

BAKING AND PASTRY

Procedures and Time Requirements for National In-Person Competition

<p>Participants will take the locally proctored ACF-CFPC written exam by the deadline as published in National Leadership Conference materials. This score will be combined with the scores from the in-person competition to determine medal placement.</p> <p>Participant will report to the designated room at the specified time with all required equipment, and wearing appropriate, clean attire. Participant will turn in a prepared time management plan prepared on the published recipes, and will be given a menu and all required recipes and ingredients.</p>	
15 minutes	Uniform and equipment inventory check. Time management plan returned at the end of equipment check.
15 minutes	Identical food items will be available to each team. No other food products, garnishes, or condiments may be brought to the event. Participants will have 15 minutes to organize work area, obtain supplies, and adapt the time management plan, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, etc. during this time.
2 hours 45 minutes	Participants will be given 2 hours and 45 minutes to prepare the required products according to recipe specifications.
15 minutes	Participants will have 15 minutes to clean up their workstations.

Procedures and Time Requirements for State Virtual Competition

<p>Each participant will upload one (1) PDF file containing proof of submission of the Online Project Summary Form along with the completed Time Management Plan, 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. Included within the one (1) PDF file must be a link to a URL for a maximum 2 hour and 47-minute video recording showing the completion of the requirements of this event. The timing of the video is as follows:</p>	
Up to 1 minute	Participant - verbal introduction by name and chapter. Stations must be already set up and show all required equipment and product to be used. No other equipment, food products, garnishes, or condiments may be displayed or used. If participants are working from home, appropriate substitutions of equipment are allowed.
2 hours and 45 minutes (total)	Participant will have 2 hours and 45 minutes to produce the required food items. The recording should be done in one take (no editing) and should show the student at all times. Items to include in the video are sanitation, technical skills, and close ups of student work as desired. No background music should be included. Only participants are allowed to be included in the video.
Up to 1 minute	Participants have up to 1 minute to show final plating or presentation of the required food products.

Procedures and Time Requirements for National Virtual Competition

<p>National preliminary competition: State Qualifiers (the top three individuals) will take the proctored ACF-CFPC written and practical exams, administered locally. These scores will be submitted to the national organization to determine the top ten (10) individuals to qualify for the national finals. All scores from the national preliminary competition will determine medal placement.</p>
<p>National finals competition: The top ten (10) individuals from the preliminary competition will submit a food production video (recipe and video details to be announced prior to the competition). The scores from the video, written test, and practical exam will determine the top three finalists for national recognition.</p>

Specifications for State Competitions

Testing

States may administer a general baking and pastry knowledge test at regional/district and state competitions. All National Leadership Conference participants will take the American Culinary Federation's Certified Fundamentals Pastry Cook (CFPC) written exam prior to competition. Additional information regarding ACF testing will be provided to NLC participants prior to competition.

Baking and Pastry Specifications (continued)

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). 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. Acceptable graphics on the Culinary Arts uniform include the FCCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. If required, additional logos may be covered with white cloth tape.
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Safety and Sanitation

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

Safety and Sanitation	Workstation 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 . Baked goods internal temperature is taken at center to reach required/desired food temperature.
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Product Production

Participants will have 2 hours and 45 minutes to prepare food products. 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 ~~and taste~~. The participant will present all items for evaluation at the end of the 2 hour and 45 minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 2 hour and 45 minute time limit.

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.
Timeline	Timeline is used and is accurate.
Mise en Place	Work effectively and display 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.
Baking Principles and Techniques	Follow directions of recipes in proper sequence to demonstrate correct baking principles.
Product Taste and Texture	Flavors and textures meet or exceed industry expectations.

For the Cake Decorating portion of the virtual competition, a store-bought cake may be used. It is not necessary for this virtual competition that the participate bake the cake.



BAKING AND PASTRY

Rubric

Name of Participant _____

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

SAFETY AND SANITATION				Points
Safety 0-2 points	0 Station is disorganized, safety is disregarded	1 Station is lacking neatness and organization, questionable knife and small equipment safety	2 Station is very neat and organized, all knives and small equipment are handled safely and properly. Internal temperature correct and taken at center	
Sanitation 0-1 points	0 Disregards safety and created unsafe and unsanitary conditions	1 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	2 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
FOOD PRODUCTION				
Equipment, Tools & Techniques 0-1 point	0 Selection and usage of tools/equipment lacks understanding and demonstration of skills	1 Selects and uses all tools/equipment correctly and safely following industry techniques, including use of scales for measuring		
Mise en Place 0-1 point	0 Mise en place is poorly executed and displays unacceptable organizational skills	1 Mise en place is well executed and displays excellent organizational skills		
QUICK BREAD				
Appearance 0-4 points	0 Items are visually unappealing. Appear to be either under baked or burnt	1-2 Items are a slightly too light or too dark in color. Crust appears to be too soft	3 Slight color variance, good crust, shape is visually appealing	4 Exceptional color and doneness, with proper crust and crumb, visually appealing
Consistency 0-4 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1-2 Size, shape and/or color is inconsistent. Correct yield	3 Size, shape and/or color is consistent. Correct yield	4 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield
Principles and Techniques 0-4 points	0 Incorrect technique used throughout preparation	1-2 Product over or under mixed, incorrect proportions of ingredients	3 Product overmixed, tough or with tunnels	4 Correct techniques meeting industry standards for quick bread preparation
Taste and Texture 0-4 points	0 Taste is bland, flavorless or bitter. Batter stood too long before baking. Coarse texture and unappealing	1-2 Items are lacking taste, crust is soft, product is dense and heavy. Little to no crumb	3 Well balanced flavor with pleasing exterior and interior texture, with good crumb	4 Flavor and texture meet or exceeds industry expectations
				4
CHOUX PASTRY				
Appearance 0-4 points	0 Items are visually unappealing. Appear to be either under baked or burnt	1-2 Items are a slightly too light or too dark in color. Lacks visual appeal.	3 Slight color variance, shape is good and visually appealing	4 Exceptional color and doneness, with excellent shape and is visually appealing
Consistency 0-4 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1-2 Size, shape and/or color is inconsistent. Correct yield	3 Size, shape and/or color is consistent. Correct yield	4 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield
Principles and Techniques 0-4 points	0 Incorrect technique used throughout preparation	1-2 Product under or overmixed, incorrect proportions of ingredients	3 Product mixed correctly, but ingredient proportions not correct	4 Correct techniques meeting industry standards for choux pastry
Taste and Texture 0-4 points	0 Taste is bland, flavorless or bitter. Soggy interior.	1-2 Items are lacking taste, failed to rise and/or collapsed	3 Well balanced flavor and texture	4 Flavor and texture meets or exceeds industry expectations
				4

SHAPED YEAST BREAD

	0	1-2	3	4	
Appearance 0-4 points	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 0-4 points	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color shows few inconsistencies. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	
Principles and Techniques 0-4 points	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	
Taste and Texture 0-4 points	Taste is bland, flavorless or bitter. Crumble, dry, coarse or wet interior texture	Items are lacking taste, crust is too soft or too tough, interior holes	Well balanced flavor with pleasing exterior and interior texture	Flavor and texture meets or exceeds industry expectations	4

CAKE DECORATING

	0	1-2	3	4	
Preparation for Decorating 0-4 points	Cake layers or crumb coat are not executed according to specifications	Cake layers and crumb coat are unevenly executed	Cake layers are mostly evenly cut and crumb coat applied correctly	Cake layers are evenly cut and crumb coat is applied correctly	
Borders and Decoration 0-4 points	Not all required elements were attempted	Size, shape and/or color is inconsistent	Demonstration of skill meets acceptable industry expectations	Demonstration of skill meets or exceeds industry expectations	
Writing 0-4 points	Did not attempt	Size, shape and/or placement of writing does not meet acceptable industry expectations	Demonstration of skill meets acceptable industry expectations	Demonstration of skill meets or exceeds industry expectations	
Principles, Techniques, Expectations 0-4 points	Incorrect technique used throughout preparation	Product assembled with incorrect techniques; does not meet retail expectation	Product is assembled correctly but some incorrect techniques used; generally meets retail expectation	Product is assembled correctly and meets industry and retail expectation	

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

TOTAL
(70 points possible)

Evaluator # _____

Evaluator Initial _____

Room Consultant Initial _____

