



Baking & Pastry



Baking & Pastry – *an individual event*, recognizes participants who demonstrate their creativity in baking and pastry. **Participants must prepare a drop cookie** - *soft dough, dropped from portion scoop or spoon then baked*. Ovens will be provided on site. 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 or STAR Event (except for the Statesman testing).
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 fully restrained by hair covering and chef hat
- Beard guard to restrain facial hair if facial hair is present
- Closed-toe, non-slip shoes
- Thermometer

Inappropriate Attire

- Jewelry (rings, watches, bracelets, dangling earrings, etc.)
- Nail polish
- Artificial nails
- Visual piercings (piercings cannot be covered up with a bandage)

PLEASE COVER UP SCHOOL NAMES AND PARTICIPANT NAME ON CHEF COATS WITH MASKING TAPE PRIOR TO COMPETITION.

The competition is NOT open to spectators. Advisers may attend the orientation.

Awards

The top three individuals will be recognized: 1st place (\$100), 2nd place (\$75), 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation. Orientation will take place 15 minutes prior to your assigned competition time. Advisers may attend the orientation.
2. All participants will be provided with a **quarter-size** table top oven (120 volt convection oven) on one table. Oven capacity: 13"x9" (3 x quarter size sheet/not provided by Georgia FCCLA). Cooking Chamber: 11.25D x 14.1 W x 9H (83 cu. Ft.). Heat setting from: 175°F-572°F (80°C-300°C). 60 minute Timer. 2.5" between shelves.
3. Participants will prepare a drop cookie - *soft dough, dropped from portion scoop or spoon then baked.*
4. No pre-packaged mixes may be used in the recipe. Ingredients may not be mixed together prior to the competition.
5. All mise en place and prep must be done on site. No pre-measured ingredients.
6. No electricity will be provided or available, with the exception of the oven that is provided.
7. Participants must bring:
 - a. Two (2) copies of recipe on an 8 ½ x 11 white paper, free of decorations. Recipes must be placed in a sheet protector or laminated. Recipes cannot have identifying information (i.e. school name or participant's name); title of recipe is acceptable.
 - b. A baking sheet/pan (9x13) that fits into a quarter size convection oven – see oven capacity above.
 - c. Simple recipes are encouraged.
 - d. Any non-electrical tools or equipment needed to prepare the recipe
 - e. Wash, rinse, and sanitation buckets or spray bottle, quat sanitizing solution or appropriate iodine tablets, one gallon of water and hand towels.
8. Participants may bring one butane burner, if needed. Butane burners and butane can be rented from Georgia FCCLA – must be included in your registration.
9. Participants will be given 60 minutes for the competition. The 60 minutes includes mise en place, recipe preparation, baking time and clean up.
10. Two samples must be provided – one for tasting and one for presentation.

Baking & Pastry Participant Packing List

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

- Two (2) copies of recipe on an 8 ½ x 11 white paper, free of decorations. Recipes must be placed in a sheet protector or laminated. Recipes cannot have identifying information (i.e. school name or participant's name); title of recipe is acceptable.
- Baking sheet/pan (9x13) that fits into a quarter size convection oven - Oven capacity: 13"x9" (3 x quarter size sheet/not provided by Georgia FCCLA). Cooking Chamber: 11.25D x 14.1 W x 9H (83 cu. Ft.). Heat setting from: 175°F-572°F (80°C-300°C). 60 minute Timer. 2.5" between shelves.
- Ingredients and any non-electrical tools or equipment needed to prepare the recipe
- Wash, rinse, and sanitation buckets or spray bottle
- Quat sanitizing solution or appropriate iodine tablets
- 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	
Judge's Comments for Safety & Appearance:				

Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
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	
Judge's Comments for Equipment & Tools:				

Food Production				
Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
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	
Judge's Comments for Food Production:				

Participant Name: _____ # _____

Chapter Name: _____

Food Presentation				
Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
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	Pleasing, well-blended flavor	
Judge's Comments for Food Presentation:				

Orientation	0 points: Did not attend orientation 10 points: Did attend orientation	
	Total Score (100 possible points)	

Judge Initial: _____