

**2026 INDIANA SkillsUSA CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: BAKING AND PASTRY ARTS



CONTEST LOCATION:

IVY Tech- The Corporate College and Culinary Center
2820 N. Meridian St.
Indianapolis, IN 46208

Date: FRIDAY April 10, 2026

Registration and Unloading Equipment begins at 10:00 am
Contest begins: 11:00am- 5:00pm

CLOTHING REQUIREMENTS:

- white, black or checked work pants,
- chef's shirt or jacket (if possible),
- white or black work shoes,
- white apron, and white chef's hat (paper or cloth).
- Tennis shoes will not be allowed.
- No jewelry or any kind is allowed.
- Long hair and/or beards require suitable restraint.

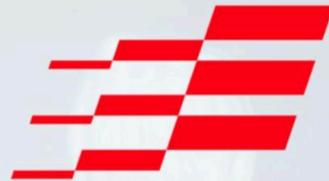
No school logo, school name, contestant name or any other identifying marks of any kind on clothing. If you do have them, they must be covered up so that no part of the identification is visible.

AWARDS CEREMONY DRESS CODE

A Dress Code will be enforced during the Awards Ceremony. To accept an award "on-stage", the student must wear the "Official SkillsUSA Uniform", State T-Shirt or the competition attire. NO SHORTS OR HATS!!!

EACH COMPETITORS MUST PROVIDE A 1 PAGE RESUME' AT THE BEGINNING OF THE CONTEST, THERE IS A 10 PT. DEDUCTION IF ONE IS NOT TURNED IN AT THIS TIME.

SEE RECIPES BELOW



SkillsUSA®
I N D I A N A

Regional & State
2025/2026

**Commercial Baking
Recipe Packet**



Menu

Cranberry Oatmeal Cookie

Display all products
24 small cookies 30g (1 oz)

Decorated Cake

Display All Products
Decorated Cake Details
One decorated cake will be created based on the cake work order.
The contestant will provide two white 8-inch round layers.

Vegetable Quiche

Display all products
Knife Cuts: Julienned Peppers and Onions
3 Vegetable Quiches per speck

White Pan Bread

Display all products
Pan Loaf – scaled at 16 oz
Three-Braid Loaf – scaled at 16 oz (each strand 5.33 oz)
Round Rolls (6) – scaled at 2 oz each

Pâte Brisée

Yield: 769.5 g

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Flour, Bread		13.22	100	375
Butter, cold and cubed		10.86	82	308
Salt		.1587	1.2	4.5
Water, ice cold		2.89	2.19	82
Total Formula Weight				769.5

Mise en Place:

Gather ingredients and equipment

Scale:

Scale all ingredients

Sift flour into a large stainless steel bowl.

Dice the butter into $\frac{3}{8}$ " (10mm) pieces. Add diced butter to flour. Cut the butter into the flour until the desired consistency is reached.

Mixing:

Dissolve the salt in the very cold water. Add all to the flour mixture.

Mix gently by hand until the dough holds together.

Do not over mix.

Divide the dough into three (3) equal pieces of 9oz (256g) each.

Cover dough with plastic wrap and chill well before using. Write your contestant number on plastic wrap.

Reserve for Quiche formula.

Quiche Vegetable Filling

Yield: ≈ 583.1g

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Oil, Olive or Vegetable		1.5		45
Peppers, Red Bell (2 ea)		≈ 8		≈ 240
Onion, Yellow Medium (1 ea)		≈ 4		≈ 125
Pepper, Ground Black (¼ tsp)		≈ 0.02		≈ 0.07
Salt, Kosher (½ tsp)		≈ 0.085		≈ 2.4
Spinich		6		170
Total Formula Weight	≈1	5.17		≈ 583.1

Method:

Mise en Place:

Gather ingredients and equipment.

Scale:

Scale all ingredients.

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.

Spread out the cuts so they are not in a pile.

Please write your contestant number on the plate and place it on the display table.

Heat a large saute pan over medium-high heat. Add oil and heat.

Saute julienned peppers and onions, stirring occasionally for 15-17 minutes until they are lightly golden.

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.

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.

Use as needed to fill the Quiche.

Quiche Custard Filling

Yield: 1127g

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Eggs, whole large (8 to 10)		15.52		440
Dairy, Milk		4.00		114
Dairy, Heavy Cream	1	4.00		567
Salt		0.14		4
Pepper, Black Ground		0.07		2
Total Formula Weight	2	7.8		1127

Method:

Mise en Place:
Gather ingredients and equipment.

Scale:
Scale all ingredients.

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.
Add the cream, salt, and pepper. Mix gently to prevent a lot of air being added to the mixture.

Remember that you have also seasoned your vegetables.

Use as needed to fill the Quiche.

Vegetable Quiche

Yield: 3 ea

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Pate Brisee (AN)	1	11.4		769.5
Quiche Vegetable Filling (AN)	≈ 1	5.17		≈ 583.1
Quiche Custard Filling	2	7.8		1127
Cheese, Shredded (Gruyere, Fontina, Cheddar, Swiss, etc.)		4.23		120

Method:

<p>Mise en Place: Gather ingredients and equipment.</p>
<p>Scale: Scale all ingredients.</p>
<p>Quiche Crust: Using three (3) prepared and chilled Pate Brisee pieces, roll each piece into a round shape about 8" (203mm) in diameter and 1/8" (3mm) thick. Place each dough disk into the tart pan. Trim some of the excess dough leaving enough to make a crimped style decorative edge.</p>
<p>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" 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.</p>
<p>Into each of the three (3) tarts place about 1 1/2 ounces (40g) of the shredded cheese.</p>
<p>Place an appropriate amount of the prepared vegetable filling among the three (3)</p>

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

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

Watch carefully for browning on the top. Remove from the oven, cool, then display all three (3) of the Quiches.

Do not remove them from the tart pan!

Cranberry Oatmeal Cookies

Yield: 35 at 30g (1 oz) ea.

1052.5g total weight

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Orange Zest (1 T)		0.27	4.60	7.5
Butter, Diced		2.88	50.00	81.5
Sugar, Granulated		4.32	75.00	122.5
Sugar, Brown		5.77	100.00	163.5
Shortening, All Purpose		2.88	50.00	81.5
Extract, Vanilla		0.06	0.95	1.5
Salt		0.18	3.05	5
Baking Soda		0.09	1.53	2.5
Flour, All Purpose		5.77	100.00	163.5
Eggs, Whole (Room Temp.)		2.45	42.50	69.5
Oats		5.77	100.00	163.5
Cranberries, Dried		5.77	100.00	163.5
Water		0.95	16.48	27
Total Formula Weight.	2	5.16	644.11	1052.5

Cranberry Oatmeal Cookies

Method:

Mise en Place:

Gather ingredients and equipment.

Scale:

Scale all ingredients. Zest oranges. Save leftover oranges for other recipes.

Mixing:

(A): In a mixing bowl with a 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, cranberries and water. Mix until combined well.

Portion cookies with a #30 (1 oz or 30g) scoop. Place cookies on a parchment-lined sheet pan in a 4 x 6 pattern.

Reserve the excess cookie dough. Allow cookies to rest 15 minutes before baking.

Write contestant number on parchment paper.

Baking:

In a 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:

Allow cookies to cool.

Display all of the cookies in your display area.

Decorated Cake

Yield: 1 Decorated Cake: Competitor Supplied

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Cake, 8" round White (2 each)				
Filling, Red Jelly (AN)		4		112
Icing, Chocolate Buttercream		12		340
Icing, White Buttercream	4			1814
Cake Board (1 each)				
Food Colors (AN)				
Total Formula Weight				

Method:

Clean the work area and wash hands.
Prepare your mise-en-place, by assembling your equipment and supplies.

Your cake will be decorated at your workstation.

Trim and torte cake layers into two (2) to get the required three (3) layers

Decorate and display the cake as instructed by the cake order form.

Write your contestant number on the back side of the cake, and then place it on your display table. You may leave it on the turntable if desired.

Bakery Order Form

Customer Name:	Mrs. Jane Smith
Day Wanted:	????
Date Wanted:	????
Time Wanted:	????
Cake Size:	8" (200mm) Round White Cake
Cake Filling:	Red Jelly and Chocolate Buttercream
Icing:	Cake Iced in White Buttercream. All borders and decorations in Buttercream Icing, the 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

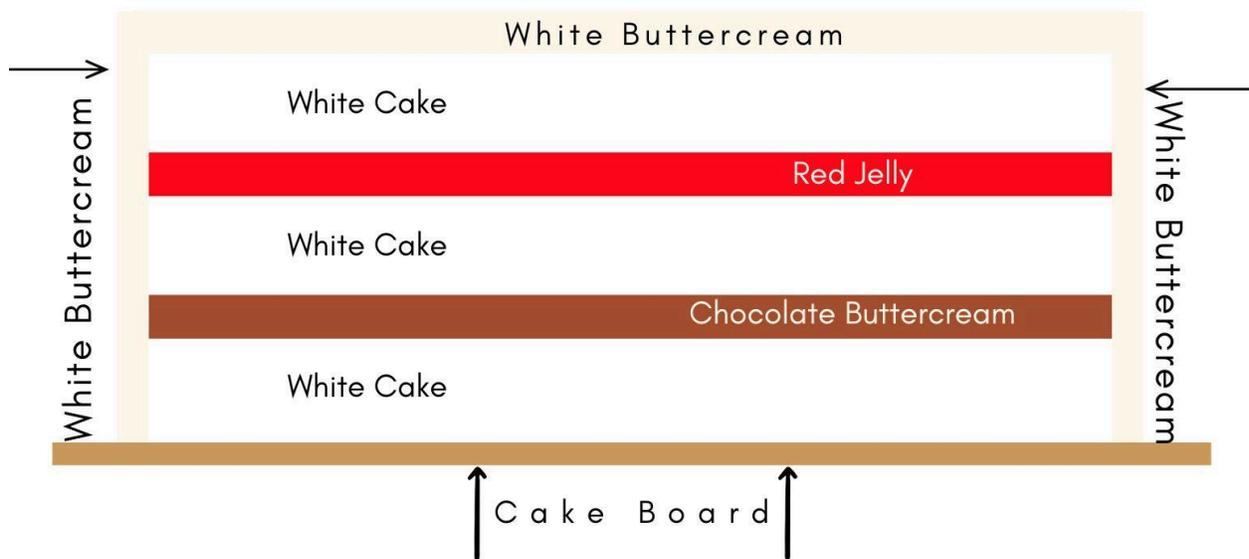
Special Instructions:

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 some of your allotted buttercream 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.



Cake Decorating

A cross-sectional diagram for visual reference



Contestants will provide two white 8-inch round cake bases.
Ivy Tech will **not** be supplying these.

White Pan Bread

Yield: 1 Braided Loaf (16 oz)

1 Pan Loaf (16 oz)

6 ea Dinner Rolls (2 oz ea.)

Ingredient Name	Weights and Measures			
	Pounds	Ounces	Bakers %	Grams
Yeast, Instant		0.375	1.66	11
Water		15.5	64	439.4
Flour, Bread	1	8.5	100	694.6
Salt		0.55	2.25	15.5
Sugar, Granulated		1.25	5	35.4
Milk Powder		1.25	5	35.4
Shortening, All Purpose		0.75	3	21.25
Total Formula Weight	2	12		1252.55

Method:

Mix the yeast with flour.

Straight dough mixing method:

Mix speed one (1) for five (5) minutes.

Mix speed two (2) for five (5) minutes. Or until the gluten is well developed, but not over mixed.

Desired dough temperature:

Between 75°F and 80°F (watch your temperatures)

Allow dough to rise, dough should double in size.

DO NOT USE PROOF BOX- Keep dough at room temperature

Make up:

One (1) Pan Loaf, scaled 16 oz

One (1) three braid loaf, scale to 16 oz: Three (3) strands 5.33 oz each

With remaining dough prepare six (6) each, two (2) oz rounded rolls

Cut into proper size pieces.
Preshape portions and let rest 15 minutes

Shape and pan.

Proof to proper size. Use the proofer set at 78°F, 65% relative humidity

Egg wash: One (1) egg + one (1) TBSP water

Bake: 400°F

SkillsUSA 2026 Baking and Pastry Regionals and State Competition

Equipment to be provided by Host Site

Sheet pans
Parchment paper
Stand mixer with 1 bowl and attachments
Pie tin for quiche
Loaf pan for bread
One cake board
Product ingredients
Food coloring
Oven mitts

Equipment to be provided by contestant

Personal knife kit
-Whisk
-Paring knife
-Pastry brush
-Bench scraper
-Spatula (rubber, metal, offset)
-Measuring cups and teaspoons
-Pastry bags and tips
-Kitchen spoon (wooden or plastic)
-3" diameter round cookie cutter
Kitchen towels (4 min)
Digital scale
Sifter
Rolling pin
Kitchen timer—CELLPHONES WILL NOT BE ALLOWED
Oven mitts
Cake turntable
Blue tape and sharpie to label items
Any other equipment you deem necessary to complete the contest
Cake layers
Gloves
Mise en place containers
Zester
Mixing bowls