

BAKING AND PASTRY

2021-2022

STAR EVENT

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Baking and Pastry, an *individual event*, 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, shaped yeast bread and demonstration of cake decorating skills. Participants must **develop a plan** for the time allotted, **prepare menu items** and **present their prepared items** to evaluators. The competition menu will be provided by **February 1st**.

NEW JERSEY LEARNING STANDARDS

- RI.11-12.7 Integrate and evaluate multiple sources of information presented in different media or formats (e.g., visually, quantitatively) as well as in words in order to address a question or solve a problem.
- SL.11-12.4 Present information, findings, and supporting evidence, conveying a clear and distinct perspective, such that listeners can follow the line of reasoning, alternative or opposing perspectives are addressed, and the organization, development, substance, and style are appropriate to purpose, audience, and a range of formal and informal tasks.
- HSG-MG.A.3 Apply geometric methods to solve design problems (e.g., designing an object or structure to satisfy physical constraints or minimize cost; working with typographic grid systems based on ratios).
- 9.3.12.AR-VIS.2 Analyze how the application of visual arts elements and principles of design communicate and express ideas.
- 9.3.12.AR-VIS.3 Analyze and create two and three-dimensional visual art forms using various media.
- 9.2.8.CAP.9: Analyze how a variety of activities related to career impacts postsecondary options
- 9.2.8.CAP.12: Assess personal strengths, talents, values, and interests to appropriate jobs and careers to maximize career potential.
- 9.2.8.CAP.16: Research different ways workers/ employees improve their earning power through education and the acquisition of new knowledge and skills.
- 9.2.12.CAP.2 Develop college and career readiness skills by participating in opportunities such as structured learning experiences, apprenticeships, and dual enrollment programs.
- 9.2.12.CAP.6 Identify transferable skills in career choices and design alternative career plans based on those skills
- 9.4.8.CI.4: Explore the role of creativity and innovation in career pathways and industries
- 9.4.12.CI.1 Demonstrate the ability to reflect, analyze, and use creative skills and ideas.
- 9.4.12.CI.3 Investigate new challenges and opportunities for personal growth, advancement, and transition
- 9.4.12.CT.1 Identify problem-solving strategies used in the development of an innovative product or practice.
- 9.4.12.CT.2 Explain the potential benefits of collaborating to enhance critical thinking and problem-solving.
- 9.4.12.IML.3 Ask insightful questions to organize different types of data and create meaningful visualizations.
- 9.3.HT-RFB.1 Describe the ethical and legal responsibilities in food and beverage service facilities.
- 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in Food and Beverage service facilities.
- 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others.
- 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry.
- 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.

MATHEMATICAL PRACTICES

1. Make sense of problems and persevere in solving them.
2. Reason abstractly and quantitatively.
3. Construct viable arguments and critique the reasoning of others.
4. Model with mathematics.
5. Use appropriate tools strategically.
6. Attend to precision.
7. Look for and make use of structure.
8. Look for and express regularity in repeated reasoning

CAREER READY PRACTICES

- ✓ Act as a responsible and contributing citizen and employee.
- ✓ Apply appropriate academic and technical skills
- ✓ Communicate clearly and effectively with reason
- ✓ Consider the environmental, social and economic impacts of a decision.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.
- ✓ Model integrity, ethical leadership and effective management.
- ✓ Use technology to enhance productivity.
- ✓ Work productively in a team while using global competence.

NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES EDUCATION

- 8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.
- 9.5.3 Prepare food for presentation and assessment.
- 9.5.6 Conduct sensory evaluations of the food products.
- 9.6.4 Create standardized recipes
- 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.
- 14.4.1 Analyze conditions and practices that promote safe food handling.

EVENT LEVEL

Level 3: Participants in grades 11 – 12

ELIGIBILITY

1. A chapter may register two (2) entries in this event.
2. An entry is defined as one (1) participant.
3. Participation is open to any affiliated FCCLA member in grades 11 – 12.
4. Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program. Programs which meet this requirement may be determined by the state adviser. Students enrolled in general food and nutrition courses not preparing them for a career or employment in culinary arts are **not** eligible.

PROCEDURES & REGULATIONS

1. Participants should be prepared for any baking and pastry challenge. Menus will be provided by **February 1st**. All required recipes and ingredients will be provided to teams to prepare on-site at the competition.
2. An equipment and tool requirements list will be sent to participants after the registration form is received by State Headquarters. Only items on the list may be brought to the event. Any necessary large equipment will be provided.
3. Each participant must complete the online project summary form located on the “Surveys” tab of the FCCLA Portal and provide signed proof of submission at the assigned participation time.

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- All food will be provided. Identical food items will be available to each *team*. No other food products, garnishes, or condiments may be brought to the event.
- Participants will work in teams of two or three (2-3) but will receive individual scores on their personal appearance and food production. The teams will be assigned at the competition site.
- Spectators may not observe any portion of this event.
- Three (3) participants may be chosen to represent New Jersey at the National Leadership Conference.

Participants will report to the designated Baking and Pastry site on the specified date with all required equipment and supplies, wearing appropriate, clean attire. Individuals will turn in a prepared time management plan prepared on the published recipes. Teams of 2 to 3 individuals will be given a menu and all required recipes and ingredients. Each participant must have a responsibility in preparing the required items.	
20 minutes	The Baking and Pastry Test will be administered to each participant. This time is not included the 3 hour and 15 minutes for the competitive event.
15 minutes	Uniform and equipment inventory check. Time management plan returned at the end of equipment check.
15 minutes	Identical food items will be available to each team. No other food products, garnishes, or condiments may be brought to the event. Teams will have fifteen (15) minutes to organize 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.
2 hours 45 minutes	Participants will be given 2 hours and 45 minutes to prepare the required products according to recipe specifications.
15 minutes	Participants will have fifteen (15) minutes to clean up their workstations.
Following the presentation, evaluators will have the opportunity to ask questions of the participant.	
Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity. Then, evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.	

General Information

Individual or Team Event	Prepare Ahead of Time	Participant Set Up/ Prep Time	Maximum Oral Presentation Time	Equipment Provided	Electrical Access
Team	Equipment	15 minutes for planning	2 hours 45 minutes	Large equipment, food	Not provided

Presentation Elements Allowed

Audio	Costumes	Easel(s)	File Folder	Large Newsprint Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
	Chef attire required								

BAKING AND PASTRY SPECIFICATIONS

Uniform and Appearance

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

Uniform	Clean and appropriate <i>uniform</i> including <i>professional</i> chef attire (chef coat/jacket – school name and logos are permitted); 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).
Jewelry and Personal Hygiene	Facial jewelry is concealed with bandages. 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 neckline. Minimal makeup, no cologne or nail polish.

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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Team Organization

Participants will have fifteen (15) minutes after receiving recipes to work with their team members to adapt their time management plan using the provided planning sheet, obtain supplies, and organize work area. Participants will work in teams of 2 or 3 making sure that all participants have responsibility in the production of all the menu items.

Time Management Plan	Work cooperatively with team member to divide duties, make a clearly written and accurate time schedule, develop a sequential plan for completing tasks efficiently, and follow directions of recipes in proper sequence.
Teamwork and Organization	Work as an effective, contributing team with workload evenly distributed among team members. Each member displays technical and leadership skills. Mise en place is well executed.

Product Production

Participants will have 2 hours and 45 minutes to prepare food products. Participants should be proficient in the preparation of all require 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 team will present all items for evaluation at the end of the 2 hours and 45 minutes period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 2 hours and 45 minutes 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 as an effective, contributing <i>team</i> 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.
Shaping items	Each participant will have 50 % of the product to portion and shape in their own designated pan. Each pan must be labeled with the name of the participant.
Product Taste and Texture	Flavors and textures meet or exceed industry expectations.
Demonstration of Cake Decorating	Each participant must come with the supplies and equipment needed to decorate a layer cake, this includes the cake, frosting, pastry bags and tips. The cake, fillings and frosting must be made prior to the competition. The participants in each team will decorate their own cake. Each participant must demonstrate cutting and filling the layers. Each participant must frost the cate and demonstrate cake decorating techniques such as writing, borders and flowers.

Baking and Pastry Rating Sheet

Names of Participants _____ **Team** _____

School _____ **Level** _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Test	1-2	3-4	5-6	7-8	9 -10		
<i>SAFETY AND SANITATION</i>							
Safety: Station is neat and organized, all knives and small equipment are handled safely and properly.	0-1	2	3	4	5		
Sanitation: Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing.	0-1	2	3	4	5		
Uniform/Appearance: Professional Appearance: attire, shoes, acceptable hair restraint, no jewelry, etc.	0	1	2		3		
<i>FOOD PRODUCTION</i>							
Equipment, Tools and Techniques	0-1	2	3	4	5		
Workload Shared and Time Efficiency	0-1	2	3	4	5		
Mise en Place and Organizational Skills	0		1		2		
<i>QUICK BREAD</i>							
Appearance	0-1	2	3	4	5		
Consistency	0-1	2	3	4	5		
Principles and Techniques	0-1	2	3	4	5		
Taste and Texture	0-1	2	3	4	5		
<i>CHOUX PASTRY</i>							
Appearance	0-1	2	3	4	5		
Consistency	0-1	2	3	4	5		
Principles and Techniques	0-1	2	3	4	5		
Taste and Texture	0-1	2	3	4	5		
<i>SHAPED YEAST BREAD</i>							
Appearance	0-1	2	3	4	5		
Consistency	0-1	2	3	4	5		
Principles and Techniques	0-1	2	3	4	5		
Taste and Texture	0-1	2	3	4	5		
<i>CAKE DECORATING</i>							
Preparation for Decorating	0-1	2	3	4	5		
Borders and Decorations	0-1	2	3	4	5		
Writing	0-1	2	3	4	5		
Principles and Techniques	0-1	2	3	4	5		

Score Sheet Totals 115 Points

Total Score _____

Verification of Total Score (please initial)

Evaluator _____

Room Consultant _____

Lead Consultant _____

Name of Member	School
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Name of Member	School
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Name of Member	School
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