

Culinary Display, an individual event, is offered at all levels 1, 2, and 3, contingent on category. It is designed to give the participant an opportunity to demonstrate skills in presenting food displays that reflect industry standards i.e. buffet table, fine dining, etc.

EVENT CATEGORIES

Level 1: through grade 8,

- **Category C: Creative Cake**
 - Must be a real cake
 - **Theme:** Sports
- **Category D: Cookies**
 - Cookies: at least 4 different kinds showcasing at least 2 methods (to include at least 12 cookies).
 - **Theme: Frosted Sugar Cookies**

Level 2: grades 9–10,

- **Category A: Appetizers**
 - At least 4 different appetizers must be included
 - **Theme: Hawaiian Luau**
- **Category B: Breads**
 - at least 3 different breads must be included
 - **Theme: Dinner Rolls**
- **Category C: Creative Cake**
 - Must be a real cake
 - **Theme: Galaxy**

Level 3: grades 11–12,

- **Category A: Appetizers**
 - At least 4 different appetizers must be included
 - **Theme: Spanish Tapas**
- **Category B: Breads**
 - At least 3 different breads must be included
 - **Theme: Old World Classic-Rustic/Artisan Breads**
- **Category C: Creative Cake**
 - Must be a real cake
 - **Theme: Disney**
- **Category E: Wedding Cakes:**
 - At least 3 tiers must be included
 - **Theme: Vintage Cakes**

Level 3: grades 11–12, continued:

- **Category F: Patisserie**
 - Minimum of 5 different pastisseries
 - **Theme:** Rustic Farmhouse

Best of Show at Region level of competition will be determined by the top ranked of all categories and levels. (One Best of Show awarded at Region).

Best of Show at State level of competition will be determined by the top ranked of all categories and levels (One Best of Show awarded at State).

ELIGIBILITY & GENERAL INFORMATION

1. Review “Eligibility and General Rules for All Levels of Competition” prior to event planning and preparation.
2. Participant must have completed an FCS course or be currently enrolled in an FCS course for Level 1 or 2. Level 3 must have completed or be currently enrolled in a Culinary Arts and/or Hospitality career pathway.
3. Participant must bring all necessary supplies.
4. Wall space is not available.
5. Access to an electrical outlet and refrigeration will not be provided.
6. Competitors will submit a signed Event Online Orientation Documentation form, along with their File Folder, at both Region and State Competitions to the STAR Chairperson.

GENERAL INFORMATION

Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided	Competition Dress Code	Participant Set Up / Prep Time	Room Consultant & Evaluator Review Time	Maximum Oral Presentation Time	Evaluation Interview Time	Total Event Time
1	File Folder, Project Display, Oral Presentation, Placard	2 ½' X 4' Covered Table Freestanding space – yes Electrical Access – no Wall Space – no Supplies - no	Chef's uniform as described on the dress check form	60 minutes	5 minutes	3 minutes, stopped at 3 minutes	2 minutes per competitor	75 minutes

PRESENTATION ELEMENTS ALLOWED

Audio	Costumes	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
			•			•			•

Procedures and Time Requirements


Participant will select, prepare, and display an entry from one of the event categories, according to the specified theme. Participant is responsible for bringing all materials for the display; including an optional backdrop. Each entry will submit a file folder with the required documents to the event Room Consultant at the designated time. Winners in each category will be the displays with the highest total points. Evaluators will select one "Best of Show."

60 minutes	Participant will have a maximum of 60 minutes to set up for the event. Other persons may not assist. Participant will be responsible for the preparation of the exhibit including all materials. Participant will exhibit industry level skills in the selection, workmanship, and presentation of their project on a 2 ½' X 4' draped table space provided at the event. Participant shall prepare a 4"X6" placard (mounting or framing may exceed those dimensions) that lists the category, theme, and the title of the display. Placard must be included in the display. Participant is expected to dress to industry standards: chef coat, toque, chef pants, and non-skid chef shoes. Participant must prepare and handle display items as ready-to-eat food, i.e. including the use of gloves, tongs, or other equipment. Note: Play-Doh is not allowed.
3 minutes	The oral presentation may be up to 3 minutes in length. Oral presentation will be stopped after 3 minutes. Evaluators will have 2 minutes to ask clarifying questions. The oral presentation is a time for the participant to present, in the role of the chosen culinary career , to the evaluators the inspiration for the display and the techniques demonstrated. Student takes on the role of the related career.
5 minutes	Evaluators will have up to 5 minutes to use the rubric to score and write comments for each participant. At the conclusion of the evaluations, competitors must return to the event room for verbal critique by evaluators.

Specifications

File Folder

Participant will submit one letter-size *file folder* containing three identical sets of the items listed below, with each set stapled separately, to the event room consultant at the designated participation time. The *file folder* must be labeled (either typed or handwritten) in the top left corner with name of event, event category, participant's name, and state.

Number and Size	Page Title	Submit one letter-size <i>file folder</i> .
1- 8 ½" x 11" page	<i>Project Identification Page</i>	Use <i>plain paper</i> , with no <i>graphics</i> or decorations; must include participant name, chapter name, school, city, state, event name, and title of project.
1- 8 ½" x 11" page	FCCLA <i>Planning Process</i> Summary Page	Summarize how each step of the <i>Planning Process</i> was used to develop the Culinary Display project.
1- 8 ½" x 11" page 	<i>Evidence of Online Project Summary Submission</i>	Complete the online project summary form located on the "Surveys Applications" tab in the FCCLA portal and include the proof of submission in the file folder.
1-8 ½" x 11" page	<i>List of techniques used</i>	Submit a list and description of techniques used.

Categories

All products in the display must be edible, unless showcasing a unique feature. Annually, each category will have a theme and skill challenges. Only event personnel and participant are allowed in the room during evaluation.

Display Category	Event specifics and skills	Unique Features
Level 1: grades 6– 8		
Category C: Creative Cakes	<ul style="list-style-type: none"> Must be a real cake 	<ul style="list-style-type: none"> Theme: Sports
Category D: Cookies	<ul style="list-style-type: none"> Actual cookies made by the competitor must be displayed At least 4 different kinds of cookies showcasing at least 2 methods (1 dozen of each cookie) 	<ul style="list-style-type: none"> Theme: Frosted Sugar Cookies

Level 2: grades 9–10		
Category A: Appetizers	<ul style="list-style-type: none"> Individual tray(s) of savory or sweet canapés, hors d'oeuvre, pate, Pâté en Croûte, Galantine, etc. All hot foods may be presented cold. At least 4 different types made by competitor according to theme. At least 2 carved artistic garnish elements. 	<ul style="list-style-type: none"> Toothpicks and skewers must be visible if they are integral to display. Theme: Hawaiian Luau
Category B: Breads	<ul style="list-style-type: none"> Must include at least 3 different types of dinner rolls 	<ul style="list-style-type: none"> Theme: Dinner Rolls
Category C: Creative Cakes	<ul style="list-style-type: none"> Must be a real cake 	<ul style="list-style-type: none"> Theme: Galaxy
Level 3: grades 11–12		
Category A: Appetizers	<ul style="list-style-type: none"> Individual tray(s) of savory or sweet canapés, hors d'oeuvre, pate, Pâté en Croûte, Galantine, etc. All hot foods may be presented cold. At least 4 different types made by competitor according to theme. At least 4 carved artistic garnish elements. 	<ul style="list-style-type: none"> Toothpicks and skewers must be visible if they are integral to display. Theme: Spanish Tapas
Category B: Breads	<ul style="list-style-type: none"> Must include at least 3 different types of Breads 	<ul style="list-style-type: none"> Theme: Old World Classic-rustic/Artisan Breads
Category C: Creative Cakes	<ul style="list-style-type: none"> Must be a real cake 	<ul style="list-style-type: none"> Theme: Disney
Category E: Wedding Cakes	<ul style="list-style-type: none"> A handmade edible decoration for the top layer must be included. Wedding cake tiers may be placed separately. Must have 3 tiers 	<ul style="list-style-type: none"> Dummy cake forms (i.e., Styrofoam), pillars, stemmed glasses, toothpicks, floral wire, floral tape, and separator plates may be used. Supporting doweling within the cake may be used Theme: Vintage Cakes
Category F: Patisserie	<ul style="list-style-type: none"> Examples include Petit Fours, French Pastry, Chocolates and Confections. Display must include 5 different items 	<ul style="list-style-type: none"> Sucker sticks, lollipop sticks, and push-up pop tubes may be used. Theme: Rustic Farmhouse

Culinary Display



Oral Presentation of Project

During the oral presentation the participant is **to assume the role of the culinary professional and present the rationale for their project, culinary or bakery skills utilized, elements of design utilized, and the techniques demonstrated. They should present to the audience (evaluators) as the clients.** The oral presentation is 3 minutes in length. Following the presentation, evaluators will have an opportunity to ask clarifying follow up questions for up to 2 minutes.

Organization/Delivery	Deliver an oral presentation in an organized, sequential manner; concisely and thoroughly summarize research.
Knowledge of Subject Matter	Demonstrate thorough knowledge of industry related vocabulary to the participant's chosen project.
Use of Visuals During Presentation	Present visuals in a way that is clear, concise, and visually appealing.
Voice	Speak clearly with appropriate pitch, tempo, and volume.
Body Language/Clothing Choice	Use appropriate body language, including gestures, posture, mannerisms, eye contact, and appropriate handling of visuals or note cards if used. Wear appropriate clothing for the nature of the presentation.
Grammar/Word Usage/Pronunciation	Use proper grammar, word usage, and pronunciation.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding the culinary display.

Culinary Display

C-STAR Event Point Summary Form

<input type="checkbox"/> Level 1		<input type="checkbox"/> Level 2		<input type="checkbox"/> Level 3	
<input type="checkbox"/> Appetizers	<input type="checkbox"/> Breads	<input type="checkbox"/> Creative Cakes	<input type="checkbox"/> Wedding Cakes	<input type="checkbox"/> Patisserie	

DIRECTIONS:

1. Make sure all of the above information is correct. If a student named is not participating, cross their name off of the documents. If a competitor does not show, please write "No Show" across the top and return with other forms.
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 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 Lead/Assistant Lead Consultant.
4. Please check with the Lead/Assistant Lead Consultant if there are questions about the evaluation process.

ROOM CONSULTANT CHECK			Points
C-STAR Registration Packet 0-3 points	No 0	Yes 3	
Event Online Orientation Documentation (Video) 0 or 1 points	0 Official documentation not provided at presentation time or signed by adviser	1 Official documentation provided at presentation time and signed by adviser	
File Folder 0-3 points	0-1 File Folder presented with incorrect labeling/insufficient materials or incomplete content	2 File Folder is presented with correct labeling and sufficient evaluators material, but less than 3 copies of contents	3 File Folder is presented with correct labeling and sufficient evaluators material • Project ID page • Planning Process Summary • Project Summary Submission Proof
Orientation/Punctuality 0 or 1 point	0 Participant did not attend or was late	1 Participant attended and was on time	
Table Space 0 or 1 point	0 Exceeded the 2 ½'X4' dimensions	1 Display remained within the 2 ½'X4' dimensions	

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Culinary Display



Placard 0 or 1 points	0 No placard OR Incorrect dimensions, missing title/category	1 Placard is 4"X6" with the category, theme, and title of the display listed	
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EVALUATORS' SCORE

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by number of evaluators

_____ = **AVERAGE EVALUATOR SCORE**

ROOM CONSULTANT TOTAL
(10 points possible)

AVERAGE EVALUATOR SCORE
(90 points possible)

FINAL SCORE
(Average Evaluator Score plus
Room Consultant Total)

RATING ACHIEVED (circle one)

Gold: 90–100

Silver: 70–89.9

Bronze: 1–69.9

VERIFICATION OF FINAL SCORE AND RATING (please initial)

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

Culinary Display

Rubric

<input type="checkbox"/> Level 1		<input type="checkbox"/> Level 2		<input type="checkbox"/> Level 3	
<input type="checkbox"/> Appetizers	<input type="checkbox"/> Breads	<input type="checkbox"/> Creative Cakes	<input type="checkbox"/> Wedding Cakes	<input type="checkbox"/> Patisserie	

CULINARY DISPLAY AND ORAL PRESENTATION							Points
Professional Dress, Well Groomed, Meets Industry Standards 0–10 points	0 Does not meet professional industry standards as described in guidelines for a majority of attire	1–2 Numerous errors in professional industry standards attire as described in guidelines and poorly groomed	3–4 Exceeds five errors in professional industry standards attire as described in guidelines	5–6 Three or four slight errors in professional industry standards attire as described in guidelines	7–8 One or two slight errors in professional industry standards attire as described in guidelines	9–10 Professional industry standards worn: ___ hair/beard restraints ___ kitchen shoes ___ no visible jewelry & facial jewelry covered with bandage ___ personal grooming meets uniform guidelines As well as all other standards as described in guidelines	
Set-Up, Organization and Use of Time Management 0–10 points	0 Inefficient and possibly unsafe use of space, time, and resources	1–2 Poor organization and time management, used space, time, and resources poorly	3–4 Poor organization and/or time management, used space, time and/or resources poorly	5–6 Fair organization and time management, used space, time, and resources fairly well	7–8 Good organization and time management, used space, time, and resources well	9–10 Excellent organization and time management, creative use of space, time, and resources	
Sanitation and Safety 0–20 points	0 Unsafe and unsanitary use of space, time, and/or resources. Inappropriate use of gloves or equipment/tools	1–4 Poor use of sanitation and safety standards. Inconsistent use of gloves or equipment/tools	5–8 Used majority of sanitation and safety standards, only minor violations of industry standards. Inconsistent use of gloves or equipment/tools	9–12 Good use of sanitation and safety standards, one or two minor violations. Appropriate use of gloves or equipment /tools	13–16 Excellent use of sanitation and safety standards, only 1 minor violation. Industry level exceeded. Appropriate use of gloves or equipment/tools	17–20 Excellent use of sanitation and safety standards, industry level exceeded. Appropriate use of gloves or equipment/tools	
Display Design- Appealing and Demonstration of Skills 0–15 points	0 Display and Presentation is extremely incomplete or lacking	1–4 Student demonstrates skills below level of caliber for ability of age group compared to industry standard.	5–8 Student demonstrates skills below level of caliber for ability of age group compared to industry standard. Student's	9-12 Student demonstrates 1–2 skills of industry level caliber. Student's design is artistic, uses 1–2 principles of display.	13–14 Student demonstrates 1–2 skills of industry level caliber. Student's design is very artistic and uses 2 or more principles of display,	14-15 Student demonstrates 3–4 skills of industry level caliber. Student's design is very artistic and uses 2 or more principles of display, placard is high quality	

Culinary Display



		Student's use no visible principles of display, placard is low quality	design is artistic, uses 1 or less principles of display, placard is low quality	placard is included	placard is included		
Category and Level Specifics Met 0-5 points	0 Category and Level Specifics Not Met	1 Missing specific requirements		2-3 Errors in specific requirements and unique features		4-5 Category and Level Specifics Met	
Originality-Execution of Theme, Creativity 0-10 points	0 Product is unoriginal	1-2 Theme is not present	3-4 Low level of creativity, theme is under-developed	5-6 Satisfactory level of creativity and theme	7-8 High level of creativity, theme is evident	9-10 Exemplary creativity, theme is clearly evident	

Level of Difficulty 0-5 points	0 Not completed	1 Below basic	2 Basic	3 Proficient	4 Meets industry level for student age group	5 Exemplary	
Oral Presentation-Inspiration for Display, Culinary Techniques and Delivery 0-10 points	0 Presentation is not done or presented briefly and does not cover components of the project	1-2 Presentation covers some topic elements	3-4 Presentation covers all topic elements, but with minimal information	5-6 Presentation gives complete information, but does not explain the project well	7-8 Presentation covers information completely, but does not flow well	9-10 Presentation covers all relevant information with a seamless and logical delivery	
Responses to Evaluators' Questions 0-5 points	0 Did not answer evaluators' questions	1 Unable to answer some questions	2 Responded to all questions, but without ease or accuracy	3 Responded adequately to all questions	4 Gave appropriate responses to evaluators' questions	5 Responses to questions were appropriate and given without hesitation	

Evaluator's Comments – include two things done well and two opportunities for improvement:

TOTAL
(90 points possible)

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Evaluator # _____

Evaluator Initial _____

Room Consultant Initial _____