



NEW MEXICO
STATE ASSOCIATION

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 enforce policies of personal hygiene, and maintain acceptable standards of personal grooming. Individuals will exhibit entrepreneurial skills by designing an order form, a work plan, and a cost analysis.

Eligibility

1. Participation is open to any state and nationally affiliated FCCLA chapter members.
2. An event category is determined by the participant's grade in school prior to the State Leadership Conference.
3. Each district may submit the three top entries per category level as determined at the district/regional competition.

Categories

- Level 1 – Members through grade 8
- Level 2 – Members grades 9 and 10
- Level 3 – Members grades 11 and 12
- Level 4 – Members Post-secondary

Rules

1. No electricity will be provided.
2. Participants are required to attend orientation prior to the contest.
3. The student must supply all the necessary materials and tools to prepare the entry.
4. A table will be provided on which to set the display in the competition room. Space will be assigned by the lead consultant.
5. All participants must wait to begin the demonstration which will be signaled by the lead consultant.
6. Manuals and books will not be permitted in the work area during the competition.
7. Participants may use 4" X 6" index cards for notes and personally drawn sketches. (Participant(s) need to provide note cards.)
8. Artificial materials and decorations may **not** be used with the exception of those items assigned to lend support to sculpture.
9. Edible decorations, such as flowers, and 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.
10. 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.). Students may choose which decorations to demonstrate.

11. Participants will be given a **maximum of 60 minutes** to complete the decoration of the cake, cleanup, and arrangement of the cake for display. A ten and a two-minute warning will be given by the room consultant. All work will stop at the end of 60 minutes.
12. Entries must be set up at the specified time and removed at the specified time. These times will be announced before the start of the competition.
13. Participants should be dressed appropriately for handling food. Participant 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.
14. Participant must follow appropriate food handling hygiene. Principles of sanitation must be followed for the participant, utensils, and work area.

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 5 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.**
3. Participants will be asked to remain for 15 minutes to answer questions. Evaluators will ask participants questions on:
 - Display
 - Design
 - Preparation and decoration techniques
 - Organization and production
 - Cost of materials
 - Others related to the production and serving of the cake
4. Participants will be notified by the lead consultant when the evaluation is complete. After the final judging, the decorated cake displays will be available for public viewing (if space and time allow). **Failure to attend or remain with the display during the viewing time will result in a 10-point deduction from the total score.** Participants assume responsibility for the safety of the display.
5. The lead consultant will notify the participants when the viewing time is over. The participant must remove all presentation items and leave the area clean and sanitized. Participants are required to bring their own cleaning and sanitizing supplies.



Name: _____ District: _____

Chapter: _____

Level: (Circle one) Level 1 Level 2 Level 3 Level 4

Directions:

1. Make sure all the information at the top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write “No Show” across the top and return with other forms. Do NOT change team or group numbers.
2. At the conclusion of the presentation, verify evaluator scores and fill in the information below. Calculate the final score and ask for evaluators’ verification. Place this form in front of the completed rubrics and paper clip all items related to the presentation together. Please do NOT staple.
3. At the end of the competition in the room, double-check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Competitive Events Coordinator.
4. Please check with the Competitive Events Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK						POINTS	
Orientation	0 Did not attend			2 Provided evidence of attendance			
	0 Started setting up early OR didn't stay for the required time			3 Started setting up at the specified time and stayed for the required display time			
Serving platter/tray size guidelines	0 Exceeds max size by over 4"	1 Exceeds max size between 3-4"	2 Exceeds max size between 2-3"	3 Exceeds max size between 1-2"	4 Exceeds max size up to 1"	5 Display fit within required dimensions	

Evaluator's Scores Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____	Room Consultant Total (10 points possible)	
	Average Evaluator Score (90 points possible)	
	Final Score (Average Evaluator Score plus Room Consultant Total)	
Total Average Score _____		

RATING ACHIEVED (circle one) GOLD 90-100 SILVER 70-89.99 BRONZE 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Event Lead Consultant _____

Professionalism							
Appearance	0 Has none of the required uniform pieces	1 Missing many important uniform pieces	2 Missing several important uniform pieces	3 Missing a few important uniform pieces	4 Most of uniform meets professional requirements	5 Meets all professional uniform requirements	
Sanitation	0 No sanitation shown	1-2 Poor sanitation	3-4 Fair sanitation	5-6 Good sanitation	7-8 Very good sanitation	9-10 Excellent sanitation	
Culinary Knowledge							
Response to evaluator's question	0 No response	1 Poor response	2 Fair response	3 Good response	4 Very good response	5 Excellent response	
Documentation							
Working Papers							
Work Plan	0 No work plan	1 Poor work plan	2 Fair work plan	3 Good work plan	4 Very good work plan	5 Excellent work plan	
Order Form	0 No order form	1 Poor order form	2 Fair order form	3 Good order form	4 Very good order form	5 Excellent order form	
Cost Analysis	0 No cost analysis	1 Poor cost analysis	2 Fair cost analysis	3 Good cost analysis	4 Very good cost analysis	5 Excellent cost analysis	
VERIFICATION OF SCORE (please initial)						TOTAL (90 points possible)	
Evaluator _____ Lead Consultant _____ STAR Coordinator _____							
Evaluator's comments:							