



Baking and Pastry- State Competition

* This rubric to be used at Colorado FCCLA State Competition ONLY. Please refer to the 2020-2021 Competitive Events Guide for the rubric to be used for National Conference Competition



Baking and Pastry, a team event at State Conference (individual at National Conference), recognizes participants enrolled in a Family and Consumer Sciences culinary arts industry training program for their ability to demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, cookie, and shaped yeast bread. Participants must **develop a plan** for the time allotted, **prepare menu items** given to them at the time of the event, and **present prepared items** to evaluators.

EVENT LEVELS

Level 3: grades 11–12

Level 4: Postsecondary

See page 72 for more information on event levels.

ELIGIBILITY & GENERAL INFORMATION

1. Review “Eligibility and General Rules for All Levels of Competition” on page 73 prior to event planning and preparation.
2. Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program, as determined by their state department of education. Students enrolled in general food and nutrition courses not preparing them for a career or employment in culinary arts are not eligible.



3. Each participant must complete the online project summary form located on the “Surveys” tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
4. The competition recipes and equipment list for National Leadership Conference will be posted in the FCCLA Adviser Portal on April 1. Any necessary large equipment will be provided for national in-person 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 participant after clean up. For regional/state competitions, recipes and equipment lists will be provided by the host facility and/or state association.
5. National Leadership Conference (in-person competition) participants will view the online orientation video found on the official FCCLA YouTube channel, available in early June. Each entry must complete and submit the required form to the event room consultant at the time of competition. Only one form per entry is required. Contact State Advisers for orientation procedures for competitions held prior to National Leadership Conference. If events are held virtually, these points will be automatically awarded to all participants.

GENERAL INFORMATION								
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for In-Person Competition	Competition Dress Code	In-Person Competition Participant Set Up / Prep Time	In-Person Competition Room Consultant & Evaluator Review Time	Maximum Oral Presentation Time	In-Person Competition Evaluation Interview Time	In-Person Competition Total Event Time
1	Equipment	Large equipment, food	Chef’s uniform as described	15 minutes prep time	15 minutes uniform and equipment check	In-person: 2 hours 45 minutes food production Virtual: To Be Determined	15 minutes cleanup	3 hours and 30 minutes

PRESENTATION ELEMENTS ALLOWED									
Audio	Costumes	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/Pointers	Skits	Presentation Equipment	Visuals
	Chef Attire Required								

BAKING AND PASTRY

Procedures and Time Requirements for State Virtual Competition

1. Participants **MUST** supply all necessary ingredients and equipment to prepare and serve the event food. Participants must supply all food, supplies, and serving dishes for the food presentation. This includes any equipment needed to prepare foods.
2. Participants will have 3 hours organize work area, obtain supplies, adapt the time management plan, and prepare the required products according to recipe specifications. All food preparation should be done within the allotted time (i.e. pre-chopped, pre-sliced, or pre-prepared food not commercially manufactured are not permitted; knife work, marinating, food prep and any cooking/baking must take place during the designated food preparation time).

Participants will submit a maximum 186-minute video (3 hour and 6 minute) recording of them completing the requirements of this event. The timing of the video is as follows:

<i>Timing</i>	<i>Topic</i>	Specifications
Up to 1 minute	Introduction	Each participant must verbally introduce themselves by name, chapter and level. Stations may be already set up with equipment and product to be used.
Up to 3 hours productions time	Baking and Pastry	Participants will be given 3 hours to organize work area, obtain supplies, and adapt the time management plan, and prepare the required products according to recipe specifications. The recording should be done in one take (no editing, starting over, etc.) and should show the work area in its entirety and the students at all times. Items to include in the video are sanitation, technical industry skills used during food production.
Up to 5-minutes	Closing	Participants will have up to 5 minutes to present their finished products. Participants should provide a 360 degree, close up view of each product. Each food product should be cut into or broken open during the recording close up. Participants should verbally explain any challenges or additional explanation of the product. This is not a voice over, but a presentation by the participants.

Each entry will post the required documents (as specified below) following instructions from Colorado FCCLA prior	
Documents File	Upload one (1) PDF file, designed so that viewers are able to scroll through the digital document. This must be an online file and not require the viewer to download it. Include Proof of Project Summary Form Submission, and copy of Time Management Plan.
Oral Presentation Video	Participants will submit a maximum 186-minute video (3 hour and 6 minute) video recording of them completing the requirements of this event. The timing of the video is listed in the presentation recording specifications
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: Event Online Orientation Documentation

Baking and Pastry Specifications (continued)

Uniform and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform, Jewelry and Personal Hygiene	Clean and appropriate <i>uniform</i> including <i>professional</i> chef attire (chef coat/jacket; industry pants or commercial <i>uniform</i> pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. 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. If required, additional logos may be covered with white cloth tape.
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Safety and Sanitation

Participants, and their work areas, are kept sanitary and organized, meeting the following standards:

Safety and Sanitation	Workstation is kept neat, clean and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards. Complete final cleanup and return supplies after event within designated time period. Baked goods internal temperature is taken at center to reach required/desired food temperature.
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Product Production

Participants will have 3 hours to prepare food products. Participants should be proficient in the preparation of all required food products. Participants will demonstrate industry standards in the use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste. The participants will present all items for evaluation at the end of the 3 hour period. There will be no extra time allowed to complete preparation. All work must stop at the 3 hour time limit.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of required items, including the use of scales for measuring ingredients and equal division of dough and batter.
Timeline	Timeline is used and is accurate.
Mise en Place	Work effectively and display organizational skills. Mise en place is well executed.
Product Appearance	Products have appropriate color and doneness, are properly shaped and have visual appeal.
Product Consistency	Size, shape, and/or color of products meet or exceed industry expectations. Correct amount (yield) of items has been produced.
Baking Principles and Techniques	Follow directions of recipes in proper sequence to demonstrate correct baking principles.



Baking and Pastry

STAR Events Point Summary Form

Name of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Level _____

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, write "No Show" across the top and return with other forms. Do **NOT** change team or station numbers.
2. At the conclusion of evaluation, 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, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead Consultant.
4. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Event Online Orientation Documentation <i>0 or 1 point</i>	0 Official documentation not provided at presentation time or signed by adviser	1 Official documentation provided at presentation time and signed by adviser	
Proof of Project Summary Form Submission <i>0 or 1 point</i>	0 Not presented to Room Consultant at participation time	1 Presented to Room Consultant at participation time	
Uniform and Appearance <i>1 to 5 points</i>	1 Unprofessional uniform/attire or includes graphics/logo not permitted in event	3 Unprofessional appearance or attire as marked below: __hair/beard restraints missing __kitchen shoes not worn __Jewelry uncovered __personal grooming does not meet guidelines	5 Professional attire worn: __hair/beard restraints __kitchen shoes __no visible jewelry __personal grooming meets guidelines

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____
 Evaluator 2 _____ Initials _____
 Evaluator 3 _____ Initials _____
 Total Score _____

 divided by number of evaluators
 = **AVERAGE EVALUATOR SCORE**
Rounded only to the nearest hundredth (i.e. 79.99 not 80.00)

ROOM CONSULTANT TOTAL

(7 points possible)

AVERAGE EVALUATOR SCORE

(93 points possible)

FINAL SCORE

(Average Evaluator Score plus Room Consultant Total)

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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 _____ Adult Room Consultant _____ Event Lead Consultant _____



BAKING AND PASTRY

Rubric

Name(s) of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Level _____

SAFETY AND SANITATION					Points
Safety 0-3 points	0	1	3		
	Station is disorganized, safety is disregarded	Station is lacking neatness and organization, questionable knife and small equipment safety	Station is very neat and organized, all knives and small equipment are handled safely and properly. Internal temperature correct and taken at center		
Sanitation 0-3 points	0	1	3		
	Disregards safety and created unsafe and unsanitary conditions	Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
FOOD PRODUCTION					
Equipment, Tools & Techniques 0-5 points	0	3	5		
	Selection and usage of tools/equipment displays unacceptable demonstration of skills	Selection and usage of tools/equipment lacks understanding and demonstration of skills	Selects and uses all tools/equipment correctly and safely following industry techniques, including use of scales for measuring		
Time Efficiency 0-5 points	0	3	5		
	Timeline not used or not submitted	Timeline submitted and used but not accurate	Timeline is submitted, used and accurate		
Mise en Place 0-5 points	0	2-3	5		
	Mise en place is poorly executed and displays unacceptable organizational skills	Mise en place lacks execution and/or displays basic organizational skills	Mise en place is well executed and displays excellent organizational skills		
QUICK BREAD					
Appearance 0-6 points	0	1-2	3-4	5-6	
	Items are visually unappealing. Appear to be either under baked or burnt	Items are a slightly too light or too dark in color. Crust appears to be too soft	Slight color variance, good crust, shape is visually appealing	Exceptional color and doneness, with proper crust and crumb, visually appealing	
Consistency 0-6 points	0	1-2	3-4	5-6	
	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color is inconsistent. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	
Principles and Techniques 0-6 points	0	1-2	3-4	5-6	
	Incorrect technique used throughout preparation	Product over or under mixed, incorrect proportions of ingredients	Product overmixed, tough or with tunnels	Correct techniques meeting industry standards for quick bread preparation	
CHOUX PASTRY					
Appearance 0-6 points	0	1-2	3-4	5-6	
	Items are visually unappealing. Appear to be either under baked or burnt	Items are a slightly too light or too dark in color. Lacks visual appeal.	Slight color variance, shape is good and visually appealing	Exceptional color and doneness, with excellent shape and is visually appealing	
Consistency 0-6 points	0	1-2	3-4	5-6	
	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color is inconsistent. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	
Principles and Techniques 0-6 points	0	1-2	3-4	5-6	
	Incorrect technique used throughout preparation	Product under or overmixed, incorrect proportions of ingredients	Product mixed correctly, but ingredient proportions not correct	Correct techniques meeting industry standards for choux pastry	
COOKIE					
Appearance 0-6 points	0	1-2	3-4	5-6	
	Items are visually unappealing. Appear to be either under baked or burnt	Items are a slightly too light or too dark in color.	Slight color variance, good crust, shape is uniform	Exceptional color and doneness, properly shaped and visually appealing	
Consistency 0-6 points	0	1-2	3-4	5-6	
	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color is inconsistent. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	

Principles and Techniques 0-6 points	0 Incorrect technique used throughout preparation	1-2 Product over or under mixed, incorrect proportions of ingredients	3-4 Product mixed correctly, but ingredient proportions not correct	5-6 Correct techniques meeting industry standards for cookie preparation	
SHAPED YEAST BREAD					
Appearance 0-6 points	0 Items are visually unappealing. Appear to be either under baked or burnt	1-2 Items are a slightly too light or too dark in color. Crust appears to be too soft or tough	3-4 Slight color variance, good crust, shape is visually appealing, but cracks or blisters	5-6 Exceptional color and doneness, properly shaped, visually appealing	
Consistency 0-6 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1-2 Size, shape and/or color shows few inconsistencies. Correct yield	3-4 Size, shape and/or color is consistent. Correct yield	5-6 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	
Principles and Techniques 0-6 points	0 Incorrect technique used throughout preparation	1-2 Product over or under mixed, incorrect proportions of ingredients, incorrect rising time	3-4 Product mixed correctly with adequate rising time	5-6 Correct techniques meeting industry standards for shaped yeast bread preparation	

Evaluator’s Comments – include two things done well and two opportunities for improvement:

TOTAL
(90 points possible)

Evaluator # _____

Evaluator Initial _____

Room Consultant Initial _____

BAKING AND PASTRY Time Management Plan

Name of Member _____ State _____

Time	Activity	Food Item/Equipment Needed

Baking and Pastry Time Management Plan (continued)

Time	Activity	Member Responsible	Food Item/Equipment Needed