**Introduction to Georgia FCCLA Competitive Events**

Georgia FCCLA State Competitive Events will showcase individual proficiency and achievement in the knowledge of the Family and Consumer Sciences, Culinary, and Education. These events will offer individual skill development and application of learning through individualization and competition. These events are not available at the region level and competitors will not be advancing to national competition.

The Georgia FCCLA Competitive Events will recognize accomplishments in individual youth. The belief that everyone can be successful is the foundation of these events. Cooperation and competition are stressed in positive, constructive ways.

**State Events**

**Baking & Pastry (High School Level)** - an individual event, recognizes participants who demonstrate their creativity in cake decorating. Participants must be currently or previously enrolled in a Culinary Arts class.

**Baking & Pastry (Middle School Level)** - an individual event, recognizes participants who demonstrate their creativity in cake decorating. Participants must be currently or previously enrolled in a Family and Consumer Sciences class.

**General Requirements**

All Georgia FCCLA Competitive Event participants must be state and nationally affiliated members of an FCCLA chapter. Participants must register for and attend the entire State Leadership Conference to officially enter the competitive events. An individual member may participate in only **one state event** in any given year. Individual events evaluate one member’s performance. **These events are not open to State STAR Events Competitors**.

**Registration**

To register for the Baking & Pastry Event, you must first register the student for State Leadership

Meeting and select “Event” next to their name once they are added. You will then select “Baking & Pastry Event”. **Competition fee is $5.00**. Once registration has closed, you will receive additional information regarding the event.

**State Recognition**

All participants will receive a certificate of participation. The following will be given to the top 3 individuals:

**1st Place- $100**

**2nd Place- $50**

**3rd Place- $25**



**Baking & Pastry - High School Level**

**Eligibility**

1. Chapters may submit one entry into this event.

2. Participation is open to any nationally affiliated FCCLA chapter member currently or previously taking a Culinary Arts class.

3. Participants must be registered for the State Leadership Conference and may **not** participate in a State STAR Event.

**Procedures and Time Requirements**

1. Students will sign-in and receive a participant number, which must be worn on their chef coat. The Baking and Pastry Event will take place in the Grand Hall. **Sign-in will begin at 8:30 am and the competition will start at 9:00 am. Competition is limited to the first 20 signed-up on the** **State Meeting registration site.** If a school drops out, then an alternate will be selected. The competition is open to spectators.

2. **All participants must bring:**

* Pre-made icing – There will be no icing preparation on site other than mixing colors. Icing may be any color.
* All equipment needed to prepare the techniques listed below (bowls, rubber spatulas, tips, pastry bags..)
  + - Two Hearts
      * One outlined
      * One filled
    - Use of a round tip to demonstrate 2 skills
      * Writing a name or a word
      * Polka dots - 3 different sizes
    - Use of a star tip to demonstrate 2 skills
      * Shell border - 6 inches long
      * Rope border - 6 inches long
    - Use of a ruffle tip to demonstrate 2 skills
      * Scalloped border – 6 inches long
      * Two bows – one filled and one outlined
    - Flower of your choice with leave or leaves
* Sanitation buckets, sanitizing solution, 1gallon water and hand towels.

3. Participants will be given **45 minutes** to prepare their cake board. Baking and Pastry competition will be 10 demonstrated cake-decorating techniques that will be demonstrated on a cake board. Participants will assemble one cake board for judging. The state will provide labels and cake boards. Safety and sanitation is important even though there will not be a tasting.

4. Cake boards will be judges on creativity, ease of preparation and consumer appeal by a panel of food/bakery experts.

5. Competitors will be responsible for cleaning their own area after the competition.

**General Information**

Participants will be well groomed and wear appropriate, clean attire, meeting restaurant and hotel industry standards including: chef coat or jacket, industry pants, apron, hair covering or chef hat, closed-toe, low-heel shoes. **PEASE COVER UP SCHOOL NAMES ON CHEF COATS WITH MASKING TAPE PRIOR TO COMPETITION.**

**High School Baking & Pastry**

**JUDGES RATING SHEET**

**COMPETITOR NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Participant #: \_\_\_\_\_\_\_\_\_\_\_**

**COMPETITOR SCHOOL: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Judges Initials: \_\_\_\_\_\_\_\_\_**

|  |  |  |
| --- | --- | --- |
| **Evaluation Criteria** | **Points Possible**  **Needs Good Exemplary**  **Improvement**  **0-4 5-7 8-10** | **Points Awarded** |
| **Safety & Appearance** |  |  |
| Clothing & Appearance | Non-professional Neat appearance Professional  appearance, attire attire & grooming appearance,  and/or grooming but lacks polish attire & grooming |  |
| Safety | Disregard of safety Shows minimal Follows all  creating unsafe safety concerns safety practices  situation during  presentation |  |
| Sanitation | Unsanitary situation Shows minimal Follows all  creates unsafe product sanitation concerns sanitation practices  during presentation |  |
| Preparation Temperature (workability of icing) | Food items not Some food items All food items were  held/handled to not held/handled to held/handled at  maintain proper temps. maintain proper temps. proper temps. |  |
| **Equipment & Tools** |  |  |
| Equipment, Tools &  Techniques | Selection & usage of Selection & usage of Selects and uses all  tools/equipment lacks tools/equipment tools/equipment  understanding and occasionally lacks safe correctly & safely  demonstration of skills understanding & appropriate  industry techniques |  |
| **Food Production** |  |  |
| Time Management | Pool utilization of Good utilization of time Exemplary use of  time, plates were late time |  |
| Icing Techniques | Did not follow Partially followed Followed instructions instructions instructions |  |
| **Food Presentation** |  |  |
| Product Appearance | Presentation needs Presentation is acceptable, Presentation is  Improvement but lacks professional attractive and shows  qualities creativity |  |
| Theme/Color Palate | Little or no theme Adequate, but not Exemplary use of  used outstanding theme |  |
| Creativity | Lacks creativity Adequate but not Exceptional creative  outstanding ideas |  |
| **TOTAL POINTS** |  |  |

*Please include additional comments on the back of this rating sheet, if desired.*

**Baking & Pastry - Middle School Level**

**Eligibility**

1. Chapters may submit one entry into this event.

2. Participation is open to any Nationally affiliated FCCLA chapter member currently or previously taking a Middle School Family and Consumer Sciences class.

3. Participants must be registered for the State Leadership Conference and may not participate in any other State STAR Event.

**Procedures and Time Requirements**

1. Students will sign-in and receive a participant number, which must be worn on their apron. The Baking and Pastry Event will take place in the Grand Hall. **Sign-in will begin at 1:00 pm and the competition will start at 1:30 pm. Competition is limited to the first 20 signed-up on the** **State Meeting Registration site.** If a school drops out, then an alternate will be selected. The competition is open to spectators

3. **All participants must bring:**

* Pre-made icing – There will be no icing preparation on site other than mixing colors. Icing may be any color.
* All equipment needed to prepare the techniques listed below:
  + - Two Hearts
      * One outlined
      * One filled
    - Use of a round tip to demonstrate 2 skills
      * Writing a name or a word
      * Polka dots - 3 different sizes
    - Use of a star tip to demonstrate 2 skills
      * Shell border - 6 inches long
      * Rope border - 6 inches long
* Sanitation buckets, sanitizing solution, 1gallon water and hand towels.

4. Participants will be given **30 minutes** to prepare their cake board. Baking and Pastry competition will be 6 demonstrated cake-decorating techniques that will be demonstrated on a cake board. Participants will assemble one cake board for judging. The state will provide labels and cake boards. Safety and sanitation is important even though there will not be a tasting.

5. Cake boards will be judges on creativity, ease of preparation and consumer appeal by a panel of food/bakery experts.

6. Competitors will be responsible for cleaning their own area after the competition.

**General Information**

Participants will be well groomed and wear appropriate, clean attire, meeting sanitation standards including apron, hair covering or chef hat, closed-toe, low-heel shoes.

**High School Baking & Pastry**

**JUDGES RATING SHEET**

**COMPETITOR NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Participant #: \_\_\_\_\_\_\_\_\_\_\_**

**COMPETITOR SCHOOL: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Judges Initials: \_\_\_\_\_\_\_\_\_**

|  |  |  |
| --- | --- | --- |
| **Evaluation Criteria** | **Points Possible**  **Needs Good Exemplary**  **Improvement**  **0-4 5-7 8-10** | **Points Awarded** |
| **Safety & Appearance** |  |  |
| Clothing & Appearance | Non-professional Neat appearance Professional  appearance, attire attire & grooming appearance,  and/or grooming but lacks polish attire & grooming |  |
| Safety | Disregard of safety Shows minimal Follows all  creating unsafe safety concerns safety practices  situation during  presentation |  |
| Sanitation | Unsanitary situation Shows minimal Follows all  creates unsafe product sanitation concerns sanitation practices  during presentation |  |
| Preparation Temperature (workability of icing) | Food items not Some food items All food items were  held/handled to not held/handled to held/handled at  maintain proper temps. maintain proper temps. proper temps. |  |
| **Equipment & Tools** |  |  |
| Equipment, Tools &  Techniques | Selection & usage of Selection & usage of Selects and uses all  tools/equipment lacks tools/equipment tools/equipment  understanding and occasionally lacks safe correctly & safely  demonstration of skills understanding & appropriate  industry techniques |  |
| **Food Production** |  |  |
| Time Management | Pool utilization of Good utilization of time Exemplary use of  time, plates were late time |  |
| Icing Techniques | Did not follow Partially followed Followed instructions instructions instructions |  |
| **Food Presentation** |  |  |
| Product Appearance | Presentation needs Presentation is acceptable, Presentation is  Improvement but lacks professional attractive and shows  qualities creativity |  |
| Theme/Color Palate | Little or no theme Adequate, but not Exemplary use of  used outstanding theme |  |
| Creativity | Lacks creativity Adequate but not Exceptional creative  outstanding ideas |  |
| **TOTAL POINTS** |  |  |

*Please include additional comments on the back of this rating sheet, if desired.*