

Pastry Arts Procedures

February 2006

Items for chairperson:

- Chairperson should have 2 co-chairs to spread the work load.
- Schedule competition times staggering competitors every 15 minutes.
- Rubric sheets should be filled out ahead of time with student/team name and school name.
- When students arrive for their scheduled time they should present their job sheets and recipes and make their introductions. Time does not start until the student is set at his/her station.
- Remind judges to neatly write their name, judging number and comments. Please be sure to include positive and constructive comments for each student. When any points are deducted give comments to justify these deductions.
- All questions should be based on the products the students are preparing.
- Have digital kitchen timers on display for each individual kitchen.
- The individual kitchens should be clearly marked, i.e. Station 1, Station 2, etc.
- Provide each judge with a binder with numbered tab pages to flip between kitchens as they roam the kitchen.
- All judges rotate throughout the competition area and judge all competitors.
- Provide tasting plates and forks for the judges.

Judge #1 Introductions, Job sheets, and recipes.

- 2 needed (minimum)
- Judge #1 should set the timer as each student enters the kitchen.

Judge #2 Safety, Sanitation, and Knowledge

- 4 needed (minimum)

Judge #3 Final product, Presentation, and Skills

- 4 needed (minimum)

Tally Sheet

- Chairperson gathers the sheets from each judge, checks indicator boxes, and totals scores. The chairperson must look at the sheets very closely for errors, missing comments and large score discrepancies. Turn sheets over to a tally person.
- 2 tally people, each tally person should check the scores, re-calculate, and initial score sheets.
- Chair person checks the scores one last time. Send score sheets to the tally room.