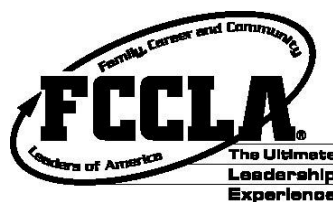




# Pennsylvania Occupational STAR Events Supplement

2009-2010  
Edition



November 30 is the membership affiliation deadline to participate in Pennsylvania FCCLA STAR Events. Make sure students are affiliated in the OCCUPATIONAL category to participate in the events listed in the “Occupational Supplement.”

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**PDE NON-DISCRIMINATION STATEMENT**

The Pennsylvania Department of Education (PDE) does not discriminate in its educational programs, activities, or employment practices, based on race, color, national origin, sex, sexual orientation, disability, age, religion, ancestry, union membership, or any other legally protected classification. This policy is in accordance with state law, including the Pennsylvania Human Relations Act and with federal law, including Title VI and Title VII of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination in Employment Act of 1967, and the Americans with Disabilities Act of 1990.

If you have questions about this publication, or for additional copies, contact the Career and Technical Student Organization Office, Department of Education, 333 Market Street, 11th Floor, Harrisburg, Pennsylvania 17126-0333, Voice Telephone: 717-783-6952, Text Telephone TTY: 717-783-8445, FAX: 717-783-6672, E-mail: [sufisher@state.pa.us](mailto:sufisher@state.pa.us).

FCCLA members with disabilities as properly identified by a certified psychologist or physician and having an Individualized Education Plan (I.E.P.) will be reasonably accommodated in FCCLA regional, state, and national events. Any competitive events will be modified to provide an equal competitive opportunity. Such members may be allowed to provide and utilize special equipment that FCCLA may not be able to provide.

Requests for reasonable accommodations should be made in writing, with a description of the handicap, along with any specific needs stated, to the State Facilitator and returned by the Regional Leadership Meeting or State Leadership Conference registration form deadline. For national events, the request must be returned 90 days prior to the start of the National Leadership Conference.

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## Introduction

STAR Events (Students Taking Action with Recognition) are competitive events in which the Family, Career and Community Leaders of America® (FCCLA) STAR Events program offers individual skill development and application of learning through the following activities: cooperative--*teams* work to accomplish specific goals; individualized--members work alone to accomplish specific goals; and competitive--*individual* or *team* performance measured by an established set of criteria. Members are recognized for proficiency and achievement in chapter and individual projects, leadership skills and occupational preparation.

The Pennsylvania only STAR Events are individual events.

STAR Events promote FCCLA's mission to focus on the multiple roles of *family* member, wage earner and *community* leader. Each event is designed to help members develop specific lifetime skills in character development, *creative* and *critical thinking*, interpersonal communication, practical knowledge and career preparation.

STAR Events encourage active student participation and recognize accomplishments of youth. The belief that everyone can be successful is the foundation of these events. Cooperation and competition are stressed in positive, constructive ways. Respect and interaction between youth and adults are fostered by establishing teams of adult and youth evaluators and event managers.

Dues must be **postmarked by November 30** and sent to the national office lockbox address for participants to be eligible for state STAR Events competition. Advisers, classroom assistants, and students may not serve as

evaluators. Administrators, parents, alumni, and business representatives may serve as evaluators.

Chapters are required to provide one evaluator and/or room consultant for every six STAR Events participants, adding one additional volunteer for numbers within increments of six. Chapter advisers are needed to serve as Lead Consultants. It takes everyone's effort to make STAR Events possible. All volunteer assistance that chapters can provide is appreciated and needed.

## Scholarship Opportunities through STAR Events

Scholarships from colleges are awarded to Pennsylvania FCCLA members who place first, second, third, and fourth in selected STAR Events. The scholarship information is available on the state website at [www.pafccla.org](http://www.pafccla.org).

## GENERAL REQUIREMENTS

1. All STAR Events participants must be nationally affiliated members of an FCCLA chapter. **Dues must be postmarked by November 30 and sent to the national lockbox address for participants to be eligible for state STAR Events competition.** Local advisers are responsible for membership verification and must send a copy of the chapter affiliation form highlighting the member's name by the STAR Events registration deadline.
2. Members running for state office may participate in STAR Events in the year of their candidacy, but may not participate in the year of their term of office.
3. Participants must pre-register for and attend the entire State Leadership Conference to officially enter state STAR Events.
4. All attendees registered for the full conference are required to stay in the meeting hotel and register a full conference package with the hotel.
5. Substitutes' names may be submitted until the substitution deadline as long as eligibility requirements are met, event criteria is met, membership verification is submitted, and the chapter is registered for the event.
6. PA STAR Events participants pay a per person fee and register online on the State Leadership Conference page on the registration link at [www.pafccla.org](http://www.pafccla.org). STAR Events registration fees are non-refundable.
7. Advisers and participants should check event registration for accuracy. No event changes will be made after the registration deadline.
8. Participants must follow state rules for competition or risk disqualification.
9. An individual member may participate in only one event in any given year. **EXCEPTION:** Individuals may help with chapter events and participate in an *individual* or *team event* as long as they are not required to be a representative for the chapter event at the State Leadership Conference.
10. *Individual events* evaluate one member's performance.
11. Chapters are required to provide one evaluator and/or room consultant for every six STAR Events participants, adding one additional volunteer for numbers within increments of six. Chapter advisers are needed to serve as Lead Consultants.
12. Advisers, classroom assistants, and students may not serve as evaluators. Administrators, parents, alumni, and business representatives may serve as evaluators.
13. Only one student per chapter may participate in Culinary Arts, Pastry Arts Baking, Pastry Arts Cake Decorating, and Food and Beverage Service events.
14. No electronic communication devices (cell-phones, PDA's, laptop computers, etc.) may be used during or after competition to communicate details of the competition to participants who have not yet competed. A breach of integrity such as this may result in disqualification.
15. FCCLA members with disabilities as properly identified by a certified psychologist or physician and having an Individualized Education Plan (I.E.P.) will be reasonably accommodated in FCCLA regional, state, and national events. Competitive events will be modified to provide an equal competitive opportunity. Such members may be allowed to provide and utilize special equipment that FCCLA may not be able to provide.

## PA FCCLA POLICY

1. Each participant is responsible for supplying the designated equipment for STAR Events. Only those tools listed on the approved equipment/tool list may be brought to the State Leadership Conference and may only be used during the scheduled STAR Events. In the case of knives, or any equipment that could be construed as a weapon; these articles must be in the possession of the adviser except when needed for STAR Events.
2. Participants must pre-register for and attend the entire State Leadership Conference to officially enter state STAR Events.
3. All attendees registered for the full conference are required to stay in the meeting hotel and register a full conference package with the hotel.
4. Cell phones and any other electronic equipment are not permitted at STAR Events unless they are a part of a presentation. Any cell phones found with the student will be immediately surrendered by the student until the activity has been completed. The student will be disqualified from the event. Cell phones should be on silent or turned off during other sessions and activities.

## STATE RECOGNITION

Participants will receive recognition items including achievement medals and a certificate. Recognition levels are:

- Gold medal
- Silver medal
- Bronze medal

Each entry is evaluated by a standard set of criteria. There is no limit to the number of medals given for each level in any category.

## STAR EVENTS MANAGEMENT INFORMATION

Many individuals are needed to assist in the management of STAR Events. Both student members and adults play an important role in the success of the event by serving in the following areas:

- **Coordinator**- An adult with expertise in managing STAR Events who handles the planning and overall coordination.
- **Assistant Coordinator**- An adult experienced in working with STAR Events who assists the coordinator.
- **Event Lead Consultants**- Adults experienced in working with STAR Events who are responsible for handling details and managing a specific event onsite.
- **Assistant Event Consultants**- Adults experienced in working with STAR Events who act as assistants to the Lead Consultants in handling and managing a specific event onsite.
- **Room Consultants**- Student members and adults who work together to manage the flow of participants and assist evaluators.
- **Evaluator**- Evaluation teams composed of adults who are responsible for evaluating entries, assigning ratings to participants, and discussing participants' strengths and areas for improvement. Evaluation teams will be comprised of three members.

Throughout the events, cooperation and respect between youth and adults are encouraged and fostered by providing each individual the opportunity to work in youth/adult teams. The belief that youth are capable of assuming important roles has been the key to the success of this system.



## Pastry Arts Baking

Pastry Arts Baking, an *individual event*, recognizes participants enrolled in *occupational* culinary arts/food service training programs for their ability to demonstrate their skill to produce baked products using industrial pastry art techniques and equipment. Participants must **prepare** and **present** to the evaluators up to three **baked products** of quality accepted by commercial baking establishments.

### EVENT CATEGORIES

**Occupational:** grades 10-12

### ELIGIBILITY

1. Chapters may submit one entry in each category of this event.
2. Participation is open to any nationally affiliated FCCLA occupational chapter member.
3. Participants must be or have been enrolled in a culinary arts/food service *occupational* training program (defined as full-time classroom training or on-the-job training for high school credit). Students enrolled in food and nutrition courses in Family and Consumer Sciences *comprehensive* programs are not eligible.

### PROCEDURES & TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire.
2. Participants will be given all required recipes and ingredients.
3. Participants will have three hours to prepare required food products according to recipe specifications.
4. After three hours, participants will present the food items for evaluation of appearance, taste, and texture.
5. Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques used, product presentation, appearance, taste, and texture. Then evaluators will meet with participants to discuss strengths and suggestions for improvement.

6. Participants will have 15 minutes to clean up their work stations and return unused food to the central station.
7. The total time required for this event is approximately 3 hours and 15 minutes.

### GENERAL INFORMATION

1. An equipment and tool requirements list will be provided to participants and posted on the state website in February. Only items on the list may be brought to the event. Any necessary large equipment will be provided.
2. All ingredients will be provided. Identical food items will be available to each *individual*. No other food products, garnishes or condiments may be brought to the event.
3. Spectators are not allowed to observe this event.
4. If the number of participants exceeds available space and facilities, two or more shifts will be formed. Participants on the later shift are not allowed to talk to earlier participants. Failure to follow this rule will result in disqualification.

### EQUIPMENT

1. An equipment list will be posted on the state website by February.

# Pastry Arts Baking Specifications

## Appearance

Participants will be well groomed and wear appropriate, clean attire, meeting restaurant and hotel industry standards including: chef coat or jacket; industry pants or commercial uniform; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas or tennis shoes are not appropriate); no jewelry (jewelry covered by bandages is not allowed); minimal make-up; facial hair is permitted if appropriate covering is used; no cologne or nail polish.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
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## Food Production

Individuals will have three hours to prepare baked food products. Participants should be proficient in the preparation of a minimum of three baked food products. Any of the following baked products may appear on the list for competition: yeast raised breads, quick breads, pies, cakes, sweet dough products, Danish dough products. Participants must bring items listed on the provided required equipment list to the event. No other smallwares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in usage of equipment, tools and techniques. Participants will follow directions and recipes to prepare baked food products that meet industry standards for appearance, taste, and texture while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of food products.
Follow Directions	Follow directions of recipes in proper sequence.
Sanitation and Safety	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event within the designated time period.

## Food Presentation

Each participant will prepare three baked food products. The individual will present all items for evaluation of appearance, taste and texture at the end of the three-hour period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the three-hour time limit. Evaluation will be based on industry standards.

Product Appearance	Prepare all three baked food products with creative product appearance.
Product Taste and Texture	Food products meet industry standards of appropriate taste for each recipe, and with the appropriate texture.

# Pastry Arts Baking Rubric

Name of Participant \_\_\_\_\_ State Pennsylvania

Category  Occupational

**INSTRUCTIONS:** Circle the correct score number for each criterion. Write the appropriate rating in the “Score” column. **Write comments on the back of the rating sheet.** Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

<b>APPEARANCE</b>				<b>Points</b>
<b>Clothing and Appearance</b> 0-5 points	<b>0 1 2</b> Non-professional appearance, attire and/or grooming	<b>3 4</b> Neat appearance, attire and grooming but lacks polish	<b>5</b> Professional appearance, attire and grooming	
<b>FOOD PRODUCTION</b>				
<b>Equipment, Tools and Techniques</b> 0-10 points	<b>0 1 2 3 4</b> Selection and usage of tools/equipment lacks understanding and demonstration of skills	<b>5 6 7 8</b> Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques	<b>9 10</b> Selects and uses all tools/equipment correctly and safely	
<b>Follow Recipe Directions</b> 0-10 points	<b>0 1 2 3 4</b> Did not follow recipe or proper sequence	<b>5 6 7 8</b> Partially followed recipe and proper sequence	<b>9 10</b> Followed recipe and proper sequence	
<b>Sanitation and Safety</b> 0-10 points	<b>0 1 2 3 4</b> Disregard of safety and sanitation creating unsafe situation during preparation or unsafe product	<b>5 6 7 8</b> Shows minimal safety and sanitation concerns during preparation	<b>9 10</b> Followed all safety and sanitation practices	
<b>Work Area Organization and Cleanliness</b> 0-5 points	<b>0 1 2</b> Individual lacks organization	<b>3 4</b> Individual demonstrates some organization	<b>5</b> Individual works effectively and efficiently	
<b>FOOD PRESENTATION</b>				
<b>Product #1 Appearance, Taste and Texture</b> 0-20 points	<b>0 1 2 3 4 5 6</b> Product appearance needs improvement; questionable taste; texture needs improvement	<b>7 8 9 10 11 12 13 14</b> Product appearance is acceptable but lacks professional qualities; taste is adequate; texture is adequate	<b>15 16 17 18 19 20</b> Product appearance is attractive; is pleasing, appropriate taste for recipe; has appropriate texture for product	
<b>Product #1 Appearance, Taste and Texture</b> 0-20 points	<b>0 1 2 3 4 5 6</b> Product appearance needs improvement; questionable taste; texture needs improvement	<b>7 8 9 10 11 12 13 14</b> Product appearance is acceptable but lacks professional qualities; taste is adequate; texture is adequate	<b>15 16 17 18 19 20</b> Product appearance is attractive; is pleasing, appropriate taste for recipe; has appropriate texture for product	
<b>Product #1 Appearance, Taste and Texture</b> 0-20 points	<b>0 1 2 3 4 5 6</b> Product appearance needs improvement; questionable taste; texture needs improvement	<b>7 8 9 10 11 12 13 14</b> Product appearance is acceptable but lacks professional qualities; taste is adequate; texture is adequate	<b>15 16 17 18 19 20</b> Product appearance is attractive; is pleasing, appropriate taste for recipe; has appropriate texture for product	

Evaluator’s Signature: \_\_\_\_\_

**Total Score:** \_\_\_\_\_

# STAR Events Point Summary Form

## Pastry Arts Baking

Category (circle one): Occupational

Participant's Name: \_\_\_\_\_

State: Pennsylvania

Participant Number: \_\_\_\_\_

### Directions:

1. At the conclusion of evaluations, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification.
2. At the end of competition, double check all scores, and names to ensure accuracy.
3. Place this form in front of the completed rating sheets. Paper clip items related to one presentation together ON THE LEFT SIDE OF THE PAGE ONLY.

### Evaluators' Scores

Evaluator 1 \_\_\_\_\_ Initials \_\_\_\_\_

Evaluator 2 \_\_\_\_\_ Initials \_\_\_\_\_

Evaluator 3 \_\_\_\_\_ Initials \_\_\_\_\_

**Total Score** \_\_\_\_\_ **divided by number of evaluators = Final 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 \_\_\_\_\_

Adult Room Consultant \_\_\_\_\_ Event Lead Consultant \_\_\_\_\_



## Pastry Arts Cake Decorating

Pastry Arts Cake Decorating, an *individual event*, recognizes participants enrolled in *occupational* culinary arts/food service training programs for their ability to demonstrate their skill to produce decorated cakes using industrial pastry art techniques and equipment. Participants must **prepare** and **present** to the evaluators a **sample board** and a **fully decorated 10 inch foam cake form** of quality accepted by commercial cake decorating establishments.

### EVENT CATEGORIES

**Occupational:** grades 10-12

### ELIGIBILITY

1. Chapters may submit one entry in this event.
2. Participation is open to any nationally affiliated FCCLA occupational chapter member.
3. Participants must be or have been enrolled in a culinary arts/food service *occupational* training program (defined as full-time classroom training or on-the-job training for high school credit). Students enrolled in Family and Consumer Sciences *comprehensive* programs are not eligible.

### PROCEDURES & TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required equipment and supplies, and wearing appropriate, clean attire.
2. Participants will be given all directions. **Participants need to provide their own five pounds of icing.** The icing should be in one container. Participants are not allowed to share equipment or supplies.
3. A Cake Order Form will be given to the participant at the start of the event. All participants will be assigned the same occasion, colors, inscription, and instructions.
4. Participants should be proficient in a variety of cake decorating techniques. Participants will have a total of two hours to prepare the **sample board** and **fully decorate a 10 inch foam cake form** using icing decorations.
5. After two hours, participants will present the sample board and cake form for evaluation of appearance and creativity.
6. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing their work habits, techniques used, product presentation, appearance, and creativity. Then evaluators will meet with participants to discuss strengths and suggestions for improvement.

6. Participants will have 15 minutes to clean up their workstations and return unused food to the central station.
7. The total time required for this event is approximately 2 hours and 25 minutes.

### GENERAL INFORMATION

1. An equipment and tool requirements list is included. Only items on the list may be brought to the event.
2. Participants will provide their own five pounds of icing. No other food products, garnishes or condiments may be brought to the event.
3. Spectators are not allowed to observe this event.
4. If the number of participants exceeds available space and facilities, two or more shifts will be formed. Participants on the later shift are not allowed to talk to earlier participants. **Failure to follow this rule will result in disqualification.**

### EQUIPMENT/SUPPLIES

Participants **must supply**: 10 inch foam cake form, round cake board, bags and couplers (any type), flat top flower nail, scissors for removal of flowers only, whip, icing spatulas, spoons, colors, containers for mixing colors, cardboard covered with aluminum foil to be used as sample board, (cardboard should be 12 ½" x 13 ½"), non-skid mat to place under cardboard (optional), round doily, toothpicks, turntable, cleanup cloths, quart container for water, roll of paper towels (optional), ruler, masking tape, scotch tape, tips

#### Tips to include:

- 3 petal tips (various sizes),
- 3 round tips (various sizes),
- 3 open star tips (various sizes),
- 3 leaf tips (various sizes),
- 3 basket weave tips (various sizes),
- 3 closed star tips (various sizes),
- 3 drop flower tips (various sizes),
- 3 ruffle tips (various sizes)

# Pastry Arts Cake Decorating Specifications

## Appearance

Participants will be well groomed and wear appropriate, clean attire, meeting restaurant and hotel industry standards including: chef coat or jacket; industry pants or commercial uniform; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas or tennis shoes are not appropriate); no jewelry (jewelry covered by bandages is not allowed); minimal make-up; facial hair is permitted if appropriate covering is used; no cologne or nail polish.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
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## Food Production

Individuals will have one hour to prepare the sample board and one hour to ice and fully decorate a 10 inch foam cake form. Participants should be proficient in a variety of cake decorating techniques. Participants must bring items listed on the provided required equipment list to the event. Participants may bring at least 3 each of the various sizes of the listed petal tips. No other smallwares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will provide their own 5 pounds of icing. Participants will demonstrate industry standards in usage of equipment, tools and techniques. Participants will follow directions and recipes to demonstrate their cake decorating skills that meet industry standards for appearance and creativity while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	Use proper equipment, tools, vocabulary and techniques in cake decorating.
Follow Directions	Follow specific event instructions. Specific event instructions are provided the day of the event. Bring all items on the equipment/supplies list.
Sanitation and Safety	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event within the designated time period.

## Food Presentation

Each participant will prepare a sample board and ice and fully decorate a cake form. The individual will present all items for evaluation of appearance and creativity at the end of the two-hour period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the two-hour time limit. Evaluation will be based on industry standards.

Product Appearance	Prepare a sample board and ice and fully decorate a 10 inch foam cake form with creative product appearance. (see rubric for list of skills)
Product Creativity	Decorating skills meet industry standards and demonstrate creativity.

# Pastry Arts Cake Decorating Rubric

Name of Participant \_\_\_\_\_ State Pennsylvania

Category  Occupational

**INSTRUCTIONS:** Circle the correct score number for each criterion. Write the appropriate rating in the "Score" column. **Write comments on the back of the rating sheet.** Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial. (Two-sided rubric)

APPEARANCE				Points
<b>Clothing and Appearance</b> 0-5 points	<b>0 1 2</b> Non-professional appearance, attire and/or grooming	<b>3 4</b> Neat appearance, attire and grooming but lacks polish	<b>5</b> Professional appearance, attire and grooming	
FOOD PRODUCTION				
<b>Equipment, Tools and Techniques</b> 0-15 points	<b>0 1 2 3 4 5 6</b> Selection and usage of tools/equipment lacks understanding and demonstration of skills	<b>7 8 9 10 11 12 13</b> Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques	<b>14 15</b> Selects and uses all tools/equipment correctly and safely	
<b>Follow Directions</b> 0-10 points	<b>0 1 2 3 4</b> Did not follow directions of equipment/supplies list or specific event instructions	<b>5 6 7 8</b> Partially followed directions of equipment/supplies list or specific event instructions	<b>9 10</b> Followed directions of equipment/supplies list or specific event instructions	
<b>Sanitation and Safety</b> 0-10 points	<b>0 1 2 3 4</b> Disregard of safety and sanitation creating unsafe situation during preparation or unsafe product	<b>5 6 7 8</b> Shows minimal safety and sanitation concerns during preparation	<b>9 10</b> Followed all safety and sanitation practices	
<b>Work Area Organization and Cleanliness</b> 0-5 points	<b>0 1 2</b> Individual lacks organization	<b>3 4</b> Individual demonstrates some organization	<b>5</b> Individual works effectively and efficiently	
FOOD PRESENTATION				
<b>Sample Board</b> Pipe Numbers 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Sample Board</b> Cluster of Flowers 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Sample Board</b> Script Writing 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Sample Board</b> Block Writing 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Sample Board</b> Borders 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Cake Decorating</b> Masking 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Cake Decorating</b> Borders 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	

**Page 2 of Cake Decorating Rubric**

<b>Cake Decorating</b> Artistic Design 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Cake Decorating</b> Script/Block Lettering 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Cake Decorating</b> Use of Color 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	
<b>Cake Decorating</b> Overall Presentation 0-5 points	<b>0 1 2</b> Product decoration needs improvement	<b>3 4</b> Product decoration is acceptable but lacks professional qualities	<b>5</b> Product decoration is attractive and pleasing	

Evaluator's Signature: \_\_\_\_\_

**Total Score:** \_\_\_\_\_

# STAR Events Point Summary Form

## Pastry Arts Cake Decorating

### VITAL INFORMATION.....complete all sections accurately!

Category (circle one):                      Occupational

Participant's Name: \_\_\_\_\_

State: Pennsylvania                                      Participant Number: \_\_\_\_\_

### Directions:

At the conclusion of presentation, place this form in front of the completed rating sheets. Paper clip items related to one presentation together ON THE LEFT SIDE OF THE PAGE ONLY.

### Evaluators' Scores

Evaluator 1 \_\_\_\_\_ Initials \_\_\_\_\_

Evaluator 2 \_\_\_\_\_ Initials \_\_\_\_\_

Evaluator 3 \_\_\_\_\_ Initials \_\_\_\_\_

**Total Score** \_\_\_\_\_ **divided by number of evaluators = Final Average Score** \_\_\_\_\_

**Final 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 \_\_\_\_\_

Adult Room Consultant \_\_\_\_\_ Event Lead Consultant \_\_\_\_\_



## Food and Beverage Service

Food and Beverage Service, an *individual event*, recognizes participants enrolled in *occupational* culinary arts/food service training programs for their ability to demonstrate their skill in food service techniques. Participants will **set** and **serve** a table of **four guests**, using **American Style Service** in a manner that meets industry standards.

### EVENT CATEGORIES

**Occupational:** grades 10-12

### ELIGIBILITY

1. Chapters may submit one entry in this event.
2. Participation is open to any nationally affiliated FCCLA occupational chapter member.
3. Participants must be or have been enrolled in a food service *occupational* training program (defined as full-time classroom training or on-the-job training for high school credit). Students enrolled in food and nutrition courses in Family and Consumer Sciences *comprehensive* programs are not eligible.
5. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing his/her work habits and techniques used. Then evaluators will meet with each other to discuss participant's strengths and suggestions for improvement.
6. Participants will remain at their station until dismissed.
7. The total time required for this event is approximately 2 hours and 30 minutes.

### PROCEDURES & TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required supplies and wearing appropriate, clean attire.
2. Participants will be given all directions, including an orientation of the server stations, menu, and other related items.
3. Participants will set an **American Style** table and serve a table of four guests. Servers will bus their own table.
4. Guests will complete one customer comment card that will be incorporated into the overall evaluation.

### GENERAL INFORMATION

1. A supply list is included. Only items on the list may be brought to the event.
2. Spectators are not allowed to observe this event.

### SUPPLIES

1. Participants must supply: pen(s) or pencil(s), calculator, serving tray, guest check book.

# Food and Beverage Service Specifications

## Appearance

Participants will be well groomed and wear appropriate, clean attire, meeting restaurant and hotel industry standards including: server uniform; apron (optional); hair covering or hair restraint; closed-toe, low heel, nonskid leather shoes (canvas or tennis shoes are not appropriate); no jewelry (jewelry covered by bandages is not allowed); minimal make-up; facial hair is permitted if appropriate covering is used; no cologne or nail polish.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
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## Table Setting

Individuals will set a table for four using **American Style Service**. Participants should be proficient in table setting including placement of flatware, linen or placemat, dinnerware, and glassware. Participants must maintain sanitary and safety conditions/procedures throughout the competition.

Equipment, Tools and Techniques	Use proper equipment, tools, vocabulary and techniques in table setting.
Follow Directions	Follow directions in proper sequence.
Sanitation and Safety	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event within the designated time period.

## Table Service

Each participant will serve a table of four guests and will bus their own table. All work must stop at the two-hour time limit. Evaluation will be based on industry standards.

Serving of Food and Beverage Service	Serve food and beverages in a manner acceptable to industry.
Extra Services	Attention is given to the needs of the guests and extra services provided as required.
Preparation/Presentation of Guest check	Record guest order accurately, calculate the check without mathematical error, and present the check to the guests in an appropriate manner.
Customer Relations	Demonstrate behavior that is friendly, courteous, and professional.
Table Clearing/Cleanup	Clear and clean table, returning all supplies and equipment as directed.

# Food and Beverage Service Rubric

Name of Participant \_\_\_\_\_ State Pennsylvania

Category  Occupational

**Instructions:** Circle the correct score number for each criterion. Write the appropriate rating in the “Score” column. **Write comments on the back of the rating sheet.** Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

APPEARANCE				Points
<b>Clothing and Appearance</b> 0-5 points	<b>0 1 2</b> Non-professional appearance, attire and/or grooming	<b>3 4</b> Neat appearance, attire and grooming but lacks polish	<b>5</b> Professional appearance, attire and grooming	
<b>Safety and Sanitation</b> 0-10 points	<b>0 1 2 3 4</b> Disregard of safety and sanitation creating unsafe situation	<b>5 6 7 8</b> Shows minimal safety and sanitation concerns	<b>9 10</b> Individual applies safety and sanitation industry techniques correctly	
TABLE SETTING				
<b>Flatware Placed Properly</b> 0-5 points	<b>0 1 2</b> Individual lacks knowledge of flatware placement	<b>3 4</b> Individual demonstrates some knowledge of flatware placement	<b>5</b> Individual effectively and correctly places all flatware	
<b>Linen or Placemat Placed Properly</b> 0-5 points	<b>0 1 2</b> Individual lacks knowledge of linen or placemat placement	<b>3 4</b> Individual demonstrates some knowledge of linen or placemat placement	<b>5</b> Individual effectively and correctly places all linen or placemat	
<b>Dinnerware Placed Properly</b> 0-5 points	<b>0 1 2</b> Individual lacks knowledge of dinnerware placement	<b>3 4</b> Individual demonstrates some knowledge of dinnerware placement	<b>5</b> Individual effectively and correctly places all dinnerware	
<b>Glassware Placed Properly</b> 0-5 points	<b>0 1 2</b> Individual lacks knowledge of glassware placement	<b>3 4</b> Individual demonstrates some knowledge of glassware placement	<b>5</b> Individual effectively and correctly places all glassware	
AMERICAN STYLE SERVICE (Extent to which service met industry standard)				
<b>Serving of Food</b> 0-10 points	<b>0 1 2 3 4</b> Serving of food needs improvement	<b>5 6 7 8</b> Serving of food is acceptable to industry standards but lacks professional qualities	<b>9 10</b> Serving of food is attractively and correctly done and acceptable to industry standards	
<b>Beverage Service</b> 0-10 points	<b>0 1 2 3 4</b> Beverage service needs improvement	<b>5 6 7 8</b> Beverage service is acceptable to industry standards but lacks professional qualities	<b>9 10</b> Beverage service is served correctly and acceptable to industry standards	
<b>Extra Service Provided</b> 0-5 points	<b>0 1 2</b> Attention is not given to the needs of the guests	<b>3 4</b> Individual provides some extra service	<b>5</b> Individual effectively provides extra service	
<b>Preparation of Check</b> 0-10 points	<b>0 1 2 3 4</b> Check prepared incorrectly and not presented in an appropriate manner	<b>5 6 7 8</b> Check preparation is accurate, but not presented in an appropriate manner	<b>9 10</b> Check is prepared correctly and neatly, and is presented in an appropriate manner	
<b>Customer Relations</b> 0-10 points	<b>0 1 2 3 4</b> Disregard of customer relations	<b>5 6 7 8</b> Shows minimal customer relations	<b>9 10</b> Individual provides appropriate customer relations	
<b>Clearing of Table</b> 0-10 points	<b>0 1 2 3 4</b> Table is not cleared or partially cleared	<b>5 6 7 8</b> Table is cleared but lacks some aspects	<b>9 10</b> Table is cleared correctly	
<b>Cleanup</b> 0-10 points	<b>0 1 2 3 4</b> Table, serviceware, food, and area is not cleaned up	<b>5 6 7 8</b> Table, serviceware, food, and area is cleaned up but lacks some aspects	<b>9 10</b> Table, serviceware, food, and area is cleaned up completely	

**Evaluator Signature:** \_\_\_\_\_ **Total Score:** \_\_\_\_\_

# STAR Events Point Summary Form

## Food and Beverage Service

### VITAL INFORMATION.....complete all sections accurately!

Category (circle one):                      Occupational

Participant's Name: \_\_\_\_\_

State: Pennsylvania                                      Participant Number: \_\_\_\_\_

### Directions:

At the conclusion of presentation, place this form in front of the completed rating sheets. Paper clip items related to one presentation together ON THE LEFT SIDE OF THE PAGE ONLY.

### Evaluators' Scores

Evaluator 1 \_\_\_\_\_ Initials \_\_\_\_\_

Evaluator 2 \_\_\_\_\_ Initials \_\_\_\_\_

Evaluator 3 \_\_\_\_\_ Initials \_\_\_\_\_

**Total Score** \_\_\_\_\_ **divided by number of evaluators = Final Average Score** \_\_\_\_\_

**Final 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 \_\_\_\_\_

Adult Room Consultant \_\_\_\_\_ Event Lead Consultant \_\_\_\_\_