

Culinary Art

Student Eligibility

Category	Junior High	Senior High
1. Cookies	1 student	1 student
2. Bread	1 student	1 student
3. Cupcakes	1 student	1 student
4. Tablescapes	1 student	1 student

General Rules

1. Three judging sheets and Artist's Idea Statements must be filled out and must accompany each entry.
2. Attention should be paid to detail. Presentation is important.
3. No project may be entered if it has previously been entered another year.

General Rules for Baking

1. The recipe must be typed on 8.5" x 11" paper, and three copies must be attached to the judging sheets. The student's name, school, grade, and category must be included at the top right of the recipe. Preferably submitted in a plastic sleeve.
2. All entries must be home-made from scratch by the student entering the competition.
3. Entries must be on disposable plates. Points will be deducted if an entry is not on disposable plates. Presentation is important. The West Coast Baptist Fine Arts Competition is not responsible for lost or damaged plates.
4. Please pay attention to expiration dates on ingredients.

Definitions for Cookie Category

When making a cookie, you may want to consider the following:

1. It should look good and delectable.
2. It should have a fresh smell as if it came from a bakery.
3. It should taste AMAZING if you want to win.
4. It should not crumble in your hand but in your mouth.
5. You should reach your goal of a cookie, so if you want to make a chocolate chip cookie, then you should consider using chocolate chips in the recipe.

Types of Cookies

1. **Drop cookies** are the easiest individual cookies to make. Balls of dough are dropped from a spoon onto a cookie sheet. Chocolate chip cookies would be included in this category.
2. **Molded Cookies** is dough formed by the hands into shapes such as wreaths, crescents, canes, or balls. Balls are sometimes flattened with the bottom of a glass. Peanut butter cookies would be included in this category.
3. **Pressed Cookies** are made by pressing the dough through a cookie press or pastry tube to form different shapes. Butter spritz cookies would be included in this category.
4. **Refrigerator or Icebox Cookies** are prepared by shaping the dough into long rolls and then refrigerating them. Once cold, the dough can be sliced and baked. This is a great prepare-ahead-of-time dough because it can also be frozen. Shortbread cookies would be included in this category.
5. **Rolled Cookies** take a little more preparation. With a rolling pin, chilled dough is rolled out. The dough is cut into shapes by using a knife, pastry wheel or cookie cutter. Iced sugar cookies would be included in this category.

Specific Rules for Cookie Category

1. Students are to enter only one entry.
2. A minimum of six to twelve cookies must be entered.
3. Cookies will be judged on taste, texture, appearance, presentation, and creativity.
4. When choosing the type of cookie to enter, keep in mind that all cookies will be judged the same regardless of what kind of cookie is entered.
5. The type of cookie should be included on the judging sheet.
6. Bar cookies are not permitted in this competition. Bar cookies are prepared by putting the dough in a rectangular pan; then they are baked and cut into squares. Brownies would be included in this category.
7. "Box" or purchased pre-mixed mixes or canned goods are not permitted to be used. (Example: Muffin mix, cake mix, pie filling, pie crust, etc.) Canned pumpkin may be used.

Definitions for Bread Category

1. Quick or sweet breads are to be prepared without yeast.
2. Included, but not limited to zucchini bread, banana bread, pumpkin bread, pear bread, apple bread, cranberry bread, chocolate bread, etc.

Specific Rules for Bread Category

1. Students are to enter only one entry.
2. Bread will be judged on taste, texture, appearance, presentation, and creativity.
3. "Box" or purchased pre-mixed mixes or canned goods are not permitted to be used. (Example: Muffin mix, cake mix, pie filling, store bought pie crust, etc.) Canned pumpkin may be used.

Definitions for Cupcake Category

When making a cupcake, you may want to consider the following:

1. It should look good and delectable.
2. It should smell fresh as if it came from a bakery.
3. It should taste amazing if you want to win.
4. If you are making a filling, the taste and texture will be judged.
5. You should reach your goal of a perfect cupcake when the name matches the flavor combinations.

Specific Rules for Cupcake Category

1. Students are to enter only one entry.
2. A minimum of six cupcakes must be entered.
3. Cupcakes will be judged on taste, texture, appearance, creativity and presentation (this is the look of the individual cupcake).
4. The type or flavor of cupcake should be included on the judging form.
5. Box or purchased pre-mixed items are not permitted to be used. (Example: muffin mix, cake mix, pie/canned filling, pie crust, canned frosting, etc.) Canned pumpkin may be used.
6. Cupcake decorations must be edible and homemade. No plastic, paper or store bought items are allowed.

Definitions for Tablescape Category

1. Tablescape is the art of setting and decorating a proper table. This skill would be used to host parties, church banquets, special award dinners, etc.
2. Tablescape items include, but are not limited to, a table cloth, napkins, plates, silverware, stemware/glasses, and a centerpiece.
3. Tablescapes should reflect a theme. Themes may be items such as color theme, school theme, motto, biblical influence, etc. Worldly themes should be avoided.
4. Tablescapes should be beautiful and striking, yet reflect functionality.
5. Items used should be of good quality.
6. Each entry will be given a shared table space. Your space is not to exceed 35" wide, 35" long, 28" high.
7. Items for the contestant's tablescape should be brought in a box, with items properly wrapped in protective packing, and the box labeled with the contestant's name. (WCBFA cannot be held responsible for breakage.)
8. Table space will be provided. All other items must be brought by the student.
9. An iron and ironing board will be available if needed.

Specific Rules for Tablescape Category

1. The judging form must be clearly marked as a casual, informal or formal tablescape.
2. The table should be set with two place settings and centerpiece.
3. Tablescapes will be judged according to originality, technique, theme cohesiveness, overall appearance, and precision.
4. Tablescapes may not exceed the given space of 35" wide by 35" long by 28" high.
5. Chairs will not be part of a tablescape.
6. Disposable plates, tablecloths, paper napkins, or plastic flatware will not be accepted.
7. Perishable food items should not be used.
8. No open flames are permitted.
9. Battery operated accessories is acceptable. No live animals.
10. The tablescape theme must be included on the judging sheet.
11. Contestant must set up their tablescape in the allotted amount of time and without reference to any pictures or drawings. (No reference photos or drawings are allowed.) Tablescapes must be set up by memory.
12. Contestants will have 30 minutes to set up their tablescape display.