

BAKING AND PASTRY

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. Each participant must complete the *Online Project Summary Form* located on the “Surveys” tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
3. The National Leadership Conference (NLC) competition recipes and equipment list will be posted in the FCCLA Portal. Any necessary large equipment will be provided for national competition. Only items on the list may be brought to the event. Any items not on the equipment list will be removed and returned to the participant after cleanup. For regional/state competitions, recipes and equipment lists will be provided by the host facility and/or state association.
4. National Leadership Conference (NLC) participants are required to view the online orientation video and submit the STAR Events *Online Orientation Form* by the deadline. The video and form will be on the FCCLA Student Portal and can be found under Surveys Applications. Only one form per entry is required. **Contact your [State Adviser](#) for orientation procedures for competitions held prior to the National Leadership Conference (NLC).**

[CLICK HERE TO VIEW NATIONAL DEADLINES](#)

CAREER PATHWAYS ALIGNMENT

Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS

Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
		■	■

*See page 7 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

BAKING AND PASTRY 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 official published recipe, menu and ingredients at check-in. Only the official recipes are permitted.

BAKING AND PASTRY COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVELS 3 & 4
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 work area, and obtain supplies, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products and clean/wash 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	

BAKING AND PASTRY SPECIFICATIONS

SPECIFICATIONS	
State Leadership Conference (SLC) Testing	States may administer a baking and pastry knowledge test at regional/district and state competitions if required to determine finalists. A test is not required if it is not needed.
Uniform and Appearance	<p>Participants will be well groomed and wear appropriate, clean attire meeting the following standards:</p> <p>Clean and appropriate uniform including <i>professional</i> chef attire (any color chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate)). No additional jewelry, with the exception of watches, are allowed. Facial hair is permitted if the appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neckline. Minimal makeup, no cologne. Gloves are required for nail polish or artificial nails. Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter or state name or logo and individual name. No additional logos are permitted. If required, additional logos may be covered with cloth tape.</p>

BAKING AND PASTRY SPECIFICATIONS (CONTINUED)

Safety and Sanitation	Participants and their work areas are kept sanitary and organized, meeting the following standards: 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 event within designated time period. Internal temperature of baked goods taken at center to reach required/desired food temperature.
Clean-up	Participants must complete clean-up within the allotted 20-minute time frame.

SPECIFICATIONS		LEVELS 3 & 4
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 hours and 45-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 2 hours and 45-minute time limit.	
Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of required 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. 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.	



BAKING AND PASTRY

Resources

A copy of the following resources may also be accessed in the FCCLA Adviser/Student Portal under “Resources” > “Competitive Events” > STAR Events Resources.

National Leadership Conference Resources

- [Confirm STAR Events Instructions](#)
 - **Note:** This is only for National Leadership Conference Participants and can only be done by Chapter Advisers. Members should check with their Chapter Adviser to verify this step has been completed.
- [Medical Release Form](#)
 - **Note:** This form is specifically required by National FCCLA. For any state-required release forms, please check with your State Adviser.
- [Online Orientation Instructions](#)
 - **Note:** This is only for National Leadership Conference Participants and can only be done in the Student Portal. This form and video will be released by May 1. Please check with your State Adviser for District/Regional/State Orientation requirements.
- Recipes and Equipment List
 - **Note:** This resource will be uploaded to the FCCLA Portal in Spring. Check with your State Adviser for what recipe will be used for your State Leadership Conference.

BAKING AND PASTRY STAR EVENTS POINT SUMMARY FORM

Participant Name: _____
Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all information at 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 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 *team* 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
Confirm STAR Competition 0 or 1 point	Confirmed STAR Competition schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only)			
	<div>0</div> <div>No</div> <div>1</div> <div>Yes</div>			
Event Online Orientation Form 0 or 1 point	Online Orientation Form not completed in the Student Portal by deadline		Online Orientation Form completed in the Student Portal by deadline	
	0		1	
Proof of Project Summary Form Submission 0 or 1 point	Not presented to Room Consultant at participation time		Presented to Room Consultant at participation time	
	0		1	
Uniform & Appearance 0–3 points	<div>0</div> <div>Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event</div>			
	<div>1 2</div> <div>Unprofessional appearance or attire as marked below:</div> <div> <input type="checkbox"/> Hair/beard restraints missing <input type="checkbox"/> Kitchen shoes not worn <input type="checkbox"/> Jewelry uncovered <input type="checkbox"/> Personal grooming does not meet guidelines </div>			
	<div>3</div> <div>Professional attire worn:</div> <div> <input type="checkbox"/> Hair/beard restraints <input type="checkbox"/> Kitchen shoes <input type="checkbox"/> No visible jewelry <input type="checkbox"/> Personal grooming meets guidelines </div>			

EVALUATORS' SCORES

Evaluator 1: _____ Initials: _____
Evaluator 2: _____ Initials: _____
Evaluator 3: _____ Initials: _____
Total Score: _____

Divided by # of Evaluators

= AVERAGE EVALUATOR SCORE

Rounded only to the nearest hundredth (i.e., 79.99 not 80.00)

RATING ACHIEVED (circle one)

Gold: 90–100

Silver: 70–89.99

Bronze: 1–69.99

VERIFICATION OF FINAL SCORE & RATING (please initial)

ROOM CONSULTANT TOTAL
(6 points possible)

AVERAGE EVALUATOR SCORE
(94 points possible)

FINAL SCORE
(Average Evaluator Score plus Room Consultant Score)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Adult Room Consultant: _____ Event Lead Consultant: _____

BAKING AND PASTRY LEVELS 3 & 4 RUBRIC

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY & SANITATION						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	0 Disregards safety and created unsafe and unsanitary conditions	1 2 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	0 Participant did not complete station clean-up with-in allotted 20 minutes	5 Participant completed station clean-up with-in allotted 20 minutes				

PRODUCT PRODUCTION						POINTS
Equipment, Tools & Techniques 0–2 points	0 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	0 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	0 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	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 quick bread preparation		
Taste & Texture 0–5 points	0 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 PASTRY						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		

BAKING AND PASTRY LEVELS 3 & 4 RUBRIC (CONTINUED)

Consistency 0–5 points	0 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	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		
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	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	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	0 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	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		
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 DECORATING					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	1 2 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		
Principles & Techniques 0–5 points	0 Incorrect technique used throughout preparation	1 2 Product assembled with incorrect techniques; does not meet retail expectation	3 4 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 Comments—Include two things done well and two opportunities for improvement:					TOTAL (94 Points Possible)	
					Evaluator #: _____	
					Evaluator Initials: _____	
					RC Initials: _____	

BAKING AND PASTRY

STAR EVENTS POINT SUMMARY FORM

For use with 3 production and 2 tasting evaluators

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a student does not show, write "No Show" across the top and return with other forms. Do NOT change student 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 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
Confirm STAR Competition(s) 0 or 1 point	Confirmed STAR Competition(s) schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only)			
	0 No	1 Yes		
Event Online Orientation Form 0 or 1 point	0 Online Orientation Form not completed in the Student Portal by deadline		1 Online Orientation Form completed in the Student Portal by deadline	
Proof of Project Summary Form Submission 0 or 1 point	0 Not presented to Room Consultant at participation time		1 Presented to Room Consultant at participation time	
Uniform & Appearance 0-3 points	0 Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	1 2 Unprofessional appearance or attire as marked below: ___ Hair/beard restraints missing ___ Kitchen shoes not worn ___ Jewelry uncovered ___ Personal grooming does not meet guidelines	3 Professional attire worn: ___ Hair/beard restraints ___ Kitchen shoes ___ No visible jewelry ___ Personal grooming meets guidelines	
EVALUATORS' SCORES				ROOM CONSULTANT TOTAL (6 points possible)
Evaluator 1: _____		Initials: _____		AVERAGE PRODUCTION SCORE (39 points possible) AVERAGE TASTING SCORE (55 points possible) FINAL SCORE (Average Evaluator Score plus Room Consultant Total)
Evaluator 2: _____		Initials: _____		
Evaluator 3: _____		Initials: _____		
Total Score: _____		Divided by # of Evaluators = AVERAGE PRODUCTION SCORE		
PRESENTATION & TASTING SCORES				
Evaluator 4: _____		Initials: _____		
Evaluator 5: _____		Initials: _____		
Total Score: _____		Divided by # of Evaluators = AVERAGE PLATING SCORE		

Scores rounded only to the nearest hundredth (i.e., 79.99 not 80.00)

RATING ACHIEVED (circle one) **Gold:** 90-100 **Silver:** 70-89.99 **Bronze:** 1-69.99

VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Evaluator 4: _____ Evaluator 5: _____ ARC: _____ ELC: _____

BAKING AND PASTRY

LEVELS 3 & 4 PRODUCTION RUBRIC

For use with 3 production and 2 tasting evaluators

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY & SANITATION						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	0 Disregards safety and created unsafe and unsanitary conditions	1 2 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	0 Participants did not complete station clean-up with-in allotted 20 minutes	5 Participants complete station clean-up with-in allotted 20 minutes				

PRODUCT PRODUCTION						POINTS
Equipment, Tools & Techniques 0–2 points	0 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	0 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
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 quick bread preparation		

CHOUX PASTRY						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		

BAKING AND PASTRY

LEVELS 3 & 4 PRODUCTION RUBRIC

For use with 3 production and 2 tasting evaluators

CAKE DECORATING						POINTS
Principles & Techniques 0–5 points	0	1 2	3 4	5		
	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	Product is assembled correctly and meets industry and retail expectation		
Evaluator's Comments—Include two things done well and two opportunities for improvement:						TOTAL (39 Points Possible)
						Evaluator #: _____
						Evaluator Initials: _____ RC Initials: _____

BAKING AND PASTRY

LEVELS 3 & 4 PRESENTATION AND TASTING RUBRIC

For use with 3 production and 2 tasting evaluators

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	0 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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CAKE DECORATING						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		

BAKING AND PASTRY

LEVELS 3 & 4 PRESENTATION AND TASTING RUBRIC

For use with 3 production and 2 tasting evaluators

Writing 0–5 points	0 Did not attempt	1 2 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 Comments—Include two things done well and two opportunities for improvement:					TOTAL (55 Points Possible)
					Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	