



BAKING and PASTRY

Career Development Events Information

Baking and Pastry, an individual event, recognizes participants enrolled in a career technical culinary arts program for their ability to demonstrate their baking and pastry skills through the preparation of a cookie, quick bread, choux pastry, and demonstrate cake decorating skills. Participants must develop a plan for the time allotted, prepare menu items given to them at the time of the event, and present prepared items to evaluators **Level 3**

Career Clusters



Ohio Hospitality and Tourism Technical Content Standards

- 1.1 Employability Skills
- 1.2 Leadership and Communications
- 1.4 Knowledge Management and Information Technology
- 3.1 Pathogens, Illness and Diseases
- 3.2 Personal Safety and Sanitation
- 3.3 Food Safety and Sanitation
- 3.4 Equipment Safety and Sanitation
- 3.5 Site Safety and Sanitation
- 5.1 Baking and Pastry Science
- 5.2 Baking, Confectionary Arts and Pastry Techniques
- 5.3 Breads
- 5.4 Decorating and Presentation

FCCLA National Programs Alignment



National Family and Consumer Sciences Standards

Reasoning for Action Comprehensive Standards

- 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

The top three may advance to Nationals.

