

## **Baking and Pastry Event Specifications for 2025 FCCLA SLC**

In order to facilitate the Baking and Pastry STAR Event Competition in a way where the needs of competitors, advisers, evaluators, and the facility are all considered, modifications have been made to the format, time frame, evaluation style, and requirements of the event for this year's state competition. These changes have been made in earnest and in the hopes that it will create a more equal, harmonious, and gratifying experience for all involved in the process. Any changes in the facilitation of this year's Baking and Pastry competition are detailed below.

The official FCCLA STAR Event Rubric for Baking and Pastry and Culinary Arts found in the FCCLA portal is still an integral part of preparing to compete in this event. In cases where the event details/rubric and the information in this document are in conflict, the information in this document should be considered the most accurate. It is highly recommended that both competitors and their advisers be familiar with the official FCCLA rubric for Baking and Pastry or Culinary Arts, this document, and any other information sent out by the FCCLA state adviser in order to be successful on the day of competition.

Sunday, April 6 - Cake Decorating held at Marriott in Salon E & F

Monday, April 7 - Baked Good Production held at Campus High School

2100 W 55th St S, Wichita, KS 67217

### **Sunday, April 6, 2025 - Cake Decorating at the Wichita Marriott**

#### **Overview**

In order to meet the needs of the facility and schedule for Monday, the cake decorating portion of the Baking and Pastry Competition will be completed **Sunday afternoon at 2:00pm at the Marriott in Salon E & F**. Competitors will still be judged based on the official FCCLA Baking and Pastry Rubric for the cake decorating section. For skills that will be demonstrated both Sunday and Monday (sanitation, safety, equipment use, etc.), evaluators will score based on the competitors performance on both days. Evaluators will be consistent for all competitors across both days of the competition.

#### **Schedule**

2:00pm - Competitor Check In

2:00-2:30 - Competitor Orientation, Questions, & Set Up

2:30-3:30 - Cake Decorating

3:30 - Clean Up, Evaluator Feedback

4:00 - Competitors Dismissed

## Specifications for the Decorated Cake

To compensate for the reduced production period, modifications and additional preparation of the decorated cake will be allowed prior to the competition. The following are the specifications for the decorated cake and icing prior to and during the competition:

### Cake Form Dimensions

- 1 foam round cake form
- 4" high by 9.9" diameter ([\\$5.99 @ Hobby Lobby. order here](#))

### Cake Preparation Prior to Competition Day

- Competitors should select their own theme and color scheme for their cake and prepare their form accordingly. Specific requirements for decoration are below.
- The cake form may be "crumb coated" and/or frosted with buttercream by the competitor
- The frosting should be a single solid color, smooth, and free of any decorative designs, indentations, or garnish
- The frosted cake form may be frozen or chilled and stored in an airtight container or wrap/foil
- The cake form may be affixed to a cake board and/or rotating cake decorating base with frosting. The cake will be presented to the evaluators on the same cake board and/or cake decorating base. An additional cake stand/pedestal is not required.
- Competitors may premix coloring agents into buttercream frosting for writing/decorating and store them in airtight containers (storing in decorating/piping bags is not allowed)

### Cake Preparation on Competition Day

- Competitors are evaluated on three items for the decorated cake portion of this event - Writing, Borders, and Decoration.
  - Writing
    - The message "Congratulations Class of 2025" should be written on the top of the cake
      - The word "Congratulations" should be in a script-style font
      - The words "Class of 2025" should be in block-style font
    - Borders and Decoration
      - Competitors can select whichever bordering and decoration techniques best suit their theme/color scheme. Be sure that enough techniques for bordering and decoration are utilized to demonstrate skill proficiency to evaluators.

Competitors are encouraged to complete a Time Management Plan for the Cake Decorating portion of the Competition, but it is not required or scored. Can be found here:

<https://www.hhs.k-state.edu/ahs/outreach/fccla/fccla-files/fccla-time-management-for-bp.pdf>

## Equipment

Competitors should bring any and all supplies with them that they may need to decorate their cake form. This may include piping bags, tips, bowls, icing nails, hand tools, and towels, cake decorating board/turntable, etc.

Competitors are also allowed to bring a handheld electric mixer if desired.

Competitors will only be provided with a table top space to complete their cake decorating. No other equipment, supplies, or tools will be provided for the cake decorating portion of this competition.

## Monday, April 7, 2025 - Baked Good Production @ Campus High School

### Check In, Competitor Holding, Communication with Adviser

To ensure that the competition schedule runs smoothly and to avoid as many delays as possible, students need to arrive by their scheduled time to be prepared to compete. Advisers or other adults transporting and staying with the student must contact Shandi Andres ([sdandres@ksu.edu](mailto:sdandres@ksu.edu)) prior to SLC to be allowed into Campus High School. A list of competitors will already be provided to the CHS administration. This will allow our attendees to not have to check in through the office. If advisers wish to coordinate taking students to Campus for the event, pg 73 of the Procedure Manual is the Alternate Transportation Form. Competitors should enter the Campus High School parking lot from South Meridian Avenue and park in the Northwest corner of that parking lot, closest to the hall marked "E". Entry will be on the north side of the building. Once the competitor has entered the building, they should take an immediate left and enter the holding room where they will sign in. Any personal belongings will be stored in this space. Any competitor arriving after the posted report time forfeits their initial orientation period to the competition space. Any competitor arriving after the posted start time may be disqualified from participation in the event. No additional time will be given to competitors for late arrivals.

### Competition Schedule

The following adjustments have been made to the time schedule of the Baking and Pastry Event

- The uniform and equipment check will occur during the mise en place and set up time
- The 15 minute time period for mise en place and setting up the station will occur prior to the start time on the schedule
- Competitors will NOT be competing with staggered starts this year. All competitors in the same heat will start and stop preparing products at the same time.
- Competitors will have **a total of one hour and thirty minutes for production of their quick bread, cookie, and choux products.**

- Competitors will no longer be timed for clean up, but are still responsible for cleaning and sanitizing their space and all equipment from the facility. Competitors may also be asked to help with cleaning tasks for shared areas in the competition space

A digital communication option will be available for advisers and students to sign up for prior to SLC. This communication channel will be used to communicate event updates and any delays in the competition schedule on competition day.

## **Production Schedules/Time Management Plans**

- Competitors should prepare and bring a completed production schedule/time management plan with them to the competition space.
  - Competitor generated time management plans should include information from competition recipes
- Copies of product formulas will be available for competitors to use during their baking period.
- While time management plans are not scored, they are highly recommended for competitors to take advantage of.

## **Equipment and Supplies**

While competitors will be providing their own equipment for cake decorating at the Marriott on Sunday, for the baking production on Monday, all equipment, small appliances, linens, and hand tools will be provided by the competition venue. Consumable equipment - gloves, baggies, parchment/wax paper, piping bags - will also be provided by the competition facility.

## **Ingredients**

Competitors will each receive their own identical set of ingredients. Ingredients will be prepackaged for each competitor, but are not premeasured. Competitors are expected to complete any and all measuring operations as indicated by the recipes. Only the ingredients mentioned in the provided Baking and Pastry recipes will be provided to students. No other additional ingredients, decorations, or garnishes are allowed to be brought by competitors. Competition recipes should be followed as closely as possible.

## **Heating and Cooling**

For heating, the competition facility is equipped with 2 double convection ovens and 5 conventional ovens. Ovens will be communal and used by all competitors concurrently. Oven temperatures will be set and monitored by the event consultant. Competitors will not be allowed to adjust any oven temperatures. Oven usage will be monitored by the event consultant to reduce impact on product quality. Two convection ovens will be reserved for the quick bread. Two convection ovens will be reserved for the cookies. And all conventional ovens will be reserved for the pate a choux. The facility is equipped with gas burners.

For cooling, the competition facility is equipped with commercial fridges and a freezer with ample space for cooling of all items. Competitors will have access to space to cool items if needed.

## **Cleaning and Sanitizing Equipment**

The competition facility is equipped with one high temperature, single-rack dishwasher that completes a cycle in approximately 2 minutes, as well as a standard three compartment sinks. Competitors are asked to only wash and sanitize items that will be used multiple times during product preparation, and place single-use equipment in their dirty dish tub to be washed at the conclusion of their competition and evaluation period or at a later time after they have left the competition facility. **Competitors are also asked to be familiar with industry standard sanitation practices in regards to scraping equipment down prior to using dishwashing equipment (especially in regard to equipment used to produce fat/oil based products).**

Event volunteers may be available to assist with washing and sanitizing equipment. The competitor is responsible for managing their equipment while it is being washed and sanitized. Event volunteers, the competition facility, and Kansas FCCLA are not responsible for any lost or damaged equipment brought by event participants.

## **Evaluation**

With the adjustment to the competition schedule to include staggered start times, some adjustments to the evaluation process were needed. These changes contribute to the level of value of feedback that participants will receive, and will help the day of the competition flow more easily. The official FCCLA Baking and Pastry rubric will still be used to calculate the students overall score in the event. The changes to the evaluation process are:

- Students will be scored by three evaluators, these evaluators will be the same for all competitors and retain the same role (technical or tasting) for the whole competition
  - 1 evaluator will observe and score the student during the entire production process
  - 2 evaluators will score and give feedback to competitors on the taste, texture, and appearance of products
  - For the calculation of the competitor's composite score, all three evaluators will collaborate on final scoring decisions
- Competitors will receive both written and verbal feedback from all evaluators

## **Culinary Event Specifications for 2025 FCCLA SLC**

In order to facilitate the Culinary STAR Event Competition in a way where the needs of competitors, advisers, evaluators, and the facility are all considered, modifications have been made to the format, time frame, evaluation style, and requirements of the event for this year's state competition. These changes have been made in earnest and in the hopes that it will create a more equal, harmonious, and gratifying experience for all involved in the process. Any changes in the facilitation of this year's Culinary Arts competition are detailed below.

The official FCCLA STAR Event Rubric for Baking and Pastry and Culinary Arts found in the FCCLA portal is still an integral part of preparing to compete in this event. In cases where the event details/rubric and the information in this document are in conflict, the information in this document should be considered the most accurate. It is highly recommended that both competitors and their advisers be familiar with the official FCCLA rubric for Baking and Pastry or Culinary Arts, this document, and any other information sent out by the FCCLA state adviser in order to be successful on the day of competition.

### **Check In, Competitor Holding, Communication with Advisers**

To ensure that the competition schedule runs smoothly and to avoid as many delays as possible, students need to arrive by their scheduled time to be prepared to compete. Advisers or other adults transporting and staying with the student must contact Shandi Andres ([sdandres@ksu.edu](mailto:sdandres@ksu.edu)) prior to SLC to be allowed into Campus High School. A list of competitors will already be provided to the CHS administration. This will allow our attendees to not have to check in through the office. If advisers wish to coordinate taking students to Campus for the event, pg 73 of the Procedure Manual is the Alternate Transportation Form. Competitors should enter the Campus High School parking lot from South Meridian Avenue and park in the Northwest corner of that parking lot, closest to the hall marked "E". Entry will be on the north side of the building. Once the competitor has entered the building, they should take an immediate left and enter the holding room where they will sign in. Any personal belongings will be stored in this space. Any competitor arriving after the posted report time forfeits their initial orientation period to the competition space. Any competitor arriving after the posted start time may be disqualified from participation in the event. No additional time will be given to competitors for late arrivals.

### **Competition Schedule**

Culinary Arts competitors will be competing in two heats of up to 10 competitors (see event schedule for details). Staggered start/stop times will not be utilized this year. Competitors are to report at their assigned time to the holding room and will be escorted to the competition space by

event volunteers. Competitors will have one hour and fifteen minutes for their event - mise en place (15 minutes) and food production (60 minutes).

A digital communication option will be available for advisers and students to sign up for prior to SLC. This communication channel will be used to communicate event updates and any delays in the competition schedule on competition day.

## **Production Schedules/Time Management Plans**

- Competitors should prepare and bring a completed production schedule/time management plan with them to the competition space.
  - Competitor generated time management plans should include information from competition recipes
- Copies of product formulas will be available for competitors to use during their baking period.
- While time management plans are not scored, they are highly recommended for competitors to take advantage of.

## **Equipment and Supplies**

All equipment including linens, hand tools, and cookware is provided by the competition venue this year. Competitors are encouraged to bring their own knife set if they have one available to them. special plating tools are not allowed to be used by competitors. Consumable equipment - gloves, baggies, parchment/wax paper - will be provided by the competition facility.

## **Ingredients**

Competitors will each receive their own identical set of ingredients. Ingredients will be prepackaged for each competitor, but are not premeasured. Competitors are expected to complete any and all measuring operations as indicated by the recipes. Only the ingredients mentioned in the provided Culinary recipes will be provided to students. No other additional ingredients, decorations, or garnishes are allowed to be brought by competitors. Competition recipes should be followed as closely as possible.

## **Heating and Cooling**

For heating, the facility is equipped with gas burners. Each competitor will have access to at least 2 full sized burners at all times during the competition period.

For cooling, the competition facility will have ice and refrigeration/freezing space available.

## **Cleaning and Sanitizing Equipment**

The competition facility is equipped with one high temperature, single-rack dishwasher that completes a cycle in approximately 2 minutes, as well as a standard three compartment sink. Competitors are asked to only wash and sanitize items that will be used multiple times during product preparation, and place single-use equipment in their dirty dish tub to be washed at the conclusion of their competition and evaluation period or at a later time after they have left the competition facility. **Competitors are also asked to be familiar with industry standard sanitation practices in regards to scraping equipment down prior to using dishwashing equipment (especially in regard to equipment used to produce fat/oil based products).**

Event volunteers may be available to assist with washing and sanitizing equipment. The competitor is responsible for managing their equipment while it is being washed and sanitized. Event volunteers, the competition facility, and Kansas FCCLA are not responsible for any lost or damaged equipment brought by event participants.

## **Evaluation**

3 evaluators will be assessing and scoring competitors using the official FCCLA Culinary Arts STAR Event rubric for the full preparation period. All three evaluators will also taste and score competitors' final products.

Evaluators will collaborate with each other when calculating the students final composite score for the event.