

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 the Requirements and Policies as outlined in the STAR Events Front Pages prior to event planning and preparation.
2. **Online Orientation** - National Leadership Conference (NLC) participants are **encouraged** to view the online orientation video and submit the STAR Events *Online Orientation Form* to ensure they are fully prepared for NLC. The video and form will be on the FCCLA Student Portal and can be found under Surveys Applications. The video and form cannot be completed through the FCCLA Adviser Portal. Only one form per entry is required. **Contact your State Adviser for orientation procedures for competitions held prior to the National Leadership Conference (NLC).**
3. **STAR Events Schedule Confirmation** – It is **strongly suggested** that Chapter Advisers confirm National Leadership Conference competitors' STAR Events Schedule in the FCCLA Portal by the date outlined on the FCCLA Website (Competitive Events Dates & Deadlines) Advisers can review students' schedules in the FCCLA Adviser Portal by visiting the Meetings & Events tab, selecting the National Leadership Conference, and choosing "Confirm STAR Competition." **Confirmation of students' schedules ahead of time will prevent issues with being qualified and registered for the conference and ensure students are competing in the correct STAR Event.**
4. 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.

[CLICK HERE TO VIEW NATIONAL DEADLINES](#)

CAREER CLUSTERS ALIGNMENT

Arts & Design	Education & Training	Financial Services
Hospitality & Tourism	Human Services	Public Service

EVENT LEVELS

Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary

Review the "Event Description and Levels" section of the policies in the front of the 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: 2024 - 2025

Participants Nationwide	Type of Event	Nationwide Impact
471	Career Focused	12,028
80% of Baking and Pastry participants indicated this event is extremely or very useful to their future. 50% 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.

3 students achieved national-level Certified Fundamentals Pastry Cook (CFPC) certification from the American Culinary Federation (ACF) at the 2025 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