



GEORGIA
STATE ASSOCIATION

2021 Georgia FCCLA
Region Baking & Pastry
STAR Event Guidelines

For the 2021 Region Baking and Pastry competition:

Guidelines and Rubrics

- Georgia FCCLA will use the National FCCLA Baking and Pastry STAR Events guidelines and rubric for state competition.
 - To find the guidelines and rubrics:
 - Log into your chapter’s FCCLA Portal using your chapter ID number and password.
 - Click on the “Resources” tab (If not present, click on the small triangle on the right-hand side of the screen, which will produce a drop-down box of options).
 - Click on “Competitive Events”
 - Download “2020-2021 Competitive Events Guide” – **Should be available mid-September**
 - It is extremely important to download the entire guide to ensure that all guidelines are read and followed.
- All STAR Events competitors must follow the National STAR Events Policies and the Eligibility and General Rules for All Levels of Competition.
- Failure to follow guidelines and rubrics can result in loss of points and/or disqualification.

Changes to National Guidelines for Region Baking and Pastry Competition

Guideline Location	National STAR Events Competition Guideline	Georgia FCCLA Region Competition Guideline
Description	Baking and Pastry, an individual event, recognizes participant who demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, cookie, and shaped yeast bread.	Baking and Pastry, an individual event, recognizes participant who demonstrate their baking and pastry skills through the preparation of a soufflé and tart.
Eligibility & General Information #4	The competition menu and equipment list for the National Leadership Conference will be posted on the FCCLA national website by April 1. Any necessary large equipment will be provided for national competition. Only items on the list may be brought to the event. Any items not on the equipment list will be removed and returned to the individual after clean-up. For regional/state competitions, menus and equipment lists will be provided by the host facility and/or state association.	The competition menus have been posted to the Georgia FCCLA state website. Chapters are responsible for having all necessary equipment
General Information – Maximum Oral Presentation Time	2 hours 45 minutes food production	1 hour 30 minutes food production
General Information – Total Event Time	3 hours and 30 minutes	2 hours and 15 minutes
Procedures and Time Requirements	Identical food items will be available to each individual. No other food products, garnishes, or condiments may be brought to the event. Individual will have 15 minutes to organize	Individuals will be given a menu and all required recipes and ingredients. Identical food items will be available to each individual. Individuals will be able to garnish their

	work area, obtain supplies, and adapt the time management plan, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, etc.	products. Individuals will have 15 minutes to organize work area, obtain supplies, and adapt the time management plan, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, etc.
Procedures and Time Requirements	2 hours and 45 minutes: Participant will be given 2 hours and 45 minutes to prepare the required products according to recipe specifications.	1 hour and 30 minutes: Participant will be given 1 hour and 30 minutes to prepare the required products according to recipe specifications.
Rubric	The National FCCLA Baking and Pastry rubric contains points for four menu items.	The Georgia FCCLA Region Baking and Pastry competition will adjust the national rubrics to reflect the two menu items for the Georgia region level event.

Video Production and Time Requirements

Individuals will submit a maximum 1 hour and 32 minute-minute video recording of them completing the requirements of this event. The timing of the video is as follows:	
Up to 1 minute	Each participant must verbally introduce themselves by name and state. Stations may be already set up with equipment and product to be used.
1 hour and 30 minutes (total)	Individuals will have 1 hour and 30 minutes to produce the required food items. The recording should be done in one take (no editing) and should show the student at all times. Items to include in the video are sanitation, technical skills, and a close ups of student work as desired. No background music should be included. Only the competitor is allowed to be included in the video.
Up to 1 minute	Participants have up to 1 minute to show final plating or presentation of the required food products.

Reminders:

- Time requirements are listed above. Those times are strict and must be followed.
- A full visual of the competitor must be shown during the majority of the video submission. Close-ups of the student work and technical skills should be used sparingly. The entire video should not be a close up of the competitor’s hands.
- Individual must have a completed Time Management Plan based on the posted menus and must completed prior to the start of the recording.
- Each individual must complete the Online Project Summary form – located under the “Surveys” tab in the chapter’s FCCLA Portal – and provide proof of submission at the start of the competition time.
- Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. Additional logos will be covered by white cloth tape.

For questions regarding the Region and State Culinary Arts STAR Event, please contact Debra Stevens, Georgia FCCLA Culinary Consultant, at dstevens7254@gmail.com.