



Baking & Pastry Arts

To evaluate each competitor's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism in the Baking & Pastry Arts field.

On-Site/Off-Site	<ul style="list-style-type: none"> • Off-Site
Contest Date	<ul style="list-style-type: none"> • 4/24/2026
Contest Location	<ul style="list-style-type: none"> • Columbus State Community College 550 E Spring St Columbus, OH 43215
Early/Normal Start Time	<ul style="list-style-type: none"> • Early Start Time • Registration will be open from 6:30am-7:30am • Competition begins at 8:00am
Contest Open/Closed	<ul style="list-style-type: none"> • Closed • This contest is closed to observers, instructors, and advisors.
Eligibility & Contest Type	<ul style="list-style-type: none"> • Please refer to the Program Guidelines for eligibility- https://www.ohioskillsusa.org/resources/ • Straight to State Contest (No Regional Qualifier)
Clothing	<p><u>For Competition Day the Dress Code is:</u> Class H</p> <p><u>For the Awards Ceremony the Dress Code is:</u> Class A or Class J</p> <ul style="list-style-type: none"> • SkillsUSA Ohio Clothing Guide
Safety Equipment Required	<ul style="list-style-type: none"> • N/A
Testing	<ul style="list-style-type: none"> • Students should be prepared to take a written knowledge test.
Provided by Contestant (Tool List)	<ul style="list-style-type: none"> • Refer to supplemental Commercial Baking Competition 2026
Contest Notes, Themes, & Deadlines	<ul style="list-style-type: none"> • Refer to supplemental Commercial Baking Competition 2026
WIFI Provided?	<ul style="list-style-type: none"> • No

<p>Special Notes/Rules for All Contests</p>	<ul style="list-style-type: none"> Starting in 2024, all Skilled Trade State Contests (most leadership contests already use scenarios) will begin to add a scenario-based component. <u>Wi-Fi will NOT BE AVAILABLE unless listed above</u>. If you need WIFI access, please plan to bring a hotspot. All safety requirements will be heavily enforced. Competitors are to follow all safety standards and OSHA Regulations <p><i>Contestants MUST HAVE A COPY OF THEIR EMERGENCY MEDICAL FORM IN THEIR NAME BADGE AT ALL TIMES</i></p> <p><u>THE FOLLOWING ITEMS ARE PROHIBITED; VIOLATION OF ANY OF THE FOLLOWING MAY RESULT IN COMPETITOR DISQUALIFICATION:</u></p> <ul style="list-style-type: none"> Contact with Contest Coordinators is prohibited. Contact with Contest Coordinators outside of the SkillsUSA Ohio is strictly prohibited. Possession of smart watches and/or phones during the contest and/or in contest. Contact with anyone outside of the contest area once the contest begins. Inappropriate communication between contestants such as verbally degrading another contest. Cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing. Lack of Copy Emergency Medical Form in Name Badge.
<p>National Technical Standards</p>	<ul style="list-style-type: none"> Please refer to the 2024-2026 National Technical Standards for all contests. All standards included may be tested in any competition. In conjunction with National Standards, lack of understanding of State Level competition standards (this document) may result in student loss of contest.
<p>Resume/Interview Requirement</p>	<ul style="list-style-type: none"> All SkillsUSA Ohio State Championship Contests will require a short interview component. Students should be prepared with basic job interview skills. All contestants <u>must have a hard copy</u> of a one (1) page personal resume.



Commercial Baking Competition 2026

Purpose: *To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the field of commercial baking.*

***SkillsUSA Ohio 2550 Corporate Exchange Dr., Suite 115 Columbus, OH 43231
(614)604-6150***

<http://www.ohioskillsusa.org>

- A pencil or Sharpie to mark all items
- Boxes or containers to take finished products home

Note:

- No other food items are allowed (i.e.: sprinkles, decorations)
- This list is a minimum. Contestants may bring more baking tools of their choosing. You do have a limited amount of workspace, and all of your equipment must remain in your space and well organized.
- All state contestants must create a one-page resume and submit a hard copy to the committee chair at pre-contest meeting. Failure to do so will result in a penalty.

Provided by the Committee

Each contestant station has:

- 1 outlet
- 1 - 48 x 30" prep table with a under counter shelf
- ½ of a speed rack (top, bottom or half rack)
- 1 shelf of a refrigerator – labeled with number

Resume Required

- In conjunction with National Standards, violations may result in student loss of contest.
- All SkillsUSA Ohio State Championship Contest will require a short interview component. Students should be prepared with basic job interview skills.

Provided by Contestant

(Tool List)

Please label each item with school's name

- 4 ½ or 5 – quart kitchen-aid or other heavy-duty mixer with paddle and dough hook
- Cake decorating turntable (any type)
- Cake decorating bags, tips, combs, nails, scissors, etc. for cake decorating

Nested stainless steel mixing bowls (1,2 and 3 quarts)

- Liquid measuring cups and measuring spoons
- 4-6 ½ sheet pans
- Parchment paper (6-12 full sheets)
- At least one of each of the following: hand whip
- Large kitchen spoon
- Bowl scraper
- Rubber spatula
- Dough knife
- Serrated knife
- Pastry brush
- Rolling pin
- Stem thermometer
- Timer
- Small (2 to 4lb.) electronic, battery powered or spring scale
- 3 side towels
- Sanitizing buckets for sanitizer
- Cleaning towels
- Baker's scale weights and scoop (if your school has one)
- Butane Burner
- Saucepan for making apple galette filling
- Disposable gloves to handle ready to eat food

Testing

- There will be a written knowledge test

Eligibility

- Please refer to the National Technical Standards for this contest.
- Schools may send one competitor or team for every 50 paid SkillsUSA members based on local competition enrolled in a program where the scope of the contest described in the SkillsUSA Technical Content Standards reflects a major component of the program.
- Leadership and Occupationally Related Contest Specifications - The following competitions are open to all members of SkillsUSA Schools may send one competitor or team for every 500 SkillsUSA members based on local competition.

Clothing

- Work/School Attire – White pants or black-and-white checkered chef’s pants (no black pants); pants must fit properly and not drag on the floor. A white chef’s shirt or coat, white or black leather work shoes, white apron, white chef’s hat (paper or cloth) and hairnet must be worn. A white chef’s scarf is optional.
- Special Note – If you have a marked coat or apron, please cover the marking.
- The Commercial Baking contest will allow any reasonable hair covering, excluding baseball caps. Chef/Baker hats are not mandatory but are recommended. Hairnets must be worn with hats to contain all loose hair.
- Contestants with long hair that poses a possible safety or sanitary hazard must wear hair containment devices or hairnets.
- Work shoes: White or 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 safety hazard.

Contest Location and Schedule

- April 24, 2026, from 8AM-4PM
- Columbus State Community College
- 550 E Spring St, Columbus, OH 43215

7:30 am Registration

8:00 am Contest begins with written exam

8:30 am Questions and answers

9:00 am Baking begins

11:30-1:00 lunch break is required – student must take 30 minutes anytime during this window they may not leave the bread area to work on any baked goods during this time.

3:00 pm ovens turned off

3:30 pm all products must be displayed by this time – no product accepted after 3:30

- Judges will rate each contestant independently and will not compare rating sheets
- Judges will speak to students or ask questions about their work or product. They will not help nor give advice or instruction.

Special Notes

- Exhibit Halls do not open to observers until 12:00 pm.
- No smart watches and/or phones are permitted during the contest and/or in the contest
- No contact with anyone outside of the contest area once the contest begins
- No inappropriate communication between contestants such as verbally degrading another contestant
- No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing.

Skills USA Commercial Baking 2026

#1 White Bread and Rolls

Method: Straight Dough

Oven Temperature: 375°

Yields 3 pounds dough

Mise en Place

12 ounces water, room temperature

1.25-ounce milk powder

1 ounce sugar, granulated

½ ounce salt

1 tablespoon instant dry yeast

1 pound 8 ounces bread flour

1 ounce butter, softened

2 eggs

Egg wash as needed

- **In a mixing bowl with a dough hook, combine the water, milk powder, sugar, salt, yeast and half of the flour. Mix until incorporated.**
- **Add the butter and eggs, mix until combined well.**
- **Add the rest of the flour and dough hook for about 8 minutes or until dough is silky smooth.**
- **Remove the hook and let dough rise until double in size.**
- **Divide the dough in 2 equal pieces.**
- **With one piece, make a braided loaf and egg wash for baking.**
- **With the other make about 7, 3- ounce rolls , do not egg wash.**
- **Let them both bench raise until doubled in size.**
- **Bake until loaf is browned and cooked throughout, about 50 minutes.**
- **For the rolls, bake for about 15-19 minutes or until structure has set.**

Skills USA Commercial Baking 2026

#2 Blueberry Muffins

Method: Creaming Method

Oven Temperature: 375°

Baking time; 30-35 minutes depending on oven type

Yield 2 lbs. 7 oz.

Mise en Place

½ cup butter

1 ¼ cup sugar

2 eggs

1 teaspoon vanilla

1 teaspoon lemon juice

½ cup ounce buttermilk

2 cup all-purpose flour

2 teaspoon baking powder

2 cups blueberries, frozen thawed or fresh

2 tablespoons sugar for sanding

- **In a mixing bowl, cream together the butter and the sugar.**
- **Add in the eggs one at a time and mix completely.**
- **Add in the vanilla, lemon juice and buttermilk.**
- **Sift together the flour, baking powder and salt in a separate bowl, then fold into wet mixture until combined.**
- **In a bowl use the back of a spoon and smash about 1 cup of the blueberries.**
- **Fold the remaining blueberries and the smashed blueberries into finished batter just to distribute evenly.**
- **Scale to the prepared muffin tins, ¾ of the way full**
- **Dust the tops of the batter with granulated sugar.**
- **Bake off**

Skills USA Commercial Baking 2026

#3 Chocolate Chip Cookies

Method: Creaming

Oven temperature: 350°

Baking time 19-12 minutes

Yield:

Mise en Place

1 pound butter, room temperature

1 cup sugar, granulated

1 cup brown sugar

2 eggs

2 teaspoons vanilla

1 teaspoon of baking soda mixed with 1 teaspoon water

3 ¼ cup all -purpose flour

1 teaspoon salt

3 cups chocolate chips

- **Cream together the butter, sugar and brown sugar.**
- **Add in the eggs vanilla and baking soda mixture, mix on medium speed just until combined.**
- **Add in the flour and salt to the mixing bowl and just mix until uniform color.**
- **Add in the chocolate chips and mix just until evenly distributed.**
- **Scale cookies and place on a parchment lined sheet pan.**
- **Bake off**

Skills USA Commercial Baking 2026

#4 Basic Pie Dough

Method: Cut in

Yield: 1 each 9-10-inch pie shell

Mise en Place

10 ounces flour

8 ounces butter, chilled and cut in 1/2 inch cubes

2 ounces of ice-cold water

1/8 teaspoon salt

- **In a mixing bowl with a paddle, add the flour and butter.**
- **Mix until flour and butter is course and you can still see small pea size chunks of butter**
- **Add the water and salt. Mix just until it all comes together.**
- **Form into a disc and refrigerate until needed.**

Skills USA Commercial Baking 2026

#4 Spinach Feta Quiche

Method: Sauté

Yields: 1 9-inch Quiche

Oven Temperature: 375°

Mise en Place

1 unbaked 9-inch pie crust

1 tablespoon olive oil

1/2 small onion, finely chopped

2 cloves garlic, minced

5 ounces fresh spinach, roughly chopped

4 large eggs

1 cup half-and-half or whole milk

1/4 teaspoon salt

1/4 teaspoon black pepper

1/8 teaspoon ground nutmeg

3/4 cup crumbled feta cheese

- Preheat a medium sauté pan.
- Add olive oil and onions. Cook for 2 minutes until translucent and fragrant.
- Add garlic and cook for another minute. Add chopped spinach and turn off the heat. Toss a few times to wilt spinach, set aside to cool.

To Make the Quiche

- Roll out dough to approximately 9-10 inches on a flour dusted surface.
- Transfer to pie pan, decorate crust of pie if desired.
- Spoon cooled spinach mixture around the crust, then feta.
- In a medium bowl, whisk together the eggs, half and half or milk, salt, pepper and nutmeg.
- Add to the prepared crust gently and make sure ingredients are evenly distributed.
- Bake in preheated oven for 30-40 minutes depending on oven type.

Skills USA Commercial Baking 2026

#5 Pate A Choux (Cream Puffs)

Method: French Pate a Choux Paste

Oven Temperature: 400°

Yields: 3 pounds dough, size depends on piping

Mise en Place

8 ounces milk

8 ounces water

1 ½ teaspoon salt

7 ounces butter

10 ounces flour

9-10 eggs

- **In a saucepan heat the milk, water and butter until it just starts to simmer.**
- **Remove from the heat and fold in the flour all at once with a wooden spoon. Mix vigorously until a dough ball forms and mixture pulls away from the sides.**
- **Transfer the mixture to a mixing bowl with a paddle attachment. Mix and let cool to about 140°.**
- **At a medium speed, beat in the eggs 1 at a time and mix completely.**
- **Line baking sheets with parchment.**
- **Fill pastry bag with star tip and pipe out 2-3-inch circles on the parchment.**
- **Bake until cream puffs are nice and brown on top and will hold the structure one cooled. About 20-30 minutes.**
- **Cool, slice and fill with cream. Dust with powdered sugar.**
- **Whipped cream and/or pastry cream will be provided for filling.**

Skills USA Commercial Baking 2026

#6 Cake Decorating

Cake Decorating Guidelines

- Each student will decorate either an 8” 2-layer or a ¼ sheet cake with prepared whipped topping. * Please follow directions!
- Do not add anything not listed on the cake order. It should be sellable in a retail bakery.
- Decorating combs may be used and cake icer tip may be used.
- **Secondary Students will use red filling between the layers of cake and then ice it.*

Instructions

- Filling available for use will be: *Apricot Jam, Raspberry Jam, Pastry Cream*
- Vanilla Buttercream will be available for icing and piping.
- Decorate cake with butter cream icing • Piped border using star tip (the shell and one border of choice)
- Prepared cakes will be provided to each contestant to decorate.

Requirements

- Spray of roses (3 to 5) with stems and leaves
- Add script lettering with the message “Happy Birthday Betsy”.