

N.A.T.I.V.E. Baking & Pastry Event

N.A.T.I.V.E. has adopted its menu that will be used for the Baking & Pastry Event. The rubric used for the Baking & Pastry Event will be used for evaluating the preparation of the recipes provided. The recipes provided are the only ones to be used, no other cookie, biscuit, or cream puff recipes will be allowed.

Event Capacity and Eligibility

The Baking & Pastry Event is an individual event. Schools can submit up to two (2) individuals to compete in this event during the 2025 NATIVE Skills Competition.

Procedures and Time Requirements

This event will span 2 hours and 45 minutes. Participants will be notified of their competition heat times after registration closes. The competition is not open to spectators.

Students will sign in and receive a participant number and will be assigned a workstation.

Participants for this event shall dress in proper attire. Participants must provide and wear a clean chef jacket, chef pants, appropriate closed-toe footwear, bib style apron, and hair restraint that keeps hair off the face, neck, and shoulders. Do not wear any jewelry (rings, watches, bracelets, dangling earrings, etc.), nail polish, artificial nails, and piercings. Makeup should be minimal. There should be no odor present whether good or bad. Disposable gloves should be worn when appropriate.

All participants must bring their own equipment that will be appropriate for basic baking production. This includes a tabletop mixer. No equipment will be provided except for ovens in the host kitchen. An equipment list is included below

Participants will produce the following items in the time allotted.

- **Quick Bread**
 - Six (6) – 3" diameter Buttermilk Biscuits
- **Cookies**
 - 1 dozen uniform size Chocolate Chip Cookies
- **Choux Pastry**
 - 6 large – 3-inch, cream puffs filled with Chantilly Cream

Chocolate Chip Cookies

375 degrees
Yield: 1 dozen 3" cookies

- 147 g Butter, room temp
- 113 g Sugar
- 113 g B. Sugar
- 2 g Salt
- 91 g Eggs, room temp
- 6 g Vanilla
- 285 g AP flour
- 4 g Baking soda
- 357 g Semi-Sweet Chocolate Chips

USE CREAMING METHOD

Buttermilk Biscuits

400 degrees
Yield: 9 3" biscuits

- 277 g Bread flour
- 277 g Pastry flour
- 6 g Salt
- 18 g Baking powder
- 4 g Baking soda
- 27 g Sugar
- 175 g Butter, cold
- 375 g Buttermilk

USE BISCUIT MIXING METHOD

Cream Puffs

400 degrees
Yields: 6-8

- 365 g Water
- 155 g Butter
- 232 g Flour
- 365 g Eggs

USE STANDARD PATE A CHOUX METHOD

Chantilly Cream

- 480 g heavy cream
- 28 g granulated sugar
- 5 g vanilla extract



BAKING AND PASTRY LEVELS 3 & 4 RUBRIC

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY & SANITATION					POINTS	
Safety 0-5 points	0	1 2	3 4	5		
	Station is disorganized, safety is disregarded	Station is lacking neatness and organization, questionable knife and small equipment safety	Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	Station is very neat and organized, all knives and small equipment are handled safely and properly		
Sanitation 0-5 points	0	1 2	3 4	5		
	Disregards safety and created unsafe and unsanitary conditions	Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
Clean-up 0-5 points	0	5				
	Participant did not complete station clean-up with-in allotted 20 minutes	Participant completed station clean-up with-in allotted 20 minutes				

PRODUCT PRODUCTION					POINTS	
Equipment, Tools & Techniques 0-2 points	0	1 2				
	Selection and usage of tools/equipment; lacks understanding and demonstration of skills	Selects and uses all tools/equipment correctly and safely following industry techniques, including accurate measuring of ingredients				
Mise en Place 0-2 points	0	1 2				
	Mise en Place is poorly executed and displays unacceptable organizational skills	Mise en Place is well executed and displays excellent organizational skills				

QUICK BREAD					POINTS	
Appearance 0-5 points	0	1 2	3 4	5		
	Items are visually unappealing. Appear to be either under-baked or burnt	Items are slightly too light or too dark in color. Crust appears to be too soft	Slight color variance, good crust and shape is visually appealing	Exceptional color and doneness, with proper crust and crumb, visually appealing		
Consistency 0-5 points	0	1 2	3 4	5		
	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color is inconsistent. 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 & Techniques 0-5 points	0	1 2	3 4	5		
	Incorrect technique used throughout preparation	Product over or under-mixed, incorrect proportions of ingredients	Product overmixed, tough or with tunnels	Correct techniques meeting industry standards for quick bread preparation		
Taste & Texture 0-5 points	0	1 2	3 4	5		
	Taste is bland, flavorless or bitter. Batter stood too long before baking. Coarse texture and unappealing	Items are lacking taste, crust is soft, product is dense and heavy. Little to no crumb	Well-balanced flavor with pleasing exterior and interior texture, with good crumb	Flavor and texture meets or exceeds industry expectations		

CHOUX PASTRY					POINTS	
Appearance 0-5 points	0	1 2	3 4	5		
	Items are visually unappealing. Appear to be either under baked or burnt	Items are a slightly too light or too dark in color. Lacks visual appeal.	Slight color variance, shape is good and visually appealing	Exceptional color and doneness, with excellent shape and is visually appealing		



BAKING AND PASTRY LEVELS 3 & 4 RUBRIC (CONTINUED)

Consistency 0–5 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under-mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for choux pastry		
Taste & Texture 0–5 points	0 Taste is bland, flavorless or bitter. Soggy interior	1 2 Items are lacking taste, failed to rise and/or collapsed	3 4 Well balanced flavor and texture	5 Flavor and texture meet or exceeds industry expectations		

COOKIE					POINTS	
Appearance 0–5 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	3 4 Slight color variance, good crust, shape is visually appealing, but is too rounded or flat	5 Exceptional color and doneness, properly shaped, visually appealing		
Consistency 0–5 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under-mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for cookie preparation		
Taste & Texture 0–5 points	0 Taste is bland, flavorless or bitter. Crumble, dry, coarse or wet interior texture	1 2 Items are lacking taste, cookies spread too much, are stiff or too crumbly	3 4 Well balanced flavor with pleasing exterior and interior texture	5 Flavor and texture meet or exceeds industry expectations		

CAKE DECORATING					POINTS	
Borders & Decoration 0–5 points	0 Not all required elements were attempted	1 2 Size, shape and/or color is inconsistent	3 4 Demonstration of skill meets acceptable industry expectations	5 Demonstration of skill meets or exceeds industry expectations		
Writing 0–5 points	0 Did not attempt	1 2 Size, shape and/or placement of writing does not meet acceptable industry expectations. Cursive writing was not used	3 4 Demonstration of skill meets acceptable industry expectations, including writing in cursive	5 Demonstration of skill meets or exceeds industry expectations, including writing in cursive		
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	1 2 Product assembled with incorrect techniques; does not meet retail expectation	3 4 Product is assembled correctly but some incorrect techniques used; generally, meets retail expectation	5 Product is assembled correctly and meets industry and retail expectation		

Evaluator's Comments—Include two things done well and two opportunities for improvement:	TOTAL	
	(94 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	



BAKING AND PASTRY
STAR EVENTS POINT SUMMARY FORM
For use with 3 production and 2 tasting evaluators

Participant Name: _____
Chapter: _____ 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 student does not show, write "No Show" across the top and return with other forms. Do NOT change student or station numbers.
- 2. Confirm STAR Competition(s) is mandatory solely for participation at the National Leadership Conference. States have the authority to decide whether this requirement applies to picking up the registration packet and confirming the event/schedule accuracy OR attending a state-specific orientation.
- 3. 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 front of the completed rubrics and staple all items related to the presentation together.
- 4. At the end of competition, double-check all scores, names and student numbers to ensure accuracy. Sort results by *team* order and turn in to the Lead Consultant.
- 5. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Confirm STAR Competition(s) 0 or 1 point	Confirmed STAR Competition(s) schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only)		
	0 No	1 Yes	
Event Online Orientation Form 0 or 1 point	Online Orientation Form not completed in the Student Portal by deadline	Online Orientation Form completed in the Student Portal by deadline	
Proof of Project Summary Form Submission 0 or 1 point	Not presented to Room Consultant at participation time	Presented to Room Consultant at participation time	
Uniform & Appearance 0-3 points	0 Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	1 2 Unprofessional appearance or attire as marked below: ___ Hair/beard restraints missing ___ Kitchen shoes not worn ___ Jewelry uncovered ___ Personal grooming does not meet guidelines	3 Professional attire worn: ___ Hair/beard restraints ___ Kitchen shoes ___ No visible jewelry ___ Personal grooming meets guidelines
EVALUATORS' SCORES			ROOM CONSULTANT TOTAL (6 points possible)
Evaluator 1: _____	Initials: _____		
Evaluator 2: _____	Initials: _____		AVERAGE PRODUCTION SCORE (39 points possible)
Evaluator 3: _____	Initials: _____		AVERAGE TASTING SCORE (55 points possible)
Total Score: _____	Divided by # of Evaluators = AVERAGE PRODUCTION SCORE		FINAL SCORE (Average Evaluator Score plus Room Consultant Total)
PRESENTATION & TASTING SCORES			
Evaluator 4: _____	Initials: _____		
Evaluator 5: _____	Initials: _____		
Total Score: _____	Divided by # of Evaluators = AVERAGE PLATING SCORE		

Scores rounded only to the nearest hundredth (i.e., 79.99 not 80.00)
RATING ACHIEVED (circle one) Gold: 90-100 Silver: 70-89.99 Bronze: 1-69.99
VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Evaluator 4: _____ Evaluator 5: _____ ARC: _____ ELC: _____



BAKING AND PASTRY
LEVELS 3 & 4 PRODUCTION RUBRIC
For use with 3 production and 2 tasting evaluators

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY & SANITATION					POINTS
Safety 0-5 points	0 Station is disorganized, safety is disregarded	1 2 Station is lacking neatness and organization, questionable knife and small equipment safety	3 4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly	
Sanitation 0-5 points	0 Disregards safety and created unsafe and unsanitary conditions	1 2 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	3 4 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
Clean-up 0-5 points	0 Participants did not complete station clean-up with-in allotted 20 minutes	5 Participants complete station clean-up with-in allotted 20 minutes			

PRODUCT PRODUCTION					POINTS
Equipment, Tools & Techniques 0-2 points	0 Selection and usage of tools/equipment; lacks understanding and demonstration of skills	1 2 Selects and uses all tools/equipment correctly and safely following industry techniques, including accurate measuring of ingredients			
Mise en Place 0-2 points	0 Mise en Place is poorly executed and displays unacceptable organizational skills	1 2 Mise en Place is well executed and displays excellent organizational skills			

QUICK BREAD					POINTS
Principles & Techniques 0-5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under-mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for quick bread preparation	

CHOUX PASTRY					POINTS
Principles & Techniques 0-5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under-mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for choux pastry	

COOKIE					POINTS
Principles & Techniques 0-5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under-mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for cookie preparation	



BAKING AND PASTRY
LEVELS 3 & 4 PRODUCTION RUBRIC
For use with 3 production and 2 tasting evaluators

CAKE DECORATING					POINTS
Principles & Techniques 0-5 points	0 Incorrect technique used throughout preparation	1 2 Product assembled with incorrect techniques; does not meet retail expectation	3 4 Product is assembled correctly but some incorrect techniques used; generally, meets retail expectation	5 Product is assembled correctly and meets industry and retail expectation	
Evaluator's Comments—Include two things done well and two opportunities for improvement:					
					TOTAL (39 Points Possible)
					Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____



BAKING AND PASTRY
LEVELS 3 & 4 PRESENTATION AND TASTING RUBRIC
For use with 3 production and 2 tasting evaluators

QUICK BREAD					POINTS	
Appearance 0–5 points	0 Items are visually unappealing. Appear to be either under-baked or burnt	1 2 Items are slightly too light or too dark in color. Crust appears to be too soft	3 4 Slight color variance, good crust and shape is visually appealing	5 Exceptional color and doneness, with proper crust and crumb, visually appealing		
Consistency 0–5 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		
Taste & Texture 0–5 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 4 Well-balanced flavor with pleasing exterior and interior texture, with good crumb	5 Flavor and texture meets or exceeds industry expectations		

CHOUX PASTRY					POINTS	
Appearance 0–5 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 4 Slight color variance, shape is good and visually appealing	5 Exceptional color and doneness, with excellent shape and is visually appealing		
Consistency 0–5 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		
Taste & Texture 0–5 points	0 Taste is bland, flavorless or bitter. Soggy interior	1 2 Items are lacking taste, failed to rise and/or collapsed	3 4 Well balanced flavor and texture	5 Flavor and texture meet or exceeds industry expectations		

COOKIE					POINTS	
Appearance 0–5 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	3 4 Slight color variance, good crust, shape is visually appealing, but is too rounded or flat	5 Exceptional color and doneness, properly shaped, visually appealing		
Consistency 0–5 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		
Taste & Texture 0–5 points	0 Taste is bland, flavorless or bitter. Crumble, dry, coarse or wet interior texture	1 2 Items are lacking taste, cookies spread too much, are stiff or too crumbly	3 4 Well balanced flavor with pleasing exterior and interior texture	5 Flavor and texture meet or exceeds industry expectations		

CAKE DECORATING					POINTS	
Borders & Decoration 0–5 points	0 Not all required elements were attempted	1 2 Size, shape and/or color is inconsistent	3 4 Demonstration of skill meets acceptable industry expectations	5 Demonstration of skill meets or exceeds industry expectations		

CAKE DECORATING

CAKE DECORATING

An individual event that recognizes members for their ability to demonstrate creativity using appropriate decorating techniques for an original cake, centered on a provided theme.

ELIGIBILITY & GENERAL INFORMATION

- Participation is open to any nationally affiliated Level One, Level Two, Level Three, or Level 4 member that has been or is currently enrolled in a program aligned with the Hospitality & Tourism career pathway.
- Participants must bring all necessary supplies, including one (1) 9" x 4" ~~competition cake, and one (1) 5" x 3" cake~~ *Homemade cake*

GENERAL INFORMATION			
Number of Participants	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
One (1) per entry; Two (2) entries per chapter	Buttercream frosting	Electrical access – no Wall space – no Supplies – no	Chef's uniform

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/Pointers	Skits	Presentation Equipment	Visuals
							Decorating tools, equipment, colorings, and a sufficient amount of buttercream frosting	

COMPETITION PROCEDURES & TIME REQUIREMENTS

Participants will prepare their workspace, and decorate a cake to a prescribed theme while demonstrating appropriate techniques consistent within the industry.	
10 minutes	Participant will have ten (10) minutes to set up their workstation. This includes laying out necessary materials, preparing piping bags, etc. Participants may not color their frosting during this time. At the conclusion of the ten (10) minutes, the Lead and/or Room Consultant will announce the theme for the cake along with the required message.
60 minutes	Participant will have sixty (60) minutes to decorate their cake, which must contain the following elements: <ul style="list-style-type: none"> Cake must be smooth iced with buttercream; Bottom border must be a shell border; Top border must be a rosette border with 2" diameter rosettes; Three (3) buttercream roses and their leaves; and Scripting – a message will be provided by the Lead and/or Room Consultant which must appear in cursive (script) on the cake, spelling counts. Participants may pre-color their buttercream with the understanding that colors should relate to the assigned theme.
10 minutes	Participant will have ten (10) minutes to clean up their workstations.

SPECIFICATIONS

Uniform and Appearance

Participants in this event must dress in proper attire, including a clean chef jacket; chef pants; appropriate closed-toe shoes; apron; and hair restraint that keeps hair off face and shoulders. Do not wear jewelry (rings, watches, bracelets, dangling earrings, etc.), nail polish, artificial nails, etc. Makeup should be kept to a minimum. There should be no odor present – either good or bad.

Safety and Sanitation

Disposable gloves are required for this event.

CAKE DECORATING

Proficiency Event Point Summary Form

Competitor Name: _____ Level: _____

Chapter Name: _____

DIRECTIONS

1. The Room Consultant will verify that all information at the top of this page and all rubrics is correct. If the student name above does not show up, "No Show" will be written across the top and returned to the Lead Consultant with other forms.
2. At the conclusion of the presentation, the Room Consultant will verify evaluator scores and fill in the information below. The Room Consultant will then calculate the final score and initial this form.
3. At the conclusion of the event, the Room Consultant will double check all scores with the Lead Consultant to ensure accuracy.

ROOM CONSULTANT (0-5 points possible)				POINTS
Clothing and Appearance 0-5 points	0 Participant is not consistent with the industry standard for chef's clothing and appearance	1-2-3 Participant is somewhat consistent with the industry standard for chef's clothing and appearance	4-5 Participant is consistent with the industry standard for chef's clothing and appearance	
ROOM CONSULTANT TOTAL (5 points possible)				
AVERAGE EVALUATOR SCORE (95 points possible)				
FINAL SCORE (Room Consultant Total + Average Evaluator Score)				

EVALUATORS' SCORES

Evaluator 1 _____

Evaluator 2 _____

Total Score _____ (Evaluator 1 Score + Evaluator 2 Score)

Average Evaluator Score _____ (Total Score / 2)

CAKE DECORATING

Evaluator Rating Sheet

Competitor Name: _____ Judge: _____

Chapter Name: _____

SAFETY & SANITATION (0-5 points possible)					POINTS
Safety & Sanitation 0-5 points	0 Disregard of safety, creating an unsafe and unsanitary situation	1-2 Shows minimal safety and sanitation concerns	3-4 Follows most safety and sanitation practices	5 Follows all safety and sanitation practices	
EQUIPMENT, SKILLS, AND TECHNIQUES (0-70 points possible)					
Equipment & Tools 0-5 points	0-1-2-3 Participant lacks understanding of the tools and equipment needed to successfully complete the intended product	4-5 Participant has a strong understanding of the tools and equipment needed to successfully complete the intended product			
Smooth Iced 0-10 points	0 This required element is not present	1-2-3-4-5 Completed cake is somewhat smooth with a large number of mistakes and lacks consistency throughout	6-7-8 Completed cake is smooth with a few mistakes throughout	9-10 Completed cake is exceptionally smooth with no errors	
Bottom Border: Shell 0-10 points	0 The required element is not present	1-2-3-4-5 Completed border is inconsistent throughout and is not appealing to the eye; significant errors are present	6-7-8 Completed border has a decent appearance, but is somewhat inconsistent throughout; few errors are present	9-10 Completed border is exceptional is appearance; consistently executed with no errors	
Top Border: Rosettes 0-10 points	0 The required element is not present	1-2-3-4-5 Completed border is inconsistent throughout and is not appealing to the eye; significant errors are present	6-7-8 Completed border has a decent appearance, but is somewhat inconsistent throughout; few errors are present	9-10 Completed border is exceptional is appearance; consistently executed with no errors	
Roses 0-15 points	0 The required element is not present	1-2-3-4-5 One (1) rose is present and exceptional in appearance	6-7-8-9-10 Two (2) roses are present and consistent in appearance	11-12-13-14-15 Three (3) roses are present, consistently executed and exceptional in appearance	
Scripting 0-10 points	0 The required element is not present, or is not in cursive (script)	1-2-3-4-5 Scripting is inconsistent in appearance and is not appealing to the eye	6-7-8 Scripting is somewhat consistent and appealing to the eye, placed appropriately on the completed cake	9-10 Scripting is exceptional in appearance and consistently executed with no errors	
Spelling 0-5 points	0 Scripting is misspelled		5 Scripting is spelled correctly		
Technique 0-5 points	0 Clear lack of understanding of the techniques needed to complete the required elements	1-2 A limited understanding of the techniques needed to complete the required elements	3-4 A strong understanding of the techniques needed to complete the required elements	5 Exceptional understanding of the techniques needed to complete all required elements	
FOOD PRODUCTION & PRESENTATION (0-20 points possible)					
Organization 0-10 points	0 Work area is not clean and is unorganized	1-2-3-4-5 Cleanliness and organization needs improvement, hard to tell what is being worked on	6-7-8 Cleanliness and organization are acceptable, minor clutter exists, can see what is being worked on	9-10 Extremely clean and organized work area, easy to see what student is working on and what equipment is being used	

Product Appearance 0-5 points	0 Product is lacking in professional presentation	1-2 Product has visible mistakes, errors in craftsmanship and lack of concern is evident	3-4 A couple of mistakes are present; overall product is visually appealing and shows skill	5 No visible mistakes with an excellent display of craftsmanship and skill	
Creativity & Time 0-5 points	0 Lacks and creativity and does not follow the theme	1-2 Adequate, but not outstanding	3-4 Creative and well-balance; good representation of the theme	5 Exceptional creative ideas and outstanding representation of the theme	
TOTAL (95 points possible)					

EVALUATOR'S COMMENTS

CUPCAKE DISPLAY

CUPCAKE DISPLAY

An individual event that recognizes members for their creativity in displaying cupcakes through the demonstration of various culinary techniques focused on a provided theme.

ELIGIBILITY & GENERAL INFORMATION

- Participation is open to any nationally affiliated Level One, Two, Three, or Level 4 member that has been or is currently enrolled in a program aligned with the Hospitality & Tourism career pathway.
- Participants must bring all necessary supplies.

GENERAL INFORMATION			
Number of Participants	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
One (1) per entry; Two (2) entries per chapter	File Folder, Project Display, Oral Presentation, Placard	2 ½' X 4' X 4' Covered Table Freestanding space – yes Electrical access – no Wall space – no Supplies – no	Chef's uniform

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
		✓						

COMPETITION PROCEDURES & TIME REQUIREMENTS

Participants will select, prepare, and display an entry according to the specified theme. Participant is responsible for bringing all materials for the display, including an optional backdrop. Each entry will submit a file folder with the required documents to the Room Consultant at the designated time.

45 minutes	<p>Participant will have a maximum of 45 minutes to assemble, construct, decorate, and garnish their display and should use these 45 minutes to allow the demonstration of technical skills for the evaluators.</p> <p>Other persons may not assist in assembling, constructing, decorating, or garnishing their display. Participant will be responsible for the preparation of the exhibit including all materials. Participant will exhibit industry level skills in the selection, workmanship, and presentation of their project on a 2 ½' X 4' X 4' draped table space provided at the event. Participant shall prepare a 4" X 6" placard (mounting or framing may exceed these dimensions) that lists the category, theme, and the title of the display. Placard must be included in the display.</p> <p>Twelve (12) individual cupcakes must be decorated according to the theme: Broadway. Cupcakes must be individually decorated with all decorations being edible. Cupcakes do not have to be identical but do need to correlate to the provided theme. Cupcakes may not be combined to make a larger display (i.e. a cupcake cake).</p>
5 minutes	The oral presentation may be up to three (3) minutes in length to present to the evaluators the inspiration for the display and the techniques demonstrated. Evaluators will then have two (2) minutes to ask clarifying questions.
5 minutes	Evaluators will have up to five (5) minutes to use the rubric to score and write comments for each participant. At the conclusion of the evaluations, competitors must return to the event room for verbal critique by evaluators.

SPECIFICATIONS

File Folde[®]

Participant will submit one letter-size file folder containing three (3) identical sets of the items listed below, with each set stapled separately, to the Room Consultant at the designated participation time. The file folder must be labeled (either typed or handwritten) in the top left corner with the name of the event, event category, participant's name, and chapter.

1 – 8 ½" X 11" page	Project Identification Page: Use plain paper with no graphics or decorations; must include participant name, chapter name, school, city, event name, and title of project.
1 – 8 ½" X 11" page	Submit a list and description of techniques used.

Oral Presentation

During the oral presentation, the participant is to assume the role of the culinary professional and present the rationale for their project, culinary or bakery skills utilized, elements of design utilized, and the techniques demonstrated. They should present to the evaluators as the clients.

Organization/Delivery	Deliver an oral presentation in an organized, sequential manner; concisely and thoroughly summarize research.
Knowledge of Subject Matter	Demonstrate thorough knowledge of industry related vocabulary to the participant's chosen project.
Use of Visual During Presentation	Present visuals in a way that is clear, concise, and visually appealing.
Voice	Speak clearly with appropriate pitch, tempo, and volume.
Body Language, Clothing Choice	Use appropriate body language, including gestures, posture, mannerisms, eye contact, and appropriate handling of visuals or note cards if used. Wear clothing consistent with the industry standard.
Grammar, Word Usage, Pronunciation	Use proper grammar, word usage, and pronunciation.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding the culinary display.

Principles of Display

Arrangement	How each item is arranged to create a cohesive display.
Balance	The arrangement of objects and the visual equilibrium they create in the display.
Color	The use of color to make the display more visually interesting and stimulating.
Edibility	The use of edible garnishes and decorations in styling the display.
Height	Using a variety of height components to guide the eye through the display.
Texture	The variety and contrast of textures of ingredients and display items to make the display more visually appealing.

CUPCAKE DISPLAY

Proficiency Event Point Summary Form

Competitor Name: _____ Level: _____

Chapter Name: _____

DIRECTIONS

1. The Room Consultant will verify that all information at the top of this page and all rubrics is correct. If the student name above does not show up, "No Show" will be written across the top and returned to the Lead Consultant with other forms.
2. At the conclusion of the presentation, the Room Consultant will verify evaluator scores and fill in the information below. The Room Consultant will then calculate the final score and initial this form.
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ROOM CONSULTANT (0-10 points possible)				POINTS
File Folder 0-3 points	0-1 File folder presented with incorrect labeling, insufficient materials, or incomplete content	2 File folder is presented with correct labeling and sufficient materials, but less than three (3) copies	3 File folder is presented with correct labeling, sufficient materials, and three (3) copies: project identification page, and list of techniques used	
Table Space 0 or 1 point	0 Exceeded the 2 ½' X 4' dimensions		1 Display remained within the 2 ½' X 4' dimensions	
Placard 0 or 1 point	0 No placard or incorrect dimensions, missing title or category		1 Placard is 4" X 6" with the category, theme, and title of the display	
Clothing and Appearance 0-5 points	0 Participant is not consistent with the industry standard for chef's clothing and appearance	1-2-3 Participant is somewhat consistent with the industry standard for chef's clothing and appearance	4-5 Participant is consistent with the industry standard for chef's clothing and appearance	
ROOM CONSULTANT TOTAL (10 points possible)				
AVERAGE EVALUATOR SCORE (90 points possible)				
FINAL SCORE (Room Consultant Total + Average Evaluator Score)				

EVALUATORS' SCORES

Evaluator 1 _____

Evaluator 2 _____

Total Score _____ (Evaluator 1 Score + Evaluator 2 Score)

Average Evaluator Score _____ (Total Score / 2)

CUPCAKE DISPLAY

Evaluator Rating Sheet

Competitor Name: _____ Judge: _____

Chapter Name: _____

CULINARY DISPLAY (75 points possible)							POINTS
Setup, Organization, and Time Management 0-10 points	0 Inefficient and possibly unsafe use of space, time, and resources	1-2 Poor organization and time management; used space, time, and resources poorly	3-4 Poor organization and/or time management; used space, time, and resources poorly	5-6 Fair organization and time management; used space, time, and resources fairly well	7-8 Good organization and time management; used space, time, and resources well	9-10 Excellent organization and time management; creative use of space, time, and resources	
Safety and Sanitation 0-20 points	0 Unsafe and unsanitary use of space, time, and resources; inappropriate use of gloves or equipment and tools	1-2-3-4 Poor use of safety and sanitation standards; inconsistent use of gloves or equipment and tools	5-6-7-8 Used majority of safety and sanitation standards with only minor violations; inconsistent use of gloves or equipment and tools	9-10-11-12 Good use of safety and sanitation standards with only one (1) or two (2) minor violations; appropriate use of gloves or equipment and tools	13-14-15-16 Excellent use of safety and sanitation standards with only one (1) minor violation; industry standard exceeded; appropriate use of gloves or equipment and tools	17-18-19-20 Excellent use of safety and sanitation standards; industry standard exceeded appropriate use of gloves and equipment and tools	
Display Design: Appealing and Demonstration of Skills 0-20 points	0 Display and presentation is extremely incomplete or lacking	1-2-3-4 Techniques demonstrated are below level of caliber for ability of age group compared to industry standard; no visible principles of display	5-6-7-8 Techniques demonstrated are below level of caliber for ability of age group compared to industry standard; design is artistic but uses only one (1) principle of display	9-10-11-12 1-2 techniques are demonstrated at an industry-level caliber; design is artistic and uses 1-2 principles of display	13-14-15-16 1-2 techniques are demonstrated at an industry-level caliber; design is very artistic and uses three (3) or more principles of display	17-18-19-20 3-4 techniques are demonstrated at an industry-level caliber; design is very artistic and uses four (4) or more principles of display	
Event and Level Specifics Met 0-5 points	0 Event and level specifics not met	1 Missing specific requirements	2-3 Errors in specific requirements and unique features		4-5 Event and level specifics met		
Originality: Execution of Theme, Creativity 0-15 points	0 Display is unoriginal	1-2-3-4 Theme is not present	5-6-7-8 Low level of creativity; theme is underdeveloped	9-10-11-12 Satisfactory level of creativity and theme development	13-14 High level of creativity; theme is evident	15 Exemplary creativity; theme is clearly evident	
Level of Difficulty 0-5 points	0 Not completed	1 Below basic	2 Basic	3 Proficient	4 Meets industry standard for age group	5 Exemplary	
ORAL PRESENTATION (0-15 points possible)							
Inspiration for Display, Techniques, and Delivery 0-10 points	0 Presentation is not done or presented briefly and does not cover the components of the project	1-2 Presentation addresses some topic elements	3-4 Presentation covers all topic elements, but minimal information	5-6 Presentation gives complete information, but does not explain the project well	7-8 Presentation covers information completely, but does not flow well	9-10 Presentation covers all relevant information with a seamless and logical delivery	

Responses to Evaluators' Questions 0-5 points	0 Did not answer evaluators' questions	1 Unable to answer some questions	2 Responded to all questions but without ease or accuracy	3 Responded to all questions adequately, but could be more complete	4 Gave appropriate responses to evaluators' questions	5 Responses were thorough, appropriate, and delivered without hesitation	
TOTAL (90 points possible)							

EVALUATOR'S COMMENTS

WEDDING CAKE DISPLAY

WEDDING CAKE DISPLAY

An individual event that recognizes members for their creativity in developing wedding cakes demonstrating different techniques, focused on a provided theme.

ELIGIBILITY & GENERAL INFORMATION

- Participation is open to any nationally affiliated Level Three, or Level 4 member that has been or is currently enrolled in a program aligned with the Hospitality & Tourism career pathway.
- Participants must bring all necessary supplies.

GENERAL INFORMATION			
Number of Participants	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
One (1) per entry; Two (2) entries per chapter	File Folder, Project Display, Oral Presentation, Placard	2 ½' X 4' X 4' Covered Table Freestanding space – yes Electrical access – no Wall space – no Supplies – no	Chef's uniform

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
		✓						

COMPETITION PROCEDURES & TIME REQUIREMENTS

Participants will select, prepare, and display an entry according to the specified theme. Participant is responsible for bringing all materials for the display, including an optional backdrop. Each entry will submit a file folder with the required documents to the Room Consultant at the designated time.	
60 minutes	<p>Participant will have a maximum of sixty (60) minutes to assemble, construct, decorate, and garnish their display and should use these sixty (60) minutes to allow the demonstration of technical skills for the evaluators.</p> <p>Other persons may not assist in assembling, constructing, decorating, or garnishing their display. Participant will be responsible for the preparation of the exhibit including all materials. Participant will exhibit industry level skills in the selection, workmanship, and presentation of their project on a 2 ½' X 4' X 4' draped table space provided at the event. Participant shall prepare a 4" X 6" placard (mounting or framing may exceed these dimensions) that lists the category, theme, and the title of the display. Placard must be included in the display.</p> <p>Display must align according to the theme: <u>Wedding</u> Cake and must include at least three (3) tiers which may be placed separately. A handmade edible decoration for the top layer must be included. Dummy cake forms (Styrofoam), pillars, stemmed glasses, toothpicks, floral wire, floral tape, and separator plates may be used. Supporting doweling within the cake may be used.</p>
5 minutes	The oral presentation may be up to three (3) minutes in length to present to the evaluators the inspiration for the display and the techniques demonstrated. Evaluators will then have two (2) minutes to ask clarifying questions.
5 minutes	Evaluators will have up to five (5) minutes to use the rubric to score and write comments for each participant. At the conclusion of the evaluations, competitors must return to the event room for verbal critique by evaluators.

SPECIFICATIONS

File Folder

Participant will submit one letter-size file folder containing three (3) identical sets of the items listed below, with each set stapled separately, to the Room Consultant at the designated participation time. The file folder must be labeled (either typed or handwritten) in the top left corner with the name of the event, event category, participant's name, and chapter.

1 – 8 ½" X 11" page	Project Identification Page: Use plain paper with no graphics or decorations; must include participant name, chapter name, school, city, event name, and title of project.
1 – 8 ½" X 11" page	Submit a list and description of techniques used.

Oral Presentation

During the oral presentation, the participant is to assume the role of the culinary professional and present the rationale for their project, culinary or bakery skills utilized, elements of design utilized, and the techniques demonstrated. They should present to the evaluators as the clients.

Organization/Delivery	Deliver an oral presentation in an organized, sequential manner; concisely and thoroughly summarize research.
Knowledge of Subject Matter	Demonstrate thorough knowledge of industry related vocabulary to the participant's chosen project.
Use of Visual During Presentation	Present visuals in a way that is clear, concise, and visually appealing.
Voice	Speak clearly with appropriate pitch, tempo, and volume.
Body Language, Clothing Choice	Use appropriate body language, including gestures, posture, mannerisms, eye contact, and appropriate handling of visuals or note cards if used. Wear clothing consistent with the industry standard.
Grammar, Word Usage, Pronunciation	Use proper grammar, word usage, and pronunciation.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding the culinary display.

Principles of Display

Arrangement	How each item is arranged to create a cohesive display.
Balance	The arrangement of objects and the visual equilibrium they create in the display.
Color	The use of color to make the display more visually interesting and stimulating.
Edibility	The use of edible garnishes and decorations in styling the display.
Height	Using a variety of height components to guide the eye through the display.
Texture	The variety and contrast of textures of ingredients and display items to make the display more visually appealing.

WEDDING CAKE DISPLAY

Proficiency Event Point Summary Form

Competitor Name: _____ Level: _____

Chapter Name: _____

DIRECTIONS

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AVERAGE EVALUATOR SCORE (90 points possible)				
FINAL SCORE (Room Consultant Total + Average Evaluator Score)				

EVALUATORS' SCORES

Evaluator 1 _____

Evaluator 2 _____

Total Score _____ (Evaluator 1 Score + Evaluator 2 Score)

Average Evaluator Score _____ (Total Score / 2)

WEDDING CAKE DISPLAY

Evaluator Rating Sheet

Competitor Name: _____ Judge: _____

Chapter Name: _____

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EVALUATOR'S COMMENTS