

PASTRY TRAY

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

EVENT CATEGORY

Level Three – Hospitality and Tourism

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 handshake
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. Bring clearly labeled 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 packed and stored appropriately
6. Participant will be periodically notified of the time remaining to finish the demonstration
7. **Top place will move to nationals in the Baking and Pastry Arts STAR event and will need to review the STAR event rules.**

APPEARANCE

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

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

ORGANIZATION

Workspace	Mise en place executed Work is effective and efficient
Communication skills	Communicates clearly and consistently with evaluators Uses proper vocabulary when speaking with evaluators

PRODUCTION TECHNIQUES

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

Minimum of 12 pieces - Minimum variety of 3 – 2 bite size

Pastry	Required Pate a Choux Additional pastry but not limited to: Meringues Tartlets Phyllo Dough *Commercial forms accepted Profiteroles
Fillings	Required: Stirred Custard Additional filling but not limited to: Pastry Creams Glazes Jams and Jellies Marzipan Fruits or Fruit Fillings – natural flavors/seasonings

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 Tray is appropriate serving size Appropriate number and size of portions Plate presentation appropriate Visual appeal and edible 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
All ingredients to complete the product
All necessary equipment needed to complete the project, including plating
Cleaning and sanitizing buckets – test kit – proof provided
Towels

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



PASTRY TRAY



Name of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Category _____

Must score 0 – 1 (no half points please)

APPEARANCE	COMMENTS	Total 5 Points
States Name and Project		
Speaks clearly, firm handshake		
(Official FCCLA at State Only) Chef Coat, apron, uniform pants, closed-toe, low heel, kitchen shoes		
Chef hat or hair covering		
No visible jewelry or piercings		
JOB BOOK	COMMENTS	Total 5 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		

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

MEETS TIME REQUIREMENT	COMMENTS	Total 10 Points
Cleaned and sanitized work area after competition		
Leaves competition area within allotted time frame		
Deduction: MUST be explained below		
TOTAL POINTS (20 points possible)		

***Job Book Information:**

Participant Name – Chapter Number – Event – Product Name – Timeline - Photos

Required Recipe Template complete for all recipe(s)

Grammar and spelling

Set/Record Clock Timer: _____

Judge Initial _____

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PASTRY TRAY

Name of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Category _____

Must score 0 – 1 – 2 – 3 (no half points please)

SAFETY – SANITATION - ORGANIZATION	COMMENTS	Total 15 Points
Maintains clean, organized area as work progresses		
Washes hands properly		
Follows general safety procedures		
Communicates clearly and consistently with evaluators		
Uses time and motion properly, completes all task efficiently		
Deduction: MUST be explained		
PASTRY PRODUCT TECHNIQUES	COMMENTS	Total 15 Points
Appearance – natural color and doneness, with excellent shape		
Visually appealing		
Consistency- smooth, not rubbery or lumpy		
Principles and Techniques – correct techniques meeting industry standards for choux paste		
Demonstrates proper handling of tools		
Deduction: MUST be explained		
DEMONSTRATE CUSTARD AND FILLINGS	COMMENTS	Total 15 Points
Mise en place executed		
Demonstrates all aspects of technique and finishing product in front of evaluators		
Follows direction of recipe in sequence		
Consistency – smooth, not lumpy or rubbery		
Appearance – natural colors		
Properly set/viscosity		
Tempering		
Food products are customer appealing		
Flavor and texture meet or exceeds industry expectations		
Uses industry techniques in finishing product		
Deduction: MUST be explained		
TOTAL POINTS (35 points possible)		

Set/Record Clock Timer: _____

Judge Initial _____

PASTRY TRAY

Name of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Category _____

Must score 0 – 1 (no half points please)

KNOWLEDGE	COMMENTS	Total 5 Points
Speaks clearly		
Body language		
Knowledge of subject matter		
Correct grammar and terminology		
Responsive to evaluators		
Deduction: MUST be explained		

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

PRODUCT UTILIZATION AND WASTE	COMMENTS	Total 10 Points
Proper procedure followed for waste		
Proper procedure followed for usable waste		
All unused product labeled		
All items properly stored		
All items properly dated		
Deduction: MUST be explained		
PRODUCT PRESENTATION AND DISPLAY	COMMENTS	Total 10 Points
Consistent, uniform and balanced		
Consistency in size and shape based on preparation and product		
Final product attractively presented		
Display on appropriate size and material		
Tray is appropriate service size and required number of items		
Deduction: MUST be explained		
QUALITY OF PRODUCT	COMMENTS	Total 10 Points
Freshness		
Appropriate texture based on recipe		
Consistency in size and shape		
Taste appropriate to product		
Customer salability		
Deduction: MUST be explained		
TOTAL POINTS (35 points possible)		

<u>RATINGS:</u>	<u>TOTAL POINTS</u>
Gold 90 – 100	Page 1 _____
Silver 70 – 89	Page 2 _____
Bronze 69 and below	Page 3 _____

Set/Record Clock Timer: _____

Judge Initial _____

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PASTRY TRAY

RECIPE TEMPLATE

<u>Menu Item</u>	
Number of Portions	
Recipe Source	

Ingredients	
<u>Amount</u>	<u>Item</u>

Procedure