

## Utah FCCLA

### Bakery and Pastry STAR Event Procedures for 25-26 (revised prior to State)

#### 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.
- State competition participants will be determined by results of region competitions.
- Students should be prepared to adapt for a variety of situational challenges, showcasing technical skills. Participants must be proficient in the preparation of all required food products. Participants will demonstrate industry standards in the use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products for appearance and taste.
- Evaluators may ask questions and interact with the participants during the organization/supplies, production, presentation and clean-up.
- For state and as determined by region, each participant must present the completed medical/informed consent form prior to, or at the time of check in.
- For region and state the summary form and evaluation rubrics for 2-3 production and 3 tasting judges will be used.

#### Summary Sheet- (Room Consultant)

- **Registration points**- Sign in on time to check in
- **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 must be covered. FCCLA logo is not required
  - Industry or commercial uniform pants are required
  - Hair covering/chef hat, and 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 must wear Non-slip industry shoes, **no canvas shoes**
- **Extra Equipment**, tools and food supplies 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.**

## Plates

## Large Equipment

- 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 available.**
  - Each participant will be assigned **4 gas burners, 1 oven, and 8 linear feet of preparation table**. Access to use **commercial dishes washer and three compartment 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**.