

## Utah FCCLA Bakery and Pastry STAR Event Procedures for 23-24 (updated for state competition)

### General Guidelines

- Please read the competitive event guide from FCCLA Inc. and be familiar with all information and the evaluation rubric.
- This contains important reminders and information about Utah Region and State competitions.
- Advisers are not allowed to be in any competition area including check in.
- Each chapter will be allowed one participant as region.
- Each Region will advance 2 participants to state.
- **Students should be prepared to adapt for a variety of situational challenges, showcasing technical skills.**

### Summary Sheet- (Room Consultant)

- **Registration points**- Sign in on time to check in
- **Event online orientation**- Students must scan the code at the end of the video found on the Utah FCCLA web site and complete the form. Room consultants will be provided with verification.
- **Project Summary Form**- Certificate from National Website, students must bring printed or digital verification to show to the room consultant.
- **Uniform and Appearance**-
  - Only acceptable graphics on the uniform are FCCLA logo, individual, school, state or chapter name or logo. **Others must be covered.** No graphics are required.
  - Industry or commercial uniform pants are required
  - Hair covering/chef hat, plus an apron is required.
  - Facial hair should be appropriately covered
  - No jewelry besides a watch is allowed. Facial and ear jewelry must be covered if not able to be removed.
  - Participants should wear Non-slip industry shoes, **no canvas shoes**
- **Extra Equipment** and tools will not be allowed. No points are deducted for extra equipment, but the items will be confiscated at check-in and returned at the end of the competition.
- **Students may bring portion cups that are labeled.**
- **Competitors may NOT bring recipes with notes or time sheets, all students will be given a clean copy of the recipe for organization and production.**

### Organization

- During 15 minutes of **Organization and Supply** time participants can:
  - Measuring & weight ingredients, organize kitchen, preheat oven.
  - Make notes and time plans on recipes.
  - Not Allowed – Mixing/combining ingredients, cutting or cooking food

### Production

- Follow rubric criteria for safety, sanitation and food production
- At Region competition participants will have 100 minutes to create a Quick Bread, Choux Pastry and Cookie.
  - Each participant will receive full points for the Cake Decorating portion.
- At **State** competition participants will have **120** minutes to create a **Quick Bread, Choux Pastry and Cookie** and demonstrate **selected cake decorating techniques**. Recipe and specifics will be available to those who qualify after region competitions are completed.
- Participants are not allowed to go over **the specified minutes of production time**.

- Each participant will need to turn **in the designated number of each product to establish consistency**. Overall yield will be made note of by production judges.
  - Tray/Plates/Cake Boards will be provided by the host site.
  - Participants will have access to a refrigerator, freezer, and or ice if needed.
  - Students will have access to standard kitchen equipment including range and adequate oven space.
  - Check with **Region** host about specifics on available equipment.
  - **State** will be held in a large commercial kitchen.
    - **Stand mixers with attachments and bowls will be provided.**
    - Each participant will be assigned **4 gas burners, 1 oven, and 8 linear feet of preparation table**. Access to single use **commercial dishes washer and three bin sinks** will be available to all competitors.
  - Deduct of points on sanitation will occur if participants fail to clear all dishes and equipment, and clean work station during **final clean up time**.
- Plates
- Large Equipment
- Work load and Time Efficiency