

PASTRY TRAY



Pastry Tray, (*Individual Event*) recognizes student's ability creating a platter consisting of a variety of pastries.

EVENT CATEGORY

Occupational

TIME REQUIREMENTS 75 minutes

1. Report to the designated area 10 minutes before the assigned time
2. Orientation/ Introduction -5 minutes
 - a. Show Station
 - b. Hand sink
 - c. Electricity
 - d. Introduction and hand shake
3. The time for preparation/presentation begins when the judge says go – 60 minutes
4. Set-Up
5. Prepare
6. Assemble
7. Present
8. Clean-Up and station returned for next competitor
9. Timer stops at 60 minutes and participant stops everything immediately
10. Critique: 10 minutes

RULES

1. No alcoholic beverage or liqueurs may be used in the project preparation
2. Demonstrate and assembly of each component of the pastries in front of evaluators
3. Participant will bring equipment and cooler/ice chest(s) to the designated area
4. The remainder of the items may be brought in sufficient quantity to complete the project
5. Coolers should be placed on the floor
6. Participant will be periodically notified of the time remaining to finish the demonstration

APPEARANCE

Uniform	<ul style="list-style-type: none"> *Chef coat/jacket *Apron *Chef hat or hair covering Industry pants or commercial uniform pants Closed-toe, low heel, kitchen shoes School Name and/ or logo must be covered **Must have FCCLA Board approved coat, hat and apron for State Qualifiers
Jewelry and Personal Hygiene	<ul style="list-style-type: none"> ABSOLUTELY NO JEWELRY 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 Hand washing is done frequently

PASTRY TRAY



JOB BOOKS

2 Copies	<p>Includes all information: Participant Name - Chapter Number – Event – Product Name - Timeline - Photos</p> <p>Required Recipe Template (at end of this document)</p> <p>Professional presentation – presentation cover or notebook binder</p> <p>Grammar and spelling</p> <p>1 copy must be left on table next to platter</p>
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SAFETY AND SANITATION

Safety	<p>Work station is kept neat, clean and organized in a safe and sanitary manner</p> <p>Proper knife safety is demonstrated, and small equipment is handled properly, per industry standards</p> <p>Safe operation of equipment and tools</p> <p>Complete final cleanup</p>
Sanitation	<p>Washes and re-washes hands completely</p> <p>Cleaned and sanitized work area</p> <p>Maintains sanitary work area</p> <p>Area cleaned and sanitized for next participant</p>

ORGANIZATION

Work space	<p>Mise en place executed</p> <p>Work is effective and evenly distributed</p>
Communication skills	<p>Communicates clearly and consistently evaluators</p> <p>Displays technical and leadership skills</p> <p>Uses proper vocabulary when speaking with evaluators</p>

PRODUCTION TECHNIQUES

Equipment and Techniques	<p>Use proper equipment, tools, products, and techniques in the preparation of food products and garnishes</p> <p>Demonstrate and assembly of each component of the pastries in front of evaluators</p> <p>Any final decoration and covering of all pastries must be done in front of evaluators</p>
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PASTRY ASSORTMENT

Minimum of 12 pieces - Minimum variety of 2

Pastry	<p>Not limited to:</p> <p>Meringues</p> <p>Pate a Choux</p> <p>Tartlets</p> <p>Phyllo Dough *Commercial forms accepted</p>
Fillings	<p>Not limited to:</p> <p>Pastry Creams</p> <p>Glazes</p> <p>Jams and Jellies</p> <p>Marzipan</p> <p>Fruits or Fruit Fillings</p>

PASTRY TRAY

PRODUCTION UTILIZATION AND WASTE

	Proper procedure followed for waste Proper procedure followed for usable waste All unused dips/fillings properly stored All items properly labeled and dated
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PRODUCT DISPLAY

Appearance	Prepare pastry with creative appearance and appropriate food products Common theme with decorations Tray is appropriate serving size Appropriate size and number of portions 12 pieces complete the tray (ex. 6 of 2 types) Displayed on a non-porous, non-toxic base that is acceptable to industry standards
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QUALITY OF PRODUCT

Taste	Freshness Food is served at the proper temperature Appropriate texture based on recipe Consistency in size and shape based on preparation and product Customer Appeal Taste appropriate to product Food products meet industry standards of appropriate taste for each recipe
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SUPPLIES and EQUIPMENT

Participant
Ingredients for event
All necessary equipment needed to complete the project, including plating
Cleaning and sanitizing buckets – test kit – proof provided
Towels
Cooler/ice chest
Disposable gloves

Host Site
Work surface
Sink area with water source
Broom, dustpan and garbage can
Electric source



PASTRY TRAY



Chapter Number:	Student Name:
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Must score 0 – 1 (no half points please)

APPEARANCE	Pts	Comments	Total 5 Points
States Name and Project			
Speaks clearly, firm handshake			
Chef Coat, Apron, Uniform pants, closed-toe, low heel, kitchen shoes			
Chef hat or hair covering			
No jewelry			
Deduction: MUST be explained			
**State Qualifiers must wear FCCLA Board Approved Coat, Apron, Hat			

Must score 0 – 1 - 2 (no half points please)

JOB BOOK	Pts	Comments	Total 10 Points
*Includes all information (see below)			
Provide recipe(s) on required template			
Professional presentation - presentation cover or notebook binder			
Correct spelling and grammar			
2 copies of job book			
Deduction: MUST be explained below			

***Job Book Information:**
 Participant Name – Chapter Number – Event – Product Name -Timeline - Photos
 Required Recipe Template completed for all recipe(s)
 Grammar and spelling

Judge
 Initial _____

Set/Record Clock Timer: _____



PASTRY TRAY



Chapter Number:	Student Name:
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Must score 0 – 1 - 2 (no half points please)

SAFETY	Pts	Comments	Total 10 Points
Maintains clean area as work progresses			
Maintains organized work area and floor			
Follows general safety procedures			
Utilizes tools and equipment safely			
Demonstrate knife safety			
Deduction: MUST be explained			
SANITATION	Pts	Comments	Total 10 Points
Washes and re-washes hands completely			
Cleaned and sanitized work area			
Maintains sanitary work area			
Prevents cross-contamination			
Area cleaned and sanitized for next participant			
Deduction: MUST be explained			

Must score 0 – 1 (no half points please)

ORGANIZATION	Pts	Comments	Total 5 Points
Mise en place executed			
Communicates clearly and consistently with team and evaluators			
Uses time and motion properly, completes all task efficiently			
Follows direction of recipes in sequence			
Leave competition area within allotted time frame			
Deduction: MUST be explained			

Judge
Initial _____



PASTRY TRAY



Chapter Number:	Student Name:
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Must score 0 – 1 - 2 (no half points please)

DEMONSTRATES PRODUCT TECHNIQUES	Pts	Comments	Total 10 Points
Demonstrates proper use of equipment			
Demonstrate 2 required pastries			
Demonstrates all aspects of pastries and finishing product in front of evaluators			
All items properly labeled and stored			
Uses industry techniques in producing and finishing product			
Deduction: MUST be explained			
DEMONSTRATES FILLINGS AND FINISHES	Pts	Comments	Total 10 Points
Demonstrates proper use of finishing tools			
Uses industry techniques in finishing product			
Demonstrates 2 or more types of fillings			
Fillings and Pastries are compatible			
Responds to evaluators questions			
Deduction: MUST be explained			
KNOWEDGE	Pts	Comments	Total 10 Points
Speaks clearly, pitch, tempo, volume			
Body language			
Knowledge of subject matter			
Correct grammar and terminology			
Response to evaluators			
Deduction: MUST be explained			

Judge
Initial _____

Record Clock Timer: _____



PASTRY TRAY



Chapter Number:	Student Name:
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Must score 0 – 1 - 2 (no half points please)

PRODUCT UTILIZATION AND WASTE	Pts	Comments	Total 10 Points
Proper procedure followed for waste			
Proper procedure followed for usable waste			
All unused dips/fillings properly stored			
All items properly labeled			
All items properly dated			
Deduction: MUST be explained			
PRODUCT PRESENTATION AND DISPLAY	Pts	Comments	Total 10 Points
Consistent and uniform, balanced			
Artistically pleasing			
Common theme throughout			
Final product attractively presented			
Display on glass, mirror, metal or other non-porous, non-toxic surface			
Deduction: MUST be explained			
QUALITY OF PRODUCT	Pts	Comments	Total 10 Points
Freshness			
Appropriate texture based on recipe			
Maintains food integrity			
Taste appropriate to product			
Customer salability			
Deduction: MUST be explained			

Judge _____
 Initial _____