



Culinary Creations-State Event Only

Culinary Creations, *an individual event*, recognizes a participants' ability to express creativity while displaying cake decorating skills and knowledge according to industry standards.

2019 Themes are Junior: Team Spirit; Senior: Family Reunion; Occupational: Mardi Gras.

EVENT CATEGORY

Junior: through grade 9

Senior: grades 10-12

Occupational: grades 10-12

CAREER CLUSTERS

- Hospitality & Tourism
- Arts, A/V Technology & Communications

ELIGIBILITY & GENERAL INFORMATION

1. Spectators are not allowed to observe this event.
2. Table space and ice will be provided. Each participant will have approximately 6' of work space.
3. Participations is open to any nationally affiliated FCCLA comprehensive or occupational member who must be or has been enrolled in a culinary arts occupational training program or a Family and Consumer Science course preparing members for career in culinary arts or hospitality careers.
4. Participants must bring all other necessary supplies and/or equipment.

PROCEDURES & TIME REQUIREMENTS

1. Participants will bring all necessary tools and equipment, as listed in the event specifications.
2. Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards (see Specifications).
3. No electrical tools are allowed.
4. At the designated time, participants will have a 5 minute orientation with the room consultant and 5 minutes to set up the work station.

5. Participants will have one (1 ¼) hour to decorate cupcakes (Junior category), two (2) hours 20 minutes (senior and occupational categories) to decorate a cake.
6. Evaluators will rate and comment on the rubric as participants as work.
7. Evaluators will have up to 5 minutes to ask questions about techniques, procedures, and knowledge.
8. The total event time is approximately 75 minutes for the Junior category and 2 hrs. & 20 minutes for the senior and occupational category.
9. Each participant will decorate 2 cupcakes (Junior Category) and one 8" cake (Senior or Occupational category).
10. Any traditional or irregular-shaped base for the cake may be used for the senior and occupational event. The base may be made a conventional method or a convenience mix, and may consist of one (1) or more layers. The base must be prepared off-site to the STAR competition.
11. A thin layer of frosting may be applied to the cake (senior/occupational category) to seal and prevent loose crumbs from interfering with the decorative frosting before the event begins. This layer will not be evaluated, as it is not a decorative element.
12. A decorative base frosting must be a butter cream variety. No fondant or royal frosting will be permitted. Evaluators will evaluate the base frosting.
13. Decorative frosting must be mixed prior to the event. Color should be prepared ahead of time.
14. Each participant must supply their own materials and supplies such as frostings, colorings, bowls, pen or pencil, cloth or paper pastry bags and tips, toothpicks, waxed paper, doilies, plate for display, etc. Absolutely no food, equipment, supplies, may be shared among participants. (The only exception to the rule is that participants from the same school may transport white buttercream frosting in one container and divide it among participants only).
15. No talking is permitted between participants during the event.
16. No participant is permitted to kneel on the floor to decorate their cake. Use another method of elevating or raising the product using a cake stand.
17. Decorations made by participants in advance and commercially-manufactured ornaments and/or candies used as decorations, with further creative use, will not be permitted. (i.e. Clown heads may be used if clown bodies are made onsite.
18. Participants may use contemporary decorating materials such as piping gel, edible glitter, etc. in the creation of their cake.
19. It is recommended that each participants bring a small ice chest/cooler to aid in the keeping frosting at the proper consistency.
20. Each participant is required to demonstrate at least two (2) of the following techniques:
 - a. Border
 - b. Lettering, and/or
 - c. Flowers
 Other techniques used in addition to those required are the choice of the participant. Each participant is encouraged to use additional techniques such as painting, flow-through drawings, advanced flowers and borders.

Culinary Creations Specifications

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (Canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup, and return supplies after event within the designated time period.

Planning

Participants will have 5 minutes to plan and organize their work area.

Food Production

Participants will have 1 ¼ hour to decorate and present two cupcakes (Junior), 2 hours to decorate a layered or shaped cake using two 8” rounds (Senior) and 2 hours and 20 minutes to decorate a layered, shaped or tiered four 8” rounds (Occupational) products. Senior and Occupational may choose to cut the rounds into multiple layers and may choose to cut rounds into different shapes. Cakes for Senior and Occupational may be multi-tiered and could be multiple cakes as long as the cakes fit the theme and overall idea of the participant. Participants must bring items listed on the equipment list provided. No other small wares or equipment will be allowed. Any additional items will be removed and returned to the participant after competition has ended. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will follow directions to decorating that meet industry standards for appearance while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	<p>*Use proper equipment, tools, products, vocabulary and techniques in the preparation of decorated items.</p> <p>*You will display a minimum of five decorating techniques for each presentation. (minimum of five techniques on two cupcakes or entire cake presentation)</p> <p>*Follow theme provided as posted on the DPI website</p>
Sanitation and Safety	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event and within the designated time period.

Food Presentation

Participant will present products for evaluation of appearance at the end of the preparation period. No extra time will be allowed for preparation. Evaluation will be based on industry standards.



Culinary Creations-State Only Event

Rubric

Name of Participant _____

Chapter _____ State _____ Team# _____ Station# _____ Category _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Techniques Demonstration							
Followed proper health, safety and sanitation procedures.	1	2	3	4	5		
A minimum of two required techniques: borders, letters, flowers. Attention to creativity and degree of difficulty.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Originality in the use of decoration material.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Maintain a clean and organized work area.	1	2	3	4	5		
Good time management	1	2	3	4	5		
Displayed Product							
Design represented the theme.	1	2	3	4	5		
The relationship of elements to each other, and to the overall product was pleasing.	1	2	3	4	5		
Overall product appearance of the elements of design is visually pleasing.	1	2	3	4	5		
Colors matched and blended well.	1	2	3	4	5		
Provided clear & concise answers to evaluator's questions	1	2	3	4	5		
Preparation and Presentation							
Wore appropriate clothing, head covering and shoes, and presented a well-groomed appearance.	1	2	3	4	5		
Used proper equipment, tools, products, and techniques in the preparation of cupcakes and cakes.	1	2	3	4	5		
Kept work area clean and organized, and demonstrated appropriate safety and sanitation procedures according to industry standards.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Presented product in appetizing and appealing way. Used techniques appropriate for food products presented.	1	2	3	4	5		
Unusual usage of decorations materials with added personal touches	1	2	3	4	5		

Evaluator Comments

TOTAL
(90 pts. possible)

Evaluator Initials ____ Room Consultant Initials ____ STAR Coordinator ____