

Utah FCCLA

Culinary Arts STAR Event Procedures 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 any competition area unless serving as host or room consultant.
 - Each **Chapter** will be allowed two participants for region.
 - Participation at State is determined by region competition results.
 - Students need to be prepared to adapt for a variety of situational challenges, while showcasing technical skills.
 - Evaluators may ask questions and interact with the participants during organization/supply, production, presentation and cleaning.
 - 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.
 - Any issues with guidelines, recipes and/or equipment need to be brought to the attention of Daphne and Shauna by March 1st to be addressed.
 - For region and state the summary form and evaluation rubrics for 3 production and 2-3 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/or ingredients 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 competition.
- 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
- Large Equipment
- Two (2) round white Plates will be provided by host school or SLCC at State.
 - 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 team 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** .