

Pastries and Baked Goods Event

Rules (1/13)

(State Event Only)

Pastries and Baked Goods, an individual event, recognizes participants enrolled in a FACS comprehensive or occupational food service training program that demonstrate skill in the preparation and presentation of pastries and baked goods using equipment and techniques acceptable to the food service industry. Participants must prepare and present 1 product, either pastry or baked goods, of quality accepted by commercial baking establishments.

Event Category

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 food service 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.
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 draw randomly for the products they will prepare. The state adviser will select food products and recipes for this event.
4. Participants will have 20 minutes to organize their work area and obtain supplies.
5. Participants will have two hours to prepare required food products according to recipe specifications.
6. After two hours, participants will present food items for evaluation of appearance, taste and texture.
7. Evaluators will have 5 minutes to question participants about their techniques, procedures, and knowledge.
8. Participants will have 15 minutes to clean up the workstation and return any supplies and unused food to the supply station.
9. 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, appearance, taste, and texture.
10. After scoring is complete, evaluators will meet with participants for 10 minutes to discuss strengths and make suggestions for improvement.
11. The total time required for participation in this event is approximately 3 hours; 5 minutes for orientation and directions, 20 minutes for planning and set-up, 2 hours for food preparation, 5 minutes

for interview during food presentation, 15 minutes for clean up, and 10 minutes to meet with evaluators.

General Information

1. An equipment and tool requirement list is provided. 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. No other food products, garnishes or condiments may be brought to the event.
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.

Pastries and Baked Goods 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 two hours to prepare and present one product, either pastries or baked goods. Products and recipes will be determined by the state adviser. 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.
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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 A	
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 about strengths and areas that may need improvement, e.g., planning, food production processes and techniques, and final product.

Some questions evaluators' might use:

How might you improve your planning and organization for food production (e.g., sequencing, efficiency in use of time, equipment choices...)?

What were your strengths in food production (e.g., use of tools, equipment, techniques, ability to follow directions, organization of work area, safety and sanitation procedures...)? Areas that need improvement?

How would you rate your final products (e.g., appetizing, appealing, portion size, temperature, textures...)? Strengths? Areas that need improvement?

Pastries and Baked Goods 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 – Pastries and Baked Goods Event

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

STAR Events Orientation Mtg. 0 to 5 points	0 Did not attend	5 Attended meeting.	Points Earned
Supply Tote	0 Included extra supplies Tote was not plastic	4 Tote included correct supplies from DPI provided list	
Punctuality 0 to 1 point	0 Participant was late for presentation	1 Participant was on time for presentation	
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

Pastries and Baked Goods Rating Sheet

(State Event Only)

Name of Chapter	Participant Name
Name of School	Category <input type="checkbox"/> Senior <input type="checkbox"/> Occupational

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 points.

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		
Planning and Organization							
Completed tasks efficiently and within the time allowed.	1 2 3	4 5 6	7 8 9	10 11 12	13 14 15		
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							
Product A							
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		
						Total Score	
Evaluator Signature				Room Consultant Initials			