

Baking & Pastry Arts NC Addendum 2025

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 shoes
- White apron
- Hair Restraint as needed.
- White Chef's hat (toque) or skull cap
- White neckerchief (optional)
- Side-towels, Chef's hats (toques) or skull caps (no baseball caps).

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 watch or wedding ring is the only jewelry that will be allowed to be worn during the orientation periods. All hair must be restrained and off the collar – this may require a hat and hairnet. 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

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

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

SkillsUSA Baking & Pastry Arts

Student-Provided Equipment – Mandatory Equipment Students will not be allowed to compete without this minimum level of equipment.	Site-Provided Equipment MANDATORY EQUIPMENT Students will not be allowed to compete without this minimum level of equipment.
<ul style="list-style-type: none"> • Knife Kit • Bowl Scraper 4 • Pastry Brush • Dough Cutter/Bench Knife • Ingredient Containers for Scaling 2 • Scale (Battery Operated) • Thermometer • Spatula • Scoop 2 oz • Scoop 1 oz <i>(we will use oz size because each brand uses different #'s for scoop)</i> • Pocket Scale • Rubber Spatula multiple • Offset Spatula • Rolling pin • Serrated Knife (Part of your Kit) • Pastry Tips (Ateco # 867) • Pastry Bags • Whisk • Lame or Scoring tool • Couche or Cloth • Dough Container (for fermentation) • Sifter (2) 	<ul style="list-style-type: none"> • Sheet Pans • Disposable Gloves • Tape (for labeling) • Parchment Paper • Plastic Wrap • Tin Foil • Induction Burners • Plates for displayStainless Bowls 1,2,3,4 Qt • Cutting Board • Cooking Pots / Pans <p>OPTIONAL Student Provided</p> <ul style="list-style-type: none"> • Any approved equipment from the national technical standards tool list - may be shared with all students competing.

Scope of the Contest

- **Soft Roll Dough:**
 - **Baguette**
 - **Braid**
 - **Savory Galette**
 - **Cranberry Oatmeal Cookie**
 - **Pate a Choux**
 - **Crème Pâtissiere**
-
- 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
 - See national technical standards for more details on contest scope. SkillsUSA NC reserves the right to make adaptations or changes based on time, materials, and facility requirements.

SkillsUSA Baking and Pastry Arts

Formula Worksheet #1



Soft Roll Dough



New Yield: 1000 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	☑
1	Water (Temperature Controlled)		10.93	57.13		310	
2	Shortening, All Purpose		1.73	9		49	
3	Nonfat Dry Milk Powder		1.02	5.3		29	
4	Flour, Bread	1	3.15	100		543	
5	Sugar, Granulated		1.73	9		49	
6	Yeast		.53	2.7		15	
7	Salt		.32	1.7		9	
8	Egg Wash (AN)						
9							
Total Formula Weight				184.83			

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scaling: Scale all the ingredients. Perform (Complete) necessary temperature calculations.
3	Mixing: In mixing bowl, add water, fat, milk powder, flour, sugar and yeast. Mix on low speed for one (1) minute to incorporate ingredients. Add salt. Mix on medium speed for approximately eight (8) minutes until dough temperature reaches 80°F (27°C), and is developed.
4	Fermentation: Place dough into large, oiled/sprayed container. Cover dough with couche, cloth or lid. Allow to ferment (proof) until doubled.
5	Punching: Punch the dough down. Degas and allow to rest before scaling.
6	Scaling: Scale dough into desired weight. Three (3) 6 ounces (180g) One (1) at 14 ounces (400g) <i>Formula is adjusted for no rolls. Baguette & Braided Loaf only.</i>
7	Rounding: Round up the dough pieces and pre shape them.
8	Bench Resting: Cover dough and allow to rest for about 15 minutes to relax the gluten.

SkillsUSA Baking and Pastry Arts



Formula Worksheet #1



Soft Roll Dough

Yield: 1000 g

Makeup/Shaping and Panning:

Place all prepared dough pieces on parchment-lined pans. Please write contestant number on each pan.

Three Braid Loaf:

One (1) loaf. Three strands 6 ounces (180g) per strand. Each strand should be 16 inches (400mm). Egg white wash before baking. Total baked loaf weight 19 ounces (540g)

Baguette:

One (1) at 14 ounces (400g). Make baguette 21" (530mm) long and score five (5) times.

Final Proof:

Cover panned pieces with couche or cloth. Proof the shaped dough pieces until doubled in size. Write your contestant number on the parchment.

Baking:

Bake at 400°F (205°C) in deck oven until firm and brown. Rolls about 15-20 minutes. TIME IS APPROXIMATE.

Cooling:

Allow products to cool. Remove from pan.

Storing:

Display one (1) Three Braided Loaf, and one (1) Baguette.

SkillsUSA Baking and Pastry Arts



Formula Worksheet #1



Soft Roll Dough

Yield: 1000 g

Desired Dough Temperature (DDT)

80°	27°
32°	0°

****Flour Temperature (FT)

****Room Temperature (RT)

Machine Friction (MF)

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





SkillsUSA Baking and Pastry Arts

Formula Worksheet #1



Soft Roll Dough

Yield: 1000g

Process and Procedures (Representation Only)		Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
Baguette		*Bowl Scraper/Card Scraper	
		*Brush, Bench	
Braid		*Brush (Silicone)	
		*Couche/Cloth	
Roll		*Dough Container (for Fermentation)	
		*Dough Cutter/Bench Knife	
Round		*Ingredient Containers for Scaling	
		*Lame or Scoring Tool	
		*Oven Mitts/Pads	
		*Scale	
		*Silpat (Full Sheet)	
		*Thermometer	
		Deck Oven	
		Mixer 8 qt	
		Mixer Dough Hook 8 qt	
		Mixing Bowl 8 qt	
		Pan Liner(s)/Parchment Paper	
		Pan Spray	
		Proof Box	
		Sheet Pan(s)	

SkillsUSA Baking and Pastry Arts

Formula Worksheet #6A



Galette Dough



Yield: 1090 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Butter	1	0	100		454	
2	Flour, All Purpose	1	0	100		454	
3	Salt		0.42	3		12	
4	Water, Ice Cold		6.00	37.5		170	
Total Formula Weight		2	6.42	240.5		1090	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Sift flour into large stainless steel bowl.
4	Dice the butter into $\frac{3}{8}$ " (10 mm) pieces. Add diced butter to flour. Cut the butter into the flour until the desired consistency is reached.
5	Dissolve the salt in the very cold water. Add all to flour mixture. Mix gently by hand until dough holds together. Do not over mix.
6	Cover dough with plastic wrap and chill well before using. Write your contestant number on plastic wrap.
7	Reserve for finished Galette formula.

The Host will have Galette Dough ready-made for each contestant (for time purposes).





SkillsUSA Baking and Pastry Arts

Formula Worksheet #6A



Galette Dough

Yield: 1090 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Scraper/Card Scraper	
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Container Liquid Measuring	
	*Cutting Board or Mat	
	*Dough Cutter/Knife/Pastry Blender	
	*Ingredient Containers for Scaling	
	*Knife, Chef (8-10") (200-250 mm)	
	*Scale	
	Plastic Wrap	

SkillsUSA Baking and Pastry Arts

Formula Worksheet #6B



Savory Galette Filling

Yield: ~ 1273 g

	Ingredient Name	Weights and Measures					<input type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Oil, Olive or Vegetable		1.5			45	
2	Peppers, Red Bell (3 each)		≈ 12			≈ 360	
3	Peppers, Yellow Bell (3 Each)		≈ 12			≈ 360	
4	Onion, Yellow Medium (1 each)		≈ 4			≈ 125	
5	Salt, Kosher (1 tsp)		≈ 0.17			≈ 4.8	
6	Red Pepper Flakes (1/2 tsp)		≈ 0.8			≈ 0.03	
7	Pepper, Ground Black (1/4 tsp)		≈ 0.02			≈ 0.7	
8	Oregano, Dried (1/4 tsp)		≈ 0.01			≈ 0.25	
9	Vinegar, Red Wine		0.50			15	
10	Garlic, Minced (3 tsp) (≈ 3 cloves)		≈ 0.25			≈ 5	
11	Zucchini, Medium (2 each)		≈ 12			≈ 360	
Total Formula Weight		≈ 2	12.9		≈ 1	273	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Julienne the peppers and onions. Mince the garlic. Slice the zucchini 1/8" (3mm) disks. After finishing the knife cuts place a small amount of the peppers, onions, garlic and zucchini on a provided plate for evaluation.
4	Spread out the cuts so they are not in a pile. Please write your contestant number on the plate and place on the display table.
5	Heat a large sauté over medium-high heat. Add oil and heat. Sauté julienned peppers and onions, stirring occasionally for 15 to 17 minutes until they are lightly golden. Add in the salt, red pepper flakes, black pepper and dried oregano. Stir to coat the vegetables with the oil and seasonings.
6	Add the red wine vinegar and minced garlic. Cook for one (1) more minute. Taste and adjust seasoning.
7	Remove from the heat and place in a bain marie or bowl over an ice bath to cool.
8	Use as needed to fill the Galettes.







SkillsUSA Baking and Pastry Arts

Formula Worksheet #6B



Savory Galette Filling

Yield: ≈ 1273 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
     	*Container for Cooling	
	*Container Liquid Measuring	
	*Cutting Board or Mat	
	*Ingredient Containers for Scaling	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	*Pan, Sauté (10-12") (250-300 mm)	
	*Scale	
	*Spatula, Rubber Heat Proof	
	*Vegetable Peeler	
	Display Plate	
	Stove	

SkillsUSA Commercial Baking

Formula Worksheet #6C



Savory Galette

Yield: 4 ea

	Ingredient Name	Weights and Measures				
		Pounds	Ounces	Bakers %	Kilos	Grams
1	Galette Dough (AN) (Site-provided)	2	6.42			1090
2	Savory Galette Filling (AN)	≈2	12.9			≈1273
3	Egg, Whole (1) each					
Total Formula Weight						

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Option A: Using the prepared and chilled galette dough, roll it 1/8" (3 mm) thick. Cut four (4) 8" (203 mm) round circles from dough; if needed, re-roll the excess dough.
4	Option B: Divide the prepared and chilled galette dough into four (4) approximate 270 g (9 oz) pieces. Roll out each piece so that it is 1/8" (3 mm) thick and 8" (203 mm) round circles from the one piece of dough. Do this four (4) times.
5	Place an appropriate amount of the prepared savory filling among the four (4) tarts, leaving between 1-1 1/2" (25 - 38mm) of dough, clean for a border. You will have extra filling left over, just place in a container on your rack. Place zucchini slices on top in a decorative manner. You may have leftover zucchini slices.
6	Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
7	Make an egg wash by whisking an egg with a small amount of water. Egg wash each galette.
8	Bake at 400°F (200°C), in a deck oven, for approximately 25 to 30 minutes. Rotate the pan if necessary for an even bake.
9	Display all four (4) of the Galettes.

SkillsUSA Commercial Baking

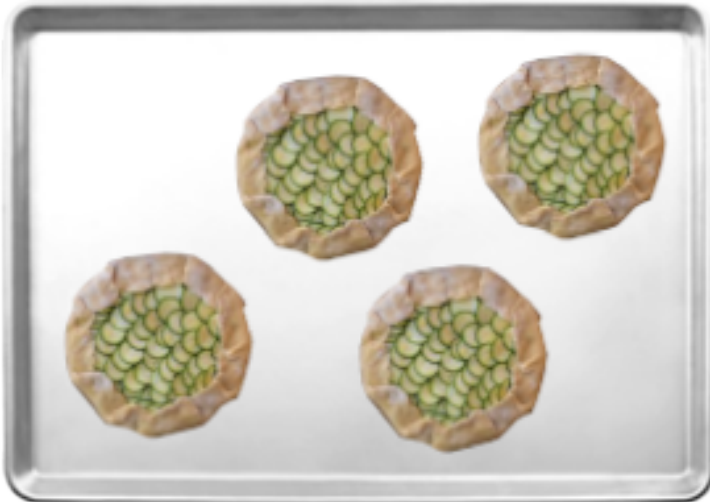
Formula Worksheet #6C



Savory Galette

Yield: 4 ea

Process and Procedures (Representation Only)



Tools and Equipment (* = Items Supplied by Contestant)



*Bowl Stainless (1, 2, 3, and 4qt)

*Brush (Silicone)

*Dough Cutter/Bench Knife

*Knife, Chef (8-10") (200-250 mm)

*Knife, Paring

*Oven Mitts/Pads

*Rolling Pin/French Pin/Dowell

*Scale

*Spatula, Offset

*Spoon, Chef

*Wire Whip/Whisk

Deck Oven

Parchment Paper

Sheetpan(s)

SkillsUSA Baking and Pastry Arts

Formula Worksheet #4



Cranberry Oatmeal Cookie

Yield: 35 at 60 g (2oz) ea
70 at 30 g (1oz) ea
2105 g

	Ingredient Name	Weights and Measures					
		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	
Total Formula Weight		4	10.22	617.86		2105	

Method:

- Mise en Place:
Gather ingredients and equipment.
- Scale:
Scale all ingredients. Zest oranges. Save left over oranges for other recipes.
- 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.
- 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.
- Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.

SkillsUSA Baking and Pastry Arts

Formula Worksheet #4



Cranberry Oatmeal Cookie

Yield: 35 at 60 g (2oz) ea
70 at 30 g (1oz) ea
2105 g

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.

Cooling:

- 7 Allow cookies to cool.

- 8 Display all of the cookies in your display area.

Process and Procedures (Representation Only)

Tools and Equipment

(* = Items Supplied by Contestant)



*Bowl Scraper/Card Scraper

*Ingredient Containers for scaling

*Rubber Spatula

*Scale

*Scoop 2 oz

*Scoop 1 oz

Convection Oven

Mixer 8 qt

Mixing Bowl 8 qt

Pan Liner(s)/Parchment Paper

Sheet Pan(s)

SkillsUSA Baking and Pastry Arts

Formula Worksheet #3



Pâte à Choux



Yield: 1786 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
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)						
Total Formula Weight		3	15.00	606		1786	

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	**This dough (panade) may also be mixed by hand using a rubber spatula in a stainless steel mixing bowl.
	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.

SkillsUSA Baking and Pastry Arts



Formula Worksheet #3



Pâte à Choux

Yield: 1786 g

6	You will prepare two (2) items. Twelve (12) Éclairs and Twelve (12) Paris-Brest
7	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. Using an #867-star tip, fill the bag with éclair paste and pipe 4" (100mm) long and 1" (25mm) wide éclair (in raw state).
8	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. Using an #867-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.
9	Bake at 350° (200° to 220°C) in convection oven for approximately 20 minutes. Rotate the pan and continue to bake until eclairs and Paris-Brest are dried out.
10	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 Pâtissière 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 Pâtissière






SkillsUSA Baking and Pastry Arts

Formula Worksheet #3



Pâte à Choux

Yield: 1340 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
    	*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	
	Convection Oven	
	Mixer 8 qt	
	Mixing Bowl 8 qt	
	Mixing Paddle 8 qt	
	Pan Liner(s)/Parchment Paper	
	Sheet Pan(s)	

SkillsUSA Baking and Pastry Arts

Formula Worksheet #7



Crème Pâtissière



Yield: 723 g

	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 oz or 35.5g = 2 yolks)		1.25			35	
4	Egg, Whole (Large) (1.75 oz or 50g = 1 Whole Egg)		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	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Mixing: (A): In stainless steel bowl using a wire whip, beat egg yolks and whole eggs. (B): Sift the cornstarch and (first half) the sugar into bowl with eggs. Keep whipping until lemony yellow in color.
4	Cooking: (A): At designated Crème Pâtissière station/stove, in a heavy, stainless steel saucepan, dissolve the (second half) the 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.
5	Cooling: Pour hot Crème Pâtissière into a clean, sanitized, shallow stainless or plastic container.
6	Immediately have the Evaluator look and score the hot Crème Pâtissière as it comes off the stove. Once evaluated, cover directly on top with plastic wrap. Write contestant number on container.
7	Cool as quickly as possible, using an ice bath or place in refrigerator.
8	Once Crème Pâtissière is cooled, used as needed.






SkillsUSA Baking and Pastry Arts

Formula Worksheet #7



Crème Pâtissière

Yield: 723 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
    	*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	

