




2. Teams should be made up of up to three participants from the same chapter ~~or state~~.
3. Participants must be or have been enrolled in a culinary arts/food service *occupational* training program (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid *employment*). Programs which meet this requirement may be determined by the state department of education. Students enrolled in food and nutrition courses in Family and Consumer Sciences *comprehensive* programs are not eligible.
4. Three sample menus will be posted on the FCCLA national website by October 15 - Virginia event organizers will select one of these menus (or a combination). A standard equipment list (Box 1) is posted on the state website and was updated for the 2018 state competition. A different Box 2 list of additional equipment unique to the selected menu will be emailed to advisers of registered chapters in advance of state competition. ~~The selected menu and equipment list for the National Leadership Conference will be posted on the FCCLA national website by May 1.~~ Any necessary large equipment will be provided. 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 team after clean-up.

5. Each team must complete the online project summary form located on the "Surveys" tab of the FCCLA Portal and provide proof of submission at the assigned participation time. 
6. 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.
7. Participants will receive team scores on their personal appearance, and food production.

\*\* Schools with more than one chapter are allowed multiple entries in state competition only as space allows.

Unlike national competition, teams participating in the state competition will not receive the menu in advance and the Time Management Plan will be completed by teams onsite during the assigned shift.



## CULINARY ARTS 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 neck line. Minimal makeup, no cologne or 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. 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.
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### Food Production

Participants will have 60 minutes to prepare food products and garnish. Participants should be proficient in the preparation of a minimum of three 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.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of food products and garnishes. Use proper amount of product in food production and incorporate usable by-products or return to safe storage.
Shared Workload and Time Efficiency	Complete all tasks efficiently within the time allowed. Members evenly share the workload; equally contribute to the completion of the tasks, and display technical and leadership skills. Timeline is accurate.
Use of Products	Follow directions of recipes in proper sequence, amounts, and preparation. Incorporate usable by-products into recipes, if appropriate.
Mise en Place	Work as an effective, contributing team and display organizational skills. Mise en place is well executed.

### Food Taste and Presentation

Each *team* will prepare two identical plates that have been attractively garnished. The *team* will present all plates for evaluation of appearance, taste, and temperature at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit.

Plating and Presentation	Prepare two plates consistently, with appropriate portion size, functional garnish, and visual appeal.
Taste, Texture and Seasoning	Food items are prepared with appropriate color, texture, flavor, mouth feel, and appropriate seasoning and balance.
Cooking Methods and Technique	Preparation of product utilizing proper cooking methods and techniques. All food is served at safe and proper temperatures and with appropriate consistency. Maillard reaction is properly executed, as required by recipe.



## STAR Events Point Summary Form CULINARY ARTS

### DIRECTIONS:

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, please 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. Please check with the Lead Consultant if there are any questions regarding the evaluation process.

			Points
<b>Check-in</b> 0 or 5 points	<b>0</b> Did not attend participant check-in	<b>5</b> Attended participant check-in	
<b>Proof of Project Summary Form Submission</b> 0 or 1 point	<b>0</b> Not presented to Room Consultant at participation time	<b>1</b> Presented to Room Consultant at participation time	
<b>Uniform and Appearance</b> 1 to 3 points	<b>1</b> Unprofessional uniform/attire by all team members	<b>2</b> Unprofessional appearance or attire by some members as marked below: __hair/beard restraints missing __kitchen shoes not worn __Jewelry uncovered __personal grooming does not meet guidelines	<b>3</b> Professional attire worn by all team members: __hair/beard restraints __kitchen shoes __no visible jewelry and facial jewelry covered with bandage __personal grooming meets guidelines
<b>Time Schedule</b> 0-1 point	<b>0</b> Not included or incomplete	<b>1</b> Time schedule included and complete for all team members and products	

#### 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 \_\_\_\_\_



## CULINARY ARTS Rubric

SAFETY AND SANITATION					Points
<b>Safety</b> 0-10 points	<b>0</b> Station is disorganized, safety is disregarded	<b>1-2-3-4</b> Station is lacking neatness and organization, questionable knife and small equipment safety	<b>5-6-7-8</b> Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	<b>9-10</b> Station is very neat and organized, all knives and small equipment are handled safely and properly. y	★ ★
<b>Sanitation</b> 0-10 points	<b>0</b> Disregards safety and created unsafe and unsanitary conditions	<b>1-2-3-4</b> Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	<b>5-6-7-8</b> Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	<b>9-10</b> Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	★ ★ ★
FOOD PRODUCTION					
<b>Equipment, Tools &amp; Techniques</b> 0-10 points	<b>0</b> Selection and usage of tools/equipment lacks understanding and demonstration of skills	<b>1-2-3-4</b> Selection and usage of tools/equipment demonstrate some industry techniques	<b>5-6-7-8</b> Selection and usage of tools/equipment demonstrates most industry techniques	<b>9-10</b> Selects and uses all tools/equipment correctly and safely following industry techniques	
<b>Workload Shared and Time Efficiency</b> 0-5 points	<b>0</b> All members are unskilled in individual tasks, workload is very unevenly distributed and team members are challenged to complete tasks. Timeline is not used	<b>1-2</b> Some members are skilled in individual tasks while others seem challenged, work load is unevenly distributed and team members contribute unequally. Timeline is poorly developed	<b>3-4</b> All members are adequately skilled in individual tasks, work load is evenly distributed and most team members contribute equally. Timeline is mostly accurate	<b>5</b> All members are highly skilled in individual tasks, work load is evenly distributed and all team members contribute equally. Timeline is accurate	★
<b>Mise en Place</b> 0-5 points	<b>0</b> Mise en place is poorly executed and team displays unacceptable organizational skills	<b>1-2</b> Mise en place is fairly organized and team displays marginal organizational skills	<b>3-4</b> Mise en place is organized and team displays sufficient organizational skills	<b>5</b> Mise en place is well executed and team displays excellent organizational skills	
<b>Use of Products</b> 0-5 points	<b>0</b> Excess amount of products are prepared and used in each preparation. Useable by-products are not incorporated in the recipes or returned to safe storage	<b>1-2</b> Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage	<b>3-4</b> Proper amount of product is prepared and used in most preparations. Some usable by-products are incorporated properly into the recipes or returned to safe storage	<b>5</b> Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage	
FOOD ITEM #1					
<b>Plating and Presentation</b> 0-5 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1-2</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>3-4</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>5</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
<b>Taste, Texture &amp; Seasoning</b> 0-5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1-2</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>3-4</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0-5 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1-2</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>3-4</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>5</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	

## Culinary Arts Rubric (continued)

<b>FOOD ITEM #2</b>					
<b>Plating and Presentation</b> 0-5 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1-2</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>3-4</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>5</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
<b>Taste, Texture &amp; Seasoning</b> 0-5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1-2</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>3-4</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0-5 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1-2</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>3-4</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>5</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	
<b>FOOD ITEM #3</b>					
<b>Plating and Presentation</b> 0-5 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1-2</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>3-4</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>5</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
<b>Taste, Texture &amp; Seasoning</b> 0-5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1-2</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>3-4</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0-5 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1-2</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>3-4</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>5</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	

**Evaluator's Comments:**

**TOTAL**

(90 points possible)

Evaluator # \_\_\_\_\_

Evaluator Initial \_\_\_\_\_

Room Consultant Initial \_\_\_\_\_



