Culinary Display

Culinary Display, *an individual event*, is offered only in the occupational division. It is designed to give the participant an opportunity to demonstrate skills in presenting foods for a buffet table and for fine dining that reflects industry standards.

CAREER CLUSTER/CAREER PATHWAY
- **Hospitality, Tourism and Recreation**
- **Food Service and Hospitality**

Connection to California CTE Model Curriculum Standards

- Hospitality, Tourism and Recreation

EVENT CATEGORIES
Occupational: grades 10–12

PROCEDURES & TIME REQUIREMENTS

1. Participant will select, prepare, and display an entry from one of the event categories, according to the annual specified theme. Winners in each category will be the displays with the highest point totals. Evaluators will select one "Best of Show."
2. Each entry will submit a file folder with the required documents to the event Room Consultant at the designated time.
3. Participant is responsible for bringing all materials for the display; optional including a back drop.
4. Participant will have a maximum of 60 minutes to set up for the event. Other persons may not assist.
5. The oral presentation **may be up to 3** minutes in length. Oral presentation will be stopped after 3 minutes and 30 seconds. Evaluators will have 2 minutes to ask clarifying questions.

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GENERAL INFORMATION

Individual or Team Event	Prepare Ahead of Time	Equipment Provided	Electrical Access	Participant Set Up/Prep Time	Room Consultant & Evaluator Review Time	Maximum Oral Presentation Time	Evaluation Suggested Judging Time	Total Event Time
Individual	File Folder, Project Display, Oral Presentation, Placard	Covered table	Not provided	60 minutes	5 minutes	3 minutes, stopped at 3 minutes and 30 seconds	5 minutes per competitor	75 minutes

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

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6. Participant will be responsible for the preparation of the exhibit in its entirety and all materials.
7. 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.
8. Participant shall prepare a 4"X6" placard (mounting or framing may be larger) that lists the category, theme, and title of the display. Placard must be included in the display and brought during orientation.
9. Participant is expected to dress to industry standards; this includes chef coat, toque, chef pants, and non-skid chef shoes.
10. 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.
11. The oral presentation is a time for the participant, **in the role of related career,** to present to the evaluators the inspiration for the display and the techniques demonstrated. **Student takes on the role of the related career.**
12. Evaluators will have up to 5 minutes to use the rubric to score and write comments for each participant.
13. At the conclusion of the evaluations, competitors must return to the event room for verbal critique by evaluators.
14. At State Level only, participant will need to wear either proper chef attire or FCCLA official dress at the awards ceremony.

ELIGIBILITY & GENERAL INFORMATION

1. Review "Eligibility and General Rules for All Levels of Competition" on page 87 of the FCCLA COMPETITIVE EVENTS GUIDE.
2. Participant must have completed a course or be currently enrolled in a Food Service Capstone and/or Hospitality career pathway.
3. Participant must bring all necessary supplies. Wall space is not available.
4. **Access to an electrical outlet and refrigeration will not be provided.**

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Specifications

File Folder

Participant will submit one letter-size *file folder* containing three identical sets, with each set stapled separately, of the items listed below 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 *file folder*.
1- 8 ½" x 11" page	*Project Identification Page*	Use *plain paper,* with no *graphics* or decorations; must include participant name, chapter name, school, city, state, event name, and title of project.
1- 8 ½" x 11" page	FCCLA *Planning Process* Summary Page	Summarize how each step of the *Planning Process* was used to develop the Culinary Display project.
1- 8 ½" x 11" page 💻	*Evidence of Online Project Summary Submission*	Complete the online project summary form located on the "Surveys" tab in the FCCLA portal, and include the proof of submission in the file folder.

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 judging.

Display Category	Event specifics and skills	Unique Features
Appetizers	Individual tray of savory or sweet canapés, hors d'oeuvre, pate, Pate en Croute, Galantine, etc. All hot foods may be presented cold.	Toothpicks and skewers must be visible if they are integral to display.
Breads	Must include fancy breads and rolls.	At least four varieties of rolls must be displayed.
Wedding Cakes	A handmade edible decoration for the top layer must be included. Wedding cake tiers may be placed separately.	Dummy cake forms (i.e. Styrofoam), pillars, stemmed glasses, toothpicks, floral wire, floral tape, and separator plates may be used.
Advanced Cakes	Advanced party cake with 1–3 tiers that demonstrates advanced decorating techniques. One cut serving from original display must be integrated into part of the display, either on the presentation platter or on individual service.	Supporting doweling within the cake is allowed.
Torte	Examples include: Bavarian Cream, Black Forest, Sacher Torte, Esterhazy Torte, Linzer Torte, etc. One cut serving from original display must be integrated as part of the display, either on the presentation platter, or part of an individual serving.	A torte is defined as a rich, usually multilayered cake that is filled with buttercreams, mousses, jams or fruits. A torte may be made with little or no flour, but instead with ground nuts or breadcrumbs, as well as sugar, eggs and flavorings.
Patisserie	Examples include: Petit Fours, French Pastry, Chocolates and Confections. Display must include more than one variety.	Sucker sticks, lollipop sticks, and push-up pop tubes may be used.
Art Display	Examples include: sculptures (butter, tallow, suet, salt), sugar work centerpieces, decorated Easter eggs, gingerbread houses, carved fruit and vegetables, etc.	

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Oral Presentation of Project

The oral presentation is a time (3 minutes) for the participant **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.** Following the presentation, evaluators will have an opportunity to ask follow up questions for up to 2 minutes.

Organization/Delivery	Deliver 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.

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Competitive Recognition Events Point Summary Form

Name of Participant _____Chapter _____Station # _____

○ Advanced Presentation Cakes	○ Appetizers	○ Art Display	○ Breads	○ Decorated Wedding Cakes	○ Patisserie	○ Tortes

DIRECTIONS:

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

ROOM CONSULTANT CHECK					Points
Orientation/ Punctuality 0 or 1 point	**0** Participant did not attend or was late			**1** Participant attended and was on time	
File Folder 0–3 points	**0** Portfolio exceeds page limit	**1** Incorrect labeling, missing evaluators materials	**2** Incorrect labeling, missing item	**3** File Folder is presented with correct labeling and sufficient evaluators material • Project ID page • Planning Process Summary • Project Summary Submission Proof	
Uniform and Appearance 1–3 points	**1** Unprofessional uniform/attire by all team members or includes graphics/logo not permitted in event	**2** Unprofessional appearance or attire by some members as marked below: __hair/beard restraints missing __kitchen shoes not worn __Jewelry uncovered __personal grooming does not meet uniform guidelines		**3** Professional attire worn by all team members: __ hair/beard restraints __ kitchen shoes __ no visible jewelry and facial jewelry covered with bandage __ personal grooming meets uniform guidelines	
Table Space 0 or 1 point	**0** Used more than the 2 ½'X4' space			**1** Used the 2 ½'X4' table space	

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Specific Requirements for Category 0 or 1 point	**0** Missing specific requirements OR Errors in specific requirements and unique features	**1** Met all specific requirements for the category	
Placard 0 or 1 point	**0** No placard OR Incorrect dimensions, missing title/category	**1** Placard is 4"X6" with the category, theme, and title of the display listed	

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 _____

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Rubric

Name of Participant _____ Chapter _____ Station # _____

◯ Advanced Presentation Cakes	◯ Appetizers	◯ Art Display	◯ Breads	◯ Decorated Wedding Cakes	◯ Patisserie	◯ Tortes

CULINARY DISPLAY AND ORAL PRESENTATION							**Points**
Professional Dress, Well Groomed, Meets Industry Standards 0–10 points	0 Does not meet professional industry standards for a majority of attire	1–2 Numerous errors in professional industry standards attire and poorly groomed	3–4 Exceeds five errors in professional industry standards attire	5–6 Three or four slight errors in professional industry standards attire	7–8 One or two slight errors in professional industry standards attire	9–10 Clean, pressed, chef coat, chef hat, chef pants, socks **NO** anklets, industry non-skid closed toed leather shoes; hair properly restrained, and no jewelry	
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 0–20 points	0 Presentation is dramatically incomplete	1–4 Student demonstrates skills below industry level caliber. Student's use no visible principles of display, placard is low quality	5–8 Student demonstrates skills below industry level caliber. Student's design is artistic, uses 1 or less principles of display, placard is low quality	9–12 Student demonstrates 1–2 skills of industry level caliber. Student's design is artistic, uses 1–2 principles of display, placard is included	13–16 Student demonstrates 1–2 skills of industry level caliber. Student's design is very artistic and uses 2 or more principles of display, placard is included	17–20 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	
Originality- Execution of the Theme, Creativity 0–10 points	0 Low	1–2 Medium-Low	3–4 Medium	5–6 Medium-High	7–8 High	9–10 Exemplary	

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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:

TOTAL
(90 points possible)

Evaluator # _____

Evaluator Initial _____

Room Consultant Initial _____