ingredient Name: Corn Starch Ingredient Amount: 35 g</p>
<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 2 Ingredient Name: Sugar, Granulated (First Half) Ingredient Amount: 57 g</p>	<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 6 Ingredient Name: Sugar, Granulated (Second Half) Ingredient Amount: 57 g</p>
<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 3 Ingredient Name: Egg, Yolks (Large) 2 yolks Ingredient Amount: 35 g</p>	<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 7 Ingredient Name: Dairy, Butter Sweet Unsalted Ingredient Amount: 28 g</p>
<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 4 Ingredient Name: Egg, Whole (Large) 1 Whole Egg Ingredient Amount: 50 g</p>	<p>Formula Name: Crème Pâtissière Formula Number: 8 Ingredient Number: 8 Ingredient Name: Flavor, Extract Vanilla Ingredient Amount: 7 g</p>

Sample Sheet Pan and Rack Setup for Crème Pâtissière (not inclusive of all tools)



SkillsUSA Baking and Pastry Arts 2026

Equipment supplied by the contestant



Tool Check List



1	Bowl Scraper/Card Scraper
2	Bowl Stainless (1, 2, 3, and 4qt)
3	Brush, Bench
4	Brush, Pastry (Silicone)
5	Container, Cooling
6	Container, Dry Measuring
7	Container, Liquid Measuring (1qt)
8	Couche/Cloth
9	Cutting Board or Mat
10	Dough Container (for Fermentation)
11	Dough Cutter/Bench Knife
12	Dough Cutter/Knife/Pastry Blender
13	Flower Nails
14	Fork/Dough Docker
15	Gloves, Food Service
16	Ingredient Containers for Scaling
17	Knife, Chef (8-10") (200-250 mm)
18	Knife, Paring
19	Knife, Serrated (10") (250 mm)
20	Lame or Bread Scoring Knife
21	Marker (ex: Sharpie) or pencil to mark all items (ballpoint pen does not work)
22	Microplane/Zester/Grater
23	Oven Mitts/Pads
24	Pan, Sauté (10-12") (250-300 mm)
25	Pastry Bags
26	Pastry Tip (Ateco 824-827) Star Tip 867 Preferred
27	Pastry Tips (Assorted Decorating)
28	Pastry Wheel
29	Rolling Pin/French Pin/Dowell
30	Ruler
31	Sanitation Bucket
32	Sauce Pan/Pot (2qt)
33	Scale, Digital (5k or 10lb) (Battery Powered)
34	Scissors
35	Scoop, Portion #16

SkillsUSA Baking and Pastry Arts 2026

Equipment supplied by the contestant



Tool Check List



<input checked="" type="checkbox"/>		
	36	Scoop, Portion #30
	37	Sifter - Small
	38	Silpat (Full Sheet)
	39	Spatula Offset Assorted Sizes
	40	Spatula, Rubber
	41	Spatula, Rubber Heat Proof
	42	Spatula Straight, Assorted Sizes
	43	Spoon, Chef
	44	Spoon, Measuring
	45	Spray Bottle (Small)
	46	Strainer - Small
	47	Thermometer (digital preferred)
	48	Timer(s)
	49	Towels, Cleaning
	50	Towels, Side
	51	Turntable, Cake
	52	Vegetable Peeler
	53	Wire Whip/Whisk