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|  | 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 event  2 menu items (main+ 1 sides)  60 minutes | Test all participants week prior to event  3 menu items  Cake, filling, and Frosting  90 minutes  Piping 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 2  In 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 1st  Competition will take place at SLCC Friday or Saturday prior to state. | 15 individuals  3 items in 60 minutes  Main dish and 2 sides  2 plates  **Timeline**  5 minutes check in  20 minutes of prep  60 min of cooking  15 minutes of clean up | 10 individuals  4 items in 90 minutes  Half dozen of each (6)  *Cookie,* pate choux, filling, quick bread  **Timeline**  5 minutes check in  15 minutes of prep  90 min of cooking  15 minutes of clean up |
| Week prior to State competition, SLCC will host a virtual orientation  4-5 pm | Overview:  Workspace  Must stop when time is called  Limit excess equipment  Multitasking  Clean as you go  Questions and answers | Overview:  Workspace  Must stop when time is called  Read recipe vs guidelines  Will have access to staple ingredients the entire competition  Clean 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)  Timeline  20 minutes of prep  20 minutes check in  60 min of cooking  15 minutes of clean up | Assessment  4 items (quick bread, choux, shaped yeast, cake decorating)  Timeline  15 minutes of prep  15 minutes check in  2 H 45 min of cooking  15 minutes of clean up |