

Utah FCCLA

Bakery and Pastry STAR Event Procedures for 25-26

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.
- Advisers are **not allowed** to be in the **competition area**, unless they are serving as event host or room consultant.
- Each **Chapter** will be allowed one participant at region competition.
- Students should be prepared to adapt for a variety of situational challenges, showcasing technical skills. Evaluators may ask questions and interact with the participants during the set-up, production and presentation.

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 **Region** competition participants will have **110 minutes** to create a **Quick Bread, Choux Pastry and Cookie**.
 - Each participant will receive full points for the Cake Decorating portion.
- At **State** competition participants will have 120 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 plate/tray 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.**
 - Tray/Plates/Cake Boards will be provided by the host site.
 - Participants will have access to a microwave, refrigerator, freezer, and/or ice.
 - 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.
 - Deduct of points on sanitation will occur if participants fail to cleaned all dishes, equipment, and work station during **final clean up time**.
- Plates
- Large Equipment
- Work load and Time Efficiency