|  |  |  |
| --- | --- | --- |
|  | Culinary Arts | Baking and Pastry |
| Participants **must be enrolled** in the following classes  | Affiliated as a level 3 (11th or 12th grade)Culinary 2, Culinary 3, ProStart 1, ProStart 2. | Affiliated as a level 3 (11th or 12th grade)Culinary 2, Culinary 3, ProStart 1, ProStart 2, or Baking and Pastry. |
| Number of participants each chapter can send to regions | **individual event,** 2 participants per chapter  | **Individual event,** 1 participant per chapter  |
| **NO ADVISER OR PARENTS ALLOWED TO VIEW REGION COMPETITION** |
| **Regions Menus**\*Foods Lab Kitchen Menus and Equipment out December 1st | Test all participants prior to week prior to event2 menu items (main+ 1 sides)60 minutes | Test all participants week prior to event3 menu items Cake, filling, and Frosting90 minutesPiping skills will be assessed |
| How many from each Region will advance to State? | Top 3 In the event that all regions fail to fill all **3 spots**, test scores will be compared state wide and students from different regions could potentially earn a spot to compete at state.  | Top 2In the event that all regions fail to fill all **2 spots,** test scores will be compared state wide and students from different regions could potentially earn a spot to compete at state. |
| **NO ADVISER OR PARENTS ALLOWED TO STAY AT SLCC** |
| **State Event**\*Commercial Kitchen Menus and equipment out March 1stCompetition will take place at SLCC Friday or Saturday prior to state. | 15 individuals3 items in 60 minutesMain dish and 2 sides2 plates**Timeline**5 minutes check in20 minutes of prep60 min of cooking15 minutes of clean up | 10 individuals4 items in 90 minutesHalf dozen of each (6)*Cookie,* pate choux, filling, quick bread**Timeline**5 minutes check in15 minutes of prep90 min of cooking15 minutes of clean up |
| Week prior to State competition, SLCC will host a virtual orientation 4-5 pm | Overview:WorkspaceMust stop when time is calledLimit excess equipmentMultitaskingClean as you goQuestions and answers | Overview:WorkspaceMust stop when time is calledRead recipe vs guidelinesWill have access to staple ingredients the entire competitionClean as you go |
| How many from each State can qualify for Nationals? | 3 individuals will be allowed to advance. Depending on available spots from National host facility, test scores will determine how many will compete at nationals | 3 individuals will be allowed to advance. Depending on available spots from National host facility, test scores will determine how many will compete at nationals |
| Nationals Competition\*Commercial Kitchen | Assessment 4 items, 2 plates(Starter, Main Dish, side)Timeline20 minutes of prep20 minutes check in60 min of cooking15 minutes of clean up | Assessment 4 items (quick bread, choux, shaped yeast, cake decorating)Timeline15 minutes of prep15 minutes check in2 H 45 min of cooking15 minutes of clean up |