



Baking & Pastry

Baking & Pastry – *an individual event*, recognizes participants who demonstrate their creativity in baking and pastry. **Participants must prepare an original quick bread recipe using local, Georgia honey.** Ovens will be provided on site and will accommodate a quarter size sheet pan. Participants must be, or have been, enrolled in a Culinary Arts class.

Eligibility

1. Chapters may submit one entry into this event. An individual member may participate in only **one** event in any given year. Individual events evaluate one member's performance. These events are not open to State STAR Events Competitors.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other State STAR Event.
4. Participants must be registered for the event. To register for the Baking & Pastry Event, you must first register the participant for State Leadership Conference and click on "Event" next to their name once they are added. You will then click "Baking & Pastry Event". Event cost is \$5. **Competition is limited to the first 30 participants signed up on the State Leadership Conference registration site.**

Standards

HOSP-CAI-11: Identify various foods used in a commercial kitchen and bake shop and analyze the purchasing procedures for each.

HOSP-CAII-5: Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products.

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. Do not wear any jewelry (rings, watches, bracelets, dangling earrings, etc.), nail polish, artificial nails and piercings. **PLEASE COVER UP SCHOOL NAMES ON CHEF COATS WITH MASKING TAPE PRIOR TO COMPETITION.**

The competition is open to spectators.

Awards

The top three individuals will be recognized: 1st place (\$200), 2nd place (\$100), 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation.
2. All participants will be provided with a table top oven (120 volt convection oven) on one table.
3. Participants will prepare an original recipe, using local, Georgia honey. Judges will disqualify previously published recipes, such as but not limited to those in major cookbooks, magazines or from food companies.
4. No pre-packaged mixes may be used in the recipe. Ingredients may not be mixed together prior to the competition. All mise en place must be done on site.
5. Each participant will be provided one Large Grade A egg.
6. No electricity will be provided or available.
7. Participants must bring:
 - a. Five (5) copies of recipe on an 8 ½ x 11 white paper, free of decorations. Each copy must have the name, school and grade on the recipe.
 - b. A baking sheet/pan that fits into a quarter size convection oven.
 - c. A maximum of six (6) ingredients in addition to the egg. Simplistic recipes are encouraged.
 - d. Any non-electrical tools or equipment needed to prepare the recipe, sanitation buckets, sanitizing solution, one gallon of water and hand towels.
8. Participants may bring one butane burner.
9. Participants will be given 60 minutes for the competition. The 60 minutes includes mise en place, quick bread preparation, baking time and clean up.

Baking & Pastry Packing List

- Five (5) copies of recipe on an 8 ½ x 11 white paper, free of decorations. Each copy must have the name, school and grade on the recipe
- Baking sheet/pan that fits into a quarter size convection oven
- A maximum of six (6) ingredients in addition to the egg
- Any non-electrical tools or equipment needed to prepare the recipe
- Sanitation buckets
- Sanitizing solution
- One gallon of water
- Hand towels
- One butane burner (optional)

Baking & Pastry Rubric

Participant Name: _____ # _____

Chapter Name: _____

Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
Safety & Appearance				
Clothing & Appearance	Non-professional appearance, attire and/or grooming	Neat appearance attire & grooming but lacks polish	Professional appearance, attire & grooming	
Safety	Disregard of safety, creating unsafe situation during competition	Shows minimal safety concerns	Follows all safety practices	
Sanitation	Unsanitary situation creates unsafe product	Shows minimal sanitation concerns during presentation	Follows all sanitation practices	
Equipment & Tools				
Equipment, Tools & Techniques	Selection & usage of tools/equipment lacks understanding and demonstration of skills	Selection & usage of tools/equipment occasionally lacks safe understanding & appropriate industry techniques	Selects and uses all tools/equipment correctly & safely	
Food Production				
Mise en place, Time Management, Waste	Did not manage time or utilize mise en place to complete each task, excessive waste	Managed time and mise en place to complete most tasks on time, some waste	Utilized time and mise en place to complete each task on time, minimum waste	
Food Presentation				
Product Appearance	Flat, smooth, dull top	Not uniform in shape and size; has peaks and/or cracks. No sheen	Uniform shape and size, slightly round, shiny, pebbled top. Loaf breads have cracked	
Color	Pale light to tan, some spots or streaks	Light brown or tan, no spots or streaks	Even golden brown, no spots or streaks	
Texture	Dry or crumbly	Course, uneven grain, tunneling	Moist, tender, with light crumb. Even, medium fine grain	
Taste	Has very little flavor	Has some flavor, slightly sweet, but lacks flavor of honey	Pleasing, well-blended flavor. Taste of honey evident	
Orientation	0 points: Did not attend orientation 10 points: Did attend orientation			
	Total Score (100 possible points)			

Judge Initial: _____