



## VIRTUAL PASTRY ARTS New Mexico – State Event

**Pastry Arts** is an individual event that recognizes the individual for preparing a pastry art display using icing and frosting representing the scenario for the current year. Students will demonstrate decision making skills and the ability to work independently, set up and maintain individual work area utilizing time, energy-saving techniques enforcing policies of personal hygiene; and maintain acceptable standards of personal grooming. Individuals will exhibit entrepreneurial skills by designing an order form, work plan, and cost analysis.

### Eligibility

1. Participation is open to any state/national affiliated FCCLA chapter member.
2. Members must be affiliated at the time of registration and registered for the State Leadership Conference.
3. For 2020-2021 year, all district/region competitions have been cancelled. Chapters may submit up to three entries in each category for state competition.

### Categories

- Level 1 – Members through grade 8
- Level 2 – Members grades 9 and 10
- Level 3 – Members grades 11 and 12

### Rules

1. No electricity will be provided.
2. Participants are required to attend orientation prior to the contest.
3. Artificial materials and decorations may **not** be used except for those items assigned to lend support to sculpture.
4. Edible decoration, such as flowers, leaves may be made ahead of time; however, the participant must demonstrate to the evaluators how the decorations were made by making one on-site.
5. The student must supply all the necessary materials and tools to prepare the entry.
6. The participant must demonstrate for the evaluators at least 2 basic decorations, (for example: drop flower, rose, ribbon, leaf with stem or basket weave) using bags and tips (plain, round, star, leaf, rose, etc.). Student may choose which decorations to demonstrate.
7. Participants will be given a **maximum of 60 minutes** to complete the decoration of the cake, cleanup and arrangement of the cake for display. Participants may set a ten- and two-minute warning timer. All work must stop at the end of 60 minutes. (see details below)
8. Participants should be dressed appropriately for handling food. Participants must wear a chef jacket w/appropriate pants, smock or apron **and** chef hat or hair net and closed-toed, non-slip shoes (gym shoes are acceptable). Food service quality disposable gloves should be worn.
9. Participants must follow appropriate food handling hygiene. Principles of sanitation must be followed for the participant, utensils, and work area.

10. Manuals and books will not be permitted in the work area during the competition.
11. Participants may use 4" X 6" index cards for notes and personally drawn sketches.
12. The participant will use a table or tabletop for demonstration and presentation.

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### **CAKE: Specifications**

1. Any cake base size or shape may be used. Multiple layers or Styrofoam may be used.
2. The cake base should be frosted with a base coat of frosting before the event begins.
3. **No design or lettering may be traced on the cake before the event begins. This will result in disqualification. All markings on the cake must be done during the competition.**
4. All decorations must be edible. No plastic props will be allowed, except those items to lend support. Coconut, candies, nuts, etc., may be used.
5. Each student should color the icing and place it in bags prior to the start of the event.

### **DISPLAY – TOTAL PRESENTATION**

1. The display may not exceed an area 30" square. Deduction of 1 point per inch in length or width will be made for displays exceeding size requirements to a maximum of 10 points. This must incorporate the cake as the centerpiece to complete the total display presentation including:
  - Decorated cake and other non-food items
  - Folder or notebook that includes all business paperwork
  - Can include table covering, centerpieces and event accessories.
2. **Participants will provide identification on a 5" X 7" card with name, chapter, and participant's level.**

### **PRESENTATION RECORDING SPECIFICATIONS**

Participants will submit a maximum 25-minute video recording of them completing the requirements of this event. The timing of the video is as follows:

<b>Timing</b>	<b>Topic</b>	<b>Specifications</b>
Up to 1 minute	Introduction	Each participant must verbally introduce themselves by name, chapter and level. Stations may be already set up with equipment and products to be used.
Up to 60 minutes production time; condensed to 20-minutes	Food Art Production	Participant will have 60 minutes to create their tray. For purposes of the video, the student will speed up the video (time condense) so that production is condensed to no more than 18 minutes of recording time. The recording should be done in one take (no editing, starting over, etc.) and should show the work surface in its entirety and the student at all times. Items to include in the video are sanitation and technical industry skills used during food production, and show the scraps to determine the amount of product

		waste. Instrumental background music may be used but should not be distracting.
Up to 4 minutes	Closing	Participant will have up to 5 minutes to present their product. Product should be display according to the details listed above in the rules. Participant should provide a close-up view of the product, and verbally measure the product during the closeup. Participants need to address the following topics: <ul style="list-style-type: none"> <li>• Display</li> <li>• Setup</li> <li>• Preparation Techniques</li> <li>• Organization and Production</li> <li>• Cost of materials</li> </ul> This is not a voice over, but a presentation of the product by the participant

Video Editing Software Suggestions (participant may use any from this list or any software of their choice):

- [DaVinci Resolve](#)
- [iMovie](#)
- [Movavi](#)
- [Wevideo](#)
- [Windows Movie Maker](#)
- [YouTube.](#)

**SCENERIOS – CAKES**

**2021**  
Baby Shower - Lumberjack Theme

**2022**  
Hunting Theme

**2023** Halloween Party

**2024**  
50<sup>th</sup> Birthday

**2025**  
Wedding