Objective: To showcase baking skills by correctly mixing and baking 12 identical chocolate chip cookies, emphasizing consistency, accuracy, and proper technique.

Entries & Judging

Participants: 2 teams allowed per school. 2-3 participants per team

Submission: No pre-submission required.

Judging Location: Little Hall Culinary Kitchen, Cold Bake Shop

Judges: TBD

Notes: Participants must wear proper uniform to compete: chef hat, chef jacket, apron, long pants, and closed toe shoes.

Determining the winner: The team that DOUGHminates with most points earned from the competition.

Competition Rules

Teams will scale a chocolate chip cookie recipe accurately using identical scales. Teams will showcase proper mixing techniques, scaling for consistent cookie size, and precise baking times to avoid under or over baking.

SCC Culinary & Pastry Arts will provide the following:
- Flour
- Butter
- Sugar
- Brown Sugar
- Eggs
- Baking Soda
- Salt
- Chocolate Chips
- Serving plates
- Sheet pans
- Baking utensils

Rules Revised/Checked: 01/28/26

Cookie Baking Challenge Rubric

Team Name:

School:

Criteria	Point Scale
Mixing & Baking Skills • Proper creaming of ingredients • Overbaked/ underbaked cookies • Too much or too little spread of cookies • 12 uniformed cookies plated and presented • Ingredients scaled correctly • Cookie is not too dry or crumbly when broken	**0-60 points** _____
Sanitation & Safety • Proper handwashing • Proper use of gloves • Sanitation of all tools and equipment • Correct use of side towels and uniforms • Cracking eggs and cleaning up to prevent contamination	**0-15 points** _____
Preparation & Mise en Place • Delegation and assignments of tasks to all teammates • Wasted steps • Is work area clean when scaling and mixing	**0-25 points** _____
Total Points	