

BAKING AND PASTRY

An *individual event* recognizes participants for their ability to demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, cookie and demonstration of cake decorating skills. Participants must prepare menu items given to them at the time of the event and present prepared items to evaluators.

ELIGIBILITY & GENERAL INFORMATION

1. Review “Eligibility and General Rules for All Levels of Competition” on page 8 of the STAR Events Guidelines prior to event planning and preparation.
2. Each participant must complete the *Online Project Summary Form* located on the “Surveys” tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
3. The National Leadership Conference (NLC) competition recipes and equipment list will be posted in the FCCLA Portal. Any necessary large equipment will be provided for national competition. Only items on the list may be brought to the event. Any items not on the equipment list will be removed and returned to the participant after cleanup. For regional/state competitions, recipes and equipment lists will be provided by the host facility and/or state association.
4. National Leadership Conference (NLC) participants are required to view the online orientation video and submit the STAR Events *Online Orientation Form* by the deadline. The video and form will be on the FCCLA Student Portal and can be found under Surveys Applications. Only one form per entry is required. **Contact your [State Adviser](#) for orientation procedures for competitions held prior to the National Leadership Conference (NLC).**

[CLICK HERE TO VIEW NATIONAL DEADLINES](#)

CAREER PATHWAYS ALIGNMENT

Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
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EVENT LEVELS

Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
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*See page 7 of the STAR Events Guidelines for more information on event levels.

GENERAL INFORMATION

Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	Large Equipment–Yes Food–Yes	Chef’s Attire (as described)

PRESENTATION ELEMENTS ALLOWED

Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals

TOP 5 SKILLS STUDENTS REPORT LEARNING THROUGH PARTICIPATION

Creativity	Teamwork
Responsibility and Time Management	Leadership
Self-Confidence	

BAKING AND PASTRY BY THE NUMBERS: 2023 - 2024

Participants Nationwide	Type of Event	Nationwide Impact
450	Career Focused	13,589

82% of Baking and Pastry participants indicated this event is extremely or very useful to their future.
55% of Baking and Pastry participants indicated they would pursue higher education related to the career chosen in their project.

PARTICIPANT TESTIMONIALS

"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

SCHOLARSHIPS

Each year FCCLA's collegiate partners award over 13 million in scholarships to the Top 3 placing Level 3 teams/individuals annually at the National Leadership Conference. Scholarship details can be found on the FCCLA Website.

CERTIFICATION

Those participating in Baking and Pastry who achieve a score of 75% or higher on their ACF Certificate of Baking/Pastry Essentials exam and score at least 70 on their rubrics will attain their Certified Fundamental Pastry Cook (CFPC) certification.

27 students achieved national-level Certified Fundamentals Pastry Cook (CFPC) certification from the American Culinary Federation (ACF) at the 2023 National Leadership Conference.

BAKING AND PASTRY GUIDELINES AND RUBRICS

The STAR Events Guidelines and rubrics are updated annually, and they are an exclusive benefit for FCCLA members. Advisers and members can access and download the guidelines from the FCCLA Portal.

[ADVISER PORTAL](#)

[MEMBER PORTAL](#)