



Baking and Pastry – Nebraska Virtual Competition



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, cookie, and shaped yeast bread.

Preliminary Round: Participants prepare one product from the options provided, select 6 items as the final products, and submit the following to be evaluated: a video showing product production, tools and equipment list, and written description of the product. Chapters may submit up to 10 entries in the preliminary round. Ties will be broken by looking at the scores from the following categories in the order listed: 1) Application of Skills & Techniques, 2) Average of Safety & Sanitation, 3) Product Consistency for the product prepared.

Final Round: The highest scoring entry from each chapter will be invited to participate in the final round, if their score is 70 or above. In this round, participants will prepare multiple products from the options provided and submit the following to be evaluated: a video showing product production, time management plan, tools and equipment list, and written description of the products. The top three individuals from the final round will qualify to compete at the National Leadership Conference, if their score is 70 or above. Recipes & further details for the Final Round will be available in January 2021.

EVENT LEVELS

Level 3: grades 11–12

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. All participants must use and follow the state level Baking and Pastry recipes that supplement these guidelines.
5. Food production must be done individually, at one time, and be recorded on video.

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Competition Dress Code	Maximum Video Presentation Time
1	Video Submission, Tools and Equipment List, Written Description	Chef’s uniform as described	15 minutes

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

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PROCEDURES AND SPECIFICATIONS: Preliminary Round – Due February 1 Procedures and Submission Requirements

Each entry will post the required documents (as specified below) by February 1 to the Nebraska FCCLA Online Competitive Events System.	
File Folder	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. The file should include one page for each of the file folder contents as described below.
Video	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. Follow the video guidelines provided below.

Specifications

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). 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 nail polish.
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Safety and Sanitation

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

Safety and Sanitation	Work station 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. Small equipment is handled properly, according to industry standards. Baked goods internal temperature is taken at center to reach required/desired food temperature.
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Food Product Production

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. Recipes can be found on the Nebraska FCCLA website.

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.
Work Organization	Works effectively and workstation is organized to complete tasks within a reasonable amount of time.
Mise en Place	Displays 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. Participants will submit 6 final products to be evaluated.

Video

Individuals will submit a 10-15 minute video recording of them producing the food product selected. The video must be recorded in one setting. However, the video should be edited to include captions and commentary about the production process.

Introduction	Each participant must verbally introduce themselves by name, school, and the product being prepared. Stations may be already set up with equipment and product to be used.
Mise en Place	A view of the completed mise en place is included.
Food Product Production	All steps of the food product production should be shown. All ingredients must be clearly labeled during the video. Items to include in the video are sanitation, technical skills, and close ups of student work as desired. Only participants may be included in the video.

Captions	The recipe should be included in captions throughout the video, including ingredient amounts as well as recipe steps.
Commentary	Throughout the video, the participant needs to include commentary about the preparation process. Discuss the skills and techniques being utilized to prepare the product. The participant's commentary should demonstrate detailed knowledge about the product being prepared and the methods required to prepare an end-product that meets industry standards. Appropriate content vocabulary should be included throughout the commentary.
Conditions	The work on this video must be accomplished by the participant. The participant may receive instruction in filming and editing from an outside source, however, the actual production must be that of the participant. Credits must include sources, if applicable, and may include the participant name and school. Participant is responsible for acquiring all releases to use any music or trademarked products in the video. In submitting the video, participant gives Nebraska FCCLA the right to publish the video in part or whole in any medium without additional compensation.

File Folder

Participants will submit one (1) PDF file with the following components.

1-8½" x 11" page	Project Identification Page	Use plain paper, with no graphics or decorations; must include participant(s) name, chapter name, school, city, state, event name, and food product.
1	Evidence of Online Project Summary Submission	Complete the online project summary form located on the "Surveys" tab of the FCCLA Student Portal, and include signed proof of submission in the <i>file folder</i> .
1-8½" x 11" page	Tools and Equipment List	All tools and equipment used in the preparation of the food product will be included alphabetically on the list. For measuring cups and/or measuring spoons, the exact cup or spoon does not need to be identified (e.g. teaspoons not ½ teaspoon, ¼ teaspoon). Please differentiate between liquid measuring cups and dry measuring cups.
1-8½" x 11" page	Product Description	Describe the product appearance and consistency (color, size, shape, visual appeal, etc.) of the final products using appropriate content vocabulary. Include one (1) picture of the 6 final products; there should be no more than 6 products in the picture.



Baking and Pastry

STAR Events Point Summary Form – Preliminary Round

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 or Assistant Lead Consultant.
4. Check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK				Points
File Folder 0-4 points	0 No file folder presented	1 2 3 File Folder presented with incomplete content	4 File Folder is presented with sufficient evaluators material • Project ID page • Project Summary Submission Proof • Tools and Equipment List • Product Description	
Uniform and Appearance 1-4 points	1 Unprofessional uniform/attire	2 3 Unprofessional appearance or attire as marked below: __hair/beard restraints missing __kitchen shoes not worn __jewelry uncovered __personal grooming does not meet guidelines	4 Professional attire worn: __hair/beard restraints __kitchen shoes __no visible jewelry and facial jewelry covered with bandage __personal grooming meets guidelines	
Participant Introduction 0-2 points	0 Verbal introduction not included	1 Verbal introduction but lacking one of: name, school, or product being prepared	2 Verbal introduction with name, school, and product being prepared included	

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

(10 points possible)

AVERAGE EVALUATOR SCORE

(90 points possible)

__ . __

FINAL SCORE

(Average Evaluator Score plus 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 _____ Adult Room Consultant _____ Event Lead Consultant _____



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Rubric – Preliminary Round

Name(s) of Participant _____

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

FILE FOLDER					Points
Tools & Equipment List 0-4 points	0 Tools and equipment list is not included	1-2 List is lacking detail or does not include all the tools and equipment required to prepare the food product	3-4 List is detailed and complete, includes all the tools and equipment used to prepare the food product		
Product Description – Written Description 0-4 points	0 Written description is not included	1-2 Description of product appearance and consistency is inaccurate and/or lacking detail, appropriate vocabulary is used occasionally	3 Description of product appearance and consistency is accurate and detailed, appropriate vocabulary is incorporated throughout	4 Product appearance and consistency is detailed extensively and precisely, appropriate vocabulary is used effectively throughout the description	
Product Description – Picture 0-2 points	0 Picture of the final products is not included	1 A picture of the final products is included, but there are more or less than 6 products pictured	2 A picture of the 6 final products is included		
VIDEO					
Food Product Production 0-5 points	0 Participant is not the only person seen or heard in the video	1-2 Few production steps are included, transitions lack fluency, ingredients are not clearly labeled, participant is the only person seen or heard in the video	3-4 Most production steps are included, transitions are logical, ingredients are clearly labeled, participant is the only person seen or heard in the video	5 All production steps are included in the video, transitions are seamless, ingredients are clearly labeled, participant is the only person seen or heard in the video	
Captions 0-5 points	0-1 Ingredient amounts or recipe steps are not visible or included in the captions during segments of the video	2-3 Ingredient amounts and recipe steps are visible and included in the captions during segments of the video	4-5 Ingredient amounts and recipe steps are clearly visible and included in the captions throughout the entirety of the video		
Commentary 0-10 points	0 There is no commentary included in the video	1-2 Some skills & techniques being utilized in the preparation process are noted, limited content vocabulary is used and is not consistent with industry standards, participant shows minimal knowledge about the production process	3-4 Some skills & techniques being utilized in the preparation process are noted, some appropriate content vocabulary is used and but is not consistent with industry standards, participant shows limited knowledge about the production process	5-6 Most skills & techniques being utilized in the preparation process are discussed, some appropriate content vocabulary is used and is somewhat consistent with industry standards, participant shows knowledge about the production process	7-8 Skills & techniques being utilized in each step of the preparation process are described, appropriate content vocabulary is used and is somewhat consistent with industry standards, participant shows detailed knowledge about the production process
9-10 Skills & techniques being utilized in each step of the preparation process are distinctly explained, appropriate content vocabulary is used and is consistent with industry standards, participant shows detailed & extensive knowledge about the production process					
SAFETY AND SANITATION					
Safety 0-5 points	0 Station is disorganized, safety is disregarded	1-2 Station is lacking neatness and organization, questionable knife and small equipment safety	3-4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly. Internal temperature correct and taken at center	
Sanitation 0-5 points	0-1 Disregards safety and created unsafe and unsanitary conditions	2-3 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	4-5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
FOOD PRODUCTION					
Tool & Equipment Use 0-5 points	0-1 Selection and usage of tools/equipment lacks understanding of intended purpose	2-3 Selection and usage of tools/equipment demonstrate some understanding of intended purpose	4-5 Selects and uses all tools/equipment correctly and safely in alignment with intended purpose, including use of scales for measuring		

					Points
Application of Skills & Techniques 0-7 points	0-1 Preparation and production skills are poorly executed, techniques are not consistent with industry standards	2-3-4 Preparation and production skills are executed at a basic level, techniques lack consistency with industry standards	4-5 Executes preparation and production skills and techniques at a high level, techniques mostly consistent with industry standards	6-7 Executes preparation and production skills and techniques at a mastery level, consistent with industry standards	
Efficiency 0-5 points	0 Individual does not complete tasks efficiently	1-2 Individual is challenged to complete tasks efficiently	3-4 Individual is skilled at completing some tasks efficiently, but struggles with others	5 Individual is highly skilled at completing tasks efficiently demonstrating effective use of time	
Mise en Place 0-3 points	0 Mise en place is not executed	1-2 Mise en place is poorly executed and individual displays unacceptable organizational skills	3 Mise en place is well executed and individual displays excellent organizational skills		
Product Appearance & Consistency 0-30 points	See separate <i>Product Appearance & Consistency Evaluation Criteria</i> for specific evaluation criteria and ratings. Transfer total points earned for the food product produced to the "Points" column at right.				

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

TOTAL
(90 points possible)

Evaluator # _____

Evaluator Initial _____

Room Consultant Initial _____

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Product Appearance & Consistency Evaluation Criteria – Preliminary Round

QUICK BREAD, if produced					
Appearance 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	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 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	Size, shape and/or color is inconsistent	Size, shape and/or color is inconsistent	Size, shape and/or color is consistent	Size, shape and/or color is exceptional and meets or exceeds industry expectations	
Principles and Techniques 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	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, if produced					
Appearance 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	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 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	Size, shape and/or color is inconsistent.	Size, shape and/or color is inconsistent.	Size, shape and/or color is consistent.	Size, shape and/or color is exceptional and meets or exceeds industry expectations.	
Principles and Techniques 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	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, if produced					
Appearance 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	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 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	Size, shape and/or color is inconsistent	Size, shape and/or color is inconsistent	Size, shape and/or color is consistent.	Size, shape and/or color is exceptional and meets or exceeds industry expectations	
Principles and Techniques 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	Incorrect technique used throughout preparation	Product over or under mixed, incorrect proportions of ingredients	Product mixed correctly, but ingredient proportions not correct	Correct techniques meeting industry standards for cookie preparation	
SHAPED YEAST BREAD, if produced					
Appearance 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	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 or tough	Slight color variance, good crust, shape is visually appealing, but cracks or blisters	Exceptional color and doneness, properly shaped, visually appealing	
Consistency 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	Size, shape and/or color is inconsistent	Size, shape and/or color shows few inconsistencies	Size, shape and/or color is consistent	Size, shape and/or color is exceptional and meets or exceeds industry expectations	
Principles and Techniques 0-10 points	0-1-2	3-4-5	6-7-8	9-10	
	Incorrect technique used throughout preparation	Product over or under mixed, incorrect proportions of ingredients, incorrect rising time	Product mixed correctly with adequate rising time	Correct techniques meeting industry standards for shaped yeast bread preparation	