



# Baking & Pastry



Baking & Pastry – *an individual event*, recognizes FCCLA members who demonstrate their creativity in baking and pastry. **Participants must prepare a signature fruit pie.**

## 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 STAR Events participants.
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 STAR Event.
4. Participants must be registered for State Leadership Conference and the event by the published deadline in the State Leadership Conference Adviser Guide. Event cost is \$5. **Competition is limited to the first 30 participants signed up on the State Leadership Conference registration site.**

## Standards

HOSP-CAI-7 Identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop.

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, kitchen safety 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.**

**This competition is open to spectators.**

## Awards

The top three individuals will be recognized on stage during the Closing Awards Session and receive the following cash prizes: 1<sup>st</sup> place (\$100), 2<sup>nd</sup> place (\$75), and 3<sup>rd</sup> place (\$50)

## **Procedures**

1. Participants must attend a mandatory orientation.
2. All participants will be provided with a quarter-size table top oven (120 volt convection oven) on one table. The oven will accommodate a quarter size sheet pan.
3. Participants must bring their own food, tools, and equipment necessary to compete in this event, with the exception of the oven provided.
4. Other than for the oven, no electricity will be provided or available.
5. Participants may bring one butane burner.

## **Time Requirements**

1. Participants will be given 2 hours for the competition. The 2 hours includes mise en place, preparation, production, and clean up.

## **Signature Pie Requirements**

1. Participants will prepare their signature fruit pie recipe. Previously published recipes should site origin and give credit to original author.
2. No pre-packaged or canned mixes and fillings may be used in the recipe.
3. Participants are allowed to bring in their own prepared pie dough. Pie dough must be prepared by participant and cannot be commercially made or purchased. Pre-made dough may not be rolled out and panned prior to the competition.
4. Other than the pie dough stated above, ingredients may not be mixed together prior to the competition. All mise en place must be done on site.
5. Participants must provide three (3) printed copies of recipe on an 8 ½ x 11 white paper, free of decorations.

## **Judging**

1. Participants must plate and present one (1) serving of pie with appropriate accompaniments along with the rest of the pie for judging.
2. Participants will be evaluated using the attached rubric, based on industry standards, with attention to safety and appearance, equipment and tools, production and skills.
3. Rubrics will be returned to the adviser after the State Leadership Conference.

## Baking and Pastry Participant Packing List

The following is a suggested minimum check list to help the Baking and Pastry participants in packing for the competition:

- Three (3) copies of recipe on an 8 ½ x 11 white paper, free of decorations
- Ingredients necessary to prepare recipe
- Tools, equipment, and supplies needed to prepare recipe
- 1 – Pie Pan (9” or 10”)
- Disposable gloves
- One butane burner
- 2 – labeled Sanitation buckets
- Soap and Sanitizing solution
- One gallon of water
- Presentation plate
- Hand towels
- Complete Chefs Uniform

# Baking & Pastry Rubric

Participant Name: \_\_\_\_\_ # \_\_\_\_\_

Chapter Name: \_\_\_\_\_

Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
<b>Safety &amp; Appearance</b>	<b>20 possible points</b>			
Uniform & Appearance	Non-professional appearance, attire and/or grooming	Neat appearance attire & grooming, but lacks polish	Professional appearance, attire & grooming	
Safety & Sanitation	Disregards acceptable safety & sanitation practices	Shows minimal safety & sanitation concerns during competition	Shows proper safety & sanitation concerns during competition	
<b>Equipment &amp; Tools</b>	<b>10 possible points</b>			
Equipment, Tools & Techniques	Selection & usage of tools/equipment lacks understanding and demonstration of skills are inadequate	Selection & usage of tools/equipment occasionally lacks safe understanding & industry techniques	Selects and uses all tools/equipment correctly & safely	
<b>Production</b>	<b>20 possible points</b>			
Mise en place, Time Management	Disorganized, workstation cluttered, inefficient work flow. Displays poor utilization of time.	Demonstrates minimal organization, somewhat shows efficiency in work. Works within time limits.	Works in an extremely organized and efficient manner. Exemplary use of time.	
Trim & Waste	Has excessive waste.	Has some excess waste.	Has minimal waste.	
<b>Baking &amp; Pastry Skills</b>	<b>50 possible points</b>			
Crust	Crust is tough or soggy.	Crust was acceptable, somewhat flaky, but tasteless.	Crust was light, flaky, tender and flavorful.	
Filling	The fruit for the filling was not cut and/or prepared correctly. Filling has lumps, is runny, or no flavor.	The fruit for the filling was mostly cut and/or prepared correctly. Filling needed more flavor.	The fruit for the filling was all cut and/or prepared correctly. The filling was congealed properly and flavorful.	
Scaling	The pie does not have the correct proportion of fruit, filling, spices and crust.	The pie mostly has the correct proportion of fruit, filling, spices and crust.	The pie has the correct proportion of fruit, filling, spices and crust.	
Overall Product Appearance	Pie is not baked evenly throughout and does not have an even-colored golden brown crust.	Pie is baked mostly evenly throughout and the crust has a mostly even-colored golden brown crust.	Pie is baked evenly throughout with an even-colored golden brown crust.	
Plated Presentation	Presentation is unproportioned and is sloppy.	Presentation is proportionate but minimally executed.	Presentation is creative, proportionate, and professional executed.	
	<b>Total Score</b>			

Judge's Signature: \_\_\_\_\_