

South Dakota
BAKING & PASTRY
STAR EVENT GUIDE
2023—2024





South Dakota Baking & Pastry STAR Event

South Dakota FCCLA has adopted its own menu that will be used for the Baking & Pastry STAR Event, a National Leadership Conference (NLC) qualifying event. These formulas will be used for the 2024 State Leadership Conference. The rubric found in the 2023–2024 National STAR Events Guide for the Baking & Pastry STAR Event will be used for evaluating the preparation of the provided recipes. A separate list of formulas will be provided for the qualifier prior to the NLC to prepare.

Event Capacity and Eligibility

The Baking & Pastry STAR Event is an individual event. Chapters will be able to submit up to two (2) individuals to compete in this event during the 2024 State Leadership Conference.

Members must be Level 3 – see the National STAR Events Guide for a full list of qualifications for this event.

National Qualifier

The top participant scoring at least a 90% during the 2024 State Leadership Conference will qualify for the National Leadership Conference.

Procedures and Time Requirements

This event will encompass a total of 3 hours and 30 minutes. Participants will be notified of their competition times once registration closes. The competition is not open to spectators.

Students will sign in and receive a participant number and will be assigned a workstation. Orientation for participants will be held after workstations are assigned.

Participants for this event shall dress in proper attire. Participant must provide and wear a clean chef jacket, chef pants, appropriate closed-toe footwear, bib style apron and hair restraint that keeps hair off face and shoulders. Do not wear any jewelry (rings, watches, bracelets, dangling earrings, etc.), nail polish, artificial nails and piercings. Makeup should be kept to a minimum. There should be no odor present whether good or bad. Disposable gloves should be worn when appropriate.

All participants must bring their own equipment that will be appropriate for basic baking production. This includes a tabletop mixer. No equipment will be provided except for ovens at the host kitchen. Equipment list is included below.

Participants will produce the following items in the time allotted.

- **Quick Bread**
 - 6 – 3” diameter Buttermilk Biscuits
- **Cookies**
 - 1 dozen uniform size Chocolate Chip Cookies
- **Choux Pastry**
 - 6 large – 3 inch, cream puffs filled with Chantilly Cream
- **Decorated Cake**
 - Round 8” x 4” or 9” x 4” Cake Decorated to specifications given below.

1. Participants will be provided with all of the necessary ingredients to produce the required elements for competition and sufficient equipment for presenting their final products. Participants must use the recipes provided. (1) 8" or 9" round Styrofoam cake will be provided for cake decorating portion of event.
2. Participants will be given the following time for this event: 30 minutes to set up their station and organize mise en place, 2 hours and 45 minutes for food production and presentation, and 15 minutes for cleanup.

Items will be judged based on taste, consistency, appearance, and technique.

Suggested Equipment List

This is a *suggested* list and not an *exclusive* list. Students should be prepared to bring any reasonable small piece of equipment they would need to produce the given menu. Items students should bring include, but not limited to:

- Food service gloves
- Side Towels
- Hot pads / potholders
- Measuring utensils (liquid / dry / spoons)
- Digital Scale – some will be provided on-site
- Mixing bowls
- Sheet pans
- Stand mixer with bowl and needed attachments
- Pastry blender
- Small cutting board
- Knife
- Rolling pin
- Cooling racks
- Bench scraper
- Microplane / rasp / zesting tool
- 2-3 Rubber spatulas
- 2 Pastry brushes
- Parchment paper (including 1 for displaying finished product)
- 2 Small Saucepans
- Wooden Spoon
- Whisks
- Various deli prep containers
- Cake Decorating equipment listed in Decorated Cake Section

Finished products will be placed on participant provided parchment paper or large cake board.

Chocolate Chip Cookies

350 convection / 375 convection

Yield: 1 dozen 3" cookies

147 g Butter, room temp
113 g Sugar
113 g B. Sugar
2 g Salt
91 g Eggs, room temp
6 g Vanilla
285 g AP flour
4 g Baking soda
357 g Choc. Chips

USE CREAMING METHOD

Buttermilk Biscuits

400 degrees

Yield: 9 3" biscuits

277 grams Bread flour

277 grams Pastry flour

6 grams Salt

18 grams Baking powder

4 grams Baking soda

27 grams Sugar

194 grams Butter, cold

375 grams Buttermilk

USE BISCUIT MIXING METHOD

Cream Puffs

400 degrees

Yields: 6-8

1 c
225 g Water

½ c
110 g Butter

1 cup
120 g Flour

4
250 g Eggs

USE STANDARD PATE A CHOUX METHOD

Chantilly Cream

2 cups
480 g heavy cream

2 Tbsp
28 g granulated sugar

1 tsp vanilla extract

Decorated Cake

ALL ITEMS NOT SUPPLIED TO BE BROUGHT BY COMPETITOR

3# - 4# Prepared white icing (can be made or purchased)

Gel or Paste Icing colors (participant's choice)

Pastry bags and couplers, any size/type

Grease-proof cake board

Pastry tips of participants' choice

Cake turntable

Icing spatulas

Plastic spatulas

Rose Nail

Serrated knife

Scissors

Bowls or containers for mixing colors

Using no more than 4 lbs. of scaled icing

1. 8 or 9-inch round styrofoam cake

2. Cake must be smooth iced with buttercream (made or purchased)

3. The bottom border of the cake must be a scallop border

4. The top border of the cake must be a rosette border

5. Three (3) buttercream roses and leaves

6. Scripting – participants will be given a message to write at the time of the competition, in cursive (script), on the cake (spelling counts)

7. Participants may choose their color palette. Precoloring of buttercream is acceptable with the understanding that colors should relate to the assigned scripting to be given on-site.

8. Do not comb sides or pattern sides of cake, besides piped border.

BAKING AND PASTRY

Time Management Plan (Optional – Not scored)

Name of Member _____ State _____

Time	Activity	Member Responsible	Food Item/Equipment Needed

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