

## Baking & Pastry/Culinary Arts Questions

after original Recipes went out 10-13-23

Q: The decorated cake is actually a dummy, right? Not something we bring made?

A: Yes, that is correct. What size height wise on the cake dummies

Q: The original recipe said a glaze on the front page—the recipe never included a glaze.

A: The words were taken off the front page—apology.

Q: What is the cost of the events per participant?

A: An advisor did this breakdown for us and reports Culinary: \$20.98; Baking and Pastry: \$14.85 plus decorating expense—this is just to help in planning. For STAR events for State—BP/CA will be \$25 each.

Q: We are having trouble purchase boneless, skin-on chicken—any help?

A: We have contacted local grocers and it can be done or ordered for us or another option—buy bone in, skin on and remove the bones.

Q: In looking at the chicken recipe. Should our students assume they will be given two chicken breasts on the bone and they will need to debone or should student assume the breasts are boneless and skinless?

A: We will have boneless, skin on chicken breasts.

Q: Will students be sharing work spaces and ovens?

A: No

Q: There is not a set number of knives on the equipment list. How many chef knives are allowed?

A: The recipe actually needs probably two at most, but we will leave that up to the chef.

Q: When rendering the chicken breast, we are struggling with it sticking. What is the suggestion to help with it not sticking? The Recipe does not call for butter or oil to be used before the chicken is placed in.

A: Rendering the chicken shows a lower heat for longer and therefore no oil or butter will be used.

Q: Will students be able to bring trays for mis en place? Will students be able to bring toothpicks? Will students be able use silicone mats?

A: Yes, trays have been added to both event sheets. Yes, toothpicks have been added, if you want. No to silicone mats.

Q: Where can I find 9" x 2" Styrofoam cake round?

A: [https://www.amazon.com/Oasis-Supply-746979-Dummy-Round/dp/B01C8M3IJC/ref=sr\\_1\\_10?crid=3H2NPMCX4H5UY&keywords=cake+dummy+9+inch+round&qid=1701528499&prefix=cake+dummy+9+inch+round%2Caps%2C111&sr=8-10](https://www.amazon.com/Oasis-Supply-746979-Dummy-Round/dp/B01C8M3IJC/ref=sr_1_10?crid=3H2NPMCX4H5UY&keywords=cake+dummy+9+inch+round&qid=1701528499&prefix=cake+dummy+9+inch+round%2Caps%2C111&sr=8-10) it can be 1.5 or 2".

Q: Can students bring cooking spray and wooden spoon for Baking & Pastry?

A: A wooden spoon is allowed and cooking spray is not needed but will be allowed.

Q: Also, are they only allowed parchment paper on their sheet pans or can they have extra for making roses? Can they have a thermometer?

A: Parchment paper is on the supply list and can be used as you wish. A thermometer is not needed, but can be allowed.

1-12-2024

Q: Do we use time management sheets this year?

A: Nationals removed the time management plan requirement—can still use one, not required nor scored.

Q: What supplies do we bring?

A: You are able to bring any/all items on the equipment list. The facilities does not provide the supplies and it is to your advantage to have your own supplies and knowledge of how to use and where to find in your supplies that each competitor brings. Baking and pastry also brings their own icing as all other ingredients are provided for all participants in both events.

Q: On Culinary—it says slice the chicken—what is meant by that?

A: This is up to the competitor how they choose to go with the slicing or slices.

Q: Clean up time has changed, but can we take our items with us if not finished?

A: Clean as you go! The judges will not only be scoring on sanitation habits and the cleanliness and organization of your contest area during the competition, but also your ability to leave your station sanitized and re-set for the next contestant.

Q: Are points deducted if I ask questions?

A: Raise your hand to ask for assistance if there is anything that you do not understand. Technical questions to judges cannot be specific like “how do I . . . ?” No general conversations should happen.

Q: How does mis en place work?

A: You supply your own containers and can mark them prior. All ingredients except for your white icing will be available. You have the allotted 15 or 20 minutes to gather all your ingredients measured and then take back to your station. All ingredients must be gotten during this time—no exceptions.