

Utah FCCLA Bakery and Pastry STAR Event Procedures for state competition 2025

- General Guidelines
- Please read the competitive event guide from FCCLA Inc. and be familiar with all information and the evaluation rubric.
 - These are some important reminders and information about Utah Region and State competitions.
 - Spectators are **not allowed** to be in any **competition area including check in**
 - Each region will be allowed two participants.
 - 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**- Students must scan the code at the end of the video and complete the form. Room consultants will be provided with verification.
 - **Project Summary Form**- Certificate from National Website, students must bring printed or digital verification to show to the room consultant.
 - **Uniform and Appearance**-
 - Coats can 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
 - **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.
 - **Students may bring portion cups that are labeled. They may not bring a recipe with notes, all students will be given a clean copy of the recipe to use for production. If participants need recipes in a language other than English please inform the competition host/advisor at least 1 week before.**
- Organization
- During 15 minutes of ingredients gathering time participants can:
 - Measure & weight ingredients, organize kitchen, make notes on recipes, preheat and check oven temperature(s).
 - Not Allowed - Mixing or combining ingredients, cutting or cooking any food
- Production
- Follow rubric criteria for safety, sanitation and food production
 - At **State** competition participants will have 100 minutes to create a **Quick Bread, Choux Pastry and Cookie** and demonstrate **some cake decorating techniques**. Recipe and specifics will be sent to those who qualify after all region competitions are completed.
 - Participants are not allowed to go over **the specified minutes of production time**. When time is called what is on the trays is what will be scored.
 - Each participant will need to turn **in the designated number of each product to establish yields and consistency. The number of required items will be established and announced at the competition site or on recipes.**
- Plates
- Tray/Plates/Cake Boards will be provided by the host site.

Large Equipment

- Participants will have access to a refrigerator, freezer, and or ice if needed.
- 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.
 - **Stand mixers with attachments and bowls will be provided.**
 - 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.

Work load and Time Efficiency

- Deduct of points on sanitation will occur if participants fail to cleaned all dishes, equipment, and work station during **final clean up time**.