FCCLA WISCONSIN

Culinary Recipe Demonstration

State Only Event

Culinary Recipe Demonstration, *an individual event*, is your chance to step into the spotlight and show off your culinary skills! You will introduce and prepare your chosen recipe from start to finish in front of evaluators— narrating just like a live cooking show. Evaluation of this event is based on demonstration of professional industry standard food sanitation, preparation techniques and presentation skills.

EVENT CATEGORY

Level 1: grades 6-8
Level 2: grades 9 and 10
Level 3: grades 11 and 12

CAREER CLUSTERS

- Hospitality & Tourism

ELIGIBILITY & GENERAL INFORMATION

1. Participation is open to any nationally affiliated member through grade 12 prior to regional and state competition.
2. Spectators are not allowed to view this event.
3. Participant's grade is determined by grade placement during the current school year.
4. All Competitive Event projects must be developed and completed during a one-year span, beginning August 1st and ending prior to the State Leadership Conference.
5. Audio and/or video are not allowed.

PROCEDURES & TIME REQUIREMENTS

1. Participants are allowed to bring any small kitchen appliance (microwave, hot plate, blender, etc.) needed for their recipe. Approximately 12' of table space and two extension cords will be provided. Additional extension cords may be brought by the participant. Please note that appliances are **not** required.
2. There will be access to a sink and/or a sanitation bucket. Competitors must bring their own soap, dish cloths, and towels.
3. There is no equipment list. Competitors are required to bring all equipment and ingredients necessary for their recipe.
4. Each participant must have their own equipment and bins, they cannot be shared between participants. Small appliances do not need to fit in the equipment bin.
5. Equipment bins should be labeled on the top and both ends with the participant's name, school, and city.
6. At their designated competition time, participants will have 10 minutes to mise en place and prepare the demonstration area.
7. Participants will have a maximum of 15 minutes to demonstrate the preparation of their recipe. A warning will be given when there is five minutes remaining.
8. Once the demonstration is complete, evaluators will have five minutes to ask questions.
9. As evaluators complete their scoring, participants will have a maximum of five minutes to pack and wipe down the station.
10. Evaluation of this event is not based on food taste (see rubric requirements below).
11. The total event time is approximately 35 minutes.

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SAFETY AND APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or apron (school name and logos are permitted); industry pants or commercial uniform; apron; hair covering or chef hat; closed-toe, low heel shoes and no jewelry (watches are acceptable). Participants will also demonstrate the ability to keep their work station organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance.
Safety and Sanitation	Keep the work station clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup within the designated time period.

DEMONSTRATION

The demonstration may be up to 15 minutes in length. During the demonstration, the participant should effectively communicate each step of the recipe preparation to the evaluators. Participants should communicate with evaluators as if they are an audience of a live show, meaning that during wait times (ie product in microwave) they use that time effectively, communicating additional information or techniques possible with the chosen recipe. For example, explaining ingredient substitutions or alternate preparation technique ideas.

Oral Presentation	Recipe Introduction	Participants should begin by introducing their recipe and stating who the recipe may be suitable for or when the recipe may be a good fit.
	Recipe Narration	Participants should clearly explain the steps they are completing as they prepare the recipe. Any down time during the demonstration should be filled with meaningful content.
Voice	Elements and Qualities	Speak clearly with appropriate pitch, tempo and volume.
Body Language	Communication Skills	Use appropriate body language with confidence, proper posture, good eye contact, slow and clear speech, and moderate to low tone of voice.
Evaluator Questions	Response to Evaluator Questions	Provide clear and thoughtful answers to evaluators' questions. Questions are asked after the presentation.

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Culinary Recipe Demonstration
Point Summary Form

Name of Participant: _____

Chapter:_____ Level:_____

DIRECTIONS:

1. Make sure all information at the top is correct. If a participant 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 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.
3. At the end of competition in the room, **double check all scores**, names, and chapters to ensure accuracy. Then turn in all results to the WI FCCLA State Conference tabulation room.
4. Please check with the STAR Event Coordinators or FCCLA State Adviser if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Registration/Orientation Participant attended STAR Event orientation meeting	Did not attend orientation **0**	Attended orientation **2**	
Supplies and Equipment Participant has supplies necessary for recipe	Participant does not have equipment/supplies needed for recipe or has supplies beyond what is allowed on equipment list **0 1 2 3 4 5 6 7**	Participant has all equipment/supplies necessary for recipe **8**	

Evaluator 1: _____ Initials: _____ (10 points possible)

Evaluator 2: _____ Initials: _____

Evaluator 3: _____ Initials: _____

AVERAGE EVALUATOR SCORE
(90 points possible) __ __ . __ __

Total Score: _____

Average
Eval. Score:_____

Divide total score by number of evaluators to get the **AVERAGE EVALUATOR SCORE**

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

FINAL SCORE
(Avg. Evaluator Score + Room Consultant Total) __ __ . __ __

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

VERIFICATION OF FINAL SCORE AND RATING: (please initial)

Evaluator 1:_____ Evaluator 2:_____ Evaluator 3:_____ Room Consultant:_____ WI STAR Mgt. Coordinator: _____

Culinary Recipe Demonstration

Rubric

Name of Participant: _____

Chapter:_____ Level:_____

Evaluation Criteria	Exemplary	Very Good	Good	Fair	Beginning	Score
SAFETY, SANITATION & APPEARANCE						
Clothing & Appearance ●Clean attire ●Appropriate attire ●Well groomed ●Hair covered	**5** Participant meets all 4 requirements	**4** Participant meets 3 of the 4 requirements	**3** Participant meets 2 of the 4 requirements	**2** Participant meets 1 of the 4 requirements	**1 - 0** Participant does not meet any of the 4 requirements	
Safety & Sanitation	**10 - 9** Follows safety and sanitation procedures throughout	**8 - 7** Follows safety and sanitation procedures the majority of the time	**6 - 5** Follows safety and sanitation procedures more often than not	**4 - 3 - 2** Follows safety and sanitation procedures minimally	**1 - 0** Does not follow safety and sanitation procedures	
Work Station	**5** Station is neat and organized throughout	**4** Station is neat and organized the majority of the time	**3** Station is neat and organized more often than not	**2** Station is neat and organized minimally	**1 - 0** Station is never neat and organized	
TIME MANAGEMENT & FOOD PRODUCTION						
Time Management	**10 - 9** Demonstrated exceptional time management in planning & production	**8 - 7** Demonstrated consistent time management in planning & production	**6 - 5** Demonstrated adequate time management in planning & production	**4 - 3** Demonstrated minimal time management in planning & production	**2 - 1 - 0** Demonstrated ineffective time management in planning & production	
Equipment, Tools, & Techniques	**10 - 9** Selects and uses equipment correctly and demonstrates appropriate techniques throughout	**8 - 7** Selects and uses equipment correctly and demonstrates appropriate technique the majority of time	**6 - 5** Selects and uses equipment correctly and demonstrates appropriate technique more often than not	**4 - 3** Selects and uses equipment correctly and demonstrates appropriate technique minimally	**2 - 1 - 0** Does not select equipment correctly nor demonstrate appropriate technique	
DEMONSTRATION NARRATION						
Recipe Introduction	**10 - 9** Thoroughly introduces the recipe and clearly identifies who it would be suitable for, including relevant details	**8 - 7** Introduces the recipe and who it would be suitable for, but is missing minor details	**6 - 5** Briefly introduces the recipe, but only vaguely identifies who it would be suitable for	**4 - 3** Provides minimal recipe introduction and little explanation of who it would be suitable for	**2 - 1 - 0** Provides no recipe introduction and/or fails to identify who the recipe would be suitable for	
Recipe Narration	**10 - 9** Clearly and thoroughly narrates recipe steps throughout presentation	**8 - 7** Clearly narrates most recipe steps, with minor details missing	**6 - 5** Narrates recipe steps but omits some important details	**4 - 3** Narration is limited, unclear, or missing several recipe steps	**2 - 1 - 0** Narration is missing or provides little explanation of recipe steps	

Meaningful Content	**5** Fills all downtime with engaging, relevant, and meaningful content	**4** Fills most downtime with relevant content, with minor gaps	**3** Fills some downtime with content, but relevance or engagement is inconsistent	**2** Leaves significant downtime with little meaningful content	**1 - 0** Leaves most downtime unfilled or includes no meaningful content.	
Body Language	**10 - 9** Used confident and appropriate body language, including effective gestures, posture, mannerisms, and eye contact	**8 - 7** Used appropriate body language with minor inconsistencies in gestures, posture, mannerisms or eye contact	**6 - 5** Demonstrated acceptable body language, but showed noticeable inconsistencies in posture, mannerisms, gestures, or eye contact	**4 - 3** Demonstrated limited effective body language, with poor mannerisms, posture, gestures, or eye contact	**2 - 1 - 0** Demonstrated inappropriate body language throughout recitation including mannerisms, posture, gestures, and eye contact	
Voice	**10 - 9** Spoke clearly with appropriate pitch, pace, and volume throughout presentation	**8 - 7** Spoke clearly with minor inconsistencies in pitch, pace, and volume	**6 - 5** Spoke with noticeable inconsistencies in pitch, pace, or volume	**4 - 3** Frequently demonstrated poor pitch, pace, or volume	**2 - 1 - 0** Consistently spoke with inappropriate pitch, pace, and volume	
Responses to Evaluators' Questions	**5** Responses are appropriate, thorough, and well explained; answers show strong understanding and confidence.	**4** Responses are appropriate and complete; answers show good understanding of the project and choices made.	**3** Responses answer the questions, but some answers are brief, general, or only partly developed.	**2** Responses are limited or somewhat unclear, showing uneven understanding of the project.	**1 - 0** Responses are missing, off topic, or do not answer the evaluators' questions.	

(90 Points Possible)
Total Score:

Comments: _____

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