

Utah FCCLA

Culinary Arts STAR Event Procedures

General
Guidelines

Summary

Sheet-

(Room Consultant)

- Advisers are **not allowed** to be in any **competition area**
- **Registration points**- Sign in on time to check in
- **Event online orientation**- State video certificate
- **Project Summary Form**- National Website Certificate
- **Uniform and Appearance**- **1 point** will be taken off for each uniform item.
 - Coats should have School, State, & Participant Name all other logos besides FCCLA should be covered.
 - Industry or commercial uniform pants are required
 - Students should also have aprons
 - Hair covering or chef hats are required
 - Facial hair should be appropriately covered
 - No jewelry besides a watch is allowed
 - Participants should wear Non-slip industry shoes, no canvas shoes
- **Timeline/ Workplan**
 - Teams should bring completed detailed work plan with them to check in.

Food

Production

- Follow rubric criteria
- **Extra Equipment** and tools should not be allowed. No points are deducted for extra equipment.

Mise en Place

- During 20 minutes of **Mise en Place** time participants are allowed to:
 - Measuring & weight ingredients, organize kitchen, preheat oven
- They are not allowed to:
 - Mixing, cutting, or heat

Production

- Teams are not allowed to go over 60 minutes of production time. When time is called what is on plate is scored.

Plates

Large

Equipment

- Each team will be allowed 6 Round White 8 inch plates
- Students will have access to a refrigerator and freezer.
- Students will have access to kitchen equipment.
- **At State** will be held in a commercial kitchen
 - Each team will use 2 burners and 1 preparation table

Work load and
Time Efficiency

- Deduct points if fail to complete **final clean up** done within 15 minutes.