

Pastry Arts Event

Revised 06/08

Description of Event

Participant will demonstrate creating an artistically decorated cake or platter of pastries.

This skill event supports and integrates the following Hospitality and Tourism/Lodging Career Field Standards.

OHIO DEPARTMENT OF EDUCATION CAREER FIELD STANDARDS Hospitality and Tourism Core Body of Knowledge and Culinary Pathway

- 3.4 Deliver presentations
- 5.1 Follow safety procedures
- 5.2 Apply sanitation procedures
- 15.2 Maintain compliance with health codes
- 15.3 Practice sanitation duties
- 15.4 Control pests
- 15.5 Follow the hazard analysis critical control point (HACCP) system
- 15.6 Explain garbage disposal procedures
- 15.7 Maintain a safe work environment
- 21.1 Demonstrate operation of food preparation equipment
- 21.2 Demonstrate artistic presentation
- 22.3 Demonstrate scientific knowledge of food preparation, storage and presentation
- 22.4 Prepare mise en place
- 22.6 Apply basic kitchen cooking techniques
- 26.1 Apply the basic principles of baking
- 26.2 Prepare non-yeast products
- 26.3 Prepare yeast products (e.g., raised breads, roll and doughnuts)
- 26.4 Prepare cookies
- 26.5 Prepare cakes
- 26.6 Prepare finishes
- 26.7 Prepare pies, pastries and meringues
- 26.8 Prepare specialty desserts

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. The participant will bring all potentially hazardous foods packed according to industry standards to avoid time temperature abuse. The coolers of food should be iced sufficiently. Improperly chilled foods may result in the loss of sanitation and tasting points at the discretion of the judges.
3. Participant will have 60 minutes maximum to set-up, prepare, assemble, present and cleanup.
4. 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.
5. 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.
6. All items must be displayed on a non-porous, non-toxic base that is acceptable to industry standards.
7. Project must be entirely edible, excluding separator plates, pillars and base.
8. No alcoholic beverage or liqueurs may be used in the project preparation.
9. Only project display may be on table.

10. Demonstrate all aspects of products- mixing, folding, panning, finishing, cutting and plating. No baking will be done during this event.
11. Commercial convenience forms of puff pastry and phyllo dough are acceptable. Student must have knowledge of how they are prepared.
12. 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, but not limited to: 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. The internal portion of the final cake may be done and assembled ahead of time. ALL components of the cake project must be demonstrated (unless the component is redundant) and assembled. The cake may be assembled in stages to save time; however the icing and /or covering of the final cake must be done in front of the evaluators. The tasting piece must also come from the final cake that is finished in front of the evaluators.
 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, but not limited to: 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, but not limited to: pastry creams, glazes, jams and jellies, marzipan, fruits or fruit fillings.
 4. Final pieces may be done ahead of time; however the demonstration and assembly of each component of the pastries must be done in front of the evaluators (unless the component is redundant). Any final decoration and covering of ALL the pastries must be done in front of the evaluators.

**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
10. Microwave oven

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

Quantity

Method

Notes: