

Culinary Arts

COMPETITIVE EVENTS **2025–2026**

Cake Decorating (Proficiency Event)

- 2 competitors per chapter
- Full Kitchen Uniform
- Disposable non-latex gloves are required
- Timing (1hr 20 min total)
 - 10 min set-up
 - 60 min decorating
 - 10 min clean-up and evaluator questions

Theme (scripting) will be announced at competition

Cake Decorating (Proficiency Event)

- Competitors must bring their own - 9"x4" Styrofoam "cake" and 10" cake round
- Competitor must bring all necessary equipment and buttercream
- Required elements
 - Smooth iced with buttercream
 - Bottom border must be shell
 - Top border must be 2" diameter rosettes
 - 3 buttercream roses with leaves
 - Scripting – Message will be given at competition (spelling counts)

Chicken Fabrication (Proficiency Event)

- 2 competitors per chapter
- Off-site event
- Full Kitchen Uniform
- Participant will be given:
 - Ice
 - 3' of workspace
 - 2 – 2.5 to 3lb whole chicken
- Timing (40 min total)
 - 5 min set-up
 - 25 min Trussing, fabrication and presentation
 - 10 min clean-up

Chicken Fabrication (Proficiency Event)

- Final product (8 pieces)
 - 1 boneless/skinless breast
 - 1 frenched airline breast skin on
 - 2 tenderloins
 - 1 wing
 - 1 thigh deboned
 - 1 drumstick
 - 1 leg quarter
 - Pieces must be labeled and categorized
 - 1 whole chicken trussed

Mise En Place (Proficiency Event)

- 2 competitors per chapter
- Location TBD
- Full Kitchen Uniform
- FCCLA will provide all product
- Students must bring parchment paper and appropriate sized deli containers/portion cups to present their final product
- Timing
 - 10 min to setup
 - 30 min to produce and present product
 - 10 min clean up

Mise En Place (Proficiency Event)

- Final product
 - 1/2 lb standard mirepoix (small dice)
 - 1/4 cup basil chiffonade
 - 6 lrg button mushrooms - cleaned and sliced
 - 2 Roma tomatoes seeded and diced
 - **No concasse (no butane burners)**
 - 2 oz portion cup of garlic minced
 - 1/2 bell pepper julienned
 - 2 oz portion cup of flat leaf parsley minced

Mystery Basket (Proficiency Event)

- 1 competitor per chapter
- Off-site competition
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate
- Competitors will have
 - 2 burners
 - shared oven

Mystery Basket (Proficiency Event)

- 2 Identical plated appetizer portions
- Timing
 - 10 min. station set-up
 - 5 min instruction
 - 10 min planning
 - 45 min cook and plate
 - 15 min clean-up
 - 1hr 25min total time
 - NO OUTSIDE INGREDIENTS ARE ALLOWED.

Pastry Arts Technical Decorating Skills

- NEW Proficiency Event
- 2 competitors per chapter
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate.
- Timing
 - 5 minutes to set up
 - 30 minutes to produce the required elements and present.
 - 10 minutes to clean up

Pastry Arts Technical Decorating Skills

- Students must bring their own full sheet size grease proof cake board, Buttercream (may be pre-colored) and all necessary equipment.
- Required elements
 - 3 roses of various sizes
 - 1 cluster of 3 rose buds
 - 3 clusters of ballons
 - 1 line of shell border
 - 1 line of rosette border
 - 1 line of swag decorative technique
 - 1 line of ruffle decorative technique
 - 1 4" x 4" square of basket weave technique
 - "Happy Birthday" in script
 - "Happy Birthday" in block print
 - Numbers 1 - 9

Culinary Display Events

- An individual event, is offered at all levels 1, 2, 3, and 4. Each level has a different topic/category. It is designed to give the participant an opportunity to demonstrate skills in presenting food displays that reflect industry standards i.e., buffet table, fine dining, catering, etc.
- 2 competitors per category, per chapter

Cookie Display

- **Theme: Spices of the World**
- 2 Competitors per chapter
- Level 1 and 2
- On-site competition
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate
- Timing
 - 30 minutes to set up the display
 - 5 minute evaluator review
 - 3 minute oral presentation
 - 2 minute evaluator interview
 - 5 minute clean-up

Culinary Display - Cookies

- Actual cookies made by the competitor must be displayed.
- 4 different kinds of cookies showcasing at least 2 methods (1 dozen of each cookie) must be produced.

Cupcake Display

- 2 competitors per chapter
- Full Kitchen Uniform
- Disposable non-latex gloves are required
- Timing (45 min total)
 - 30 minutes to set up the display
 - 5 minute evaluator review
 - 3 minute oral presentation
 - 2 minute evaluator interview
 - 5 minute clean-up
- Must be 12 individually decorated cupcakes

Cupcake Display

- Theme: **Famous Landmarks**
- Actual cupcakes and icing must be made by the competitor.
- Display must have a minimum of 12 cupcakes.
- Cupcakes may be a mixture of sizes or one consistent size.
- All decorative elements on the cupcakes must be edible.

Appetizer Display

- Theme: **Street Food Around the World**
- 2 Competitors per chapter
- Level 2, 3 and 4
- On-site competition
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate
- Timing
 - 30 minutes to set up the display
 - 5 minute evaluator review
 - 3 minute oral presentation
 - 2 minute evaluator interview
 - 5 minute clean-up

Appetizer Display

- All hot food may be presented cold. Toothpicks and skewers must be visible if they are integral to display.
- 4 different types with 6 pieces of each type made by competitor according to the theme.

Composed Dessert Display

- **Theme: None**
- 2 Competitors per chapter
- Level 3 and 4
- On-site competition
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate
- Timing
 - 45 minutes to set up the display
 - 5 minute evaluator review
 - 3 minute oral presentation
 - 2 minute evaluator interview
 - 5 minute clean-up

Composed Dessert Display

- Required Elements: sponge cake, crunch component (ex. Tuile, Feuilletine, etc.), chocolate or sugar component, sauce and a molecular component (ex. Powder, foam, spherification, gel, etc.)
- Must have 2 identical plates

Wedding Cake Display

- **Theme: Destination Wedding**
- 2 Competitors per chapter
- Level 3 and 4
- On-site competition
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate
- Timing
 - 60 minutes to set up the display
 - 5 minute evaluator review
 - 3 minute oral presentation
 - 2 minute evaluator interview
 - 5 minute clean-up

Wedding Cake Display

- A handmade edible decoration for the top layer must be included. Wedding cake tiers may be placed separately. **Must have a minimum 3 tiers.**
- Dummy cake forms (i.e., Styrofoam), pillars, stemmed glasses, toothpicks, floral wire, floral tape, and separator plates may be used. Supporting doweling within the cake may be used.

Patisserie Display

- **Theme: Global Fusion**
- 2 Competitors per chapter
- Level 3 and 4
- On-site competition
- Full Kitchen Uniform
- Disposable non-latex gloves are required when appropriate
- Timing
 - 30 minutes to set up the display
 - 5 minute evaluator review
 - 3 minute oral presentation
 - 2 minute evaluator interview
 - 5 minute clean-up

Patisserie Display

- Display must include 5 different items with 6 pieces of each item.
- Sucker sticks, lollipop sticks, and push-up pop tubes may be used.

Culinary Display

- Refer to the [Proficiency Event Guide](#) for further details about each event category/level.

Baking & Pastry (STAR Event)

- Individual Event
- 2 participants per chapter
- Off-Site Event
- Full kitchen uniform
- Disposable non-latex gloves are required when appropriate
- Timing (3 hrs 30 min total)
 - 30 min setup/mise en place
 - 2hrs 45 min production and presentation
 - 15 min cleanup

Baking & Pastry (STAR Event)

- All ingredients will be provided except for cake and buttercream
- Competitors must bring all equipment including a table-top mixer
- Required elements
 - 1 dozen chocolate chip cookies
 - 6 – 3" buttermilk biscuits
 - 6 large (2 ½" – 3") cream puffs with Chantilly Cream filling
 - 1 cake with buttercream icing

Baking & Pastry (STAR Event)

- Competitors must bring their own - 9"x4" Styrofoam "cake" and 10" cake round and 4 lbs. of buttercream with them.
- Required elements for the cake
 - Smooth iced with buttercream
 - Bottom border must be shell
 - Top border must be 2" diameter rosettes
 - 3 buttercream roses with leaves
 - Scripting – message will be given at competition (spelling counts)

Culinary Arts (STAR Event)

- Individual Event
- 2 participants per chapter
- Off-Site Event
- Full kitchen uniform
- Disposable non-latex gloves are required when appropriate
- Timing (1 hr 35 min total)
 - 20 min setup and prep
 - 60 min production and presentation
 - 15 min cleanup
- Time management plan is optional
 - Will not be evaluated, for planning purposes only

Culinary Arts (STAR Event)

- 2026 State Leadership Conference Menu
 - Pan Seared Airline Breast with Lemon Pan Sauce
 - Confetti Rice Pilaf
 - Garlic Green Beans

National Qualifiers

- The Top 3 competitors in Baking and Pastry will be qualified for National Leadership Conference.
- The Top 3 competitors in Culinary Arts will be qualified for National Leadership Conference.

Full Kitchen Uniform Guidelines

- A Full Kitchen Uniform is required to be worn by all Culinary Arts Competitors.
- The Uniform **MUST** include the following
 - Chef hat, skull cap or toque (**No** exposed hair, ponytails, buns or braids)
 - Chef coat
 - Chef pants (black, pinstripe or houndstooth)
 - Bib style apron
 - Closed toed, slip, heat, and grease resistant shoes



















QUESTIONS?