BAKING AND PASTRY ARTS UPDATE: SLSC26

VENUE AND SUPPLY UPDATE

The 2026 SkillsUSA Florida State Baking and Pastry Arts competition will be held at the Hyatt Regency Jacksonville Riverfront, located at 225 East Coastline Drive, Jacksonville, FL 32202. The high school contest will be on Wednesday, April 1, 2026, and the postsecondary competition will be on Tuesday, March 31, 2026. The contest will be held in a catering kitchen adjacent to the Grand Ballroom on the 2nd floor. Each contestant will be provided with dedicated prep space in the kitchen. Oven space will be divided among contestants. Advisors will not be allowed to view the competition. Handwashing stations will be available in the kitchen. A 3-compartment sink will be available for use during and after the competition. Contestants are responsible for cleaning their own dishes and station.

SCOPE OF THE CONTEST

The skill performance of the competition will be the actual preparation of baked goods and the presentation of the finished products ready for sale to customers. Competitors should be prepared to:

- Demonstrate and apply food safety principles, procedures, HACCP, and key practices for ensuring food safety
- Coordinate mise en place and apply organizational skills
- Demonstrate and apply knowledge of proper baking methods and techniques as required
- Demonstrate knife skills and proper cutting techniques
- Demonstrate and apply the proper use of equipment
- Demonstrate and apply creative preparation, portioning and presentation of food items

SKILL PERFORMANCE

Contestants will prepare a selection of products from categories selected by the Baking and Pastry Arts Technical Committee from the following standards. Students will be expected to complete items related to the standards listed below. The specific standard and recipe will be released on the day of competition.

STANDARD	THE 2026 TEST
Yeast breads and rolls	????
Quick breads (no yeast)	????
Cookies	????
Basic cake decorating	????
Pate a choux products	????
Puff pastry/laminated dough	????
Danish pastry (laminated and yeast dough)	????
Sweet dough products	????

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Time Limits

Competitors have 4 hours to complete all products. There is no presentation window. Contestants can present/display items as they are complete. The required quantity of items will be indicated on each recipe. Judges will evaluate the products at the end of baking time. Penalties will be assessed for late items

Sanitation & Mise en Place

There will be floor judges that will evaluate:

- Sanitation procedures, proper glove use, temperature danger zone, cross contamination, etc.
- Mise en place, overall organization and preparation, professionalism
- Safety
- Contestants are expected to clean the kitchen and return the space to its original condition. No students will be dismissed until the space is clean.

Tie Breaker

In the event of a tie, the highest overall technical skills/tasting score will determine the winner.

Penalties/Deductions

- Poor/ no clean-up and reset of station and overall contest area - 10-50 points
- Uniform infraction - 10-50 points
- No Resume' - 50 points
- Late submission:
    - 5-10 minutes late = 25% penalty for that item.
    - 10-15 minutes late = 75% penalty for that item.
    - 15+ minutes late may be submitted but will not be scored.

SKILLS TO PRACTICE

- Cookie types, mixing methods, make up, piping, rolling, cutting, and baking
- Steps of preparing bread roll doughs, for example – scaling, proofing, garnishes, baking
- How to slice and fill a cake evenly
- 3 shapes of rolls
- How to ice a cake, basic borders, roses, writing skills for inscriptions
- Following a cake order and its instructions
- Yeast bread production, proofing, resting, etc.
- Puff pastry handling and at least 3 shapes, at least 1 to include a fruit filling
- Production and uses of puff pastry, makeup
- Pie filling and baking techniques
- Egg wash, when to use appropriately
- Mixing Methods – Creaming, Muffin, Biscuit, Bread, etc.
- Desired cooking time, how to tell if a baked good is ready to take out of the oven
- Sanitation and safe food handling
- Appropriate time and production management of tasks/menus

SUPPLIES AND MATERIALS

Supplied by the technical committee:

- Competition problem (formulas, recipes, instructions)
- All necessary food items, paper goods, etc., for the competition. No outside food is allowed.
- Organized competition site (workstations, ovens, stoves, refrigeration)
- Sanitizing solution
- 3-compartment sink and related soap/chemicals

Supplied by the competitor:

Each competitor must supply their own equipment. Equipment may not be shared.

- #2 Pencil, Pen, Permanent marker
- (2) 8-inch and (2) 10-inch cake circles
- (6) ½ Sheet pans
- Timer(s) (No phones/tablets/smart devices)
- (12) Sheets of parchment paper
- Hand Sifter
- Round Cookie Cutters (optional)
- Pizza cutter (optional)
- Pastry Brush
- #30 Scoop and 2 others of your choice
- Measuring cups – liquid and dry
- Measuring spoons
- Saucepot or sauté pan
- Grams/Ounce scale, min 2 lbs. capacity
- Pastry blender
- Cake turntable
- Pastry Bags and tips, as needed for cake decorating – rose, leaf, star, straight, etc.
- Rose Nail
- Food colors for cake decorating – Only primary colors permitted
- Rolling pin
- Icing Spatulas
- Bench Scrapers
- Kitchen Spoons
- Knives (Serrated, Chef, Paring, etc.)
- Bread lame (optional)
- Cutting Board
- Bowls – Up to 3 small, 5 med, 3 large
- Disposable Souffle cups – up to 25
- Rubber Scraper, rubber spatulas – up to 3
- Wooden spoon (for pate a choux)
- Scissors
- Vegetable peeler (optional)
- Apple corer (optional)
- Side towels
- Hot pads or oven gloves
- Latex gloves or alternative
- Tasting Spoons
- Tongs
- Pan Spray
- Tin Foil
- Plastic Wrap
- KitchenAid/Electric Mixer (4-6 qt) with attachments
- (1) 6'to 12' extension cord
- (1) butane burner with extra canisters
- Standard muffin tin and liners

GENERAL INSTRUCTIONS/ TIPS FOR CONTESTANTS

- The demonstration of baking skills, professionalism, and sanitation is of the utmost importance during this competition.
- During orientation for the contest, the judges will review the contest packet.
- Before the contest begins, carefully study the contest packet. Review the available spices, herbs, and ingredients on the community table. Write a Food List and a Preparation and Cooking Schedule based on the specifics identified in your packet.
- Students will have access to a community ingredient area. Not all ingredients must be used, unless specified in a recipe.
- Measure ingredients at the community ingredient area. This area must be kept neat. Points will be deducted from those who do not work neatly and/or clean as they go.
- Use only as much of each ingredient as necessary. Return unused portions.
- Replacement products are not available for mistakes, burned food, etc. Use ingredients carefully.
- Contact a judge to look at your garbage before removing anything from your station.
- You may work on any component of your menu at any time. There is no specified order of work – you determine your own schedule of production.
- You will present the number of each item that is indicated in the recipe.
- All stations must be cleaned before a student is permitted to leave the competition.
- Raise your hand and ask for assistance if there is anything that you do not understand. There will be a period before the start of the contest when all questions will be answered for all contestants to hear. Once the competition starts, only logistical questions will be answered.
- Remember – This is about LEARNING and it should be FUN. If at any time you feel overwhelmed and that you cannot continue, speak to a judge. We are here for you!
- Take the time to read through all the instructions and recipes before starting!
- Identify all items for presentation/judging with your contestant number only.
- If you have not finished all components, please present what you have to the judges for partial scores. You could still WIN!