

Culinary Creations

Rules (11/12)

(State Event Only)

Culinary Creations, an individual event, recognizes participants enrolled or who have been enrolled in a FACS comprehensive or occupational program that demonstrates skill in the preparation and presentation of cake and frosting techniques using equipment and techniques acceptable to the food service industry. Participants will create a portfolio with examples of previous work as well as decorate 2 cupcakes for the junior level, 2- 8” rounds for the senior level, and 4- 8” rounds for the occupational level on the day of the event and present their masterpieces to the evaluators. Participants will provide their own cupcakes, 8” rounds, and basic white decorators frosting. Please see state DPI Website for competition information such as theme and supply list.

Event Category

Junior – grades 6-9

Senior – grades 10-12

Occupational – grades 10-12

Eligibility

1. Chapters may submit two entries in this event.
2. A participant’s grade is determined by grade placement during the current school year.
3. Participation is open to any nationally affiliated FCCLA chapter member.
4. Participants must have paid dues prior to participation in the Regional STAR Events; chapters must meet postmark or fax deadlines to assure participation in Regional STAR Events.
5. Participants must be or have been enrolled in a related FACS comprehensive or occupational program.

Procedures and Time Requirements

1. Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire and portfolio.
2. Participants will be briefed on the general layout of the supply station and individual workstations and will have opportunity to ask related questions.
3. Participants will have a 10 minute portfolio interview with the evaluators.
4. Participants will have a 5 minute orientation with room consultant.
5. Participants will have 5 minutes to organize their work area and obtain supplies.
6. Participants will have one hour to prepare/decorate product. (Junior level; cupcakes, Senior and Occupational; cakes)
7. After one hour, participants will present food items for evaluation of appearance.
8. Evaluators will have 5 minutes to question participants about their techniques, procedures, and knowledge.
9. Participants will have 10 minutes to clean up the workstation.

10. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing work habits, techniques used, product presentation, and appearance.

General Information

1. An equipment and tool requirement lists will be provided by the state adviser and will be posted on the DPI website prior competition. Unless notified in writing by the regional or state event coordinator, only items on the list may be brought to the event. Any necessary large equipment will be provided.
2. All food will be provided by the participant.
3. Participants may not talk with one another or assist each other in any way. Questions must be directed to the event room consultant.
4. Spectators are not allowed to observe this event.

Culinary Creations Specifications

Portfolio

The portfolio is a collection of materials used to document and illustrate the steps used in creating a decorated baked product using various decorating methods in an appealing and appetizing way. Three different decorating techniques (rose, shell, basket weave, star, writing, etc.) will be explained. They will also be asked to do a job shadow and analyze experience for the senior and occupational level. Participants are encouraged to be imaginative and resourceful in the creation of their portfolio. The portfolio must contain the following print materials: 1 identification page, no more than 2 pages to explain each decorating method (total of six), no more than 2 pages to summarize knowledge and skills gained (Junior Only). (Senior and Occupational will have no more then two pages analyzing the job shadow.) All pages must be one sided only. The portfolio must be neat, legible, creative, and use correct grammar and spelling. Photographs are permitted. Print materials must be contained in a standard binder that can include a creative cover (no larger than 12" high, 11" wide and 1 1/2" deep).

Identification Page	8 1/2" x 11" identification page, includes name and category of event, participant name, chapter and school, city.
Explanation of Technique	Explain clearly, with detail and in a sequential way, the steps used in creating each of three decorating techniques of your choice.
Evidence	Provide concrete evidence that participant created the three techniques. This step can be incorporated with "explanation of technique".
Knowledge and Skills Gained	Explain the knowledge and skills gained as a result of creating these techniques, working with different foods, and the appropriate uses of decorating techniques. (Junior ONLY) (Senior and Occupational will also do a job shadow of a cake decorator and analyze their experience through a report and photo documentary.
Appearance	Must be neat, legible, creative, and use correct grammar and spelling

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.
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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.
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Planning

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

Food Production

Participants will have 1 hour to decorate and present two cupcakes (junior), one layered cake using two 8” rounds (senior) and 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	<ul style="list-style-type: none"> *Use proper equipment, tools, products, vocabulary and techniques in the preparation of decorated items. *You will display a minimum of five decorating techniques for each presentation. (minimum of five techniques on two cupcakes or entire cake presentation) *You will follow theme provided by Wisconsin State Adviser posted on the DPI website
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 one hour preparation period. No extra time will be allowed for preparation. Evaluation will be based on industry standards.

Presentation	
Product Appearance	<ul style="list-style-type: none"> *Present product in appetizing and appealing way. *You will display a minimum of five decorating techniques for each presentation. (total of five techniques on two cupcakes or entire cake presentation) *You will follow theme provided by Wisconsin State Adviser posted on the DPI website.

Response to Evaluators’ Questions

Participant will have 5 minutes to respond to evaluators’ questions about strengths and areas that may need improvement, e.g., planning, decorating processes and techniques, and final look of product.

Culinary Creations Equipment List –

**refer to the following website: http://fccla.dpi.wi.gov/fccla_star

Food Safety and Workplace Safety Suggestions for All Food Service Events

**refer to the following website: http://fccla.dpi.wi.gov/fccla_star.

WI STAR Events Point Summary Form – Culinary Creations

Participant(s) Name(s)	Chapter
Category	School

1. At the conclusion of presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rating sheets and paper clip all items related to the presentation together. **Please DO NOT staple.**
2. ROOM CONSULTANT WILL KEEP ALL PORTFOLIOS AND TURN INTO TAB ROOM.

ROOM CONSULTANT CHECK

Points Earned

STAR Events Orientation Mtg. 0 to 5 points	0 Did not attend/incomplete team attendance.	5 The individual or ALL participating members of the team attended.	
Portfolio 0 to 1 point	0 Print materials not contained in a standard notebook or binder (as described in event rules)	1 Print materials contained in standard notebook or binder (as described in event rules)	
Portfolio Pages 0 to 1 point	0 Portfolio exceeds the page limit and/or content does not follow event rules	1 Portfolio contains no more than 9 pages including: <ul style="list-style-type: none"> 1 project ID page 2 pages to explain each decorating technique (total of six pages) 2 pages to summarize knowledge & skills gained (Junior Only) 2 pages to summarize and document job shadow experience (senior and occupational ONLY) – May include pictures but no more than one page of pictures 	
Project Identification Page 0 to 2 points	0 Project ID page is missing	1 Project ID page is present but not completed correctly. 2 Project ID page is present and completed correctly	
Packet Pick-up 0 to 1 point	0 Participant was late for presentation	1 Adviser was on time for participant information pick-up	
		Room Consultant Total (10 points possible)	
		Average Evaluator Score (90 points possible)	
		Final Score	

Evaluators' Scores

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Verification of Final Score and Rating (please initial) Room Consultant _____

Rating Achieved (circle one)

Gold: 90-100

Silver: 70-89.99

Bronze: 1-69.99

Culinary Creations Rating Sheet

(State Event Only)

Name of Chapter	Name of Participant
Name of School	Category:

Instructions: Circle the exact number and write in the appropriate rating under the “Score” column. If information or evidence is missing, assign a 0. Make comments that will help participants identify their strengths and areas for improvement. Use back of rating sheet if necessary. Total your points.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Portfolio							
Summarized knowledge and skills gained (Junior Only)	1	2	3	4	5		
Cupcake/cake design was appropriate for age level	1	2	3	4	5		
technique section was complete with examples of work completed	1 2	3 4	5 6	7 8	9 10		
techniques chosen were age appropriate and clearly explained.	1 2	3 4	5 6	7 8	9 10		
Appearance was neat, legible, creative, used correct spelling & grammar.	1	2	3	4	5		
Job Shadowing Experience (Senior and Occupational Only)	1	2	3	4	5		
Portfolio Interview							
Organized, sequential, concise and thorough in presenting the portfolio	1	2	3	4	5		
Spoke clearly with appropriate pitch, tempo & volume	1	2	3	4	5		
Used appropriate gestures, posture, mannerisms, eye contact; handled notes and/or portfolio appropriately	1	2	3	4	5		
Used proper grammar & pronunciation	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, vocabulary and techniques in the preparation of cupcakes.	1	2	3	4	5		
Kept work area clean and organized, and demonstrated appropriate safety and sanitation procedures according to industry standards. Completed final cleanup and returned supplies after event and within the designated time period.	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		
Provided clear and thoughtful answers to evaluators’ questions.	1	2	3	4	5		
Total Score							
Evaluator Signature				Room Consultant Initials			