



Baking and Pastry

FCCLA STAR Events Information

(Students Taking Action with Recognition)

Baking and Pastry, an individual event, recognizes participants who demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, shaped yeast bread, and cake decorating.

Project Connections

Top 5 Skills Students Report Learning Through Participation

- Creativity
- Teamwork
- Responsibility and Time Management
- Leadership
- Self-Confidence

Career Clusters



National Family and Consumer Sciences Standards

- Reasoning for Action Comprehensive Standard
- 1.0 Career, Community and Family Connections
- 2.0 Consumer and Family Resources
- 8.0 Food Production and Services
- 9.0 Food Science, Dietetics, and Nutrition
- 10.0 Hospitality, Tourism, and Recreation
- 13.0 Interpersonal Communications

Common Career Technical Core/Career Ready Practices

- 1.0 Act as a responsible and contributing citizen and employee.
- 2.0 Apply appropriate academic and technical skills.
- 3.0 Attend to personal health and financial well-being.
- 4.0 Communicate clearly, effectively, and with reason.
- 5.0 Consider the environmental, social and economic impacts of decisions.
- 6.0 Demonstrate creativity and innovation.
- 7.0 Employ valid and reliable research strategies.
- 8.0 Utilize critical thinking to make sense of problems and persevere in solving them.
- 9.0 Model integrity, ethical leadership and effective management.
- 10.0 Plan education and career path aligned to personal goals.
- 11.0 Use technology to enhance productivity.
- 12.0 Work productively in teams while using cultural/global competence.

FCCLA Programs



Projects may qualify to compete at the annual National Leadership Conference.

Turn this page over to see examples of projects from across the nation and participation data.

For information state participation, please contact your state adviser.



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"The baking and pastry project provided basic recipes for a variety of different types of baked goods. The project is made more challenging by requiring the competitor to determine the proper processes, equipment and techniques for preparing each of the baked items. This project will serve to introduce and refine a variety of baking and pastry skills." – Arizona FCCLA Member

"For this project, I was tasked with preparing different pastries within the constraint of 2 hours and 45 minutes. I had to learn my recipe inside and out, and know how the oven temperature affects its cook times. I also had to think about the background of the pastry, what it's supposed to be ideally like, etc. but a huge part of it was also learning how to appeal to judges with the aesthetics of the pastry." – Florida FCCLA Member

"In this project I will be challenging myself to time management, competing, leadership and many more skills. I'll be challenging myself with time management, my own goals and confidence. In my bake shop I'll be recording myself while making all the recipes I was given. Since I only have a certain amount of time this will be an exciting challenge." – New Jersey FCCLA Member

Baking and Pastry by the Numbers: 2020-2021

Participants Nationwide: 141
Level: 2 (grades 9-10), 3 (grades 11-12), 4 (Postsecondary)
Type of Event: Career Focused
Nationwide Impact: 2258

80% of Baking and Pastry participants indicated this event is extremely or very useful to their future.
47% of Baking and Pastry participants indicated they would pursue higher education related to the career chosen in their project.

This information sheet does NOT include the guidelines for competition. To prepare for competition, Affiliated FCCLA Chapters should download the most recent STAR Events Guidelines.

Adviser Login: <https://affiliation.registermychapter.com/fccla#>

Student Login: <https://affiliation.registermychapter.com/fccla/members#>

To learn more about FCCLA STAR Events, visit the national FCCLA website, www.fcclainc.org, or email starevents@fcclainc.org.