

2021-2022 FCCLA Virginia State Baking and Pastry Skill Set

Individual Competition

- **Use of kitchen scales**
- **Measuring using cups and measuring spoons**
- **Making and rising of yeast bread using a proofer**
- **Use of a pastry brush**
- **Decorating a split, filled round cake to include crumb coating, color, borders and legible writing of the words, "HAPPY BIRTHDAY"**
- **Use of various pastry bags and tips**
- **Use of stand mixer and attachments**
- **Use of time management to make shaped yeast bread, quick breads, decorated cake, and choux pastry**
- **Knife skill: mince**
- **Use of turntable while decorating a cake**
- **Proper display of baked items in given display baskets or trays**