

Creative Showpiece



Creative Showpiece – an individual event, recognizes FCCLA members who demonstrate the ability to creatively use a variety of food ingredients and materials to prepare and display a culinary showpiece. The Creative Showpiece competition is designed to highlight the creativity and artistry skills of culinary arts. For the 2021 competition, participants will showcase their fruit / vegetable carving skills. The theme for the Creative Showpiece is "Georgia Grown Products."

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. Participant's chapter must be registered for the 2021 Virtual State Leadership Conference and the participant may **not** participate in any other State or STAR Event (except for the Statesman and Online Proficiency Testing).
- 4. Participants must be registered for the event. To register for the Creative Showpiece Event, you must first register the participant for the State Leadership Conference and click on "Event" next to their name once they are added. You will then click "Creative Showpiece Event". Event cost is \$10.00.

Standards

HOSP-ICA-8: Examine and perform all aspects of kitchen knife use and classic knife skills.

HOSP-CAI- 5.2 Apply effective "mise en place" through lab practice.

HOSP-CAII-4: Discuss and practice Garde Manger.

General Information

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

- Chef coat or iacket
- 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

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 must be covered completely.

Awards

The top three individuals will be recognized during the Closing Awards Session and receive the following cash prizes: 1^{st} place (\$100), 2^{nd} place (\$75), and 3rd place (\$50)

Procedures

- 1. Participants must use their own food items, tools, and equipment necessary to compete in this event. No electric or battery-operated tools are allowed.
- 2. Participants will provide an 8.5" X 11" piece of paper with a drawing of the planned showpiece. No identification of personal or school affiliation can be placed on the drawing. The drawing shall be placed in a single, clear protective covering and displayed at the corner of the participant's assigned table at the beginning of the video recording. Participants must pre-plan and draw their showpiece plan prior to the competition. Participants will need to upload a PDF of their drawing to the submission site.
- 3. All work must be done by the participant on a cutting board.
- 4. All work must be displayed on a food grade acceptable platter, not to exceed 30" by 30".
- 5. Participants will need to upload and submit their Creative Showpiece video and drawing of the planned showpiece through the DLG JudgePro System by 11:59 PM on Tuesday, March 2nd, 2021. More information about how to submit and login credentials will be emailed to the chapter adviser after the Regular Registration Deadline for State Leadership Conference (which closes at 11:59 PM on Friday, February 26th, 2021).

Recording Time Requirements

1. Introduction - Up to 2 minutes

a Each participant must verbally introduce themselves by name and chapter. The participant will verbally explain the design and how it relates to this year's theme, products, equipment used and anticipated results. Station may be already set up with equipment and products to be used.

2. Creative Showpiece Demonstration - Up to 50 minutes

a Participants will have up to 50 minutes to create their knife cuts. The recording should be done in one take (no editing, starting over, etc.) and should show the work surface in its entirety and the student at all times. Items to include in the video are sanitation and technical industry skills used during knife cut production and show the scraps to determine the amount of product waste. The recording should be done in one take (no editing, starting over, etc.). A voiceover of the video recording or presentation is not allowed. The video file can be an embedded video, video link to YouTube, Vimeo, or Google Drive, but must not require the viewer to download it.

3. Closing - Up to 1 minute

a Participants will have up to 1 minute to present their product. The participant should provide a 360 degree, close up view of the product and verbally explain any challenges or additional explanation of the product. This is not a voice over, but a presentation of the product by the participant.

Showpiece Requirements

- 1. Bases (food grade acceptable platter) cannot exceed 30" x 30", height is unrestricted.
- 2. Allowable elements:
 - a. Basic internal structures
 - b. Minimal use of toothpicks and skewers
- 3. Elements to avoid:
 - a. Commercial molds
 - b. External supports
 - c. Non-edible floral items or foliage
- 4. Participants are not allowed to use stencils.

Judging

- 1. Participants will be evaluated using the rubric in these guidelines. Participants are expected to demonstrate a variety of techniques and clean, crisp workmanship.
- 2. Rubrics will be returned to the adviser after the State Leadership Conference.

Creative Showpiece Participant List

The following is a suggested checklist to help the Creative Showpiece participants for the competition:

- **†††** Fruit / vegetables necessary to produce showpiece
- right Carving tools, cutting board, equipment, and supplies
- **th** Containers for waste
- ******* Showpiece props/decor
- Wash, rinse, and sanitation buckets or spray bottle
- Quat sanitizing solution or appropriate iodine tablets
- **†††** One gallon of water
- Hand and paper towels
- *** Complete chef's uniform
- ** Sturdy food grade base for displaying showpiece
- m Drawing of planned showpiece in a protective cover

Creative Showpiece Rubric

Participant Name:

____ Chapter Name: _

| | Organiz | Organization - 30 points possible | | |
|--|--|--|---|-------------------|
| Evaluation Criteria | Needs Improvement 0-4 | Good 5-7 | Exemplary Po 8-10 Aw | Points Awarded |
| Uniform & Appearance | Non-professional appearance, attire and/or grooming | Neat appearance, attire & grooming, but lacks polish | Professional appearance, attire & grooming | |
| 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 | |
| Safety & Sanitation | Disregards acceptable safety & sanitation practices | Shows minimal safety & sanitation concerns during competition | Shows proper safety & sanitation concerns during competition | |
| | Scale/Size/ F | Size/ Proportion - 20 possible points | | |
| Scale, Size & Proportion | Showpiece is not within size restrictions, and lacks being properly scaled or proportional | Showpiece is within size restrictions but is questionable in being properly scaled and/or proportional | Showpiece is properly scaled, proportional and within size restrictions | |
| Balance and Functionality | Showpiece lacks balance and is unrealistic for use as a functional showpiece | Showpiece is somewhat balanced and/or realistic as a functional showpiece | Showpiece is properly balanced and realistic for use as a functional showpiece | |
| | Artistic Achieve | Artistic Achievement / Detail - 20 possible points | | |
| Artistic Beauty and Appeal | Lacks artistic nature. Resembles a hodge-podge of confusion | Artistic in nature but lacks beauty and appeal | Artistic in nature. Seems life like and/or has a feel of reality, beauty, and artistic appeal | |
| Harmony of Color & Structure, Contrast & Depth | Lacks creativity. Lacks depth and contrast. Colors do not harmonize. Does not resemble planned drawing | Somewhat creative. Lacks in one of the following: Depth, Contrast, Harmonizing colors Somewhat resembles planned drawing | Exceptional creative ideas. Displays exceptional depth, contrast, and use of harmonizing colors. Mimics planned drawing | |
| | Craftsmanship & 0 | Craftsmanship & Quality of Work - 30 possible points | | |
| Tool Handling | Little skill demonstrated | Some skill demonstrated | Excellent skill demonstrated | |
| Workmanship and Quality of Execution | Demonstrates poor knowledge and execution of techniques and skills. Unfamiliar with chosen medium | Demonstrates adequate knowledge and execution of techniques and skills. Somewhat familiar with chosen medium | Displays a high degree of knowledge in the medium. Displays excellence in execution of variety of techniques and skills | |
| Creativity | Too simplistic, work mimics previously seen displays | Quality showpiece, appears unfinished, and lacking refinement | Superior and original, maximum effort, goes beyond requirements | |
| Judge's Comments: | | | Total Points | |