A picture containing text, clipart

Description automatically generated2020-21 STAR Events

Bakery and Pastry Arts

Culinary Arts

Job Interview

2020 has brought us many changes including how we are going to do STAR Events. As you may have heard, State Leadership Conference is going virtual for the first time! That will include most STAR Events as well. After much discussion and planning, we are excited to announce that there will be three events remain live and in person, based on criteria in each of the events. We have worked diligently with Chef Mitchell and Jeff State to host the culinary events in a safe environment with protocols in place.

Culinary Arts and Bakery and Pastry Arts

February 12-13, 2021

Jeff State Culinary and Hospitality Institute

[4600 Valleydale Rd, Birmingham, AL 35242](https://www.bing.com/local?lid=YN873x105002674&id=YN873x105002674&q=Jefferson+State+Culinary+%26+Hospitality+Institute&name=Jefferson+State+Culinary+%26+Hospitality+Institute&cp=33.3854866027832%7e-86.73345184326172&ppois=33.3854866027832_-86.73345184326172_Jefferson+State+Culinary+%26+Hospitality+Institute)

* Only competitor and adviser may enter the building.
* Judges and other event workers will be scheduled to arrive 1 hour before competition begins and will maintain social distancing protocols during orientation session.
* Check in will include taking temperature of competitors, advisers, judges, and any other personnel working the event. No one with a temperature 1000F or above will be admitted.
* Competitors, advisers, judges, and any other personnel working the event will be required to wear masks while in the building
* Competitions will have staggered starts to reduce close contact, you will not be able to enter the building until 5 minutes before scheduled check in time.
* Competitors and advisers will leave the building within 15 minutes of conclusion of their scheduled competition (awards celebration will be during SLC, not on the competition day.
* In an effort to reduce risk of cross contact, competitors will bring all ingredients and equipment (Jeff State will provide worktables, ovens, stoves, stand mixers (for BPA only), plates and cleaning buckets and solutions)
* Check in will include temperature check of non-shelf stable ingredients.
* Recipes must be submitted to [theresa.long@alsde.edu](mailto:theresa.long@alsde.edu) by February 1, 2021. For Culinary Arts please notate Alabama produced products in menu.
* Timeline of events includes time between competitors at each station to allow for additional disinfecting.

***Culinary Arts***:

The menu theme for this year is *Sweet Home Alabama!* Alabama has so many locally produced products. Over the past two years we have celebrated our cattle and catfish producers in our menu. This year, you get to pick! Each competitor will create two identical entrée plates including a protein and two sides (typically a starch and a vegetable) containing at least 3 Alabama produced products.

The competition time will be assigned based on the following schedule

|  |  |
| --- | --- |
| 20 minutes | Uniform\*, ingredient and equipment inventory check. Time management plan returned at the end of equipment check. |
| 20 minutes | Mise en Place: Food items will be brought by competitor. Pre-measured staple items\*\* are allowed in non-glass containers and must be labeled. Participants will have 20 minutes to organize work area, obtain supplies, and adapt the time mgmt. plan, if required. Example of allowable activities including placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, mixed, etc. |
| 60 minutes | Production time: Participants will have 60 minutes to prepare required food products according to recipe specifications. Participants may bring timer (not phone) or may ask for time from assigned timekeeper. |
| 10 minutes | After the production time, participants will present two plates for evaluation of appearance, taste, and temperature. |
| 10 minutes | Participants will have 15 minutes to clean up their workstations. |
| 5 minutes | Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity. Then, evaluators will meet with each other to discuss participants’ strengths and suggestions for improvement. |

\*See National Guidelines for proper uniform attire

\*\*Shelf-stable items such as flour, sugar, herbs and spices, etc that come in large containers but only need small amounts and would be cumbersome for transportation by an individual. If you have questions on a particular ingredient, please contact [theresa.long@alsde.edu](mailto:theresa.long@alsde.edu).

***Bakery and Pastry Arts***

Bakery and Pastry Arts typically involves the participant producing the 4 following products: quick bread, choux pastry, cookie, and yeast bread. For 2021, the requirement will be to create a yeast bread and 2 of your choice from the other categories. For example, a yeast bread, a cookie, and a muffin.

Due to competitors bringing their own ingredients, competitors may choose their own recipes but must provide said recipes via email to [theresa.long@alsde.edu](mailto:theresa.long@alsde.edu) by February 1, 2021.

The competition time will be assigned based on the following schedule

|  |  |
| --- | --- |
| 15 minutes | Uniform\*, ingredient and equipment inventory check. Time management plan returned at the end of equipment check. |
| 15 minutes | Mise en Place: Food items will be brought by competitor. Pre-measured staple items\*\* are allowed in non-glass containers and must be labeled. Participants will have 15 minutes to organize work area, obtain supplies, and adapt the time mgmt. plan, if required. Example of allowable activities including placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, mixed, etc. |
| 2 hours 15 minutes | Production time: participants will be given 2 hours and 15 minutes to prepare required products according to recipe specifications. |
| 10 minutes | After the production time, participants will present two of each product for evaluation of appearance, taste, and temperature. (Items for each presentation can be combined on a single plate or competitor my request separate plate for each product. |
| 10 minutes | Participants will have 15 minutes to clean up their workstations. |
| 5 minutes | Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity. Then, evaluators will meet with each other to discuss participants’ strengths and suggestions for improvement. |

\*See National Guidelines for proper uniform attire

\*\*Shelf-stable items such as flour, sugar, herbs and spices, etc. that come in large containers but only need small amounts and would be cumbersome for transportation by an individual. If you have questions on a particular ingredient, please contact [theresa.long@alsde.edu](mailto:theresa.long@alsde.edu).

***Job Interview***

This STAR Event requires a live interview. Individual time slots will be assigned and will meet via a virtual platform with interview panel Mar 1-3, 2021.

* Only competitor may be in room during time of interview.
* Competitors should check in to zoom session 5 minutes prior to scheduled interview time to ensure technology is working properly.