

Utah FCCLA - Culinary Arts STAR Event Procedures 24-25

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 any **competition area including check in**
- Each **Chapter** 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. Evaluators may ask questions and interact with the participants during the set-up, production and presentation.
- For region and state the summary form and evaluation rubrics for 3 production and 2 tasting judges will be used.

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 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
- **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 20 minutes of **Organization & Supply** time participants can:
 - Measuring & weight ingredients, organize kitchen, make notes on recipes, preheat oven, if needed.

Production

- Not Allowed - Mixing or combining ingredients, cutting or cooking any food
- Follow rubric criteria for safety, sanitation and food production
- Participants are not allowed to go over **60 minutes of production time**. When time is called what is on plate is what will be scored.

Plates

- Four (4) round white Plates will be provided by host school for region and 2 plate by or SLCC at State.

Large Equipment

- Students will have access to a refrigerator, freezer, and/or ice if needed.
- Students will have access to standard kitchen equipment including range and oven.
- **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 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** .

