

# Culinary Creations

Rules (1/17)

(State Event Only)

**Culinary Creations**, an individual event, recognizes participants enrolled or who have been enrolled in a FACS comprehensive or occupational program that demonstrates skill in the preparation and presentation of cake and frosting techniques using equipment and techniques acceptable to the foodservice industry. Participants will decorate 2 cupcakes for the junior level, 2- 8" rounds (can be layered or shaped) for the senior level, and 4-8" rounds (can be layered, shaped or tiered) for the occupational level on the day of the event and present their masterpieces to the evaluators. Please see state DPI Website for competition information such as theme and supply list.

## Event Category

Junior – grades 6-9

Senior – grades 10-12

Occupational – grades 10-12

## Eligibility

1. Chapters may submit two entries in this event.
2. A participant's grade is determined by grade placement during the current school year.
3. Participation is open to any nationally affiliated FCCLA chapter member.
4. Participants must have paid dues prior to participation in the Regional STAR Events; chapters must meet postmark or fax deadlines to assure participation in Regional STAR Events.
5. Participants must be or have been enrolled in a related FACS comprehensive or occupational program.

## Procedures and Time Requirements

1. Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean, industry required attire and file folder.
2. Participants will have a 10 minute file folder interview with the evaluators.
3. Participants will have a 5 minute orientation with room consultant.
4. Participants will have 5 minutes to organize their work area and obtain supplies.
5. Participants will have one hour (junior category), 2 hours (senior and occupational categories) to prepare/decorate product. (Junior category; cupcakes, Senior and Occupational categories; cakes)
6. After one/two hour(s), participants will present food items for evaluation of appearance.
7. Participants will have 10 minutes to clean up the workstation.
8. Evaluators will have 5 minutes to question participants about their techniques, procedures, and knowledge.
9. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing work habits, techniques used, product presentation, and appearance.

## General Information

1. An equipment and tool requirement lists will be provided by the state adviser and will be posted on the DPI website prior competition. Unless notified in writing by the regional or state event coordinator, only items on the list may be brought to the event. Any necessary large equipment will be provided.
2. All food will be provided by the STAR event leadership team unless otherwise specified.
3. Participants may not talk with one another or assist each other in any way. Questions must be directed to the event room consultant.
4. Spectators are not allowed to observe this event.

## Culinary Creations Specifications

### File Folder

At the designated participation, participant will submit to the room consultant, a letter-size file folder that contains three identical sets, each stapled, of the items listed below. The file folder must be labeled in the top left corner with event name, category, participant name, chapter and school name, and city.

Identification Page	8 ½" x 11" identification page, includes name and category of event, participant name, chapter and school, city.
Explanation of participation	Answer the following statement in a complete and concise manner. "Why are you participating in this project? Limited to one 8.5x11 sheet of paper.
Explanation of Knowledge	Provide concrete evidence that participant has practiced, researched and found knowledge preparing for this event. Limited to two 8.5x11 sheets of paper. Can use photos, websites, etc. to depict evidence.
Appearance	Must be neat, legible, creative, and use correct grammar and spelling

### Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (Canvas shoes are not appropriate); 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 event within the designated time period.

### Planning

Participants will have 5 minutes to plan and organize their work area.

### Food Production

Participants will have 1 hour to decorate and present two cupcakes (junior), two hours to decorate a layered or shaped cake using two 8" rounds (senior) and two hours to decorate a layered, shaped or tiered four 8" rounds (Occupational) products. Senior and Occupational may choose to cut the rounds into multiple layers and may choose to cut rounds into different shapes. Cakes for Senior and Occupational may be multi tiered and could be multiple cakes as long as the cakes fit the theme and overall idea of the participant. Participants must bring items listed on the equipment list provided. No other small wares or equipment will be allowed. Any additional items will be removed and returned to the participant after

competition has ended. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will follow directions to decorating that meet industry standards for appearance while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	<p>*Use proper equipment, tools, products, vocabulary and techniques in the preparation of decorated items.</p> <p>*You will display a minimum of five decorating techniques for each presentation. (minimum of five techniques on two cupcakes or entire cake presentation)</p> <p>*You will follow theme provided by Wisconsin State Adviser posted on the DPI website</p>
Sanitation and Safety	<p>Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event and within the designated time period.</p>

**Food Presentation**

Participant will present products for evaluation of appearance at the end of the one hour preparation period. No extra time will be allowed for preparation. Evaluation will be based on industry standards.

Presentation	
Product Appearance	<p>*Present product in appetizing and appealing way.</p> <p>*You will display a minimum of five decorating techniques for each presentation. (total of five techniques on two cupcakes or entire cake presentation)</p> <p>*You will follow theme provided by Wisconsin State Adviser posted on the DPI website.</p>

**Response to Evaluators’ Questions**

Participant will have 5 minutes to respond to evaluators’ questions about strengths and areas that may need improvement, e.g., planning, decorating processes and techniques, and final look of product.

**Culinary Creations Equipment List**

\*\*refer to the following website: <http://dpi.wi.gov/fccla/star>

**Food Safety and Workplace Safety Suggestions for All Food Service Events**

\*\*refer to the following website: <http://dpi.wi.gov/fccla/star>

### WI STAR Events Point Summary Form – Culinary Creations

<b>Participant(s) Name(s)</b>	<b>Chapter</b>
<b>Category</b>	<b>School</b>

1. At the conclusion of presentation, 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 rating sheets and paper clip all items related to the presentation together. **Please DO NOT staple.**
2. ROOM CONSULTANT WILL KEEP ALL PORTFOLIOS AND TURN INTO TAB ROOM.

#### ROOM CONSULTANT CHECK

Points Earned

<b>STAR Events Orientation Mtg.</b> 0 to 5 points	<b>0</b> Did not attend/incomplete team attendance.	<b>5</b> The individual or ALL participating members of the team attended.	
<b>File Folder</b> 0 to 2 points	<b>0</b> Print materials not contained in a standard file folder with proper labeling.	<b>1</b> Print materials not contained in a standard file folder and/or mislabeled.  <b>2</b> Print materials contained in a standard file folder with proper labeling.	
<b>File Folder Pages</b> 0 to 2 points	<b>0</b> The file folder exceeds the page limit and/or content does not follow event rules	<b>1</b> File folder contains no more than 4 pages including : <ul style="list-style-type: none"> <li>• 1 project ID page</li> <li>• 1 page for explanation of participation</li> <li>• 2 pages for explanation of knowledge</li> </ul> ...but has not been completed correctly.  <b>2</b> File folder contains no more than 4 pages including : <ul style="list-style-type: none"> <li>• 1 project ID page</li> <li>• 1 page for explanation of participation</li> <li>• 2 pages for explanation of knowledge</li> </ul> ... and is completed correctly.	
<b>Packet Pick-up</b> 0 to 1 point	<b>0</b> Participant was late for presentation	<b>1</b> Adviser was on time for participant information pick-up	
<b>Room Consultant Total</b> (10 points possible)			
<b>Average Evaluator Score</b> (90 points possible)			
<b>Final Score</b>			

**Evaluators' Scores**

Evaluator 1 \_\_\_\_\_ Initials \_\_\_\_\_      Evaluator 2 \_\_\_\_\_ Initials \_\_\_\_\_  
 Evaluator 3 \_\_\_\_\_ Initials \_\_\_\_\_

**Verification of Final Score and Rating** (please initial) Room Consultant \_\_\_\_\_

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

## Culinary Creations Rating Sheet

(State Event Only)

<b>Name of Chapter</b>	<b>Name of Participant</b>
<b>Name of School</b>	<b>Category:</b>

**Instructions:** Circle the exact number and write in the appropriate rating under the “Score” column. If information or evidence is missing, assign a 0. Make comments that will help participants identify their strengths and areas for improvement. Use back of rating sheet if necessary. Total your points.

<b>Evaluation Criteria</b>	Poor	Fair	Good	Very Good	Excellent	Score	Comments
<b>File Folder</b>							
Summarized explanation of participation	1	2	3	4	5		
Summarized explanation of knowledge	1 2	3 4	5 6	7 8	9 10		
Explanations chosen were age appropriate and clearly explained.	1 2	3 4	5 6	7 8	9 10		
Appearance was neat and legible.	1	2	3	4	5		
Spelling and grammar were correct.	1	2	3	4	5		
<b>File Folder Interview</b>							
Organized, concise and thorough in presenting the file folder.	1	2	3	4	5		
Spoke clearly with appropriate pitch, tempo & volume	1	2	3	4	5		
Used appropriate gestures, posture, mannerisms, eye contact; handled notes and/or portfolio appropriately	1	2	3	4	5		
Used proper grammar & pronunciation	1	2	3	4	5		
Provided clear & concise answers to evaluator’s questions	1	2	3	4	5		
<b>Preparation and Presentation</b>							
Wore appropriate clothing, head covering and shoes, and presented a well-groomed appearance.	1	2	3	4	5		
Used proper equipment, tools, products, and techniques in the preparation of cupcakes and cakes..	1	2	3	4	5		
Kept work area clean and organized, and demonstrated appropriate safety and sanitation procedures according to industry standards. Completed final cleanup and returned supplies after event and within the designated time period.	1 2	3 4	5 6	7 8	9 10		
Presented product in appetizing and appealing way. Used techniques appropriate for food products presented.	1	2	3	4	5		
Provided clear and thoughtful answers to evaluators’ questions. Used proper vocabulary.	1	2	3	4	5		
<b>Total Score</b>							
<b>Evaluator Signature</b>				<b>Room Consultant Initials</b>			