



Culinary Arts Exhibit

(ONE OF THE CAREER PORTFOLIO AND EXHIBIT EVENTS)

A State Exhibit Event – DOES NOT Advance to National Competition

Career Portfolio and Exhibit, an individual event, recognizes participants for their ability to perform self-assessments, research and explore a career in an area of Family and Consumer Sciences, set career goals, create a plan for achieving goals, and present information. Participants must prepare **one portfolio and an exhibit** showing evidence of research and planning, and participate in a feedback session with evaluators (if time allows).

EVENT CATEGORY

This event is divided into the following categories:

1. Breads
2. Decorated Cake
3. Patisserie/Confectionery
4. Show Pieces

ELIGIBILITY

1. Each chapter may submit one (1) entry in each category of this event.
2. Participation is open to any nationally affiliated occupational FCCLA member in grades 10-12.

PROCEDURES AND TIME REQUIREMENTS

1. The participant will have **up to** one hour to set up the career portfolio and an exhibit during the designated time.
2. The room consultant and evaluators will have up to 10 minutes to preview the portfolio.
3. Evaluators will have up to 10 minutes to evaluate the exhibit and use the rubric to score and write comments for each.
4. The total time required for evaluating each entry in this event is approximately 20 minutes.

GENERAL INFORMATION

1. Table space of 36"-w x30"-d will be provided. Wall space and electrical connections will not be available. Back drops or dividers may be used, provided they are within the overall space dimensions and do not exceed 48" in height. Both the portfolio and exhibit must fit within these dimensions.
2. Entries will be scored by industry standards.
3. **Only one** career portfolio is to be on display. The portfolio must be contained in a 3-ring binder. If more than one portfolio is displayed, a loss of one point on the rubric will occur.
4. Participants and advisers must read and follow the "General Policies" in the introductory section of the *Virginia FCCLA STAR Events Manual*. Pay special attention to the items related to conference attire and awards presentation.
5. Spectators are not allowed during set-up or evaluation of this event. If the conference schedule allows, a public viewing time may be offered.

CAREER PORTFOLIO AND EXHIBIT POLICIES AND PROCEDURES

1. **All entries must be the sole work of the registered participant**, prepared under the instructional guidance of the adviser. The **portfolio** may contain appropriate support information that the participant acquired prior to the current school year. However, the **exhibit** must be completed during the current school year.
2. Participants have up to one hour during designated times to set up the exhibit and the portfolio. Participants may report at any time during that hour but must stop set-up when time is called. Doors will be closed at the end of the one-hour designated set-up time.
3. Identification cards are provided at the registration area on the day of the event and will be used for admission to exhibit set up and for directing participant to his or her assigned space. These cards shall not be altered and must be left on the participant's assigned space when set up is complete.
4. **Only event participants and designated event personnel may be in the exhibit area during set up.** Presence of other individuals in the exhibit area who are not registered in that event is not allowed. Talking among participants in the set up area is not allowed.
5. **Once the participant has entered the exhibit area, he or she may not leave until set up is completed or the allotted time has passed. Participant must then leave the area and may not re-enter until exhibits are opened to the public.**
6. Location of entries is assigned by the events coordinator or designees. Participants may not change locations of exhibits unless specifically directed to do so by the event coordinator or designees.
7. **Participants are reminded to respect the work of others.** Intentional or unintentional alteration(s) of another person's exhibit to the point where that person cannot participate in the competition will result in disqualification of the responsible offender.
8. **Communication devices** (including but not limited to wearable technology, cell phones, PDAs, iPods, and laptops) are prohibited in any activity in which an unfair advantage could result, such as during STAR Events exhibit set up. The possession of these items will result in disqualification.
9. All visuals, props, tablecloths, and other exhibit materials must be contained within the dimensions of the assigned space. Failure to follow dimensions for exhibits will result in loss of points. Boxes and supplies may be stored beneath the table, within the dimensions of the assigned space, and will not be counted for point deductions.
10. Each participant is to provide all equipment and supplies required for his or her event. Tabletop easels will be allowed for displaying the portfolio. No supplies will be available from event personnel or headquarters.
11. To qualify for awards, entries must be on display for the entire length of the event. Participants are responsible for removing exhibit items and portfolio at the specified time.
12. The sponsors decline responsibility for breakage, vandalism, or loss of property during the event.
13. Participants are expected to attend other scheduled conference activities when not involved in their events. Participants are to maintain a professional appearance during all STAR Event activities, including set-up for competition and the awards ceremony. **Blue denim in any article of clothing is not allowed** in any session of the state conference.

CULINARY ARTS EXHIBIT SPECIFICATIONS

Career Portfolio

The portfolio will show the best of your work, accomplishments, skills, and plans for the future. Materials must be contained in a 3-ring binder (a zipper binder is allowed) – the official FCCLA STAR Events binder from the national emblematic supplier is not required for this event, but participants may use it, if they choose. Materials are not to be hole-punched, but placed in clear page protectors. All documents must fit within the dimensions of the portfolio. Divider pages must be included and may not include content. All pages within the portfolio must be one-sided only. There is no limit to the number of pages that may be included in the portfolio. The portfolio must fit within the dimensions of the table space and be of high professional quality.

Career Plan	Demonstrate evidence of beliefs about self, people, and outlook on life in the specified career area. Provide measurable goals for the first, third, and fifth year after high school. Include a written plan of action for continuation of educational studies related to the career choice. The career choice <u>does not</u> have to be in the culinary arts field.
Resume	Include up-to-date resume (one page). A sample format is provided on the next page, however, the participant may use any format as long as the same information is provided. The resume <u>does not</u> have to reflect work in Culinary Arts.
Work Samples, Projects, and Service Activities	Include documentation of class projects, work projects, and career-related community service activities to provide evidence of skills <u>in the chosen category</u> . Projects may be already completed, or currently underway. Documentation should include, but is not limited to photographs, programs, thank-you letters, news articles, etc. and must have a written description of each project or activity.
Awards, Recognitions, and Certifications	Include copies of all Culinary Arts related recognitions received and provide a brief summary of how each was received.
FCCLA Involvement and Memberships in Clubs, Organizations, and Professional Groups	Include documentation of involvement in state and national FCCLA programs and leadership activities. List memberships in other clubs, organizations, or professional groups and provide a brief statement as to how each enhances career goals. Include documentation of membership.
References	Include three reference letters to verify character, academic capability, and work abilities. Contact information must be included.

Exhibit

The exhibit should reinforce the information found in the portfolio using the criteria for the chosen category. It must fit within the dimensions of the table space and be of high professional quality.

Professional/Technical Skills	Exhibit shows skill and craftsmanship, and appropriate proportion and color.
Appropriate Exhibit	Exhibit is appropriate for specified category.
Professional Quality	Exhibit is well organized and neat. Exhibit shows continuity and has overall visual impact.
Creative and Complex	Exhibit shall be creative, with a suitable complexity level. Originality in theme or concept is evident.

SAMPLE RESUME FORMAT:
USE THIS FORMAT OR ONE OF YOUR OWN
THAT INCLUDES THIS SAME INFORMATION

Your Name

(Address) (City, State, Zip) () Phone (E-mail)

Objective

Experience

(dates) (name of employer/company) (city, state of employer)

- (employment tasks – add more bullets if needed)
-
-

(dates) (name of employer/company) (city, state of employer)

- (employment tasks – add more bullets if needed)
-
-

(dates) (name of employer/company) (city, state of employer)

- (employment tasks – add more bullets if needed)
-
-

Education

(dates of attendance) _____ High School (city, state)

- (accomplishments – add more bullets if needed)
-
-

(dates of attendance) _____ Middle School (city, state)

- (accomplishments – add more bullets if needed)
-
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References available upon request

CULINARY ARTS EXHIBIT DISPLAY CATEGORIES

The following additional policy will apply for these categories:

- *The participant must include with the exhibit one typed 3 1/2" x 5" index card. This single card must include product name(s) and brief description of all products on the front.*

The following management procedures will also apply for the day of the event:

- *No cooking, heating, or cooling facilities are available; foods must be prepared in advance and delivered to the site.*
- *The participant must provide all supplies, including utensils and accessories for the exhibit.*
- *Separate preparation areas (table space) will be available for arranging food.*
- *Alcohol may not be used as a part of the display. Participants must make substitutions.*

BREADS

A variety of products from **three of the following** types of dough (freshly baked; no lacquer):

- Danish dough or croissant dough, six pieces; additional products will be accepted, such as coffee and tea cakes, or rolls
- Rich dough, such as brioche or challah; produce six pieces
- Lean dough, French or Italian bread; produce six pieces
- Quick breads and muffins; produce six pieces
- Soft roll dough, such as Parker House, cloverleaf, etc.; produce 12 pieces
- Specialty dough, such as stolen, gugelhupf, pantone, etc.; produce 12 pieces

Note: a sliced or whole loaf counts as one piece. Participants must demonstrate proper baking and pastry skills with emphasis placed on the preparation of a variety of dough. Outstanding baking is dependent on accuracy in ingredients, measurements, and proper handling of ingredients. Participants should, therefore, focus on all the basic methods and techniques.

DECORATED CAKE

One 10" cake, iced and decorated. No artificial decorations may be used. Skills in piping, icing application, proper slicing, and layering shall be employed. Tiered cakes are not allowed. One serving-size slice shall be displayed.

PATISSERIE/CONFECTIONERY

One buffet platter consisting of cookies, petit fours, French pastries, and chocolates. Platter shall contain a total of 12 pieces. Participant **prepares three pieces from each group**:

- Petit fours utilizing mixtures such as, but not limited to, frangipan, othello, japonaise, babas, macaroon.
- Chocolate platter mixtures or techniques such as, but not limited to, ganache, praline, marzipan, nougat, caramels.
- French pastry - each piece to measure no more than 2" x 1 1/2" and appropriate height - utilizing mixtures such as, but not limited to, pate choux, puff pastry, meringue, japonaise, sweet dough, lady fingers.
- Cookies to include classic type doughs such as, but not limited to, spritz, shortbread, macaroon, sable, tuile.

SHOW PIECES (a culinary art display relating to a theme of the table—participant's choice of one or more item/s)

Made out of food-related materials such as, but not limited to, butter, margarine, shortening, ice, wax, dough, salt, tallow, fruits, and vegetables, cut into decorative shapes and forms; or decorative sugar works such as sugar pouring, sugar blowing, sugar pulling, cocoa painting, marzipan, or pastillage. A dummy decorated cake would be allowed in this category. Any number of pieces may be displayed.



STAR Events Point Summary Form CULINARY ARTS EXHIBIT



DIRECTIONS:

1. Make sure all information at top is correct. If the participant does not show, please write "No Show" across the top and return with other forms.
2. The room consultants must check participants' portfolio and exhibit using the criteria and standards listed below and total the points.
3. At the conclusion of scoring, 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 paper clip all items related to the participant together. Please do **NOT** staple.
4. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Turn in to the Lead Consultant.
5. Please check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK	Points				
Portfolio Pages and Display 0-8 points <i>Please note:</i> There is no limit to the number of content pages that may be included in the portfolio.	1 point for each specification met for a total of 8 possible points. Count checkmarks and enter total number as points in the "Points" column. ___ Display, including portfolio, does not exceed 30" deep, by 36" wide, by 48" high ___ Only one career portfolio (in a 3-ring binder) is displayed ___ Portfolio materials are not hole punched and are placed in clear page protectors ___ All documents fit within the dimensions of the portfolio ___ Six divider pages are included for each portfolio section and include <u>only</u> the name of each section; no other content is included on divider pages ___ All pages in the portfolio are printed one-side only ___ Only one index card is displayed, and contains all required information ___ Index card is free of spelling and grammatical errors				
Conference Dress Code 0-2 points	<table style="width: 100%; border: none;"> <tr> <td style="text-align: center; width: 50%;">0</td> <td style="text-align: center; width: 50%;">2</td> </tr> <tr> <td style="text-align: center;">Participant did not follow conference dress code</td> <td style="text-align: center;">Participant followed conference dress code</td> </tr> </table>	0	2	Participant did not follow conference dress code	Participant followed conference dress code
0	2				
Participant did not follow conference dress code	Participant followed conference dress code				

<p>EVALUATORS' SCORES</p> <p>Evaluator 1 _____ Initials _____</p> <p>Evaluator 2 _____ Initials _____</p> <p>Evaluator 3 _____ Initials _____</p> <p>Total Score _____ divided by number of evaluators</p> <p>_____ = AVERAGE EVALUATOR SCORE</p> <p><i>Rounded only to the nearest hundredth (i.e. 79.99 not 80.00)</i></p>	<p style="text-align: right;">ROOM CONSULTANT TOTAL (10 points possible)</p> <hr/> <p style="text-align: right;">AVERAGE EVALUATOR SCORE (90.00 points possible)</p> <hr/> <p style="text-align: right;">FINAL SCORE (Average Evaluator Score plus Room Consultant Total)</p> <hr/>
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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 _____



CULINARY ARTS EXHIBIT Rubric



PORTFOLIO CONTENT (Possible Points: 0 to 40)							Points
Career Plan – (evidence of beliefs, measurable goals 1,3,5 th yr., plan of action) 0-4 points	0 Not included	1 Assigned content incomplete – 3 items missing	2 Most of assigned content – 2 items missing	3 Almost all assigned content – 1 item missing,	4 All assigned content, clearly stated		
Resume – (up-to-date, format clear, objective, experience/education included) 0-10 points	0 Not included	1-2 Not current, format not clear, missing info in two or more areas	3-4 Not current, format clear, missing info in two areas	5-6 Current, format clear, missing info in two areas	7-8 Current, format clear, missing info in one area	9-10 Current, format clear, info given in all required areas	
Work Samples/Projects/Service – (evidence of skills: samples/descriptions/pictures) 0-15 points	0 Not included	1-3 Lack of evidence, shows poor to unskilled	4-6 Evidence shows somewhat skilled (fair)	7-9 Evidence supports moderately skilled (good)	10-11 Evidence supports competent in skill (excellent)	12-15 Evidence supports highly skilled (superior)	★★
Awards/Recognition/Certification – (documentation, brief summary of each) 0-4 points	0 Not included	1 Documentation with no summaries.	2 Documentation included but missing some summaries.	3 Documentation included but some summaries unclear.	4 All documents included with summaries clearly stated		
FCCLA/Clubs/Organizations – (leadership activities: briefly state how each enhance career goals/documentation) 0-4 points	0 Not included	1 Documents w/ no support of goals	2 Some documents with support of goals	3 All documents with some support of career goals given.	4 All documents w/support of career goals clearly stated		
References- (3 letters on character/academic/ work abilities) 0-3 points	0 Not included	1 1 reference letter included	2 2 reference letters included	3 3 reference letters included			
EXHIBIT (Possible Points: 0 to 50)							Points
Professional/Technical Skills – (preparation /methods/ techniques/ accuracy in materials & proportion/color where applicable) 0-15 points	0-3 Little or no judgment can be made (poor)	4-6 Some assigned content but little growth in skill/performance (fair)	7-9 Most of assigned content, some growth in skill/performance (good)	10-11 All of assigned content, student is competent in skill/performance (excellent)	12-15 All of assigned content, superior abilities are clearly indicated in skill/performance (superior)		★
Appropriate Exhibit – (appropriate for specified category) 0-10 points	0-1 Not appropriate for specified category or no judgment can be made (poor)	2-4 Mildly appropriate for specified category but requires significant adaptation (fair)	5-8 Moderately appropriate for specified category but missing 1-2 elements (good)	9-10 Highly appropriate for specified category (excellent)			
Professional Quality – (well-organized/neat/continuity/overall visual impact) 0-15 points	0-3 No effort shown, unacceptable (poor)	4-6 Little effort to look neat, some of the display unacceptable due to appearance / carelessness (fair)	7-9 Made an effort, ordinary quality, some improvement needed (good)	10-11 Competency of professional abilities, suitable for professional portfolio (excellent)	12-15 Extreme high quality, content is clearly professional including being visually attractive (superior)		★★★
Creative and Complex – (creative/suitably complex/ originality in theme or concept) 0-10 points	0-1 No judgment can be made (poor)	2-4 Made by student but based on ideas of others, lacks a degree of complexity (fair)	5-8 Some creativity/originality shown in creation of exhibit with some degree of complexity (good)	9-10 Exceptional student creativity/originality in creation and/or exhibit at a suitable complexity level (excellent)			

Verification of Score (please initial):

Evaluator _____ Room Consultant _____ Lead Consultant _____

Evaluator's comments on back.

TOTAL

(90 points possible)