

	Culinary Arts	Baking and Pastry
Participants must be enrolled in the following classes	Affiliated as a level 3 (11 th or 12 th grade) Culinary 2, Culinary 3, ProStart 1, ProStart 2.	Affiliated as a level 3 (11 th or 12 th 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
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.
How many from each State can qualify for Nationals?	3 individuals will be allowed to test. Depending on available spots from National host facility, test scores will determine how many will compete at nationals	3 individuals will be allowed to test. Depending on available spots from National host facility, test scores will determine how many will compete at nationals
Regions Menus *Foods Lab Kitchen Menus and Equipment out December 1st	Test all participants prior to event 2 menu items (main+ side) 60 minutes	Test all participants 3 menu items Cake, filling, and Frosting 90 minutes
State Event *Commercial Kitchen Menus and equipment out March 1 st Competition will take place at SLCC Friday or Saturday prior to state.	<u>15 individuals</u> 3 items in 60 minutes Main dish and 2 sides	<u>10 individuals</u> 4 items in 90 minutes Half dozen of each Shaped yeast, pate choux, frosting, filling
1 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
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