

Baking & Pastry Arts

NC Addendum State Competition 2026

Clothing Requirement

- Black work pants or black-and-white checkered chef's pants
- White chef's jacket (if it has a school logo or sponsor logo, the logo must be covered completely)
- Black non-slip, non-porous, closed toe, closed heel shoes
- White apron
- Hair restraint as needed
- White chef's hat (toque) or skull cap (no baseball caps)
- White neckerchief (optional)
- Side towels

Clothing items do not have to have the SkillsUSA logo but must otherwise match the descriptions above.

No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single wedding band is the only jewelry that will be allowed to be worn during the competition. All hair must be restrained and off the collar – this may a hairnet along with the hat. Beards must be covered by a snood during all periods of food handling.

Equipment & Materials

Supplied by the Technical Committee

*See attached list

Supplied by the Contestant

- Resume
- Production schedule
- See attached equipment list

Contestants will not be allowed to share tools or equipment that they personally bring.

Cell phones or electronic devices are NOT allowed in the competition area.

SkillsUSA Baking & Pastry Arts State Contest Equipment List

Mandatory Student Provided Equipment	Mandatory Site-Provided Equipment
Students will not be allowed to compete without this minimum level of equipment	
Knife Kit	Sheet Pans
Bowl Scraper	Disposable Gloves
Pastry Brush	Tape (for labeling)
Dough Cutter/Bench Knife	Parchment Paper
Ingredient Containers for Scaling	Plastic Wrap
Scale & Pocket Scale	Tin Foil
Thermometer & Timer	Induction Burners
Spatula	Trays for Display
Scoop 2 oz & 1 oz (we use oz size because each brand uses different #s for scoops)	Stainless Bowls 1,2, 3, 4 Qt.
Ruler	Cutting Board
Microplane	Cooking Pots/Pans
Rubber Spatula – multiple	Grams Scale
Offset Spatula	
Pastry Tips (Ateco #867)	
Pastry Bags	
Whisk	
Lame or Scoring Tool	
Couch or Cloth	
Dough Container (for fermentation)	
Sifter (2)	
Liquid Measuring Cup (up to 1 Qt.)	
Round/Biscuit Cutter	
Pen/permanent marker for labeling	
OPTIONAL Student Provided: Any approved equipment from the national technical standards tool list – may be shared with all students competing	

Scope of the Contest

- Pate a Choux
- Crème Patisserie
- Cranberry Oatmeal Cookie
- Soft Roll Dough – Baguette & Braid Loaf

All competitors will prepare a production schedule which must be posted on their station. Failure to do so will result in a 10-point penalty.

Students will have a 4-hour time limit to complete the contest. At the end of your 4 hours, you **MUST** present all items on a sheet pan labeled with your assigned number.

You must present:

- 1 Baguette Loaf
- 1 Braided Loaf
- (6) 2 oz Cookies
- (6) 1 oz Cookies
- 6 Paris Breast (2 must be filled with Crème Patisserie)
- 6 Eclairs (2 must be filled with Crème Patisserie)
- 1 Sample of Crème Patisserie for judges to check

See national standards for more details on contest scope. SkillsUSA NC reserves the right to make adaptations or changes based on time, materials, and facility requirements.

Pate a Choux – Yield 895 g

Ingredients	Measurement in Grams	Tools & Equipment
Water	148 g	Bowl scraper/card scraper
Milk	148 g	Bowl stainless (for hand mixing)
Sugar, granulated	4 g	French pastry tip Ateco 867
Salt	4 g	Ingredient containers for scaling
Butter	148 g	Knife, serrated
Flour, all purpose	148 g	Oven mitts/pads
Eggs, whole	295 g	Pastry bag
Almonds, sliced	56 g	Sauce pan/pot
		Scale
		Spatula, rubber heat proof
		Convection oven
		Mixer 8 qt.
		Mixing bowl 8 qt.
		Mixing paddle 8 qt.
		Pan liners/parchment paper
		Sheet Pans

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.
4	Remove from the heat and place in a mixing bowl with a paddle. *This dough (panade) may also be mixed by hand using a rubber spatula in a stainless-steel mixing bowl.
5	Mix the panade until slightly cooled, making sure the mixture is still warm. Slowly add the eggs in stages while mixing. Scrape bowl between each addition. Keep mixing until desired consistency is reached.
6	You will prepare two (2) items: Twelve (12) eclairs and twelve (12) Paris-Brest
7	Éclair (one sheet pan): Draw twelve (12) 4-inch lines on a sheet of parchment paper. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment. Using a #867-french star tip, fill the bag with éclair paste and pipe 4 inch long and 1-inch-wide éclair (in raw state)
8	Paris-Brest (one sheet pan): Draw twelve (12) 3 inch circles on a sheet of parchment paper. Flip parchment

	<p>and place on sheet pan. Write your contestant number on corner of parchment.</p> <p>Using a #867 French star tip, fill the bag with éclair paste and pipe 3-inch circles on outer edge diameter (in raw state) on top of the drawn circles. Spray/brush lightly the top of the rings with water and sprinkle the almonds.</p>
9	Bake at 325 F in convection oven for approximately 20 minutes. Rotate the pan and continue to bake until the eclairs and Paris-Brest are dried out.
10.	<p>Display six (6) eclairs (2 filled with crème patisserie with no garnish and 4 unfilled) on your display tray.</p> <p>Display six (6) Paris-Brest (2 filled with crème patisserie with no garnish and 4 unfilled) on your display tray.</p>

Cranberry Oatmeal Cookies - Yield 12 at 2 oz each, approx. 15 at 1 oz each

Ingredients	Measurement in Grams	Tools & Equipment
Orange Zest	7.5 g	Bowl Scraper/Card Scraper
Butter, diced	82 g	Ingredient containers for scaling
Sugar, granulated	123 g	Rubber spatula
Sugar, brown	164 g	Scale
Shortening, all purpose	82 g	Scoop 2 oz
Extract, vanilla	1.5 g	Scoop 1 oz
Salt	5 g	Convection oven
Baking Soda	2.5 g	Mixer 8 qt.
Flour, all purpose	164 g	Mixing bowl 8 qt.
Eggs, whole	70 g	Pan Liners/Parchment paper
Oats	164 g	Sheet pans
Cranberries, dried	164 g	
Water	27 g	

Method

1	Mise en Place: Gather ingredients and equipment Scale: scale all ingredients
2	Mixing: A: In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape the 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 well combined. D: Add eggs and mix on low speed until incorporated. Scrape bowl well. E: Add oats, cranberries, and water. Mix until combined well.
3	Portion twelve (12) cookies with 2 oz scoop. Place large cookies on parchment lined full sheet pan. Portion the rest of the dough with a 1 oz scoop. Place small cookies on parchment lined half sheet pan.
4	Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.
5	Baking: In convection oven, bake all cookies at 325 F for 12 -14 minutes. The outside should be golden brown and the center should be slightly pale.
6	Cooling: Allow cookies to cool.
7	Display (6) 2 oz cookies & (6) 1 oz cookies on your display tray.

Crème Pâtisserie – Yield 723 g

Ingredients	Measurement in Grams	Tools & Equipment
Dairy, milk	454 g	Stainless steel bowl
Sugar, granulated (first half)	57 g	Liquid measuring container
Egg, yolks	35 g	Ingredient containers for scaling
Eggs, whole	50 g	Sauce pot/pan 2 qt.
Corn starch	35 g	Scale
Sugar, granulated (second half)	57 g	Sifter, small
Dairy, butter	28 g	Spatula, rubber heat proof
Flavor, extract vanilla	7 g	Stainless steel or plastic container
		Whisk
		Display plate
		Induction burner

Method

1	Mise en Place: Gather ingredients and equipment Scale: scale all ingredients
2	Mixing: A: In stainless steel bowl using a whisk, beat egg yolks and whole eggs. B: Sift the cornstarch and (first half) of sugar into bowl with eggs. Keep whipping until lemony yellow in color.
3	Cooking: A: At designated Crème Pâtisserie station/stove, in a heavy, stainless-steel saucepan, dissolve the (second half) of sugar with the milk and bring to a boil. 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. Remove from heat. D: Add butter and vanilla. Mix well.
4	Cooling: Pour hot Crème Pâtisserie into clean, sanitized, shallow stainless or plastic container.
5	Immediately have the Evaluator look and score the hot Crème Pâtisserie as it comes off the stove. Once evaluated, cover directly with plastic wrap. Write contestant number on container.
6	Cool as quickly as possible, using an ice bath or place in refrigerator.
7	Once Crème Pâtisserie is cooled, use as needed.

Soft Roll Dough – Yield 1004 g

Ingredients	Measurement in Grams	Tools & Equipment
Water (temperature controlled)	310 g	Bowl scraper/Card scraper
Shortening, all purpose	49 g	Bench brush
Nonfat dry milk powder	29 g	Brush, silicone
Flour, bread	543 g	Couch/cloth
Sugar, granulated	49 g	Dough container for fermentation
Yeast	15 g	Dough cutter/bench knife
Salt	9 g	Lame or scoring tool
Egg wash (as needed)	As needed	Oven mitts/pads
		Scale
		Silpat (full sheet)
		Thermometer
		Deck oven
		Mixer 8 qt.
		Mixer dough hook 8 qt.
		Mixing bowl 8 qt.
		Pan liners/parchment paper
		Pan spray
		Proof box
		Sheet pans

Method

1	Mise en Place: Gather ingredients and equipment Scale: scale all ingredients Perform (complete) necessary temperature calculations
2	Mixing: A: In a mixing bowl, add water, fat, milk powder, flour, sugar, and yeast. Mix on low speed for one (1) minute to incorporate ingredients. Add salt. B: Mix on medium speed for approximately eight (8) minutes until dough temperature reaches 80 F and is developed.
3	Fermentation: Place dough into large, oiled/sprayed container. Cover dough with couche, cloth or lid. Allow to ferment (proof) until doubled.
4	Punching: Punch down the dough. Degas and allow to rest before scaling.

5	Scaling: Scale dough to desired weight. Three (3) 6 oz (180 g) One (1) 14 oz (400 g)
6	Rounding: Round up the dough pieces and shape them
7	Bench resting: Cover the dough and allow to rest for about 15 minutes to relax the gluten.
8	Makeup/Shaping and Panning: Place all prepared dough pieces on parchment-lined sheet pans. Write contestant number on each pan. Three Braid Loaf: One (1) loaf. Three strands 6 oz (180 g) per strand. Each strand should be 16 inches in length. Egg white wash before baking. Total baked loaf weight 19 oz (540 g). Baguette: One (1) 14 oz (400 g) Make baguette 21 inches long and score five (5) times.
9	Final proof: Cover panned pieces with couch or cloth. Proof the shaped dough pieces until doubled in size. Write contestant number on parchment
10	Baking: Bake at 400 F in deck oven until firm and brown, about 25-30 minutes. TIME IS APPROXIMATE.
11	Cooling: Allow products to cool. Remove from pan.
12	Display one (1) Three Braided Loaf and one (1) Baguette.

Soft Roll Dough Formula Worksheet

Desired Dough Temperature (DDT)	80 F	27 C
*Flour Temperature (FT)		
*Room Temperature (RT)		
Machine Friction (MF)	32 F	0 C
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	