



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, cookie, and shaped yeast bread.

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 project is to complete different classic baking recipes in a set amount of time. The goal is to make the recipes to the best of your ability." – Arizona FCCLA Member

Baking and Pastry by the Numbers: 2018-2019 (Pilot Event Only)

Participants Nationwide: Pilot Only
Level: 3 (grades 11-12), Level 4 (Postsecondary)
Type of Event: Career Focused
Nationwide Impact: Pilot Only

92% of Culinary Arts participants indicated this event is extremely or very useful to their future.
65% of Culinary Arts 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 complete Competitive Events Guide in the FCCLA Portal - <https://affiliation.registermychapter.com/fccla#>

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