

Baking & Pasty Arts

To evaluate each competitor's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism in the baking and pastry arts field.

On-Site/Off-Site	• Off-Site									
Contest Date	• 2/28/2025									
Contest Location	 Columbus State Community College 550 E Spring St, Columbus, OH 43215 									
Early/Normal Start Time										
Contest Open/Closed	 Closed This contest is closed to observers, instructors, and advisors. 									
Eligibility & Contest Type	 Please refer to the Program Guidelines for eligibility- https://www.ohioskillsusa.org/resources/ Straight to State Contest (No Regional Qualifier) 									
Clothing	For Competition Day the Dress Code is: Class H									
ISA SkillsUSA SI	For the Awards Ceremony the Dress Code is: Class A or Class J									
lsUSA SkillsUSA SI	2025 SkillsUSA Ohio Clothing Guide									
Safety Equipment Required	• N/A									
Testing	Students should be prepared to take a written knowledge test.									
Provided by Contestant (Tool List)	EDITS MADE: Disregard page 5 of the packet labeled Secondary and Post secondary menu.									

	A SkillsUSA S	Bread recipe-The participants should follow the original recipe with the braided bread and the rolls, discard the baguette.
		• Galette- The red pepper flake amount should only be $\frac{1}{2}$ teaspoon and it should be added with the garlic and oregano.
		Cream Puffs- Just present 2 filled cream puffs for judging as
		per the recipe instructions.Cake- Red and green food coloring will be available for
		contestants to use in the cake decorating section.
		Participants can bring other colors if they would like.
		Please refer to the attached link to access the tool list
		https://www.dropbox.com/scl/fi/sj061krw4a2o4mv0vl51i/Baking-and- Pastry-Arts-Contestant-
		Packet.pdf?rlkey=5w7d94ok3vh5uw8wzq16f771m&st=nj1wx0a3&dl=0
00	Contest Notes, Themes, & Deadlines	 Please refer to the attached link to access any contest notes https://www.dropbox.com/scl/fi/sj061krw4a2o4mv0vl51i/Baking-and- Pastry-Arts-Contestant-
		Packet.pdf?rlkey=5w7d94ok3vh5uw8wzq16f771m&st=nj1wx0a3&dl=0
	WIFI Provided?	• No
3	Special	Started in 2024, all Skilled Trade State Contests (most leadership)
°	otes/Rules for All Contests	contests already use scenarios) will begin to add a scenario-based component.
		 Wi-Fi will NOT BE AVAILABLE unless listed above. If you need WIFI access please plan to bring a hotspot.
		 All safety requirements will be heavily enforced. Competitors are to follow all safety standards and OSHA Regulations
		Contestants MUST HAVE A COPY OF THEIR EMERGENCY MEDICAL FORM IN THEIR NAME BADGE AT ALL TIMES
		THE FOLLOWING ITEMS ARE PROHIBITED; VIOLATION OF ANY
		OF THE FOLLOWING MAY RESULT IN COMPETITOR DISQUALIFICATION:
		Contact with Contest Coordinators is prohibited. Contact with Contest Coordinators outside of the SkillsUSA Ohio is strictly prohibited.
		 Possession of smart watches and/or phones during the contest and/or
		 in contest. Contact with anyone outside of the contest area once the contest begins.
		 Inappropriate communication between contestants such as verbally
US		 degrading another contest. Cheating on any portion of the contest such as informing another
		contestant of the skills/test prior to competing.
TIS		Lack of Copy Emergency Medical Form in Name Badge.

SkillsUSA

Na	National Technical Standards		Please refer to the 2024-2026 National Technical Standards for all contests. All standards included may be tested in any competition. In conjunction with National Standards, lack of understanding of State Level competition standards (this document) may result in student loss of contest.					
	sume/Intervie Requirement	SkillsUSA	All SkillsUSA Ohio State Championship Contests will require a short interview component. Students should be prepared with basic job interview skills. All contestants <u>must have a hard copy</u> of a one (1) page personal					
killsUSA	SkillsUSA	SkillsUSA	resume.	SkillsUSA	SkillsUSA	SkillsUSA	SkillsUSA	SkillsU