



Pastry Tray, (*Individual Event*) recognizes student’s ability creating a platter consisting of a variety of pastries.

EVENT CATEGORY

Occupational

TIME REQUIREMENTS 60 minutes

1. Set-up
2. Prepare
3. Assemble
4. Present
5. Clean-up

RULES

1. No alcoholic beverage or liqueurs may be used in the project preparation
2. Participants must have a fire extinguisher in the work area when operating a hot plate
3. Participant will bring equipment and cooler/ice chest(s) to the designated area
4. Ice chests/coolers are to be equipped with independent thermometers
5. Participant will be periodically notified of the time remaining to finish the demonstration

APPEARANCE

Uniform	Chef coat/jacket Industry pants or commercial uniform pants Apron Hair covering or chef hat Closed-toe, low heel, kitchen shoes School Name and/ or logo must be covered
Jewelry and Personal Hygiene	ABSOLUTELY NO JEWELRY Facial hair is permitted if appropriate covering is used Hair is properly restrained with hairnet if hair extends past the next line Minimal makeup, no cologne or nail polish Hand washing is done frequently

JOB BOOKS

4 Copies	Includes all information Professional presentation Recipes included and directions followed Provide nutritional information for each recipe Grammar and spelling
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SAFETY AND SANITATION

Safety	<p>Work station is kept neat, clean and organized in a safe and sanitary manner</p> <p>Food contact surfaces are cleaned and sanitized frequently</p> <p>Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards</p> <p>Complete final cleanup</p>
Sanitation	<p>Washes and re-washes hands completely</p> <p>Cleaned and sanitized work area</p> <p>Maintains sanitary work area</p> <p>Area cleaned and sanitized for next participant</p>

ORGANIZATION

Work space	Mise en place executed
Communication skills	<p>Communicates clearly and consistently evaluators</p> <p>Each member displays technical and leadership skills</p> <p>Uses proper vocabulary when speaking with evaluators</p>

PRODUCTION TECHNIQUES

Equipment, Tools, Techniques	<p>Use proper equipment, tools, products, and techniques in the preparation of food products and garnishes</p> <p>Final pieces may be done completed ahead of time</p> <p>Demonstrate and assembly of each component of the pastries in front of evaluators</p> <p>Amy final decoration and covering of all pastries must be done in front of evaluators</p>
<p>Choose an assortment (2 or more) of pastries</p> <p>Minimum of 12 total pieces</p> <p>*Commercial forms accepted</p>	<p>Not limited to:</p> <p>Meringues</p> <p>Pate a Choux</p> <p>Tartlets</p> <p>Petit Fours</p> <p>Puff Pastry*</p> <p>Phyllo Dough*</p>
Fillings	<p>Pastry Creams</p> <p>Glazes</p> <p>Jams and Jellies</p> <p>Marzipan</p> <p>Fruits or Fruit Fillings</p>

PRODUCT DISPLAY

Appearance	Prepare pastry with creative appearance and appropriate food products Common theme with decorations displayed on a non-porous, non-toxic base that is acceptable to industry standards Project must be entirely edible, excluding separator plates, pillars and base
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QUALITY OF PRODUCT

	Freshness Food is served at the proper temperature Appropriate texture based on recipe Consistency in size and shape based on preparation and product Customer Appeal Taste appropriate to product Food products meet industry standards of appropriate taste for each recipe
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SUPPLIES and EQUIPMENT

Participant	Host Site
Ingredients for event	Work surface
All necessary equipment needed to complete the project, including plating	Sink area with water source
Cleaning and sanitizing solutions	Electricity Source
Towels	Necessary items for sampling
	Broom, dustpan, and garbage can



PASTRY TRAY RUBRIC

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Instructions: Write positive, constructive comments to help participants identify their strengths and areas for improvements.
Indicators met must be checked.

Points deducted MUST be explained in the comments section.

Appearance	√	Comments	Total 5 Points Max
State Name and Project	<input type="checkbox"/>		
Speaks clearly, firm handshake	<input type="checkbox"/>		
Chef Coat, uniform pants, apron	<input type="checkbox"/>		
Chef hat or hair covering	<input type="checkbox"/>		
No jewelry	<input type="checkbox"/>		
Deduction: MUST be explained			
Initial			

Job Book	√	Comments	Total 10 Points Max
Includes all information	<input type="checkbox"/>		
Correct spelling and grammar	<input type="checkbox"/>		
Professional presentation	<input type="checkbox"/>		
Provide nutritional information	<input type="checkbox"/>		
4 copies provided with recipe of items	<input type="checkbox"/>		
Deduction: MUST be explained below			
Initial			



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Safety	√	Comments	Total 10 Points Max
Maintains clean area as work progresses	<input type="checkbox"/>		
Maintains organized work area and floor	<input type="checkbox"/>		
Follows general safety procedures	<input type="checkbox"/>		
Utilizes tools and equipment safely	<input type="checkbox"/>		
Demonstrate knife safety	<input type="checkbox"/>		
Deduction: MUST be explained			
		Initial	

Sanitation	√	Comments	Total 10 Points Max
Washes and re-washes hands completely	<input type="checkbox"/>		
Cleaned and sanitized work area	<input type="checkbox"/>		
Maintains sanitary work area	<input type="checkbox"/>		
Prevents cross-contamination	<input type="checkbox"/>		
Area cleaned and sanitized for next participant	<input type="checkbox"/>		
Deduction: MUST be explained			
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Organization	√	Comments	Total 10 Points Max
Mise en place executed			
Uses time and motion properly			
Completes all task efficiently			
Follows direction of recipes in sequence			
Leave competition area within allotted time frame			
Deduction: MUST be explained			
		Initial	

Production Techniques	√	Comments	Total 10 Points Max
Proper use of equipment and techniques			
Assortment of Pastries (minimum of 2 different types)			
Demonstrates all aspects of pastries and finishing product in front of evaluators			
All items properly labeled and stored			
Uses industry techniques in all preparation			
Deduction: MUST be explained			
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Pastry Filling Skills	√	Comments	Total 10 Points Max
Demonstrates proper use of decorating or finishing tools	<input type="checkbox"/>		
Uses industry techniques in finishing product	<input type="checkbox"/>		
Demonstrates 2 or more types of fillings	<input type="checkbox"/>		
Ingredients compatible, nutritional balance	<input type="checkbox"/>		
Tray is completed in front of evaluators	<input type="checkbox"/>		
Deduction: MUST be explained			
		Initial	

Tray Appeal	√	Comments	Total 10 Points Max
Consistent and uniform, balanced	<input type="checkbox"/>		
Artistically pleasing	<input type="checkbox"/>		
Achieve color, texture and shape variations	<input type="checkbox"/>		
Common theme throughout	<input type="checkbox"/>		
Maintains food integrity	<input type="checkbox"/>		
Deduction: MUST be explained			
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Product Presentation and Display	√	Comments	Total 10 Points Max
Consistent and uniform, balanced	<input type="checkbox"/>		
Artistically pleasing	<input type="checkbox"/>		
Final product attractively presented (piece)	<input type="checkbox"/>		
Display on glass, mirror, metal or other non-porous, non-toxic surface	<input type="checkbox"/>		
Free of fingerprints and water spots	<input type="checkbox"/>		
Deduction: MUST be explained			
		Initial	

Quality of Product	√	Comments	Total 10 Points Max
Freshness	<input type="checkbox"/>		
Appropriate texture based on recipe	<input type="checkbox"/>		
Consistency in size and shape based on preparation and product	<input type="checkbox"/>		
Taste appropriate to product	<input type="checkbox"/>		
Customer appeal	<input type="checkbox"/>		
Deduction: MUST be explained			
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Knowledge	√	Comments	Total 5 Points Max
Speaks clearly, pitch, tempo, volume	<input type="checkbox"/>		
Knowledge of subject matter	<input type="checkbox"/>		
Correct grammar and terminology	<input type="checkbox"/>		
Body language	<input type="checkbox"/>		
Response to evaluators	<input type="checkbox"/>		
Deduction: MUST be explained			
		Initial	