Utah FCCLA
Culinary Arts STAR Event Procedures

General Guidelines

- Advisers are not allowed to be in any competition area

Summary Sheet-(Room Consultant)

- 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

- Each team will be allowed 6 Round White 8 inch plates

Large Equipment

- 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.