

Pastry Arts Event

Revised 07/04

Description of Event

Participant will demonstrate creating an artistically decorated cake or platter of pastries. The event supports the following ITAC's and the Family and Consumer Sciences National Standards.

ITAC 31.1	Demonstrate knowledge of sanitation and health codes
ITAC 31.2	Perform cleaning and sanitation duties in accordance with sanitation and health codes
ITAC 31.3	Control conditions to prevent insect and pest infestation
ITAC 31.4	Prevent food contamination
ITAC 31.5	Dispose of garbage and wastes
ITAC 31.6	Maintain safe work environment
ITAC 40.1	Apply basic principles of baking
ITAC 40.5	Prepare cakes
ITAC 40.6	Prepare washes, glazes, icings, frosting, and fillings
ITAC 40.7	Prepare pies, pastries, and meringues
ITAC 40.8	Prepare specialty desserts
FCS 8.2	Demonstrate food safety and sanitation procedures
FCS 8.3	Demonstrate selecting, using, and maintaining food production equipment
FCS 8.4	Demonstrate planning menu items based on standardized recipes to meet customer needs
FCS 8.5	Demonstrate commercial preparation for all menu categories to produce a variety of food products

Eligibility

1. Participant is an affiliated member of the state and national FCCLA organizations.
2. Participant is enrolled in a Culinary and Food Service Management program or Family and Consumer Sciences program where the course of study includes competencies related to the food service industry.

Purpose

1. To demonstrate appropriate attire: each participant will control hair, have clean hands, wear a clean uniform and shoes acceptable to commercial food service standards.
2. To demonstrate skills used in the preparation of one of the following: an artistically decorated cake or platter of pastries.
3. To demonstrate skills and creativity in front of the evaluators in preparing, shaping and assembling in displaying a chosen project.
4. To demonstrate skills in sanitation, safety, tool usage, time and motion management.
5. To demonstrate the proper and appropriate use of a variety of baker's tools which may include, but not limited to: pastry bag, tips, turntable, air brush, metal spatula, cake decorating comb, flower nail, etc.

6. To develop an organized job sheet containing the following information:
 - Name, school, and title of tray
 - Supplies
 - Tools
 - Preparation procedures
 - Safety cautions
 - Illustration of tray
 - Procedure
7. To demonstrate the ability to present a final project to judges on a cloth covered table. Standard white table covering will be provided.
8. Communicate knowledge of baking and pastry such as: mixing methods, icing procedures, or decorating techniques as relevant to project.

Procedures

Individual Event

1. Participant will register and be assigned a designated time for the event.
2. Participant will bring a clearly labeled box (es) of equipment and cooler/ice chest(s) to the designated area.
3. Participant will report to the designated area five minutes before the assigned time to check in with the chairperson.
4. Participant will begin the demonstration with a self-introduction, description of project to evaluators, distribute to evaluators copies of the job sheet and recipes, and set-up the work and presentation areas.
5. Participant will be periodically notified of the time remaining to finish the demonstration.
6. Participant will leave the area clean for the next person.

Total Time for event: 60 min.

Rules

1. All recipes used in the preparation of the product must accompany the job sheet. Participant must bring 4 copies of the job sheet and recipes.
2. Participant will have 60 minutes maximum to set-up, prepare, assemble, present and cleanup.
3. The preparation time will be stopped after 60 minutes. Questioning will occur during the 60 minute time period. Scoring will be based on completed work.
4. Participants must have a fire extinguisher in the work area when operating a hot plate. Hot plates will not be allowed if the fire extinguisher is not present.
5. All items must be displayed on a non-porous, non-toxic base that is acceptable to industry standards.
6. Project must be entirely edible, excluding separator plates, pillars and base.
7. No alcoholic beverage or liqueurs may be used in the project preparation.
8. Only project display may be on table.
9. Demonstrate all aspects of products- mixing, folding, panning, finishing, cutting and plating. No baking will be done during this event.
10. Commercial convenience forms of puff pastry and phyllo dough are acceptable. Student must have knowledge of how they are prepared.

11. Each participant will choose one of the following projects:

A.) CAKE ARTISTRY

1. Prepare at least a 10 inch cake from a standardized recipe (no convenience mixes) with a yield of 12 or more servings.
2. A cake covering must be used.
3. Possible decorations and coverings may be prepared from a choice of marzipan, chocolate, cocoa, royal icing, whipped creams, butter creams, rolled fondant, pastillage, gum paste or edible flowers.
4. Demonstrate and explain mixing, all cake coverings, decorations, and fillings in front of the evaluators as relevant to recipes. Mise en place can be done ahead of time. All cakes must be covered, decorated and assembled on site. e.g.1) a wedding cake must be assembled, covered, and decorated in front of the evaluators. Extra decorations may be brought pre-made but at least one of each type must be demonstrated in front of the evaluators. 2) If a student makes a carrot cake, the icing and cake layers must be mixed in front of judges, as well as assembly and demonstration in finishing the cake. (** The cake may be done in stages to save time.**)
5. Set up and the final display must be done in front of the evaluators.
6. Cake must be cut, plated and presented to the judges by the student.

B.) PLATTER OF PASTRIES

1. Choose an assortment (2 or more) of pastries for a minimum of 12 total pieces from the following, but not limited to: meringues, pate a choux, tartlets, petit fours, puff pastry, or phyllo dough.
2. Possible decorations and covering may be prepared from a choice of marzipan, chocolate, cocoa, royal icing, whipped creams, butter creams, rolled fondant, pastillage, gum paste or edible flowers.
3. Possible filling may include pastry creams, glazes, jams and jellies, marzipan, fruits or fruit fillings.
4. Demonstration and explanation of the assembly of each item and the set-up of the final display must be done in front of the evaluators. Decorating skills must be demonstrated with an explanation of recipes used. All items must be covered, decorated and assembled on-site.

Supplies and Equipment

Provided by Participant

1. Ingredients
2. Equipment, including plating
3. Four copies of job plan
4. Four copies of recipes
5. If a table top hot plate is used, appropriate fire extinguisher must be included.
6. Cleaning and sanitizing solutions
7. Towels

Provided by Rally Site

1. Broom, dust pan
2. Garbage can
3. Water source
4. Work table (demo)
5. Chairs for evaluators
6. Calculators and rulers for judges
7. Cloth covered table for display
8. Necessary items for sampling
9. Electricity source

PASTRY ARTS JOB SHEET

(Please note: This job sheet is only a suggested format for preparing information for evaluators. If you have a better way of presenting the required information to the evaluators, please use your own format, but include the information below).

Name _____
School _____
Title of
Project _____

Supplies:

Tools/Equipment:

Preparation Procedure: (State each operation or step in the job clearly and concisely. List the job operations in logical sequence. Number job operations consecutively.)

Safety Cautions:

Illustration of Tray:

Sequence of Tray Assembly: Briefly list the exact sequence of tray assembly.

- 1.
- 2.
- 3.
- 4.

Standardized Recipe Format

(Please note: This recipe form is only a suggested format for preparing information for evaluators. If you have a better way of presenting the required information to the evaluators, please use your own format, but include the information below).

Name of Recipe:

Student Name:

School:

Prep Time:

Cook Time:

Yield:

Portion size:

Utensils:

Ingredients

Notes:

Quantity

Method