



Culinary Skill Demonstration: Baking State Only Event

Culinary Skill Demonstration: Baking, an *individual event*, recognizes participants who demonstrate skill and knowledge in the preparation and presentation of a baked product while using equipment and techniques acceptable in the food service industry.

EVENT CATEGORY

Level 2: grades 9 and 10

Level 3: grades 11 and 12

CAREER CLUSTERS

- Hospitality & Tourism

ELIGIBILITY & GENERAL INFORMATION

1. Spectators are not allowed to observe this event.
2. Kitchen work space will be provided and ingredients will be provided.
3. Participation is open to any nationally affiliated FCCLA member.
4. Participants must bring necessary equipment to prepare the recipe, but cannot bring equipment outside of the provided equipment list.

PROCEDURES & TIME REQUIREMENTS

1. Participants will complete a comprehensive test specific to culinary related concepts.
 - a. *The test will be scored and used to help determine the participants who qualify for the state competition. (At the regional level only)*
2. Participants are required to supply all necessary tools and equipment, as outlined on the equipment list. No electrical tools are allowed.
3. Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards.
4. Participants will be briefed on the general layout of the supply station and individual workstations. An opportunity will be provided for participants to ask questions related to the room set up.
5. At the designated time, participants will have 15 minutes to mise en place and obtain ingredients from the supply station.
6. Participants will have 90 minutes to prepare the required baked product according to recipe specifications.
7. Evaluators will score participants as they work and will complete the scoring within the 15 minute clean-up time period.
8. Evaluators will have 5 minutes to ask questions on techniques, procedures, and knowledge.
9. The total event time is approximately 2 hours and 5 minutes.

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SAFETY AND APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial uniform; apron; hair covering or chef hat; closed-toe, low heel, non-skid shoes. ; no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup, and return supplies after competition within the designated time period.

PLANNING

Participants will have 15 minutes after receiving recipes to plan, obtain supplies, and organize their work area.

FOOD PRODUCTION

Participants will have 1 ½ hours to prepare and present one baked product. Products and recipes will be posted yearly for regional and state competition on the WI FCCLA DPI website. Participants are required to bring items listed on the provided equipment list. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste while demonstrating ability to keep the work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of baked goods and pastries.
Follow Directions	Follow directions of recipe in proper sequence. Measure and portion ingredients as outlined in the recipe.
Sanitation and Safety	Keep the work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after the event and within the designated time period.

PRODUCT PRESENTATION

Participant will present baked products for evaluation of appearance and taste at the end of the preparation period. No extra time will be allowed for preparation or presentation. Evaluation will be based on industry standards.

Product Appearance	Present product in an appetizing and appealing way. Products should be presented on individual paper plates to each evaluator. If indicated in recipe directions, present in appropriate portion size.
Product Taste & Texture	Food products meet industry standards for taste and texture.



Culinary Skill Demonstration: Baking Point Summary Form

Name of Participant: _____

Chapter: _____ Level: _____

DIRECTIONS:

1. Make sure all information at the top is correct. If a participant does not show, please write "No Show" across the top and return with other forms.
2. At the conclusion of the event, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the presentation together.
3. At the end of competition in the room, **double check all scores**, names, and chapters to ensure accuracy. Then turn in all results to the WI FCCLA State Conference tabulation room.
4. Please check with the STAR Event Coordinators or FCCLA State Adviser if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Registration/Orientation Participant attended STAR Event orientation meeting	Did not attend orientation 0	Attended orientation 2	
Uniform and Appearance Participant has professional appearance meeting industry standards	Unprofessional uniform and appearance: <input type="checkbox"/> Hair/ beard restraints <input type="checkbox"/> Kitchen shoes <input type="checkbox"/> No visible jewelry <input type="checkbox"/> Personal grooming meets guideline <div style="text-align: center;">0 1 2</div>	Professional uniform and appearance: <input type="checkbox"/> Hair/ beard restraints <input type="checkbox"/> Kitchen shoes <input type="checkbox"/> No visible jewelry <input type="checkbox"/> Personal grooming meets guideline <div style="text-align: center;">3 4</div>	
Supplies and Equipment Participant has supplies necessary for recipe	Participant does not have equipment/supplies needed for recipe or has supplies beyond what is allowed on equipment list <div style="text-align: center;">0 1 2 3</div>	Participant has all equipment/supplies necessary for recipe <div style="text-align: center;">4</div>	
Evaluator 1: _____	Initials: _____	(10 points possible)	
Evaluator 2: _____	Initials: _____		
Evaluator 3: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	_ . _
Total Score: _____	<i>Divide total score by number of evaluators to get the</i> AVERAGE EVALUATOR SCORE		
Average Eval. Score: _____	<i>Round only to the nearest hundredth (i.e. 79.99 not 80.00)</i>	FINAL SCORE (Avg. Evaluator Score + Room Consultant Total)	_ . _

RATING ACHIEVED: (circle one) **Gold:** 90-100 **Silver:** 70-89.99 **Bronze:** 1-69.99

VERIFICATION OF FINAL SCORE AND RATING: (please initial)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Room Consultant: _____ WI STAR Mgt. Coordinator: _____

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Rubric

Name of Participant: _____

Chapter: _____ Level: _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
SAFETY & SANITATION							
Station is neat and organized, all knives and small equipment are handled safely and properly	0 - 1	2	3	4	5		
Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	0 - 1	2	3	4	5		
Maintained a clean and organized work area throughout competition, cleaned within allotted time	0 - 1	2	3	4	5		
Demonstrated effective time management in both planning and production	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
PRODUCT PRODUCTION							
Mise en Place is well executed and displays excellent organization, measured and portioned ingredients as per recipe	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Selects and uses all tools/equipment correctly and safely following industry techniques	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Used correct techniques meeting industry standards for cookie preparation and followed directions in proper sequence	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
PRESENTATION AND TASTE OF PRODUCT							
Exceptional color and doneness, properly shaped, visually appealing	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Flavor and texture meet or exceeds industry expectations	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Responses to evaluators' questions were appropriate and thorough	0 - 1	2	3	4	5		

(90 Points Possible)

Total Score:

Please use whole numbers only and double check math.