



Culinary Skill Demonstration: Culinary Creations State Only Event

Culinary Creations, an individual event, recognizes a participants' ability to express creativity while displaying cake decorating skills and knowledge according to industry standards.

EVENT CATEGORY

Level 1: through grade 8

Level 2: grades 9 and 10

Level 3: grades 11 and 12

CAREER CLUSTERS

- Hospitality & Tourism
- Arts, A/V Technology & Communications

ELIGIBILITY & GENERAL INFORMATION

1. Spectators are not allowed to observe this event.
2. Table space will be provided. Each participant will have approximately 4' of work space.
3. Participation is open to any nationally affiliated FCCLA member.
4. Participants must bring all necessary supplies and equipment.

PROCEDURES & TIME REQUIREMENTS

1. Participants will bring all necessary tools and equipment, as listed in the event specifications.
2. Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards (see Specifications).
3. No electrical tools are allowed.
4. At the designated time, participants will have a 5 minute orientation with the room consultant and 5 minutes to set up the work station.
5. Participants will have one hour to decorate cupcakes (Level 1 category), or two hours (Level 2 and Level 3 categories) to decorate a cake.
6. Evaluators will rate and comment on the rubric as participants work.
7. Evaluators will have up to 5 minutes to ask questions about techniques, procedures, and knowledge.
8. The total event time is approximately 80 minutes for the Level 1 category, or 2 hours and 20 minutes for the Level 2 and Level 3 category.

9. Each Level 1 participant will decorate two cupcakes. Each Level 2 and 3 participant will decorate one cake, that is a minimum of 8" in diameter that may, but is not required to have layers.
10. Any traditional or irregular-shaped base for the cake may be used for the Level 2 and Level 3 event. The base may be made using a conventional method or a convenience mix. The base must be prepared off-site prior to the competition. It may also be crumb coated in advance. This layer will not be evaluated, as it is not a decorative element.
11. A decorative base frosting must be a butter cream variety. No fondant or royal frosting will be permitted.
12. Decorative frosting must be mixed prior to the event. Color should be prepared ahead of time.
13. Each participant must supply all of their own materials and supplies. No food, equipment, or supplies may be shared among participants.
14. No talking is permitted between participants during the event.
15. No participant is permitted to kneel on the floor to decorate their cake. Use another method of elevating or raising the product using a cake stand.
16. Decorations made in advance and/or commercially-manufactured ornaments and candies used as decorations, with further creative use, will not be permitted.
17. Participants may use contemporary decorating materials such as piping gel, edible glitter, etc.
18. It is recommended that each participant bring a small ice chest/cooler to aid in keeping the frosting at the proper consistency.
19. Each participant is required to demonstrate at least two (2) of the following techniques:
 - a. Border
 - b. Lettering
 - c. Flowers

Other techniques used in addition to those required are the choice of the participant. Each participant is encouraged to use additional techniques such as painting, flow-through drawings, advanced flowers and borders.

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State Only Event

SAFETY AND SANITATION

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including an apron, hair covering or chef hat, closed-toe, low heel, non-skid shoes, and no jewelry (watches are acceptable). Participants should have minimal make-up, no cologne or nail polish, and facial hair should be appropriately covered. Participants will demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

| | |
|-------------------------|--|
| Clothing and Appearance | Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance. |
| Safety and Sanitation | Keep work area clean and organized and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup within the designated time period. |

PLANNING

Participants will have 5 minutes to plan and organize their work area.

FOOD PRODUCTION

Level 1 participants will have 1 hour to decorate and present two cupcakes. Level 2 and 3 participants will have 2 hours to decorate a cake that is a minimum of 8" in diameter that may be layered or shaped. All cupcakes and cakes must represent the theme that is posted on the Wisconsin FCCLA page: wi.dpi.gov/fccla/star

Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will follow directions to decorating that meet industry standards for appearance while demonstrating ability to keep the work area organized and clean in a safe and sanitary manner.

| | |
|---------------------------------|---|
| Equipment, Tools and Techniques | <ul style="list-style-type: none"> •Use proper equipment, tools, products, vocabulary and techniques in the preparation of decorated items. •Display a minimum of five decorating techniques for each presentation. (minimum of five techniques on two cupcakes or entire cake presentation) •Follow theme provided as posted on the DPI website |
| Sanitation and Safety | <ul style="list-style-type: none"> •Keep the work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. •Complete final cleanup within the designated time period. |

PRODUCT PRESENTATION

Participants will present products for evaluation of appearance at the end of the preparation period. No extra time will be allowed for preparation. Evaluation will be based on industry standards.

| | |
|--------------------|--|
| Product Appearance | <ul style="list-style-type: none"> •Present product in an appetizing and appealing way. •Display a minimum of five decorating techniques for each presentation. (total of five techniques on two cupcakes or entire cake presentation) •Follow theme provided by Wisconsin State Adviser posted on the DPI website wi.dpi.gov/fccla/star |
|--------------------|--|



Culinary Skills Demonstration: Culinary Creations Point Summary Form

Name of Participant: _____

Chapter: _____ Level: _____

DIRECTIONS:

1. Make sure all information at the top is correct. If a participant does not show, please write "No Show" across the top and return with other forms.
2. At the conclusion of the event, 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.
3. At the end of competition in the room, **double check all scores**, names, and chapters to ensure accuracy. Then turn in all results to the WI FCCLA State Conference tabulation room.
4. Please check with the STAR Event Coordinators or FCCLA State Adviser if there are any questions regarding the evaluation process.

| ROOM CONSULTANT CHECK | | | POINTS |
|---|--|--|--|
| Registration/Orientation Participant attended STAR Event orientation meeting | Did not attend orientation 0 | Attended orientation 2 | |
| Tools & Ingredients Participant has the necessary tools & ingredients | Participant is missing equipment and/or ingredients necessary for their design 0 1 2 3 | Participant has equipment and ingredients necessary for their design 4 | |
| Uniform & Sanitation Participant meets uniform and sanitation expectations | Participant does not meet uniform and sanitation expectations 0 1 2 3 | Participant meets uniform and sanitation expectations 4 | |
| Evaluator 1: _____ Initials: _____ | | | (10 points possible) |
| Evaluator 2: _____ Initials: _____ | | | |
| Evaluator 3: _____ Initials: _____ | | | AVERAGE EVALUATOR SCORE (90 points possible) |
| Total Score: _____ Average Eval. Score: _____ | | | FINAL SCORE (Avg. Evaluator Score + Room Consultant Total) |
| <i>Divide total score by number of evaluators to get the</i> AVERAGE EVALUATOR SCORE <i>Round only to the nearest hundredth (i.e. 79.99 not 80.00)</i> | | | _____ . _____ _____ . _____ |

RATING ACHIEVED: (circle one) **Gold:** 90-100 **Silver:** 70-89.99 **Bronze:** 1-69.99

VERIFICATION OF FINAL SCORE AND RATING: (please initial)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Room Consultant: _____ WI STAR Mgt. Coordinator: _____

Culinary Skills Demonstration: Culinary Creations

Rubric

Name of Participant: _____

Chapter: _____ Level: _____

| Evaluation Criteria | Poor | Fair | Good | Very Good | Excellent | Score | Comments |
|--|-------|-------|-------|-----------|-----------|-------|----------|
| SAFETY, SANITATION, & PRODUCTION | | | | | | | |
| Wore appropriate clothing, head covering and shoes, and presented a well-groomed appearance | 0 - 1 | 2 | 3 | 4 | 5 | | |
| Followed proper health, safety, and sanitation procedures | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| Maintained a clean and organized work area throughout competition | 0 - 1 | 2 | 3 | 4 | 5 | | |
| Demonstrated effective time management in both planning and production | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| Used proper equipment, tools, products and techniques in the preparation of product | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| PRODUCT PRESENTATION | | | | | | | |
| Design presented in final product represents the proper theme for participant's level | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| Required technique 1 of 2 (borders, letters, flowers) was used, attention to creativity and degree of difficulty | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| Required technique 2 of 2 (borders, letters, flowers) was used, attention to creativity and degree of difficulty | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| Additional 3 techniques are evident in product, attention to creativity and degree of difficulty | 1 - 2 | 3 - 4 | 5 - 6 | 7 - 8 | 9 - 10 | | |
| Originality in the use of decoration material | 0 - 1 | 2 | 3 | 4 | 5 | | |
| Responses to evaluators' questions were appropriate and thorough | 0 - 1 | 2 | 3 | 4 | 5 | | |

(90 Points Possible)

Total Score:

Please use whole numbers only and double check math.