BAKING AND PASTRY

An *individual event* recognizes participants for their ability to demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, cookie, and demonstration of cake decorating skills. Participants must prepare menu items given to them at the time of the event and present prepared items to evaluators.

ELIGIBILITY & GENERAL INFORMATION

- 1. Review "Eligibility and General Rules for All Levels of Competition" on page 8 prior to event planning and preparation.
- 2. Participants are encouraged to bring fully charged devices, such as laptops, tablets etc., to use for audiovisual *electronic portfolio* presentation at competition.
- 3. Chapters with multiple entries in this event must submit different projects for each entry. All projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference (NLC) and must be the work of the participant(s) only.
- 4. Online Orientation National Leadership Conference (NLC) participants are required to view the online orientation video and submit the STAR Events Online Orientation Form by the deadline to receive their one (1) point on the STAR Events Point Summary Form. The video and form will be on the FCCLA Student Portal and can be found under Surveys Applications. The video and form cannot be completed through the FCCLA Adviser Portal. Only one form per entry is required. Contact your State Adviser for orientation procedures for competitions held prior to the National Leadership Conference (NLC).
- 5. **STAR Events Schedule Confirmation** Chapter Advisers are required to confirm National Leadership Conference competitors' STAR Events Schedule in the FCCLA Portal by the date outlined on the FCCLA Website (Competitive Events Dates & Deadlines) for competitors to receive their one (1) point on the Points Summary Form. This must be completed in the FCCLA Adviser Portal by visiting the Meetings & Events tab, selecting the National Leadership Conference, and choosing "Confirm STAR Competition."
- 6. Participants who do not follow the event guidelines or the definition of the event, or if they create an item that does not align with the current event topic, their project will not be considered for evaluation. However, the participant can still participate in the competition by giving an oral presentation and will only be evaluated based on that presentation.
- 7. Questions related to the Baking and Pastry STAR Event should be directed to <u>culinary@fcclainc.org</u>.

CLICK TO VIEW NATIONAL DEADLINES

CAREER PATHWAYS ALIGNMEN	Т		
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design

EVENT LEVELS					
Level 1:	Level 2:	Level 3:	Level 4:		
Through Grade 8	Grades 9–10	Grades 11–12	Postsecondary		
Review the "Event Description a	Review the "Event Description and Levels" section of the policies in the front of the guidelines for more information on event levels.				

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	Large Equipment–Yes Food–Yes	Chef's attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals



COMPETITION RECIPES/FORMULAS

COMPETITION FORMAT	
Competition Recipes/Formulas	Recipes/Formulas for the National Leadership Conference will be released annually in the spring and will be available by clicking on the red folder on the next page. Check with your state adviser for district/regional/state recipes.

PRELIMINARY & FINALIST COMPETITIONS

COMPETITION FORMAT	
Preliminary Competition (If Required)	A preliminary competition will occur if the national competition facility limits the number of possible competitors during the set time. The preliminary competition will consist of a written test taken by all national participants online or onsite at the National Leadership Conference (NLC). Facility and time limitations will determine the number of finalists proceeding to the food production portion of the competition. Unless indicated otherwise by National FCCLA, the written test will be the American Culinary Federation's Certified Fundamentals Pastry Cook written exam.
Finalists Competition	Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire. Participants will be given the officially published recipe, menu, and ingredients at check—in. Only the official recipes are permitted.

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	
10 minutes	Uniform and equipment inventory check.
15 minutes	Identical food items will be available to each participant. No other food products, garnishes, or condiments may be brought to the event unless otherwise stated. Participants will have 15 minutes to organize the work area and obtain supplies if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and cleaning/washing products. No products may be cut, peeled, sliced, etc., during this time.
2 Hours 45 Minutes	Participants will be given 2 hours and 45 minutes to prepare the required products according to recipe specifications.
20 minutes	Participants will have 20 minutes to clean up their workstations.
	Total Time: 3 Hours 30 Minutes

SPECIFICATIONS

SPECIFICATIONS	
State Leadership Conference	States may administer a baking and pastry knowledge test at regional/district and state competitions
(SLC) Testing	if required to determine finalists. A test is not required if it is not needed.
Uniform and Appearance	Participants will be well groomed and wear appropriate, clean attire, meeting the following standards: Wear clean and appropriate professional chef attire. This attire consists of any color chef coat or jacket, industry pants or commercial uniform pants, an apron, a hair covering or chef hat, and closed-toe kitchen shoes with non-slip soles and sealed, non-melting uppers (canvas shoes are not suitable). For accessories, limit them to a watch; no other jewelry or accessories are allowed. Facial hair is permitted if adequately covered. If your hair extends beyond the neckline, it must be properly restrained with a hairnet. Keep makeup minimal, and avoid using cologne. In cases where nail polish or artificial nails are worn, gloves are required. Chef attire may feature acceptable graphics such as the FCCLA logo, school, chapter, or state name or logo, and individual name. Additional logos are not permitted and must be covered with cloth tape.
	Participants and their work areas are kept sanitary and organized, meeting the following standards:
Safety and Sanitation	The workstation is kept neat, clean, and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently—proper demonstration of equipment use and safety according to industry standards. Complete final cleanup and return supplies after the event within the designated time—the internal temperature of baked goods taken at the center to reach the required/desired food temperature.



SPECIFICATIONS (CONTINUED)

SPECIFICATIONS	
Clean-up	Participants must complete clean—up within the allotted 20—minute time frame.
Product Production	Participants will have 2 hours and 45 minutes to prepare food products. Participants must be proficient in the preparation of all required food products. Participants will demonstrate industry standards in the use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste. The participant will present all items for evaluation at the end of the 2-hour and 45-minute period. There will be no extra time allowed to complete the preparation or presentation. All work must stop at the 2 hours and 45-minute time limit.
Equipment, Tools, and	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of required
Techniques	items, including accurate measuring of ingredients and equal division of dough and batter.
Mise en Place	Work efficiently and display organizational skills. Mise en Place is well executed.
Product Appearance	Products have appropriate color and doneness, are properly shaped, and have visual appeal.
Product Consistency	Size, shape, and/or color of products meet or exceed industry expectations. The correct amount (yield) of items has been produced.
Baking Principles and Techniques	Follow directions of recipes in proper sequence to demonstrate correct baking principles.
Product Taste and Texture	Flavors and textures meet or exceed industry expectations.
Cake Decorating	Cake dummy is decorated according to the theme provided. Borders, decorations and cursive writing meet industry expectations.



STAR EVENTS POINT SUMMARY FORM

Chapter: State: Team #: Stati	n #: Level:

- 1. Make sure all information at the top is correct. If a student named is not participating, cross their name(s) off. If a *team* does not show, write "No Show" across the top and return with other forms. Do NOT change *team* or station numbers.
- 2. Confirm STAR Competition(s) is mandatory solely for participation at the National Leadership Conference. States have the authority to decide whether this requirement applies to picking up the registration packet and confirming the event/schedule accuracy OR attending a state-specific orientation.
- 3. At the conclusion of the evaluation, verify the 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 staple all items related to the presentation together.
- 4. At the end of the competition, double-check all scores, names, and *team* numbers to ensure accuracy. Sort results by *team* order and turn them into the Lead Consultant.
- 5. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK					POINTS
Confirm STAR Competition 0 or 1 point	Confirmed STAR Competition schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only) 0 1 No Yes		nly)		
Event Online Orientation Form 0 or 1 point	0		1 tion Form completed in the by deadline		
Proof of Project Summary Form Submission 0 or 1 point	Not presented to Room Consult participation time	Itant at Presented to Room Consultant at participation time			
Uniform & Appearance 0–3 points	Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in the event.	Jewelry un	rked below: restraints bes not worn covered rooming does	Rrofessional attire is worn: Hair/beard restraints Kitchen shoes No visible jewelry Personal grooming meets guidelines	
EVALUATORS' SCORES	•			ROOM CONSULTANT TOTAL	
Evaluator 1: Evaluator 2: Evaluator 3: Total Score: RATING ACHIEVED (circle one)	Initials: Initials: Initials: Divided by # of Evaluators = AVERAGE EVALUATOR SCORE Rounded only to the nearest hu Gold: 90–100 Silver: 70	ndredth (i.e., 79.	99, not 80.00) ronze: 1–69.99	(6 points possible) AVERAGE EVALUATOR SCORE (94 points possible) FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE 8	RATING (please initial)				
Evaluator 1: Evaluato	r 2· Evaluator 3·	Adult Roo	m Consultant	Event Lead Consultan	+•



LEVEL 3 & 4 RUBRIC

Participant Na	me:		VEL 3 & 4 RUBRIC			
Chapter:		State:	Team #:	Station #:	Level:	
SAFETY & SAI	NITATION					POINTS
Safety 0–5 points	0 Station is disorganized, safety is disregarded	1 2 Station is lacking neatness and organization, questionable knife and small equipment safety	3 4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly		
Sanitation 0–5 points	O Disregards safety and created unsafe and unsanitary conditions	Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	3 4 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
Clean–up 0–5 points	Participant did not complete station clean–up with–in allotted 20 minutes	5 Participant completed station clean–up with–in allotted 20 minutes				
PRODUCT PR	ODUCTION					POINTS
Equipment, Tools & Techniques 0–2 points	O Selection and usage of tools/equipment; lacks understanding and demonstration of skills	1 2 Selects and uses all tools/equipment correctly and safely following industry techniques, including accurate measuring of ingredients				
Mise en Place 0–2 points	O Mise en Place is poorly executed and displays unacceptable organizational skills	1 2 Mise en Place is well executed and displays excellent organizational skills				
QUICK BREAD)					POINTS
Appearance 0–5 points	0 Items are visually unappealing. Appear to be either under–baked or burnt	1 2 Items are slightly too light or too dark in color. Crust appears to be too soft	3 4 Slight color variance, good crust and shape is visually appealing	5 Exceptional color and doneness, with proper crust and crumb, visually appealing		
Consistency 0–5 points	O Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	Product over or under- mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for quick bread preparation		
Taste & Texture 0–5 points	O Taste is bland, flavorless or bitter. Batter stood too long before baking. Coarse texture and unappealing	1 2 Items are lacking taste, crust is soft, product is dense and heavy. Little to no crumb	3 4 Well-balanced flavor with pleasing exterior and interior texture, with good crumb	5 Flavor and texture meets or exceeds industry expectations		
CHOUX PAST	RY					POINTS
Appearance 0–5 points	0 Items are visually unappealing. Appear to be either under baked or burnt	1 2 Items are a slightly too light or too dark in color. Lacks visual appeal.	3 4 Slight color variance, shape is good and visually appealing	5 Exceptional color and doneness, with excellent shape and is visually appealing		
Consistency 0–5 points	O Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield		

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	T					
Principles &	0	1 2	3 4	5		
Techniques	Incorrect technique used	Product over or under-	Product overmixed, tough	Correct techniques		
0–5 points	throughout preparation	mixed, incorrect	or with tunnels	meeting industry standards		
o o pomito		proportions of ingredients		for choux pastry		
	0	1 2	3 4	5		
Taste & Texture	Taste is bland, flavorless or	Items are lacking taste,	Well balanced flavor and	Flavor and texture meet or		
0-5 points	bitter. Soggy interior	failed to rise and/or	texture	exceeds industry		
·		collapsed		expectations		
COOKIE						POINTS
	0	1 2	3 4	5		
Appearance	Items are visually	Items are a slightly too	Slight color variance, good	Exceptional color and		
0–5 points	unappealing. Appear to be	light or too dark in color	crust, shape is visually	doneness, properly		
0-5 points	either under baked or		appealing, but is too	shaped, visually appealing		
	burnt		mounded or flat			
	0	1 2	3 4	5		
	Size, shape and/or color is	Size, shape and/or color is	Size, shape and/or color is	Size, shape and/or color is		
Consistency	inconsistent. Incorrect	inconsistent. Correct yield	consistent. Correct yield	exceptional and meets or		
0–5 points	yield	,,		exceeds industry		
	7.5.0			expectations. Correct yield		
	0	1 2	3 4	5		
Principles &	Incorrect technique used	Product over or under–	_	_		
Techniques	'		Product overmixed, tough	Correct techniques		
0–5 points	throughout preparation	mixed, incorrect	or with tunnels	meeting industry standards		
		proportions of ingredients		for cookie preparation		
	0	1 2	3 4	5		
Taste & Texture	Taste is bland, flavorless or	Items are lacking taste,	Well balanced flavor with	Flavor and texture meet or		
0–5 points	bitter. Crumble, dry,	cookies spread too much,	pleasing exterior and	exceeds industry		
0-5 points	coarse or wet interior	are stiff or too crumbly	interior texture	expectations		
	texture					
CAKE DECOR	ATING					POINTS
Dl 0	0	1 2	3 4	5		
Borders &	Not all required elements	Size, shape and/or color is	Demonstration of skill	Demonstration of skill		
Decoration	were attempted	inconsistent	meets acceptable industry	meets or exceeds industry		
0–5 points			expectations	expectations		
	0	1 2	3 4	5		
	Did not attempt	Size, shape and/or	Demonstration of skill	Demonstration of skill		
		placement of writing does	meets acceptable industry	meets or exceeds industry		
Writing		not meet acceptable	expectations, including	expectations, including		
0–5 points		industry expectations.	writing in cursive	writing in cursive		
		Cursive writing was not	writing in cursive	writing in cursive		
		used				
	0	1 2	3 4	5		
	Incorrect technique used	Product assembled with	Product is assembled	Product is assembled		
Principles &	'					
Techniques	throughout preparation	incorrect techniques; does	correctly but some	correctly and meets		
0–5 points		not meet retail expectation	incorrect techniques used;	industry and retail		
			generally, meets retail	expectation		
			expectation			
Evaluator's Comn	nents-Include two things don	e well and two opportunities	for improvement:			
				TOTAL		
				(94 Points Possible)		
					Evaluator #:	
					Evaluator Initials:	
					Evaluator Initials:	_
					Evaluator Initials:	_



STAR EVENTS POINT SUMMARY FORM - 3 PRODUCTION AND 2 TASTING EVALUATORS

Participant Name:								
Cha	apter:	State:	Team #:	Station #:	Level:			
1.	Make sure all information at top is corre Show" across the top and return with ot			` '	nt does not show, write "No			
2.	Confirm STAR Competition(s) is mandat whether this requirement applies to pick	, , , , ,		'	,			

- orientation.

 3. At the conclusion of evaluation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the presentation together.
- 4. At the end of competition, double—check all scores, names and student numbers to ensure accuracy. Sort results by *team* order and turn in to the Lead Consultant.
- 5. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK					POINTS	
	Confirmed STAR Compe	tition(s) schedule	e in the FCCLA A	Adviser Portal by deadline		
Confirm STAR Competition(s)	(National Leadership Conference Only)					
0 or 1 point	0			1		
	No					
Event Online Orientation Form	0			1		
0 or 1 point	Online Orientation Form not completed in the		Online Orientation Form completed in the			
·	Student Portal by deadline		Student Porta	l by deadline		
Proof of Project Summary Form	0			1		
Submission	Not presented to Room Consult	tant at	Presented to	Room Consultant at participation		
0 or 1 point	participation time	time				
	0	1	2	3		
	Unprofessional uniform/attire	Unprofessional		Professional attire worn:		
	or includes uncovered	or attire as mai		Hair/beard restraints		
Uniform & Appearance	graphics/logo not permitted	Hair/beard	restraints	Kitchen shoes		
0–3 points	in event	missing Kitchen sho	oc not worn	No visible jewelry Personal grooming meets		
		Jewelry un		guidelines		
				guidelines		
		Personal grooming does not meet guidelines				
EVALUATORS' SCORES		8		ROOM CONSULTANT TOTAL		
Evaluator 1:	Initials:			(6 points possible)		
Evaluator 2:	Initials:			AVERAGE PRODUCTION SCORE		
Evaluator 3:	Initials:			(39 points possible)		
Total Score:	Divided by # of Evaluators			AVERAGE TASTING SCORE		
	= AVERAGE PRODUCTION SCOR	RE —		(55 points possible)		
PRESENTATION & TASTING				FINAL SCORE		
SCORES				(Average Evaluator Score plus		
Evaluator 4:	Initials:			Room Consultant Total)		
Evaluator 5:	Initials:			•		
Total Score:	Divided by # of Evaluators					
	= AVERAGE PLATING SCORE					
Scores rounded only to the neares	t hundredth (i.e., 79.99 not 80.00)					
RATING ACHIEVED (circle one)	Gold: 90–100 Silver: 70		onze: 1–69.99			
VERIFICATION OF FINAL SCORE &						
	W /					
Evaluator 1: Evaluator 2:	Evaluator 3: Ev	aluator 4:	Evaluator 5:	ARC: E	ELC:	



LEVEL 3 & 4 RUBRIC - PRODUCTION

Participant Na Chapter:	me:	State:	Team #	: Station #	: Level:	
SAFETY & SAN						POINTS
Safety 0–5 points	0 Station is disorganized, safety is disregarded	1 2 Station is lacking neatness and organization, questionable knife and small equipment safety	3 4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly		
Sanitation 0–5 points	O Disregards safety and created unsafe and unsanitary conditions	Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	3 4 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
Clean-up 0-5 points	O Participants did not complete station clean—up with—in allotted 20 minutes	5 Participants complete station clean—up with—in allotted 20 minutes				
PRODUCT PRO	ODUCTION					POINTS
Equipment, Tools & Techniques 0–2 points	O Selection and usage of tools/equipment; lacks understanding and demonstration of skills	1 2 Selects and uses all tools/equipment correctly and safely following industry techniques, including accurate measuring of ingredients				
Mise en Place 0–2 points	Mise en Place is poorly executed and displays unacceptable organizational skills	Mise en Place is well executed and displays excellent organizational skills				
QUICK BREAD)					POINTS
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	Product over or under- mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for quick bread preparation		
CHOUX PASTI	RY					POINTS
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under— mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for choux pastry		
COOKIE						POINTS
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	1 2 Product over or under— mixed, incorrect proportions of ingredients	3 4 Product overmixed, tough or with tunnels	5 Correct techniques meeting industry standards for cookie preparation		
CAKE DECORA	ATING					POINTS
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	Product assembled with incorrect techniques; does not meet retail expectation	Product is assembled correctly but some incorrect techniques used; generally, meets retail expectation	5 Product is assembled correctly and meets industry and retail expectation		
Evaluator's Comm	nents-Include two things don	e well and two opportunities	for improvement:		TOTAL (39 Points Possible)	
					Evaluator #: Evaluator Initials: RC Initials:	_

LEVEL 3 & 4 RUBRIC - PRODUCTION

Participant Name:								
Chapter:		State:	Team #:	Station #:	Level:			
QUICK BREAD						POINTS		
Appearance 0–5 points	0 Items are visually unappealing. Appear to be either under–baked or burnt	1 2 Items are slightly too light or too dark in color. Crust appears to be too soft	3 4 Slight color variance, good crust and shape is visually appealing	5 Exceptional color and doneness, with proper crust and crumb, visually appealing				
Consistency 0–5 points	O Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield				
Taste & Texture 0–5 points	O Taste is bland, flavorless or bitter. Batter stood too long before baking. Coarse texture and unappealing	1 2 Items are lacking taste, crust is soft, product is dense and heavy. Little to no crumb	3 4 Well–balanced flavor with pleasing exterior and interior texture, with good crumb	5 Flavor and texture meets or exceeds industry expectations				
CHOUX PASTI	RY					POINTS		
Appearance 0–5 points	0 Items are visually unappealing. Appear to be either under baked or burnt	1 2 Items are a slightly too light or too dark in color. Lacks visual appeal.	3 4 Slight color variance, shape is good and visually appealing	5 Exceptional color and doneness, with excellent shape and is visually appealing				
Consistency 0–5 points	Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield				
Taste & Texture 0–5 points	0 Taste is bland, flavorless or bitter. Soggy interior	1 2 Items are lacking taste, failed to rise and/or collapsed	3 4 Well balanced flavor and texture	5 Flavor and texture meet or exceeds industry expectations				
COOKIE						POINTS		
Appearance 0–5 points	O Items are visually unappealing. Appear to be either under baked or burnt	1 2 Items are a slightly too light or too dark in color	3 4 Slight color variance, good crust, shape is visually appealing, but is too mounded or flat	5 Exceptional color and doneness, properly shaped, visually appealing				
Consistency 0–5 points	Size, shape and/or color is inconsistent. Incorrect yield	1 2 Size, shape and/or color is inconsistent. Correct yield	3 4 Size, shape and/or color is consistent. Correct yield	5 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield				
Taste & Texture 0–5 points	0 Taste is bland, flavorless or bitter. Crumble, dry, coarse or wet interior texture	1 2 Items are lacking taste, cookies spread too much, are stiff or too crumbly	3 4 Well balanced flavor with pleasing exterior and interior texture	5 Flavor and texture meet or exceeds industry expectations				
CAKE DECORA	ATING					POINTS		
Borders & Decoration 0–5 points	0 Not all required elements were attempted	1 2 Size, shape and/or color is inconsistent	3 4 Demonstration of skill meets acceptable industry expectations	5 Demonstration of skill meets or exceeds industry expectations				
Writing 0–5 points	0 Did not attempt	Size, shape and/or placement of writing does not meet acceptable industry expectations. Cursive writing was not used	3 4 Demonstration of skill meets acceptable industry expectations, including writing in cursive	5 Demonstration of skill meets or exceeds industry expectations, including writing in cursive				
Evaluator's Comm	nents–Include two things don	TOTAL (55 Points Possible)						
					Evaluator #: Evaluator Initials: RC Initials:	_		