



Pastries and Baked Goods-State Event Only

Pastries and Baked Goods, an *individual event*, recognizes participants enrolled in a comprehensive Family and Consumer Sciences or occupational food service program who demonstrate skill and knowledge in the preparation and presentation of pastries and baked goods using equipment and techniques acceptable to the food service industry.

EVENT CATEGORY

Senior: grades 10-12

Occupational: grades 10-12

CAREER CLUSTERS

- Hospitality and Tourism

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. Participants will be briefed on the general layout of the supply station and individual workstations and will have the opportunity to ask related questions.
5. At the designated time, participants will have 20 minutes to mise en place and obtain ingredients from the supply station.
6. Participants will have 90 minutes to prepare the required food product according to recipe specifications.
7. Evaluators will score participants as they work and will complete the scoring within the 15-minute clean-up time period.
8. Evaluators will have 5 minutes for questions on techniques, procedures, and knowledge.
9. The total event time is approximately 2 hours and 15 minutes.

ELIGIBILITY & GENERAL INFORMATION

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

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Specifications

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial uniform; 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.
Temperature	Food products are served at the appropriate temperature.

Planning

Participants will have 20 minutes after receiving recipes to plan, obtain supplies, and organize their work area.

Food Production

Participants will have 1 ½ hours to prepare and present one product, either pastries or baked goods. Products and recipes will be posted yearly for regional and state competition on the DPI website. 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 and recipes to prepare food products that meet industry standards for appearance and taste while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of baked goods and pastries.
Follow Directions	Follow directions of recipe in proper sequence. Measure and portion foods as per recipe.
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 and taste at the end of the two-hour preparation period. No extra time will be allowed for preparation or presentation. Evaluation will be based on industry standards.

Product	
Product Appearance	Present product in appetizing and appealing way. If indicated in directions, present in appropriate portion size.
Product Taste, Texture, Temperature	Food products meet industry standards for taste, texture, and temperature.

Response to Evaluators' Questions

Participant will have 5 minutes to respond to evaluators' questions.



STAR Events Point Summary Form Pastries and Baked Goods-State Event Only

Name of Participant _____

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

DIRECTIONS:

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms. Do **NOT** change team or station numbers.
2. Before student presentation, the room consultants must check participants' portfolio using the criteria and standards listed below and fill in the boxes.
3. 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 rubrics and staple all items related to the presentation together.
4. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Tabulations Center.
5. Please check with the STAR Events Coordinator or FCCLA State Adviser if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Registration/Orientation 0 or 3 points	No 0	Yes 3	
Supply Tote 0 or 7 points	0 Included extra supplies. Tote was not plastic.	7 Tote included correct supplies from DPI provided list.	
EVALUATORS' SCORES			ROOM CONSULTANT TOTAL
Evaluator 1 _____	Initials _____		(10 points possible)
Evaluator 2 _____	Initials _____		AVERAGE EVALUATOR SCORE
Evaluator 3 _____	Initials _____		(90 points possible)
Total Score _____	divided by number of evaluators		FINAL SCORE
_____	= AVERAGE EVALUATOR SCORE <i>Rounded only to the nearest hundredth (i.e. 79.99 not 80.00)</i>		(Average Evaluator Score plus Room Consultant Total)

RATING ACHIEVED (circle one) **Gold:** 90-100 **Silver:** 70-89.99 **Bronze:** 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Adult Room Consultant _____ STAR Event Coordinator _____



Pastries and Baked Goods-State Event Only Rubric

Name of Participant _____

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

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Appearance							
Wore appropriate, clean attire including chef coat or jacket, industry pants or uniform, apron, hair covering or chef hat, closed-toe, low heel, nonskid shoes, no jewelry, minimal make-up, no cologne or nail polish	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Food Production							
Used proper equipment, tools, products, vocabulary and techniques in the preparation of baked goods and pastries.	1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15		
Followed directions and in proper sequence. Measured and portioned foods as per recipe.	1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15		
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 - 11 - 12	13 - 14 - 15		
Food Presentation of Product							
Presented product in appetizing and appealing way. When required, product was portioned & uniform in size.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Food product met industry standards for taste, texture, and temperature	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Planning and Organization							
Completed the tasks in the allotted time.	1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15		

Evaluator's Comments:

TOTAL
(90 pts. possible)

Evaluator Initials _____

Room Consultant Initials _____

STAR Event Coordinator Initials _____