

Utah FCCLA

Bakery and Pastry STAR Event Procedures

General Guidelines

- Advisers are **not allowed** to be in any **competition area including check in**
- Each **Chapter** will be allowed one participant.
- All students will take a test prior to regions, scores will be used as qualifiers only if there are unfilled spots at state
- Students should be prepared to adapt for a variety of situational challenges, showcasing technical skills.

Summary Sheet- (Room Consultant)

- **Registration points**- Sign in on time to check in
- **Event online orientation**- Certificate from state web site showing completion.
- **Project Summary Form**- Certificate from National Website.
- Students **must bring both forms listed above** to both region and state.
- **Uniform and Appearance**-
 - Coats should have School & Participant Name all other logos besides FCCLA should be covered. FCCLA logo is not required
 - Industry or commercial uniform pants are required
 - Hair covering/chef hat, plus an apron is required
 - Facial hair should be appropriately covered
 - No jewelry besides a watch is allowed, facial and ear jewelry must be covered if not able to be removed.
 - Participants should wear Non-slip industry shoes, no canvas shoes
- Students must bring their completed **Time Management Plan** with them to check in.
- **Extra Equipment** and tools will not be allowed. No points are deducted for extra equipment, but the items will be confiscated at check-in and returned at the end of the competition.

Organization

- During 20 minutes of **Organization** time participants can:
 - Measuring & weight ingredients, organize kitchen, preheat and check oven temperature(s).

Production

- Not Allowed - Mixing or combining ingredients, cutting or cooking any food
- Follow rubric criteria for safety, sanitation and food production
- At **Region** Competition participants will have **90 minutes** to create a six inch **three layer cake, along with filling and frosting to assemble and decorate the cake.**
 - The cake will be evaluated in the quick bread section of the rubric
 - The filling and frosting will be evaluated in place of choux pastry and cookie and the rubric will be adjusted as needed for these items. This rubric will be sent out as we get closer to region competition.
- At **State** competition Teams will have **90 minutes** to create **6 of each of the following: Quick Bread, Cookie, and Choux Pastry.**
 - Each participant will receive full points for Cake Decorating (16)
 - May change before the completion of region competitions.
- Participants are not allowed to go over **60 minutes of production time**. When time is called what is on plate/tray is what will be scored.
- Each participant will need to turn **in at designated number of each product to establish yields and consistency.**

Plates

Large Equipment

- Tray/Plates/Cake Boards will be provided by the host site.
- Participants will have access to a refrigerator, freezer, and or ice if needed.

Work load and Time
Efficiency

- Students will have access to standard kitchen equipment including range and adequate oven space.
- Check with **Region** host about specifics on available equipment.
- **State** will be held in a large commercial kitchen.
 - Each participant will be assigned **4 gas burners, 1 oven, and 8 linear feet of preparation table**. Access to single use **commercial dishes washer and three bin sinks** will be available to all competitors.
- Deduct of points on sanitation will occur if participants fail to cleaned all dishes, equipment, and work station during **final clean up time**.