

Commercial Baking Competition

High School
March 10, 2026
Columbia, SC

The High School Commercial Baking Competition

The High School Commercial Baking Competition is a timed, skills-based competition designed to assess students' technical baking abilities, organization, sanitation, and finished product quality. Competitors will demonstrate mastery of baking fundamentals, pastry techniques, and decorative skills using standardized formulas provided by SkillsUSA.

The competition follows a modified production format, similar in structure to the Culinary Arts competition.

Competition Overview

1. Competitors will prepare assigned baked goods and pastry items using SkillsUSA-provided formulas.
 2. All required products must be produced from scratch, unless otherwise noted.
 3. Products will be evaluated on technical skill, accuracy, appearance, taste, and professionalism.
 4. Competitors must demonstrate proper mise en place, time management, sanitation, and safety throughout the competition.
 5. All finished products must be presented within designated time windows.
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Products to Be Prepared

Competitors will complete the following production requirements:

Pâte à Choux

- Twelve (12) Éclairs
- Twelve (12) Cream Puffs
- Filled with pastry cream (Crème Diplomate)

Bread Production

Using the provided bread formula, prepare:

- Twelve (12) pieces at 90 g (3 oz)
- Three (3) pieces at 240 g (8 oz)
- Two (2) pieces at 480 g (16 oz)

Cookies

- Prepared according to the provided recipe
- Correct count, size, and portioning required

Decorated Cake

Competitors must:

- Torte and fill
- Frost smoothly
- Pipe borders
- Create a buttercream flower spray
- Apply written inscription following the order form

Quiche

- Prepare pâte brisée crust
 - Execute required knife cuts for vegetable filling
 - Assemble, bake, and present finished quiche
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Required Skill Components

- Baking techniques (yeast doughs, pâte à choux, cookies)
- Scaling and measurement accuracy
- Mixing methods
- Fermentation and proofing
- Knife skills (quiche vegetable cuts)
- Custard preparation
- Cake decorating techniques (borders, flowers, writing)
- Time management
- Sanitation and safety

Judging Categories (*Suggested – aligned to culinary format*)

<p>Sanitation & Safety</p> <ul style="list-style-type: none">• Personal hygiene• Food handling• Workstation cleanliness <p>Technical Skills</p> <ul style="list-style-type: none">• Mise en place• Scaling accuracy• Mixing and baking techniques• Knife skills	<p>Finished Product Quality</p> <ul style="list-style-type: none">• Appearance• Texture• Flavor• Proper bake <p>Decoration & Presentation</p> <ul style="list-style-type: none">• Cake finish• Borders and flowers• Writing clarity• Overall presentation <p>Time Management & Organization</p>
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Total Points: 1000

General Rules

- Competitors must wear official SkillsUSA attire.
- No outside food products may be brought into the competition area.
- All products must be made during competition time.
- Late presentation may result in point deductions.
- Stations must be cleaned and reset before dismissal.

ALL FOOD PREPARATION AND PRESENTATION MUST BE COMPLETED BY DESIGNATED END TIME

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #1

Secondary



Honey Orange

Whole Wheat Bread and Rolls

Yield: 2986 g

	Ingredient Name	Weights and Measures					<input type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Water (temperature controlled)	2	3.80	65		1015	
2	Honey		6.33	12		180	
3	Fat (Butter Unsalted Softened / All Purpose Shortening)		2.12	4		60	
4	Orange Zest (Zest of approx. 3 Oranges)		1.06	2		30	
5	Flour, Whole Wheat	3	7.06	100		1561	
6	Salt		1.06	2		30	
7	Nonfat Dry Milk Powder		2.82	5		80	
8	Yeast, Active Dry		1.06	2		30	
9	Oats, Rolled (AN)						
Total Formula Weight		6	9.29	192		2986	

Method:

1	Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2	Scaling Mise-en-place Scale all the ingredients. Perform the necessary temperature calculations.
3	Mixing Into the mixing bowl place the scaled water, honey and fat. Then add the zest, flour, salt, milk powder and yeast. Mix on low speed for one (1) minute to incorporate. Mix on medium speed for approximately eight (8) minutes, until the dough temperature reaches 77°F (25°C), and is developed.
4	Fermentation Place the dough into an oiled/sprayed large Dough Container for Fermentation. Cover the dough with a couche, cloth or lid. Allow the dough to ferment until doubled.
5	Punching Punch the dough down. Recover and allow to rest for 15 minutes, before scaling.
6	Scaling: Scale dough into desired weight. Twelve (12) pieces at 90 g (3 oz). Three (3) pieces at 240 g (8 oz). Two (2) pieces at 480 g (16 oz).

7	<p>Rounding Round up the dough pieces and pre shape them.</p>
8	<p>Bench Resting Cover again and allow to rest until the gluten is relaxed, about 15 minutes.</p>
9	<p>Makeup/Shaping and Panning: Place all prepared dough pieces on parchment-lined pans. Please write contestant number on each pan.</p> <p>Rolls: Twelve (12) six (6) each shape at 90 g (3 oz) each. Total baked weight of roll ≈ 70 g (2½ oz.). Shape 1 - Traditional Round Shape 2 - Student Choice of shape</p> <p>Three Braid Loaf: One (1) loaf. Three strands 240 g (8 oz) per strand. Each strand should be 16 inches (400mm). Spray/brush with water and cover with oats before baking. Total baked braid weight ≈ 690 g (23 oz).</p> <p>Boule: Two (2) at 480 g (16 oz). Spray/brush with water and cover with oats before baking. Total baked boule weight ≈ 450 g (15 oz).</p>
10	<p>Final Proof: Cover panned pieces with couche or cloth. Proof the shaped dough pieces until doubled in size.</p>
11	<p>Baking: Bake at 375°F (190°C) in a deck oven until firm and brown. For Loaves about 30 minutes. REMEMBER TIME IS APPROXIMATE. For rolls about 12 to 15 minutes. REMEMBER TIME IS APPROXIMATE.</p>
12	<p>Cooling: Allow the product to cool. Remove loaves from pans.</p>
13	<p>Storing: Display twelve (12) Rolls, one (1) Braid and two (2) Boule.</p>

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #1
Secondary



Honey Orange Whole Wheat Bread and Rolls

Yield: 2986 g

Desired Dough Temperature
(DDT)

78°	25.6°
32°	0°

****Flour Temperature (FT)

****Room Temperature (RT)

Machine Friction (MF)

Water Temperature (WT)

Calculation

DDT * 3 = (A)

FT+RT+MF= (B)

A - B = WT

**** You will be supplied with these temperatures

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #1
Secondary



Honey Orange Whole Wheat Bread and Rolls

Yield: 2986 g

Boule



Roll



Braid



*Couche/Cloth	
*Dough Container (for Fermentation)	
*Dough Cutter/Bench Knife	
*Ingredient Containers for Scaling	
*Microplane/Zester/Grater	
*Oven Mitts/Pads	
*Scale	
*Silpat (Full Sheet)	
*Thermometer	
Deck Oven	
Mixer 20qt	
Mixer Dough Hook 20qt	
Mixing Bowl 20qt	
Pan Liner(s)	
Pan Spray	
Proof Box	
Sheet Pan(s)	

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #2

Secondary and Post Secondary



Orange Supreme



Yield: See Below

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Oranges (AN)						
2							
	Total Formula Weight						

Method:

- 1 Clean work area and wash hands.
Prepare your mise-en-place, by assembling your equipment and supplies.
- 2 Using the oranges that were zested for the bread (Secondary) and cookie, prepare your supremes.
- 3 Place four (4) Orange Supreme slices along with your scraps for evaluation on a provided plate.
Spread out the cuts so they are not in a pile.
Please write your contestant number on the plate and place on the display table.
- 4 Use the balance of the supremes to garnish the Eclairs.

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Formula Worksheet #2

Secondary and Post Secondary



Orange Supreme

Yield: See Below

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Cutting Board/Mat	
	*Gloves, Food Service	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	Display Plate	



SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #3
Secondary and Post Secondary



Pâte à Choux

Yield: 1786 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Water		10.40	100		295	
2	Milk		10.40	100		295	
3	Sugar, Granulated		0.28	3		8	
4	Salt		0.28	3		8	
5	Butter		10.40	100		295	
6	Flour, All Purpose		10.40	100		295	
7	Eggs, Whole	1	4.81	200		590	
8	Almonds, Sliced		≈4			≈113	
9	Crème Diplomate (AN)						
Total Formula Weight		3	15.00	606		1786	

Method:

1	Mise en Place: Gather ingredients and equipment.
	Scale: Scale all ingredients.
2	Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3	Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.
4	Remove from the heat and place in a mixing bowl with a paddle. **This dough (panade) may also be mixed by hand using a rubber spatula in a stainless steel mixing bowl.
5	Mix the panade until slightly cooled, making sure the mixture is still warm. Slowly add eggs in stages while mixing. Scrape bowl between each addition. Keep mixing until desired consistency is reached.
6	Take your measured sliced almonds and soak them in some water for about 10 minutes. By soaking the almonds this will prevent them from burning when baked. Remove from the water and drain well. Use as needed when required.

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Formula Worksheet #3
Secondary and Post Secondary



Pâte à Choux

Yield: 1786 g

7	You will prepare two (2) items. Twelve (12) Éclairs and Twelve (12) Paris-Brest
8	Éclair (one (1) sheet pan) Draw twelve (12) 100mm (4") lines on a sheet of parchment paper. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment. Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 4" (100mm) long and 1" (25mm) wide éclair (in raw state).
9	Paris-Brest (one (1) sheet pan) Draw twelve (12) 3" (75mm) circles on a parchment. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment. Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 3" (75mm) circles on outer edge diameter (in raw state) on top of the drawn circle. Spray lightly the top of the rings with water and sprinkle with sliced almonds.
10	Bake at 400° to 425°F (200° to 220°C) in deck oven for approximately 20 minutes. Rotate the pan and continue to bake until eclairs and Paris-Brest are dried out.
11	Display twelve (12) Eclairs Two (2) left whole and filled with Crème Diplomate, two (2) split in half and filled with filled with Crème Diplomate, and eight (8) unsplit and unfilled. Display twelve (12) Paris-Brest Four (4) split in half and filled with filled with Crème Diplomate and garnished with the Orange Supreme, and eight (8) unsplit and unfilled.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #3
Secondary and Post Secondary



Pâte à Choux

Yield: 1786g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
  	*Bowl Scraper/Card Scraper	
	*Bowl Stainless (for hand mixing)	
	*French Pastry Tip (Ateco 867)	
	*Ingredient Containers for Scaling	
	*Knife, Serrated	
	*Oven Mitts/Pads	
	*Pastry Bag	
	*Sauce Pan/Pot	
	*Scale	
	*Spatula, Rubber Heat Proof	
	Deck Oven	
	Mixer 20qt	
	Mixing Bowl 20qt	
	Mixing Paddle 20qt	
Pan Liner(s)/Parchment Paper		
Sheet Pan(s)		



SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #4

Secondary and Post Secondary



Cranberry Oatmeal Cookie

Yield: 35 at 60 g (2oz) ea
70 at 30 g (1oz) ea
2105 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Orange Zest (1 T)		0.53	0.05		15	
2	Butter, Diced		5.75	50.00		163	
3	Sugar, Granulated		8.64	75.00		245	
4	Sugar, Brown		11.53	100.00		327	
5	Shortening, All Purpose		5.75	50.00		163	
6	Extract, Vanilla		0.11	0.09		3	
7	Salt		0.35	0.03		10	
8	Baking Soda		0.18	0.02		5	
9	Flour All Purpose		11.53	100.00		327	
10	Eggs, Whole (Room Temperature)		4.90	42.50		139	
11	Oats		11.53	100.00		327	
12	Cranberries, Dried		11.53	100.00		327	
13	Water		1.90	0.17		54	
Total Formula Weight		4	10.22	617.86		2105	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients. Zest oranges. Save leftover oranges for other recipes.
3	Mixing: (A): In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well. (B): Add brown sugar and shortening and mix well. Scrape bowl well. (C): Add vanilla, salt, baking soda, flour and orange zest. Mix until combined. (D): Add eggs, and mix on low speed until incorporated. Scrape bowl well. (E): Add oats, cranberry and water. Mix until combined well.
4	Portion twelve (12) cookies with #16 (2 ounce or 60g) scoop. Place large cookies on parchment-lined sheet pan in 3 x 4 pattern. Portion twenty four (24) cookies with a #30 (1 ounce 30g) scoop. Place small cookies on a parchment-lined sheet pan in a 4 x 6 pattern.
5	Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #4
Secondary and Post Secondary



Cranberry Oatmeal Cookie

Yield: 35 at 60 g (2oz) ea
70 at 30 g (1oz) ea
2105 g

Baking:

- 6 In convection oven, bake all cookies at 325°F (160°C) for 12 -14 minutes.
The outside should be golden brown and the center should be slightly pale.

Cooling:

- 7 Allow cookies to cool.

- 8 Display all of the cookies in your display area.

Process and Procedures (Representation Only)

Tools and Equipment (*= Items Supplied by Contestant)



*Bowl Scraper/Card Scraper

*Ingredient Containers for scaling

*Rubber Spatula

*Scale

*Scoop #16

*Scoop #30

Convection Oven

Mixer 20qt

Mixing Bowl 20qt

Pan Liner(s)/Parchment Paper

Sheet Pan(s)

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #5A

Secondary



Decorated Cake



Yield: 1 Decorated Cake

Ingredient Name	Weights and Measures					
	Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1 Cake Layers (supplied 8" (200 mm)) Round 1 each This may change due to availability						
2 Filling, Red Jelly (AN)		4			112	
3 Icing, Chocolate Buttercream		12			340	
4 Icing, White Butter Cream	4				1814	
5 Cake Board (1 each)						
6 Food Colors (AN)						
Total Formula Weight						

Method:

1	Clean work area and wash hands.
2	Prepare your mise-en-place, by assembling your equipment and supplies.
3	Your cake will be decorated at your work station. Colors will be provided for your use.
4	Trim and torte the cake to get the desired number of layers.
5	Decorate and display the cake as instructed by the cake order form.
5	Write your constant number on the back side of the cake, and then place on your display table.
	You may leave it on the turntable if desired.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #5A

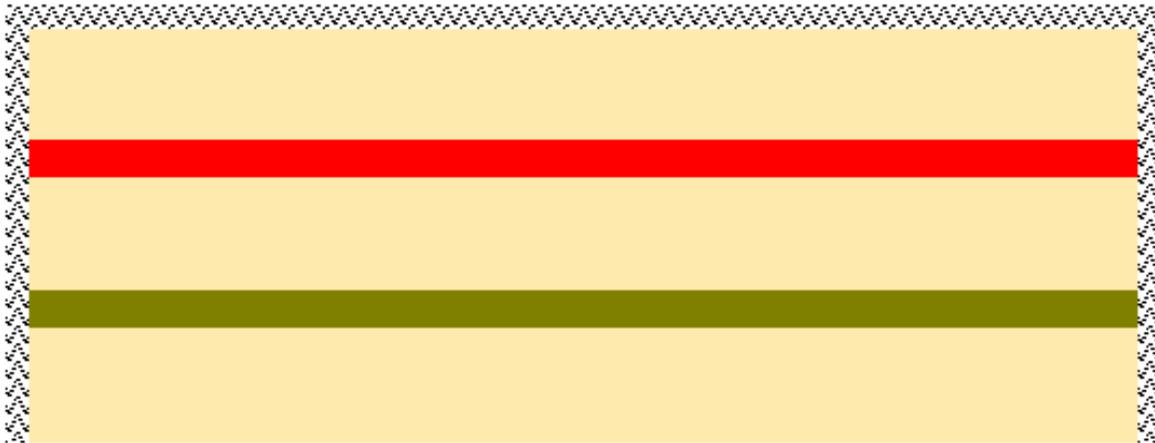
Secondary



Cake Decorating

Yield: 1 Decorated Cake

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Cake Turntable	
	*Card Scraper/Bowl Scraper	
	*Flower Nails	
	*Knife, Serrated	
	*Pastry Bags	
	*Pastry Tips	
	*Spatula, Assorted	
	*Spatula, Rubber	
	Cake Board	



Red Jelly



Chocolate Buttercream



Cake



White Buttercream



Secondary Bakery Order Form

Customer Name: Mrs. Jane Smith	
Day Wanted: Thursday	
Phone: 555-987-6543	
Date Wanted: June 26, 2025	
Time Wanted: 3:30 PM	
Cake Size: 8" (200 mm) Round White Cake <i>This may change due to cake availability</i>	
Cake Filling: Red Jelly and Chocolate Buttercream	
Icing: Cake Iced in White Buttercream, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.	
Colors: Red or Yellow Colors for Flowers and Green for Vines and Leaves	
Flower Type: Spray of Roses – should take up approximately 1/3 of decorative space, Varying sized flowers (SHOULD INCLUDE BUDS)	
Inscription: Cursive Buttercream inscription in complimentary color scheme to read: Bon Voyage	
Special Instructions:	
1.	Split the cake layer horizontally. Fill the top of the bottom layer with the Chocolate Buttercream and then the top of the second layer with the red jelly. Stack the cakes together so that the cake is three (3) layers tall, and that there are two layers of filling.
2.	Scale no more than 1360 g (3 lbs) of the White Buttercream. Use the White Buttercream to ice the cake.
3.	Prepare your colors as described above for the borders, roses, leaves, vines and inscription using the Buttercream icing from some of your allotted icing.
4.	Place a spray of Roses of varying sizes (should include buds) over one third (1/3) of the available space. Using the White Buttercream, pipe a shell border on the bottom of the cake.
5.	Do not comb the sides.
6.	Customer would like your contestant number on the back side of your cake written in icing.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #6A
Secondary and Post Secondary



Pâte Brisée

Yield: 769.5 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Flour, Bread		13.22	100		375	
2	Butter, Cold and Cubed		10.86	82		308	
3	Salt		0.1587	1.2		4.5	
4	Water, Ice Cold		2.89	2.19		82	
5							
6							
7							
8							
9							
10							
11							
12							
Total Formula Weight		1	11.14			769.5	

Method:

1	<p>Mise en Place: Gather ingredients and equipment.</p>
2	<p>Scale: Scale all ingredients.</p>
3	<p>Sift flour into large stainless steel bowl.</p>
4	<p>Dice the butter into $\frac{3}{8}$" (10 mm) pieces. Add diced butter to flour. Cut the butter into the flour until the desired consistency is reached.</p>
5	<p>Mixing: Dissolve the salt in the very cold water. Add all to flour mixture. Mix gently by hand until dough holds together. Do not over mix. Divide the dough into three (3) equal pieces of 9 oz (256g) each</p>
6	<p>Cover dough with plastic wrap and chill well before using. Write your contestant number on plastic wrap.</p>
7	<p>Reserve for finished Quiche formula.</p>

Pâte Brisée

Yield: 769.5g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
    	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Container Liquid Measuring	
	*Cutting Board or Mat	
	*Dough Cutter/Knife/Pastry Blender	
	*Ingredient Containers for Scaling	
	*Knife, Chef (8-10") (200-250 mm)	
	*Scale	
	Plastic Wrap	

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #6B
Secondary and Post Secondary



Quiche Vegetable Filling

Yield: ≈ 583.1g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Oil, Olive or Vegetable		1.5			45	
2	Peppers, Red Bell (2 each)		≈ 8			≈ 240	
3	Onion, Yellow Medium (1 each)		≈ 4			≈ 125	
4	Pepper, Ground Black (1/4 tsp)		≈ 0.02			≈ 0.7	
5	Salt, Kosher (1/2 tsp)		≈ 0.085			≈ 2.4	
6	Spinach		6.00			170	
7							
8							
9							
10							
11							
Total Formula Weight		≈ 1	5.17			≈ 583.1	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Julienne the peppers and onions. Remove the stems and clean the spinach. After finishing the knife cuts place a small amount of the peppers and onions on a provided plate for evaluation.
4	Spread out the cuts so they are not in a pile. Please write your contestant number on the plate and place on the display table. Heat a large sauté over medium-high heat. Add oil and heat. Sauté julienned peppers and onions, stirring occasionally for 15 to 17 minutes until they are lightly golden.
5	Add in the salt and black pepper. Adjust the Seasonings. REMEMBER THAT THE QUICHE LIQUID HAS SALT IN IT SO BE CAREFUL IN SEASONING! Stir to coat the vegetables with the oil and seasonings. When done remove from the pan and set aside to cool.
6	After cooking the vegetables add the spinach to the same hot pan and saute until cooked. About two (2) to three (3) minutes. Remove the spinach from the pan, place in a towel or a strainer and squeeze out any excess moisture.
7	Use as needed to fill the Quiche.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #6B
Secondary and Post Secondary



Quiche Vegetable Filling

Yield: ≈ 583.1g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
  	*Container for Cooling	
	*Container Liquid Measuring	
	*Cutting Board or Mat	
	*Ingredient Containers for Scaling	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	*Pan, Sauté (10-12") (250-300 mm)	
	*Scale	
	*Spatula, Rubber Heat Proof	
	*Strainer	
	*Towel	
	*Vegetable Peeler	
	Display Plate	
	Stove	

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #6C
Secondary and Post Secondary



Quiche Custard Filling

Yield: 1127g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Eggs, Whole Large (≈ 8 to 10)		15.52			440	
2	Dairy, Milk		4.00			114	
3	Dairy, Heavy Cream	1	4.00			567	
4	Salt		0.14			4	
5	Pepper, Black Ground		0.07			2	
6							
Total Formula Weight		2	7.8			1127	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Into a stainless mixing bowl add the cracked eggs. With a wire whisk mix well so that the yolks are broken up. Next add the milk and mix well so that the eggs are dispersed.
4	Add the cream, salt and pepper. Mix gently as to prevent a lot of air being added to the mixture. REMEMBER THAT YOU HAVE ALSO SEASONED YOUR VEGETABLES.
5	Use as needed to fill the Quiche.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #6C
Secondary and Post Secondary



Quiche Custard Filling

Yield: 1127g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Container Liquid Measuring	
	*Ingredient Containers for Scaling	
	*Scale	
	*Spatula, Rubber Heat Proof	
	*Strainer	
	*Wire Whisk	



SkillsUSA Commercial Baking 2025

Formula Worksheet #6D
Secondary and Post Secondary



Vegetable Quiche

Yield: 3 ea

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Pate Brisee (AN)	1	11.4			769.5	
2	Quiche Vegetable Filling (AN)	≈1	12.9			≈583.1	
3	Quiche Custard Filling	2	7.8			1127	
4	Cheese, Shredded You can use any of the following Gruyere, Fontina, Cheddar, Swiss, etc.		4.23			120	
Total Formula Weight							

NOTE:

We will be supplying the tart pans for the contestants.

We will be using the paper one shown on the left below.

The dimensions are 6"D (155mm) x 1.4"H (36mm)

The students can also practice with metal pan shown below as well.

NO POINTS WILL BE DEDUCTED IF THE STUDENT BRINGS THEIR OWN METAL PANS TO USE AS LONG AS THEY ARE THE SAME SIZE!



**Similar to novacart
MBB 155/35
Short Baking Mold**



Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.

Quiche Crust:

Using the three (3) prepared and chilled Pate Brisee pieces, roll each piece into a round shape about 8" (203mm) in diameter and 1/8" (3 mm) thick.

Place each dough disk into the paper tart pan.

Trim some of the excess dough leaving enough to make a crimped style decorative edge.

Blind Bake:

Place the tarts on a paper lined sheet pan.

Please make sure your contestant number is on the pan.

Cut a disk of parchment paper about 9 to 10" in diameter.

Place the disk into the tart pan.

Fill the pan with the material provided (beans, rice).

Bake for about 15 minutes, then remove from the oven and cool.

When cool remove the rice/beans.

Into each of the three (3) tarts place about 1 1/2 ounces (40g) of the shredded cheese.

Place an appropriate amount of the prepared vegetable filling among the three (3) tarts, do not over fill.

You will have extra filling left over, just place in a container on your rack. It should be filled to the top.

Filling:

Now fill the Quiche with the custard filling, dividing the mixture among the tarts.

Fill as high as you can.

HINT: FILL THE QUICHE NEXT TO THE OVEN SO YOU DO NOT SPILL THE LIQUID!

You may have extra custard left, place it on the rack.

Bake at 350°F (175C), in a deck oven, for approximately 40 to 60 minutes.

Double pan if needed. Also rotate the pan if necessary for an even bake.

Remove from the oven, cool, then display all three (3) of the Quiches.

DO NOT REMOVE FROM THE TART PAN!

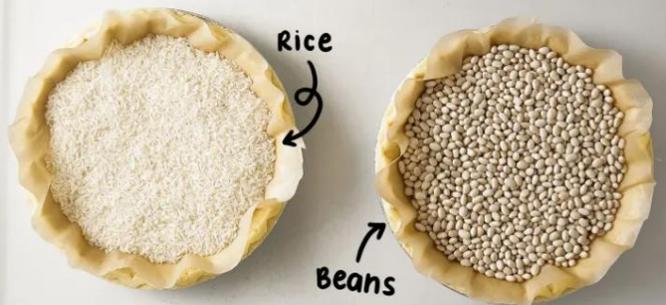
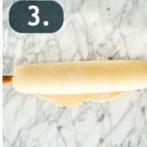
SkillsUSA Commercial Baking 2025

Formula Worksheet #6D
Secondary and Post Secondary



Vegetable Quiche

Yield: 3 ea

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	☑
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Brush (Silicone)	
	*Dough Cutter/Bench Knife	
	*Oven Mitts/Pads	
	*Rolling Pin/French Pin/Dowell	
	*Scale	
	*Spatula, Offset	
	*Spoon, Chef	
	*Tart Pan, Metal 6"D (155mm) x 1.4"H (36mm)	
	OPTIONAL	
	*Wire Whip/Whisk	
	Deck Oven	
	Parchment Paper	
	Sheetpan(s)	





SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #7

Secondary and Post Secondary



Crème Diplomate



Yield: 516.5g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Dairy, Milk Whole		8.81			250	
2	Sugar, Granulated (First Half)		0.53			15	
3	Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		0.61			17.5	
5	Corn Starch		0.63			18	
6	Sugar, Granulated (Second Half)		1.59			45	
7	Dairy, Butter Sweet Unsalted		0.53			15	
8	Flavor, Extract Vanilla		0.11			3	
9	Gelatin, Leaf (Gold) (1½ Sheets)***		0.11			3	
10	Dairy, Heavy Cream		5.30			150	
Total Formula Weight		1	2.4			516.5	

*****NOTE:**

If you do not have access to Leaf Gelatin you may substitute Powdered Gelatin.

The conversion for this formula would be for 3g of Leaf Gelatin you will need 1½ t or 7g of the Powdered Gelatin.

"1 tablespoon [(15 ml)] powdered gelatin = 3 sheets leaf gelatin. and so one sheet of leaf gelatin would correspond to ~1 teaspoon (5 ml) of powdered gelatin."

For this formula to bloom the 7g of Powdered Gelatin needed, place 2 oz (60g) of cool water into a bowl, sprinkle the gelatin over the water. DO NOT DUMP IT IN. Stir gently, then rest for 5 to 10 minutes.

Then use the bloomed mass as if it were the Leaf Gelatin.

Method:

Mise en Place:

Gather ingredients and equipment.

Scale:

Scale all ingredients.

Mixing:

(A): In stainless steel bowl using a wire whip, beat egg yolks.

(B): Sift the cornstarch and (first half) the sugar into bowl with eggs. Keep whipping until lemony yellow in color.

(C): Soften the Leaf Gelatin in cold water for 10 minutes.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #7
Secondary and Post Secondary



Crème Diplomate

Yield: 516.5g

Cooking:

(A): At designated Crème Diplomate station/stove, in a heavy, stainless steel saucepan, dissolve the (second half) the sugar with the milk and bring to a boil.

4 (B): Temper the egg mixture by slowly beating in the hot milk into egg mixture. Return back to stove.

(C): Using a heat-resistant rubber spatula, stir constantly until mixture comes to a boil and thickens.

(D): Squeeze the gelatin to remove the water, then add the softened gelatin to the hot mixture.

(E): Add butter and vanilla. Mix well. Then remove from heat.

Cooling:

Pour hot Crème Diplomate into a clean, sanitized, shallow stainless or plastic container.

5 Cover with plastic wrap and cool quickly.

Place in the refrigerator to cool.

Please place your contestant number on the plastic wrap.

Final Process:

Place the Heavy Cream in a stainless bowl. Using a wire whisk, whip the cream to a medium peak.

6 Remove the Crème Diplomate from the refrigerator and using a wire whip make "creamy" again. Incorporate 1/3 of the whipped cream into the Crème Diplomate.

Then gently fold in the rest of the whipped cream. Try not to deflate the mixture.

Refrigerate until needed.

7 Use the Crème Diplomate as needed.

Place a small amount on a display plate for the judges to sample.

SkillsUSA Baking and Pastry Arts 2025

Formula Worksheet #7
Secondary and Post Secondary



Crème Diplomate

Yield: 516.5g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	☑
	*Bowl Stainless	
	*Container Liquid Measuring	
	*Ingredient Containers for Scaling	
	*Sauce pan/pot 2 qt	
	*Scale	
	*Sifter - Small	
	*Spatula, Rubber Heat proof	
	*Stainless Steel or plastic container	
	*Wire Whip/Whisk	
	Display Plate	
	Stove	

