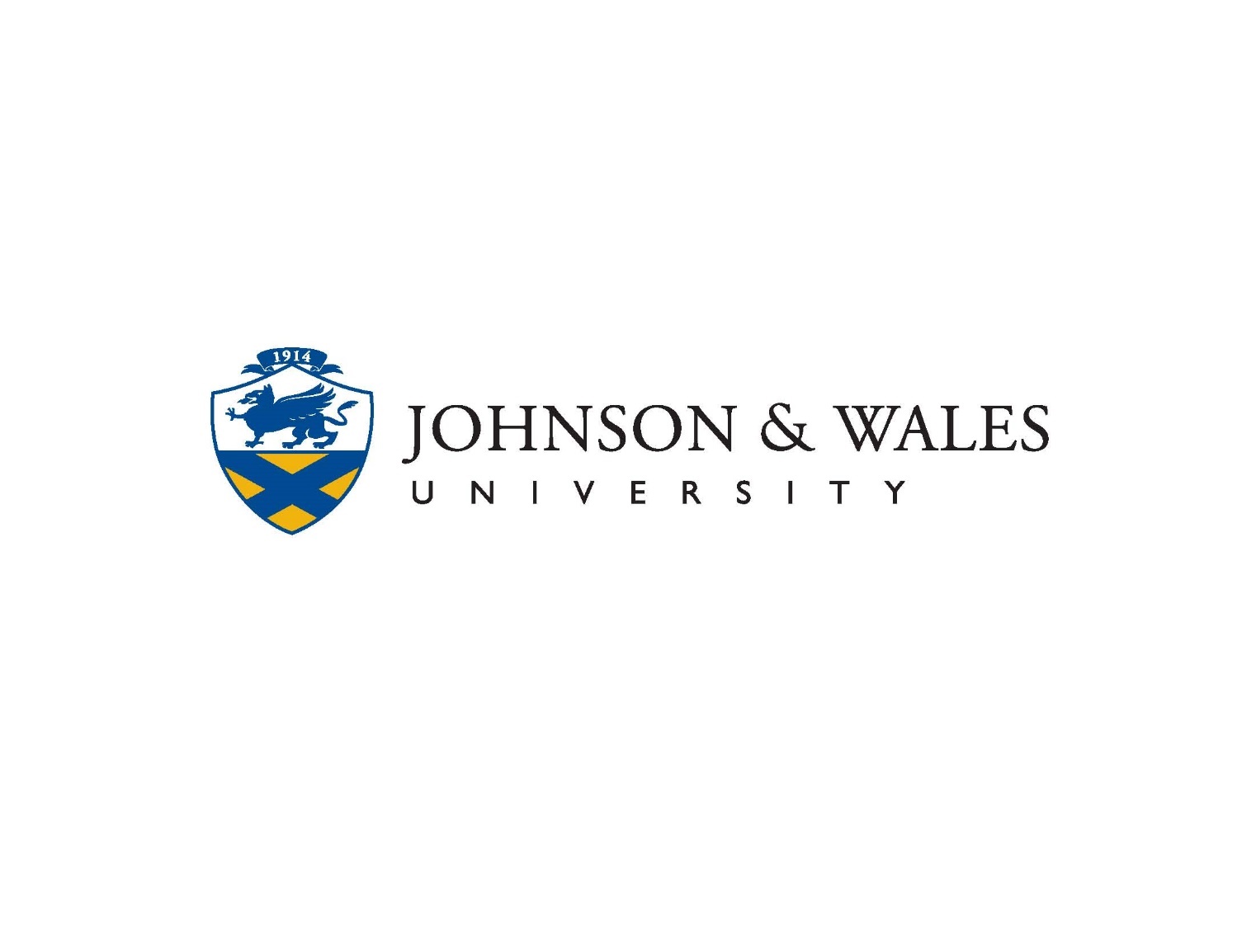
17th Annual ProStart Culinary Team

Competitions

The Johnson & Wales University

**Culinary** Competition





Johnson & Wales UNIVERSITY **Culinary** Competition

FRIDAY, MARCH 3 + SATURDAY, MARCH 4, 2017

**Description**

Teams demonstrate their culinary knowledge, skills, and creative abilities during the competition through demonstration of skills and the preparation of a unique three-courses meal consisting of (i) a starter; (ii) an entrée; and (iii) a dessert. Performance during the Culinary event is observed and rated by judges from the foodservice industry and post-secondary schools. Teams demonstrate their ability to work together while creating and presenting their meal. Participation reinforces the skills and knowledge learned from the ProStart program and the "Foundations of Restaurant Management and Culinary Arts" curriculum.

**Scoring**

1. A maximum of 95 points can be earned by a team during the culinary competition.
2. In case of a tie: the tying teams will each be interviewed by a panel of judges for further insights into their performance. Teams will be asked questions to be answered verbally with regard to the methods, preparation and presentation of their meal. Judges will discuss and make a group determination as to the ranking of final winner(s).

**General Rules**

1. Team will send all required information to the Florida Restaurant & Lodging Association Educational Foundation (FRLAEF) no later than January 27, 2017. (If necessary, you will be able to make changes after you turn in your information.) If all required information is not received by 5:00 pm on January 27, 2017, the first team on the waiting list will replace your team in the competition.
2. Only one (1) team per school may compete in the Culinary Competition. A team will consist of two (2) to four (4) team members. One (1) Team Manager may attend as well. The team must consist of students from the same school or career center. If the students are not from the same school or career center, the team will be disqualified.
3. A student may compete in only one (1) competition.
4. All participating students must be juniors or seniors in high schooland enrolled in a Premier or Full ProStart Program using the ProStart® curriculum during the 2016 – 2017 school year. The program must be a confirmed ProStart program as recognized by the National Restaurant Association Educational Foundation.
5. The order in which teams compete in the Culinary Competition will be drawn at random. Teams will receive information on their start time prior to the competition.
6. If the team experiences a medical emergency, competition staff, at their discretion, may stop the timer until the medical situation is resolved. The team will then be given the time remaining to complete the meal.

**Menu Planning and Preparation for Culinary Competition**

1. Each team develops a unique three-course menu.
2. Each team prepares two (2) identical three-course meals, garnished and served appropriately. One meal is evaluated by the judges for both taste and presentation, while the other is used for display. (The entrée verbiage below was modified to better allow for vegetarian meals. The past concept of a protein, starch and vegetable is allowed. “Center of the plate” does not mean the item is required to be in the center of the plate.) The meal consists of:
   * A starter (such as soup, salad, or appetizer)
   * An entrée consisting of:
     1. Center of the plate item: 4-6 ounces suggested
     2. Accompaniments such as vegetable and/or starch: 2-3 ounces each suggested.
   * A dessert
3. Teams must employ a minimum of two cooking methods from the following list: Poach, Shallow Poach, Braise, Pan Fry, Steam, and Sauté.
   * Additional techniques are also permitted.
   * Molecular gastronomy in the competition:
     1. Use of liquid nitrogen is not allowed.
     2. Spherification, foams, and meat glue (transglutaminase) are allowed.
4. Teams must bring all ingredients necessary to prepare the menu they have developed.
5. Educator and Mentor participation:
   * May assist teams in preparing for the competition.
   * May not develop the menu.
   * Expertise is limited to menu suggestions and technique advice.
6. No alcohol may be used. According to State Statue 562.1111 K-12 public schools may not use alcohol (including cooking wine, cooking sherry, non-alcoholic wine or beer), taste it or have it on campus. Teams will be disqualified if alcohol is used.
7. Pre-prepared ingredients:

|  |  |
| --- | --- |
| Permitted Ingredients | Prohibited Ingredients |
| * Team-prepared stocks * Team-prepared clarified butter * Pre-measured staple dry goods: flour, sugar, salt, pepper, baking powder, baking soda, cream of tartar, etc. * Pre-measured butter and oil * Pre-washed produce\* * Commercially manufactured food items such as jams, bread crumbs, bases and mayonnaise in the original container – must be used as an ingredient, not as a finished product * All marinating must be done within the 60-minute cooking time | * Pre-chopped, pre-sliced, or pre-prepared food not commercially manufactured * Reductions, finished sauces, and clarified broths * Items that risk food illness |
| *\*Team may also wash produce during Production Mise en Place.* | |

**Workspace and Equipment**

1. The workspace consists of:
   * Two (2) eight-foot tables set up in an “L” formation within a 10’ x 10’ space.
     1. The station tables are covered with a tablecloth.
   * Food preparation must be done within the workspace on the tables provided.
   * Equipment and supplies must be contained within the allotted 10’ x 10’ space.
   * Team members may onlywork on the tables from the interior of the space (i.e. team members will not have their backs to the audience). When teams begin preparing for the competition they should tape off a 10' x 10' square. The two "L" shaped tables should be placed inside the square. All other supplies must fit inside the square as well. Supplies may be placed under the tables but it is not required. This set up allows for teams to bring additional items such as speed racks as long as they fit inside the 10' x 10' square. Please keep in mind judges will expect the space to remain tidy and not be littered with supplies.
   * Teams may raise their tables as long as the table remains steady. It will be up to the judge’s discretion as to whether or not the tables are safe. If the judges rule the tables are not safe, the team must lower the tables.
2. Event Organizers provide:
   * Two (2) eight-foot tables
   * Refrigeration space is available and is only intended for the purpose of holding food prior to the competition.
   * Access to ice
   * Access to running water (available prior to and after the competition only)
   * Two butane burners and necessary fuel
   * All presentation dishes. Teams may only use dishes and glassware provided by Event Organizers, no exceptions. The starter will be served on one (1) plate. The entrée will be served on one (1) plate. The dessert will be served on one (1) plate.
3. Team must provide:
   * All necessary supplies to prepare the food they have selected, such as small utensils, cutting boards, small hand tools, cookware,gloves,enough cloths for competition and clean-up**.**

|  |  |
| --- | --- |
| Permitted Equipment | Prohibited Equipment |
| * Handheld whipped cream chargers * Butane torch for finishing any item, sweet or savory * Metal, stone or other types of plates or apparatus to extend the cooking surface of the burners * Audio recording device to record the critique and feedback sessions * Camping oven and/or smoker attachments for provided burner * All equipment must be used in a safe manner and not obstruct proper butane function. | * Fueled or mechanical heat sources other than provided event burners * MRE heater packs * Electric, battery-operated devices (with the exception of timers, thermometers and digital scales) * Compressed gas devices * Plastic or Plexiglas for the purpose of covering tables * Cell phones, tablets, or communication devices * Cutting guides i.e. cutting boards with rulers or other aids |

**Menu and Recipe Presentation**

1. Each team prepares ten (10) copies, 8 ½ x 11 white paper, single-side and stapled with the team’s number clearly shown on the cover. *See Exhibit A for Deliverables Checklist*. Each packet must contain a copy of:

* Recipes: all recipes for the meal presentation, typedand submitted on the official recipe template. Acknowledgements and sources must be listed on each recipe**.** Must be written in a logical sequence. See *Exhibit B for Recipe example.*
* Recipe Costing: all recipe costing sheets for the meal presentation. Recipe cost must be calculated for each individual recipe, typed and submitted on the official costing template. See *Exhibit C for Recipe Cost example.*
  + Small amounts of common dry spices and herbs may be priced at 1% of the total recipe cost.
  + Oil for frying may be priced at 2% of the total recipe cost.
* Menu Pricing: one menu price worksheet for each of the three courses, based on the recipe costs and calculated at a 33% food cost percentage. See *Exhibit D for Menu Price example.*
  + Each course on the presentation menu is priced separately.
  + Menu price on the presentation menu may be rounded up after applying the 33% food cost percentage for a more realistic menu price.
  + Final calculation before rounding must be indicated on costing template.
  + Total menu price for the three course meal may not exceed $75.00 after applying the 33% food cost percentage.
* Color Plate Photographs: a color photo on an 8 ½ x 11 sheet of paper of each plate– one photo per page. Final plates presented to the judges are compared to the photos provided.
* Knife Skills: knife skills form indicating the selected cuts, ingredient used, dish to be utilized and designated team member. See *Exhibit E for Knife Skills example.*
* Menu with prices: a simple, typed menu with menu prices printed on an 8 ½ x 11 sheet of paper.

1. Menu and Recipe packets are placed on the corner of the table for judge to remove and review. They are taken to the tasting judges when meal is presented to judges.
2. Recipe, Recipe Costing, Menu Price, and Knife Skills templates can be downloaded from our website at <https://www.frla.org/2017-prostart-competition/>.
3. If you would like your packets returned, they can be picked up by 3 PM on Saturday, March 4 at the Registration Desk outside of the ballroom. FRLAEF will retain one copy of the packet from each team. Any packets not picked up at the end of the competition will be discarded.
4. Each participating team also provides one (1) copy of aframedpresentation menu:
   * Must include descriptions and final menu prices for each course.
   * Team number must be clearly identified on presentation menu.
   * Must be displayed on the team’s table during competition and then moved to the display area with the team’s display plates.
   * No other additions to the display are allowed.
   * Teams are responsible for collecting their presentation menus from the display area by 3 PM on Saturday, March 4.

**Role of the optional Team Manager (formerly KNOWN as the alternate)**

* In the Culinary competition, one optional Team Manager may serve as an expediter. The Team Manager may replace an original team member if a member is injured or unable to participate or continue.
  + If a team member cannot participate or continue, the Team Manager, with judge’s approval, may replace that team member.
  + The replaced team member may not return/step in for the Team Manager. If the Team Manager replaces a team member, s/he must stay for the duration of the competition.
  + The replaced member should leave the culinary station and, at the discretion of the team’s educator, may leave the event or may stay and watch as an observer.
* There are rules specific to the Team Manager in each competition category.
* The Team Managermay talk to the team at any time and have printed materials such as timelines, recipes or notes to assist in keeping the team on track.
* The Team Manageris considered a part of the team and may not have any verbal or non-verbal communication with anyone outside the competition area.
* The Team Manageris an optional position; there are no additional provisions for teams without a Team Manager.

**Uniform**

* Teams must present a uniform appearance throughout the competition.
* Appropriate apparel required consisting of:
  + Long sleeve white chef coats
    - Logos and sponsor names are permitted on chef coats
    - Accent colors are permitted provided the chef coat remains white
  + Checkered or black pants
  + Non-porous, closed toe, non-slip hard sole black shoes
  + Team Manager will wear their name badge at all times which will indicate his/her role
  + Hat -- provided by Event Organizers
  + Apron
* Per Florida health code, no jewelry may be worn with the exception of a wedding band (covered by a glove) and a medical alert bracelet (kept inside uniform and away from food).

**Competition Flow**

***Day of Competition:***

Report to Check-In (30 Minutes)

Team & Menu Introduction (5 Minutes)

Production Mise En Place (20 Minutes)

Cook (60 Minutes)

Skills & Organization Critique (10 minutes)

Judge’s Tasting Critique (10 Minutes)

Station Clean-Up (20 Minutes)

Sanitation Critique & Dismissal (5 Minutes)

1. Feedback occurs:

* On the competition floor for Knife Skills, Sanitation and Work Skills segments.
* In the reserved judging area for Tasting and Menu & Recipe segments.

1. Team members are encouraged to ask questions during Feedback to learn from the experience.
2. Designated teacher and mentor are allowed to be present to observe only during the Tasting & Menu critique sessions. *Note: Communication with the team is still prohibited.*

**Production Mise en Place**

1. The team has twenty (20) minutes to pre-set their station for the meal production segment. All of the team’s equipment must be contained within the 10ft x 10ft work space.
2. Team Managermust stay on the outside of the “L” of the tables in the designated Team Manager work space, and may not touch any equipment, products, or any other item on the table or production area.
3. During Production Mise en Place:

|  |  |
| --- | --- |
| Teams are allowed to: | Teams are not allowed to: |
| * Set their station * Obtain water and ice from kitchen * Set up sanitizing solution * Measure dry and liquid ingredients * Wash produce | * Talk to any spectators, coaches, educators, or mentors   + Heat water or any liquid   + Marinate any food (all marinating must be done during 60-minute meal preparation period.)   + Perform any knife work   + Begin cooking any items   + Mix any ingredients |

1. Team should place the Knife Skills Form (form can be found on our competition webpage, linked above in rules) listing the four cuts selected by the team on the table next to the team’s presentation menu.
2. The assigned timer will notify the team when the Production Mise en Place segment time ends and the Meal Production segment time begins.

**Meal Production**

1. Final meal production and all plating must be completed in the sixty (60) minute time period provided. It is the responsibility of each team to know their start time and be ready to begin when their assigned time is announced.
   * Teams may bring a manual or battery-operated timer; however, Event Organizers will keep and display the official time.
2. The Team Manager must stay on the outside of the “L” of the tables, and may not touch any equipment, products, or any other item on the table or production area.
   * The Team Manager may taste food throughout the competition. To do so, the Team Manager must carry his/her own supply of tasting spoons.
3. Knife Skills
   * The team must demonstrate a minimum of four (4) of eleven (11) specified knife cuts to incorporate in their meal.
   * Cuts must be demonstrated on fruits, vegetables, or herbs only.
     1. Rondelle: ¼” thick disc shaped slices
     2. Diagonal: ¼” thick oval shaped slices
     3. Batonnet: Cut into long, thin, rectangular pieces ¼” x ¼” x 2”
     4. Julienne: Cut into long, thin, rectangular pieces. 1/8” x 1/8” x 2”
     5. Large Dice: Cube shaped ¾” x ¾” x ¾”
     6. Medium Dice: Cube shaped ½” x ½” x ½”.
     7. Small Dice: Cube shaped ¼” x ¼ “x ¼”
     8. Brunoise: Very small dice. 1/8” x 1/8” x 1/8”
     9. Paysanne: Square cut ½” x ½” x 1/8”
     10. Chiffonade: Leafy green vegetables such as spinach or basil that are stacked, rolled tightly, and then cut into long thin strips. Approximate width is 1/8”.
     11. Tourne: football shape, ¾” diameter, 2” long, seven equal sides and flat ended
   * Team must complete the Knife Skills Form to identify the selected cuts, ingredient used, dish to be utilized and designated team member.
   * Knife skills are demonstrated during the 60 minute Meal Production segment.
4. A team is considered done cooking when each requirement is met:
   * The food is plated.
   * The dishes are on the service trays.
   * All team members have stepped away from the trays and raised their hands to signal they are finished.
5. After a team completes their two (2) identical meals, the team will determine which meal will be evaluated by tasting judges and which will be for display.
   * Team members transport trays and their presentation menu to the judges’ table and leave immediately. The Team Manager may accompany the team to the tasting area, but may not carry plates or the menu.
   * The evaluation plates receive the most critical judging.
   * There should not be a major variance in composition of the finished plates. If there is a great variance, then the team will be assessed a penalty (*See Penalties).* If the second meal is not presented, the team will be disqualified.
6. Team returns to their station for the Work Skills/Organization and Knife Skills feedback.
7. Judges have ten (10) minutes to evaluate the plates. At that time the entire team (including the Team Manager) returns to the tasting area for a ten (10) minute feedback session. Only the designated teacher and mentor may accompany the team and listen to feedback.
8. Team returns to their station to begin Station Clean-up.

**Station Clean-Up**

1. Team has twenty (20) minutes to clean and vacate their station.
   * The team must return station to the condition it was in when they arrived.
   * The Team Manager is allowed to assist in Station Clean-Up.
2. Team receives the Sanitation feedback and is released.
3. Once off the competition floor, the team has officially completed the competition and may communicate freely.

**Event Personnel**

1. Event Organizers (FRLAEF staff members).
2. Volunteers assigned and trained by FRLAEF, to assist with the event.
3. Timekeepers, personnel designated and trained by the FRLAEF, who are charged with keeping the official time for assigned teams during all segments of the competition.
4. Judges from post-secondary education and the foodservice industry, including one lead official. Lead official does not score teams.
5. All judges will be consistent from team to team (i.e. judges scoring team presentation/work skills will be responsible for that category across all competitors).
6. Judges will cover the following categories. (*See Exhibit G for sample Culinary Competition Rating Sheet).*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| *Category – Estimated # of Judges* | |  | *Category – Estimated # of Judges* | |
| Knife Skills | 2 |  | Safety and Sanitation | 2 |
| Taste and Finished Product | 9 |  | Team Presentation/Work Skills/Org. | 2 |
|  |  |  | Menu and Recipe Presentation | 1 |

**Penalties**

1. Team does not leave station in a sanitary manner:

* Deduction of 3 points. Work area should be left in the same condition as when team arrived.

1. Team begins any competition segment before their assigned start time:

* Deduction of 1 to 10 points. One (1) point per minute up to 10 minutes. Teams that begin 10 minutes prior to their start time are disqualified.

1. Team does not complete meal production within allotted time:

* Deduction of ¼ to 10 points. One quarter point for each 15 seconds up to 10 minutes. After 10 minutes the team is disqualified.

1. Team uses prohibited pre-prepared ingredients:

* Deduction of 5 points per pre-prepared ingredient.

1. Team does not produce two (2) identical meals:

* Deduction of 2 points. There should be minimal variance between the two (2) prepared meals.

1. Team uses dishes/glassware other than those provided by FRLAEF.

* Deduction of 5 points.

1. Team does not utilize knife cuts in final plates.

* Deduction of 2 points.

8. Team Manager handled equipment or food during competition.

* Deduction of 5 points.

**Disqualification**

1. Team does not return all required paperwork by January 27, 2017 deadline.
2. Teams must arrive at the appointed time to compete or they will be disqualified.
3. Team uses electric devices, battery operated devices and/or additional butane burners.
4. Team does not prepare two meals.
5. Alcohol was used in the meal preparation.
6. Team will be disqualified if it starts more than 10 minutes early or finishes Meal Production more than 10 minutes late.
7. Teams must not receive coaching or any form of communication from anyone during the competition time or they will be disqualified. There will be no verbal or non-verbal communication allowed between any spectators, educators, mentors or coaches and competing team. The determination of what constitutes coaching or communications is solely at the discretion of the FRLAEF and the judges. No warnings will be provided; violations result in disqualification.
8. The team is comprised of students from different schools or career centers.

**AWARDS**

1. The first place team will advance to the 16th Annual National ProStart Invitationalto be held April 28-30, 2017 in Charleston, SC. The team will compete in the National Culinary Competition. The FRLAEF, along with its sponsors, will cover the cost of the trip.
2. The teams that finish in the top five will receive medals from the FRLAEF.
3. Various colleges may award scholarships.

**Exhibit A – Culinary**

**Deliverables Checklist**

\*Ten copies, printed on white paper, single-sided and stapled

* Team number on cover
* Menu with Prices (simple typed menu 8 ½ x 11)
* Knife Skills form; typed on official template
* Plate Photographs

A separate color photograph for each course  
Photographs printed on 8 ½ x 11 pages

* Recipes; typed on official template
* Recipe costing sheets; typed on official template
* Menu Price Sheets; typed on official templates

**Checklists of other items required**

* Knife Skills sheet with the four chosen knife cuts available for floor judges
* One copy of Presentation Menu; framed

**Exhibit B – Culinary**

**Recipe Example**

|  |  |
| --- | --- |
| **TEAM NUMBER** | 1 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Menu Item** | Ratatouille | | |
| **Number of Portions** | 6 | **Portion Size** | 5 ounces |
| **Cooking Method(s)** | Sauté | | |
| **Recipe Source** | Lagasse, E. (n.d.) Retrieved from <http://www.foodnetwork.com/recipes/emeril-lagasse/ratatouille-recipe0.html> | | |

|  |  |
| --- | --- |
| **Ingredients** | |
| **Item** | **Amount** |
| Olive oil | ¼ c |
| Yellow onion, small dice | 1 ½ c |
| Garlic, minced | 1 tsp |
| Eggplant, medium dice | 2 c |
| Thyme | ½ tsp |
| Green bell pepper, diced | 1 c |
| Red bell pepper, diced | 1 c |
| Zucchini squash, diced | 1 c |
| Yellow squash, diced | 1 c |
| Tomatoes, peeled, seeded, and chopped | 1 ½ c |
| Basil, chiffonade | 1 tbsp |
| Parsley, chopped | 1 tbps |
| Salt and black pepper | TT |

|  |
| --- |
| **Procedure** |
| Set a large 12-inch sauté pan over medium heat and add the olive oil.  Once hot, add the yellow onions and garlic to the pan.  Cook the onions, stirring occasionally, until they are wilted and lightly caramelized, about 5 to 7 minutes.  Remainder of procedures… |

**Exhibit C – Culinary**

**Recipe Cost Example**

|  |  |  |  |
| --- | --- | --- | --- |
| **TEAM NUMBER** | 1 | | |
| **Menu Item** | Ratatouille | | |
| **Number of Portions** | 6 | **Portion Size** | 5 ounces |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Ingredient** | **Purchase Unit** | **Purchase cost** | **Unit cost** | **Amount Needed** | **Ingredient Cost** |
| Olive oil | 51 oz / 6.375 c | $16.79 | $2.634 / cup | ¼ cup | $0.658 |
| Yellow onion, small dice | 1 lb / 4 cup | $1.40 | $0.35 / cup | 1 ½ cup | $0.525 |
| Garlic, minced | 1 head | $0.50 | $0.10 / tsp | 1 tsp | $0.100 |
| Eggplant, medium dice | 1 lb / 3 cup | $2.05 | $0.683 / cup | 2 cup | $1.367 |
| Thyme | 1 bunch / 18 tsp | $2.09 | $0.116 / tsp | ½ tsp | $0.058 |
| Green bell pepper, diced | 1 lb / 4 cup | $2.30 | $0.575 / cup | 1 cup | $0.575 |
| Red bell pepper, diced | 1 lb / 4 cup | $1.07 | $0.268 / cup | 1 cup | $0.268 |
| Zucchini squash, diced | 1 lb / 2.5 cup | $1.93 | $0.772 / cup | 1 cup | $0.772 |
| Yellow squash, diced | 1 lb / 2.5 cup | $1.93 | $0.772 / cup | 1 cup | $0.772 |
| Tomatoes, peeled, seeded, and chopped | 1 lb / 2 cup | $2.40 | $1.20 / cup | 1 ½ cup | $1.80 |
| Basil, chiffonade | 1 bunch / 1 cup | $1.54 | $0.096 / tbsp | 1 tbsp | $0.096 |
| Parsley, chopped | 1 bunch / ½ cup | $0.53 | $0.066 / tbsp | 1 tbsp | $0.066 |

|  |  |
| --- | --- |
| **Subtotal** | $7.057 |
| **1 % for small amounts of spices (Q Factor)** | $0.071 |
| **Total Recipe Cost** | $7.128 |
| **Portion Cost** | $1.188 |

**Exhibit D – Culinary**

**Menu Price Example**

|  |  |
| --- | --- |
| **TEAM NUMBER** | 1 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Menu Category** | X Starter | * Entree | * Dessert |

|  |  |
| --- | --- |
| **Recipe** | **Portion Cost** |
| Ratatouille | $1.188 |
| Couscous (from additional recipe and costing sheets) | $0.972 |
| Garnish (from additional recipe and costing sheets) | $0.127 |
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| --- | --- |
| **Total Plate Portion Cost** | $2.287 |
| **Menu Price at 33% Food Cost** | $6.930 |
| **Actual Price on Menu** | $9.00 |

**Exhibit E – Culinary**

**Knife Skills Example**

|  |  |
| --- | --- |
| **TEAM NUMBER** | 1 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **#** | **Cut** | **Ingredient** | **Dish Featured** | **Designated Team Member** |
| 1 | Batonnet | Sweet Potato | Entrée | Andrew |
| 2 | Chiffonade | Basil | Starter | Jessica |
| 3 | Medium Dice | Eggplant | Starter | Mary |
| 4 | Rondelle | Banana | Dessert | Daniel |

**Exhibit F – Culinary**

**Sample Culinary Competition Score Sheet**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **EVALUATION CRITERIA** | | **POOR** | **FAIR** | **GOOD** | **VERY GOOD** | **EXCELLENT** | **SCORE** |
| **Team Presentation/Work Skills/Organization** | | | | | | | |
| **Team Appearance** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | White chef coats, long sleeve |
| • | Black or checkered pants |
| • | Uniform clean & presentable |
| • | Hard sole shoes |
| • | Provided Hats, aprons |
| • | Team uniformity |
| **Work Organization/ Teamwork** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Utilization of a team plan |
| • | Mastery of skills required for individual tasks |
| • | Workload evenly distributed |
| • | Team cohesiveness |
| • | Communication |
| • | Professionalism |
| • | Proper Production Mise en Place |
| • | Proper time management |
| **Proper Cooking Procedures** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Appropriate cooking method for product used |
| • | Required cooking techniques used minimum of two cooking methods from provided list |
| • | Cooking procedures done in a time efficient manner |
| • | Proper amount of product for recipe requirements |
| • | Effective use of remaining product |
| • | Proper pans and tools for intended use |
| **Knife Skills** | | 1 | 2 | 3 | 4 | 5 |  |
| • | Consistency |
| • | Accuracy |
| • | Safety |
| • | Waste |
|  | |  |  |  |  |  |  |
|  |
| **Degree of Difficulty** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| •  • | Creativity  Complicated techniques |
| • | Preparation of item during competition rather than using commercial product |
| **Safety and Sanitation** | | | | | | | |
| **Follows Safety and Sanitation Procedures** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Personal hygiene |
| • | Proper knife safety |
| • | Proper use and handling of food contact surfaces |
| **Proper Food Handling** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Proper use of gloves |
| • | Appropriate temperature control of ingredients |
| • | Proper sanitation practices regarding food contact surfaces |
| • | Proper storage of food |
| • | Avoidance of cross contamination |
| **Work Area Cleaned** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Work area cleaned in appropriate time frame |
| • | Return of station to original condition |
| **Product Taste** | | | | | | | |
| **Product Taste - Starter** | | 1 2 | 3 4 | 5 6 | 7 8 | 9 10 |  |
| A subjective category based on tasting judges’ expertise | |
| **Finished Product** | | | | | | | |
| **Appearance - Starter** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Balance of color |
| • | Shape |
| • | Texture |
| • | Portion size |
| **Product Taste** | | | | | | | |
| **Product Taste - Entrée** | | 1 2 3 | 4 5 6 | 7 8 9 | 10 11 12 | 13 14 15 |  |
| A subjective category based on tasting judge's expertise | |
| **Finished Product** | | | | | | | |
| **Appearance - Entrée** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Balance of color |
| • | Shape |
| • | Texture |
| • | Portion size |
| **Product Taste** | | | | | | | |
| **Product Taste - Dessert** | | 1 2 | 3 4 | 5 6 | 7 8 | 9 10 |  |
| A subjective category based on judge’s expertise | |
| **Finished Product** | | | | | | | |
| **Appearance - Dessert** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Balance of color |
| • | Shape |
| • | Texture |
| • | Portion size |
| **Menu and Recipe Presentation** | | | | | | | |
| **Presentation** | | 1 | 2 | 3 | 4 | 5 |  |
| Including but not limited to: | |
| • | Typewritten |
| • | Recipe structure |
| • | Menu presentation |
| • | Recipe costing |
| • | Menu pricing |
| • | Within food cost guidelines |
| • | Sources and acknowledgements listed |

|  |  |
| --- | --- |
| **DISQUALIFICATION** | **PENALTY** |
| **Reason for Disqualification:** | **Reason for Penalty:** |
| \_\_\_\_\_ Team received coaching during the event. | \_\_\_\_\_ Team did not leave station in a sanitary manner. 3 points. |
| \_\_\_\_\_ Team used an electric/battery operated device or additional butane burner. | \_\_\_\_\_ Team begins any competition segment before their assigned start time.  1/4 point per 15 seconds up to 10 minutes. |
| \_\_\_\_\_ Team did not produce two (2) complete meals. | \_\_\_\_\_ Team did not finish within allotted time. 1/4 point per 15 seconds up to 10 minutes. |
| \_\_\_\_\_ Team started Meal Production more than 10 minutes early. | \_\_\_\_\_ Team started early. 1 point/min. up to 10 minutes. |
| \_\_\_\_\_ Team completed Meal Production more than 10 minutes late. | \_\_\_\_\_ Team used prohibited pre-prepared ingredient. 5 points. |
| \_\_\_\_\_ Team did not arrive at proper time. | \_\_\_\_\_ Team produced two meals, but not identical. 2 points. |
| \_\_\_\_\_ Team did not compete in each segment. | \_\_\_\_\_ Team used dishes/glassware other than those provided by Event Organizers. 5 points. |
| \_\_\_\_\_ Alcohol was used in the meal preparation. | \_\_\_\_\_ Team did not utilize knife cuts in final plate presentation. 2 points |
| \_\_\_\_\_ The team is comprised of students from different schools or career centers. | \_\_\_\_\_ Team Manager handled equipment or food during competition. 5 points |