



PASTRY TRAY VIRTUAL



Baking and Pastry (Tray) is an *Individual event*, recognizes participant’s ability to demonstrate pastry skills. Participants must prepare a **demonstration video** creating the product.

EVENT LEVEL: Level Three (grades 11-12)

CONTENT STANDARDS ALIGNMENT

See OhioFCCLA.org (Adviser Tab) for detailed event alignment information to course content standards, national educational initiatives, and standards.

CAREER CLUSTERS

- Hospitality and Tourism

ELIGIBILITY & GENERAL INFORMATION:

1. Review “Eligibility and General Rules for All Levels of Competition” in national STAR event manual prior to event planning and preparation.
2. Teams should be made up of one participant from the same chapter.
3. Eligible participants are members who are currently or have been enrolled in Hospitality and Tourism program, as determined by their state department of education. Students enrolled in general foods and nutrition courses not preparing them for a career or employment in culinary arts are not eligible.
4. Each entry must post all required documents (as specified below) to their online folder.
5. Chapters must verify accessibility of documents to the public, as Ohio FCCLA will not be able to assist with this verification. Each entry must have the following items posted to their project folder:
 - a. One (1) oral presentation video needs to be available for public view and the URL should be included in the PDF file. Options include:
 - i. Embedded video
 - ii. Video link provided to direct source such as YouTube, Vimeo, or Google Drive
 - iii. Video files which require the reviewer to download are NOT allowed due to their potential size

TECHNOLOGY TIPS

1. Documents must be available and publicly accessible (check settings to ensure they can be viewed outside of the school district network)
2. All files must be clearly labeled using a descriptive file name, e.g. “Leadership – Level 2 – Gonzales.”
3. Be sure to publish all content. Have someone outside of your network check for access. Any document requiring additional access (such as Google doc) will not be able to be reviewed. Only documents that can be opened and viewed by the evaluation team can be scored.



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GENERAL INFORMATION

Submission of Project	There will be a specific timeline to upload documents/videos into the competition folder If the deadline is missed the project will not be evaluated Folder Name will be Chapter Name & Number_ Event Name_Level
Scoring Breakdown	Each team member will take the test – scores will be averaged Demonstration Video – team score

Number of Participants per Entry	Prepare Ahead of Time	Competition Dress Code	Participant Set-Up/Prep Time Video	Maximum Oral Presentation Time	Total Event Time
1	Demonstration Video	Chef's uniform as described	30 minutes	15 minutes	45 minutes

PROCEDURES AND TIME REQUIREMENTS	
30 minutes	Online test prior to the event
30-minute Video	Discuss steps of preparation How these food items can be used in the industry All components of dishes must be demonstrated in video Demonstrate the preparation of 6 – 3-inch Éclair and pastry cream with chocolate glaze 1 deconstructed éclair
Skills Demonstrated	Preparation of product utilizing proper baking method and techniques Eclair paste Handling pastry cream Folding techniques Glazing techniques

SPECIFICATIONS	
Uniform	*Chef Coat/Jacket *Apron *Chef hat Industry pants or commercial uniform pants Closed-toe, low heel, kitchen shoes made with non-slip soles and non-melting uppers School Name/logo, any organization name/logo except FCCLA must be covered for Regionals **Must have FCCLA Board approved Chef coat, hat, and apron for State Qualifiers



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Jewelry/Personal Hygiene	<ul style="list-style-type: none"> Facial jewelry concealed Facial hair permitted if wearing industry approved covering Hair is properly restrained with hairnet if hair extends past the neckline Minimal makeup, no cologne or nail polish Uniform is clean Hand washing is done frequently
Job Book	<ul style="list-style-type: none"> Includes all information: Participant Name – Chapter Number – Event Recipe(s) use the required format Timeline Follow recipes in proper sequence Must follow cooking methods and preparations methods identified in recipes

PRODUCTION TECHNIQUES	
Safety	<ul style="list-style-type: none"> Workstation is kept neat, clean, and organized in a safe and sanitary manner Proper knife safety is demonstrated Safe operation of equipment and tools Complete final cleanup
Sanitation	<ul style="list-style-type: none"> Washes hands completely Cleaned and sanitized work area Maintains sanitary work area Prevents cross-contamination
Workspace	<ul style="list-style-type: none"> Mise en place executed Work is effective and evenly distributed Sanitizes work area before and after competition Uses time and motion properly, completes all task efficiently
Weight and Measurement	<ul style="list-style-type: none"> Demonstrates knowledge of basic weight and measurement equivalents Use portion control consistently and correctly Use proper amount of product in food production Correctly and consistently measures dry and liquid ingredients Correctly converts temperatures between conventional and convection ovens Properly calibrates, uses, and reads thermometer
Equipment, Tools and Techniques	<ul style="list-style-type: none"> Use proper equipment, tools, and techniques in the preparation of food products Justify portion size Use proper vocabulary in preparation of food products Use proper amounts of product in food production Incorporate usable by-product or return to safe storage
Cooking Methods and Techniques	<ul style="list-style-type: none"> Preparation of product utilizing proper baking method and techniques Eclair paste Handling pastry cream Folding techniques Glazing techniques
Recipe(s)	<ul style="list-style-type: none"> Follows recipes in proper sequence Follows cooking methods and preparations methods identified in recipes All components of dishes must be demonstrated in video
Product Appearance/ Plating	<ul style="list-style-type: none"> 6 – 3-inch eclairs Appropriate texture based on recipe Consistency in size and shape based on preparation and product Customer Appeal Food product meet industry standards



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VIDEO PRESENTATION SPECIFICATIONS	
Organization/Delivery	Deliver oral presentation in an organized, sequential manner, concisely and thoroughly summarize project.
Voice	Speaks clearly with appropriate pitch, tempo, and volume.
Body Language	Use appropriate body language including gestures, posture, mannerism, eye contact.
Grammar/ Word Usage/ Pronunciation	Use proper grammar, word usage, and pronunciation.



CAREER DEVELOPMENT EVENTS POINT SUMMARY FORM PASTRY TRAY



Name of Member(s) _____

Chapter Name _____ Chapter Number _____ State _____

Team # _____ Station # _____ Level _____

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, write "No Show" across the top and return with other forms. Do **NOT** change team or station number.
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 folder with the completed rubrics.
3. At the end of the evaluation, double check all scores, names, and team numbers to ensure accuracy. Be sure there is **NOT** a 15-point discrepancy.
4. Make sure comments have been added.
5. Check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Event Online Orientation Documentation	0 Official documentation not provided at presentation time	2 Official documentation provided at presentation time with adviser signature	
Folder	8 points Labeled correctly Documents/Video labeled correctly Public accessible All documents uploaded by designated date		
TOTAT SCORE ABOVE			
Test Scores	Participant _____ Participant _____ Participant _____ Total Team Score _____	Total Team Score _____ Divided by # of participants on team _____ -Average Team Score _____ (20 points possible)	
Evaluators' Scores	Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____		Average
Final Points	100 points <i>Rounded only to the nearest hundredth (i.e. 79.99 not 80.00)</i>		

RATED ACHIEVED (*mark one*)

_____ Gold 90 – 100

_____ Silver 70 – 89.99

_____ Bronze 1 – 69.99

Room Consultant Signature (*electronic*) _____



BAKING AND PASTRY (TRAY) RUBRIC



Participants Name _____

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

APPEARANCE	Possible Points 5 /Comments	Points
State Name and Project Speaks clearly Uniform Clean: (Chef coat, apron, uniform pants, closed toe, low heel kitchen shoes, hat) No jewelry/covered No graphics/logos other than FCCLA on uniform		
JOB BOOK	Possible Points 5 /Comments	
Information Complete – Participant Name – Chapter Number – Product Name Complete timeline All recipes provided on required template Professional and high-quality Correct spelling and grammar		
SAFETY	Possible Points 5 /Comments	
Follows all personal safety practices Follows all food safety practices Maintains organized work area and floor Utilizes tools and equipment safely Demonstrates knife safety		
SANITATION	Possible Points 5 /Comments	
Washes and re-washes hands properly Follows all sanitation practices Demonstrates all equipment is sanitized for food production Maintains sanitary work area as work progresses Prevents cross-contamination		
DEMONSTRATES FOOD PRODUCTION	Possible Points 5 /Comments	
Mise en place is well executed Correctly and consistently measure dry and liquid ingredients Locates, checks, and tests all equipment (including temperatures) Demonstrates and explains skills for all fundamental food handling and cooking methods Correct grammar and terminology		



BAKING AND PASTRY (TRAY) RUBRIC



ECLAIR	Possible Points 10 /Comments	
Proper baking methods and techniques used to produce quality food Proper amount of product is prepared and used in each preparation Portion consistent with industry standards Customer salability Product knowledge		
PASTRY CREAM	Possible Points 10 /Comments	
Proper cooking methods and techniques used to produce quality food Proper amount of product is prepared and used in each preparation Portion consistent with industry standards Customer salability Product knowledge		
GLAZE	Possible Points 5 /Comments	
Proper cooking methods and techniques used to produce quality food Proper amount of product is prepared and used in each preparation Portion consistent with industry standards Customer salability Product knowledge		
PRODUCT PRESENTATION AND DISPLAY	Possible Points 5 /Comments	
Final product attractively presented 6 – 3-inch eclairs presented Consistent portion and size of each eclair Artistically pleasing Customer salability		
TIME MANAGEMENT	Possible Points 5 /Comments	
Uses time and motion properly, completes all task efficiently Communicates clearly and consistently Cleaned and sanitized work area before competition Cleaned and sanitized work area after competition Completed product within the allotted time frame		
PRESENTATION	Possible Points 10 /Comments	
Organization/Delivery Knowledge of Subject Matter Voice- pitch, tempo, volume Body Language Grammar – Word usage -pronunciation		