

Pastry Arts: Decorated Cookie

Pastry Arts: Decorated Cookie, an individual event, recognizes participants who demonstrate cake decorating skills by completing a variety of classical decorations using various tips; along with designing and producing an interesting, attractive cookie suitable for a specific occasion.

EVENT CATEGORIES

Event # 1: Junior: grades 6-8

Event #2: Senior: grades 9 – 10

See page 3 of the Event Instructions & Policies document for more information on event categories.

ELIGIBILITY

Participation is open to any state/nationally affiliated FCCLA chapter member.

The Decorated Cookie project must have been evaluated at the Section/District level prior to March 1 to be eligible for the State Competition.

PROCEDURES & TIME REQUIREMENTS

Each entry will be numbered. Areas on the competition tables will be numbered prior to the beginning of the event. Each participant must report to the specific area for the demonstration and judging.

Event number 1 and 2 will be judged independently.

Participants will report to the designated location at the specified time with all equipment, supplies and wearing

appropriate, clean attire. *It is recommended that the participants bring a small ice chest or cooler to keep the frosting at the proper consistency.*

Participants will be given **50 minutes** to prepare their work area, demonstrate the required decorating tips, complete the cookie display and clean up the assigned area. *During the first 10 minutes of the competition, participants will be asked to provide examples of the 3 designated decorations as announced by the Event Coordinator. A ten and two-minute warning will be given by the Event Coordinator. All work will stop at the end of 50 minutes.*

Principles of food sanitation should be followed by the participant including the utensils used and the work area.

Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, use of equipment, product presentation, appearance and creativity.

Evaluators will be given time to ask questions of the participant on:

- * display
- * setup/preparation techniques
- * organization & production
- * cost of materials
- * other questions related to project

The total time required for this event is approximately 1 hour.

Spectators may observe this event if space permits.

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GENERAL INFORMATION

The participant must bring all necessary supplies (frosting, base colors, etc.) tools and equipment (pastry bags, display plate, etc.).

No water or electricity will be available.

All participants must wait to begin the demonstration. The Event Coordinator will signal the participants when they may begin.

Manuals, books will **NOT** be permitted in the work area during the competition. Participants may use 4"x6" index cards for notes and personally drawn sketches.

Professional dress is set by acceptable culinary kitchen industry standards and **MUST** be followed by participants.

The participant must wear the following:

- * food grade disposable gloves
- * black & white check industry pants, commercial uniform, **or** black pants (no leggings or yoga pants)
- * chef coat **and** apron
- * chef hat or hairnet
- * kitchen shoes with closed-toe, low heel, non-slip soles & sealed non-melting uppers, and socks must be worn

Participants should be prepared to demonstrate the following decorations:

Possible tip sizes are in ()

- * Round (#3, #7, #10, or #12)
- * Open Star (#14, #17, #20 or #172)
- * Closed Star (#27, #28, #30 or #35)
- * Basket weave (#46, #47 or #48)
- * Leaf (#68, #69, or #112)
- * Drop Flower (#107, #109, #190, #2C, #1C, or #1F)
- * Petal (#60, #104 or #116)
- * Ruffle (#87, #340 or #353)

The specific tip of decorating tips for demonstrating the skill level for the current school year, will be posted on the Illinois FCCLA website in September of each school year. The student may choose what size tip within the categories chosen to demonstrate.

The cookie must NOT be frosted before the competition begins. No base layer may be pre-applied. This includes a fondant base. All frosting/fondant must be done during the competition.

All decorations must be edible. No plastic props will be allowed. Coconut, candies, nuts, etc. may be used. Edible decorations can be made ahead of time but may not be placed on the cookie until competition time.

An edible cookie base must be used as the decorating base for this competition. No lettering or design may be pre-baked into the cookie. This will result in disqualification. The cookie base must be at least 8" and no more than 9" at the widest part(s). The shape is up to the discretion of the participant. Multiple layers may be used (no props may be used to support the layers).

The theme must be stated on a 4"x6" index card or cardstock and accompany the entry. The theme may expand on the stated problem. Participants are to exhibit the cookie as it will be displayed at the party carrying out the theme.

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Each participant must bring all props and accessories to display the cookie. After decoration of the cookie, sanitize the work area of the table. ***Set the final display in an area not to exceed 15"x20"***. If using a table cloth, the total space occupied by the cloth and any physical props cannot exceed more than 15"x20".

Themes:

2020: Prepare a cookie for ***FCCLA's 75th Birthday*** party. The cookie will be the centerpiece for the table at the party.

2021: Prepare a cookie with a ***Seasonal (Fall, Winter, Spring or Summer) theme***. The cookie will be the centerpiece for a table at a party.

2022: Prepare a ***Disney theme*** cookie. The cookie will be the centerpiece for a table at the party.

2023: Prepare a cookie for ***Superheroes themed*** party. (Children ages 1 – 10)
The cookie will be the centerpiece for the table.