



2025 Regional Culinary Career Development Events Q&A

General Guidelines

- Competitors must follow the [Ohio FCCLA Dress Code Policy](#)
- Kitchen windows will be covered.
- Competitors must bring all equipment.
- To align with ACF Certification, Baking and Pastry and Culinary Arts competitors will be provided with pre-scaled ingredients. **Competitors should verify all ingredients and measurements.**
- Ohio FCCLA Career Development Events will follow the National FCCLA 2024-2025 STAR Events Guidelines, including Baking and Pastry and Culinary Arts: 3 production and 2 tasting evaluators rubric.
- The Ohio Only Career Development Events Guidelines and Regional Career Development Recipes can be found in the [FCCLA Portal](#) under the Resource Tab. Using the Resource Type select the dropdown to State Resources: 2024-2025 Hospitality and Tourism - Career Development Events.
- Example of [Timing Station Cards](#)

2025 Ohio FCCLA Regional Career Development Events Registration Change

Please complete [this form](#) to remove a team member, add a team member, or cancel an entire Career Development Event. As part of your chapter's regional conference registration, you will now see a "Substitution Request" feature. This feature will allow advisers to substitute one affiliated competitor for another in a specific event.

Career Development Events: Subject Matter Experts

The Office of Career-Technical Education and Ohio FCCLA State Office have the expectation that advisers will help facilitate Career Development Event competitions in the role of Subject Matter Experts at the regional, state, and national levels. Ohio FCCLA State Staff members are key in identifying qualified evaluators, room consultants, and event volunteers. Because Career Development Events operate on a limited budget, unpaid volunteers are essential. **Chapters are responsible for providing one evaluator and/or room consultant for every three event participants.**

Evidence of Project Summary Form Reminder

The Project Summary Form for Baking and Pastry and Culinary Arts must be filled out on the student portal, and it cannot be completed through the adviser portal. Participants should log in using their username (membership ID, not email) and password. If a student is uncertain about their password, the adviser can reset it by selecting the "Update Student Password" black button on the member's tab.

Once logged in, participants should navigate to Surveys Applications > Competitive Events > 2024-2025 STAR Events Online Project Summary Form. After completing the form, they will receive a confirmation email for their project. In case they do not receive the email, the adviser can obtain a copy of the confirmation in the adviser portal by going to Surveys Applications > Competitive Events > Show Student Survey Applications > Locate and download the student's submission PDF.

Baking & Pastry

2025 Regional Baking and Pastry Time Allowance

- Requirements: ~~Quick Bread~~, Choux Pastry, Cookie, & Decorated Cake
- Students will receive full points on the rubric for the Quick Bread at the Regional Competition

Check In/Inventory	Set-up	Cook Time	Clean-up	Total Time
10 minutes	15 Minutes	120 Minutes (2 Hours)	20 Minutes	2 hours 45 Minutes

- Plates or Trays will be provided for competitors
- What size pastry tip should be used for eclair dough?
 - Plain Tip
- What is the size of the Styrofoam cake round?
 - 4x8" cake foam
 - 8"+ Round Cake Board
- Will the Cake Round be wrapped in film wrap?
 - Yes
- Required: Each participant must bring 3 pounds of prepared white buttercream icing.
- Required for 2025: Proof of Project Summary Form Submission
- Are students allowed to use Silicone Ring Spacers on their rolling pins?
 - The recipe is designed for a participant to accurately measure without being dependent on a ring spacer.

Culinary Arts

2025 Regional Culinary Arts Time Allowance

Check In/Inventory	Set-up	Cook Time	Plate Presentation	Clean-up	Total Time
10 minutes	20 Minutes	60 Minutes	10 Minutes	20 Minutes	2 Hours

	*No products may be cut, peeled, sliced, etc				
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- What size potatoes have been ordered?
 - Idaho 90ct (standard size)
- Plates will be provided for competitors
 - Per ACF guidelines, cold menu items should be served on a separate chilled plate.
- **Required for 2025:** Proof of Project Summary Form Submission

Garde Manger

- Competitors are responsible for bringing all ingredients with them on competition day

Product Development

- Required Competition Items:
- Competitors will prepare and present 2-4 portioned servings, 8 to 10 ounces each, of a savory parfait with at least ½ cup vegetable, optional protein and 4-ounce low-fat yogurt base and no more than 10% added sodium per serving.
- **Competition Topic: Savory Dairy Parfait: 4-ounce yogurt base with a vegetable, optional protein and no more than 10% added sodium per serving.**
- Is the requirement low fat DAIRY yogurt, or can we accommodate for allergies with a non-dairy yogurt?
 - To allow the American Dairy Association Mideast to reproduce these as standardized recipes, they need to have a “standard of identity” for the product. We know that all low-fat, plain yogurt from cows milk has identical SOI across all brands. This also means all teams will have the same quality, texture, viscosity, and flavor of product no matter what brand they choose so they all start on the same level of playing field.
- Competitors are responsible for bringing all ingredients with them on competition day, including dairy.
- All dairy ingredients used on competition day must be brought in the original, unopened container.

State Qualifiers

- 2024-2025 Competitive Events Guide Tiebreaker Procedures: The following tie breakers will be used, if necessary, to help determine the top event placements. If scores are tied so that a winner cannot be determined, the tie will be broken by the highest score on the first tie breaker (*). If those scores are tied, the second tie breaker will be used (**), followed by the third tie breaker (***), and then by the score of the Point Summary Form.

Baking and Pastry *Mise en Place **Safety ***Sanitation
Culinary Arts *Mise en Place **Safety ***Sanitation

ACF Certification

Ohio FCCLA is pleased to be able to offer FCCLA members the opportunity to earn their ACF Certified Fundamentals Cook/Pastry Cook through Ohio FCCLA Career Development Events competition. ACF Certification is earned through a written and performance exam. For additional information on ACF certification, please visit

<https://www.acfchefs.org/ACF/Certify/FCCLA/ACF/Certify/FCCLA/>