



## Culinary Arts Exhibit – 2021 Virtual



### A State Exhibit Event – DOES NOT Advance to National Competition

Culinary Arts 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 **file folder** documents **and an exhibit** showing evidence of research and planning.

#### EVENT LEVELS

**Level 2:** grades 9–10\*\*

**Level 3:** grades 11–12\*\*

**Level 4:** post-secondary

#### EVENT CATEGORIES

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 up to three (3) entries in each level of each category of this event.
2. Participation is open to any nationally affiliated FCCLA member.
3. Participants must be or have been enrolled in a culinary arts occupational training program\*\* (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid employment). Students enrolled in food and nutrition courses in Family and Consumer Sciences foundational programs are not eligible.

#### PROCEDURES AND TIME REQUIREMENTS

1. Each participant will post the required documents **in one file** (as specified on the next page) following instructions from the state organization prior to the competition.
2. Evaluators will score projects virtually according to the rubric.

3. **All entries must be the sole work of the registered participant**, prepared under the instructional guidance of the adviser, completed during the current school year.

#### GENERAL INFORMATION

1. The display space should be no larger than 30" deep, by 36" wide, by 48" high. Back drops or dividers may be used, provided they are within the overall space dimensions and do not exceed 48" in height. All visuals, props, tablecloths, and other exhibit materials must be contained within the dimensions of the assigned space.
2. Entries will be scored by industry standards.
3. Participants and advisers must read and follow the "General Policies" in the introductory section of the *Virginia FCCLA STAR Events Manual*.

\*\*Eligible Virginia courses for this event include:

8275 - Culinary Arts I

8276 - Culinary Arts II

8279 - Culinary Arts Specialization

8250/8249 – Introduction to Culinary Arts

## CULINARY ARTS EXHIBIT SPECIFICATIONS - VIRTUAL

### File Folder Documents

Scanned images **in one file** of each item in the *File Folder* (career plan, resume, letters of reference) will be posted as announced by Virginia FCCLA. There is no limit to the number of pages that may be included. All pages inserted must be of high professional quality.

Cover Page	Name of event (Culinary Arts Exhibit), event level and category, participant name, and name of chapter.
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.
References	Include three reference letters from persons who can verify your character, academic capability, and work abilities. Contact information must be included. Letters of reference must be typed on official letterhead, dated, and signed by the person writing the letter.

### Exhibit

Following the file folder documents, up to 15 photos of display contents shall be posted to show detail for evaluation. **Only one file is to be uploaded**, with all required documents and photos included. The exhibit should reflect the criteria for the chosen category. It must fit within the dimensions of 30" deep, by 36" wide, by 48" high and be of high professional quality. The following provides a good beginning checklist of general guidelines for both participants who are developing exhibits and the evaluators who will score them:

- Use a variety of techniques within each medium
- Use of commercial molds is not permitted unless otherwise noted
- No external supports are allowed
- Proper techniques and accepted methods of preparation should be adhered to throughout the exhibit
- Avoid all non-edible items unless otherwise noted
- Demonstrate clean, crisp workmanship
- Although table decorations and lighting are not part of the actual scoring, a well-presented and attractive table will add to the high-quality image that the participant attempts to project

Index Card ( <i>not required for virtual competition</i> )	Display space includes one typed 3 1/2" x 5" index card. This <u>single card</u> must include product name(s) and brief description of all products being displayed, on the front of the index card.
Professional/Technical Skills	Exhibit displays a variety of techniques (piping work, knife skills, sculpting, etc.) and craftsmanship, and appropriate proportion and color.
Appropriate Exhibit	Exhibit is appropriate for specified category.
Understanding of Subject Matter	The completed project demonstrates a full understanding of the subject.
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

(Email)

**Objective**

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**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)
- 
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**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 - VIRTUAL DISPLAY CATEGORIES

*The following management procedures will also apply for judging:*

- *The participant must provide all supplies, including utensils and accessories for the exhibit.*
- *Alcohol may not be used as a part of the display. Participants must make substitutions.*

Each chapter may have up to three entries in Level 1 and up to three entries in Level 2 in each of the following categories: Breads, Decorated Cake, Patisserie/Confectionery, and Show Pieces

### **BREADS LEVEL 2 and BREADS LEVEL 3**

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 LEVEL 2 and DECORATED CAKE LEVEL 3**

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. Commercial molds may be utilized to create decorative elements, but those elements shall not exceed more than 25% of the final decoration.

### **PATISSERIE/CONFECTIONERY LEVEL 2 and PATISSERIE/CONFECTIONERY LEVEL 3**

A single 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.
- Chocolates - mixtures or techniques such as, but not limited to, ganache, praline, marzipan, nougat, caramels.
- French pastries - 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 LEVEL 2 and SHOW PIECES LEVEL 3**

*(a culinary art display relating to a theme of the table—participant's choice)*

Made out of food-related materials. Any number of pieces may be displayed and should demonstrate a variety of techniques. An entry in the Show Pieces category must fall within **one of the following**:

- **Show Piece Decorated Cake:**
  - Any basic cake that fits within the theme and size limitations is acceptable. Cakes can be stacked or tiered. Multiple tier cakes (minimum of three tiers) encouraged but not necessary. Shaped or carved cakes, 2-D, or 3-D cakes and sculptures are allowed.
  - Demonstrate skill using a variety of different decorating mediums. Any sugar medium is allowed. All entries must be completely edible except for items such as columns, cake toppers, supports, wires and stamens. Ribbons, tulle, etc. may be used to carry out a design. Non-edible items in place of sugar decoration mediums are not allowed; for example, plastic pearls instead of fondant pearls. “Edible Images” are allowed and will be judged in context with the entire entry.
  - Commercial molds may be utilized to create decorative elements, but those elements shall not exceed more than 25% of the final decoration.
- **Show Piece Vegetable/Fruit**
  - Basic internal structures may be used.
  - Minimal use of toothpicks and skewers is allowed.
  - Use of non-edible floral items or foliage is not allowed.
- **Show Piece Tallow and Saltillage**
  - Margarine or butter may be used in place of tallow.
  - Basic internal structures may be used.
- **Show Piece Bread Dough**
  - The use of non-edible materials is not allowed.
  - Edible Lacquer can be used.
- **Show Piece Chocolate, Cooked Sugar, Pastillage, and Marzipan**
  - Competitors may use a basic non-edible base or platter to mount or display the centerpiece.
  - No internal structures are allowed.
  - The centerpiece must be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium.
  - Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars.
  - All chocolate work should be properly tempered and the correct thickness.
  - Present smooth, properly-sanded pastillage work, free of visible cracks and seams.
  - Present sugar work having the proper shine, thickness, and harmonious coloring.



## STAR Events Point Summary Form CULINARY ARTS EXHIBIT - VIRTUAL



**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' file folder 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
<b>File Folder</b> 0-4 points  <i>Please note:</i> <b>There is no limit to the number of content pages that may be included in the file folder.</b>	<b>0</b> No File Folder documents presented	<b>1 2 3</b> File Folder/s presented with incorrect /incomplete content/pages	<b>4</b> File Folder is presented with correct all required materials <ul style="list-style-type: none"> <li>Career Plan</li> <li>One-page Resume</li> <li>3 Letters of Reference</li> </ul>	
<b>Display Set-Up</b> 0-2 points	<b>0</b> Participants did not set up their display within allotted time period	<b>2</b> Participants set up display during allotted time period		2
<b>Display Dimensions</b> 0-1 point	<b>0</b> Does not fit within the allowable dimensions	<b>1</b> The display fits within dimensions of no more than 30" deep, by 36" wide, by 48" high		1
<b>Conference Dress Code</b> 0-3 points	<b>0</b> Participant did not follow conference dress code	<b>3</b> Participant followed conference dress code		3

**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**  
(90.00 points possible)

**FINAL SCORE**  
(Average Evaluator Score plus Room Consultant Total)

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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 - VIRTUAL Rubric



<b>FILE FOLDER CONTENTS (Possible Points: 0 to 25)</b>						<b>Points</b>	
<b>Career Plan</b> – (evidence of beliefs, measurable goals 1,3,5 <sup>th</sup> yr., plan of action) 0-5 points	<b>0</b> Not included	<b>1</b> Assigned content incomplete – 3 items missing		<b>2</b> Most of assigned content – 2 items missing	<b>3</b> Almost all assigned content – 1 item missing,	<b>4 5</b> All assigned content, clearly stated	
<b>Resume</b> – (up-to-date, format clear, objective, experience/education included) 0-10 points	<b>0</b> Not included	<b>1 2</b> Not current, format not clear, missing info in two or more areas	<b>3 4</b> Not current, format clear, missing info in two areas	<b>5 6</b> Current, format clear, missing info in two areas	<b>7 8</b> Current, format clear, missing info in one area	<b>9 10</b> Current, format clear, info given in all required areas	
<b>References-</b> (3 letters on character/academic/work abilities) 0-10 points	<b>0 1</b> Not included or not formatted as required		<b>2 3 4</b> 1 reference letter included and formatted as required	<b>5 6 7 8</b> 2 reference letters included and formatted as required	<b>9 10</b> 3 reference letters included/on official letterhead, typed, dated, and signed		
<b>EXHIBIT (Possible Points: 0 to 65)</b>						<b>Points</b>	
<b>Index Card</b> – (3 1/2 x 5", printed front side only) 0-5 points	<b>0</b> Required card not provided	<b>1 2</b> One or more index cards with limited information provided; extensive spelling or grammatical mistakes	<b>3</b> One or more index cards with some of the required information; several spelling or grammatical errors	<b>4</b> One index card with most of the required information; few spelling or grammatical errors	<b>5</b> One index card with all required information; no spelling or grammatical errors	<b>5</b>	
<b>Professional/Technical Skills</b> – (preparation /methods/ techniques/ accuracy in materials & proportion/color where applicable) 0-15 points	<b>0 1 2 3</b> Little or no judgment can be made (poor)	<b>4 5 6</b> Some assigned content, only 1-2 different techniques displayed, little growth in skill/performance (fair)	<b>7 8 9</b> Most of assigned content, moderate display of techniques, some growth in skill/performance (good)	<b>10 11</b> All of assigned content, multiple techniques displayed, student is competent in skill/performance (excellent)	<b>12 13 14 15</b> All of assigned content, superior abilities are clearly indicated in skill/performance (superior)		
<b>Appropriate Exhibit</b> – (appropriate for specified category) 0-10 points	<b>0 1</b> Not appropriate for specified category or no judgment can be made (poor)		<b>2 3 4</b> Mildly appropriate for specified category but requires significant adaptation (fair)	<b>5 6 7 8</b> Moderately appropriate for specified category but missing 1-2 elements (good)	<b>9 10</b> Highly appropriate for specified category (excellent)		
<b>Understanding of subject matter</b> – (the entire project demonstrates a full understanding of the subject matter presented-baking, garde manger, etc) 0-10 points	<b>0 1</b> Project does not show understanding of subject matter (poor)		<b>2 3 4</b> Basic understanding of subject matter (fair)	<b>5 6 7 8</b> Developed subject matter (good)		<b>9 10</b> Full understanding of subject matter and technique/s (excellent)	

## Culinary Arts Exhibit Rubric (continued)

						Points
<b>Professional Quality –</b> (well-organized/neat/continuity/overall visual impact) 0-15 points	<b>0 1 2 3</b>	<b>4 5 6</b>	<b>7 8 9</b>	<b>10 11</b>	<b>12 13 14 15</b>	
	No effort shown, unacceptable (poor)	Little effort to look neat, some of the display unacceptable due to appearance / carelessness (fair)	Made an effort, ordinary quality, some improvement needed (good)	Competency of professional abilities, suitable for professional file folder (excellent)	Extreme high quality, content is clearly professional including being visually attractive (superior)	
<b>Creative and Complex –</b> (creative/suitably complex/originality in theme or concept) 0-10 points	<b>0 1</b>	<b>2 3 4</b>	<b>5 6 7 8</b>	<b>9 10</b>		
	No judgment can be made (poor)	Made by student but based on ideas of others, lacks a degree of complexity (fair)	Some creativity/originality shown in creation of exhibit with some degree of complexity (good)	Exceptional student creativity/originality in creation and/or exhibit at a suitable complexity level (excellent)		

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

TOTAL   
 (90 points possible)  
 Evaluator # \_\_\_\_\_  
 Evaluation Initial \_\_\_\_\_  
 Room Consultant Initial \_\_\_\_\_