# 17th Annual ProStart Culinary Team Competitions

Keiser University **Edible Centerpiece** Competition





# Keiser University Edible Centerpiece Competition

## FRIDAY, MARCH 3, 2017

**Purpose**

Contestant will demonstrate his/her creative ability during a 60-minute competition through the preparation of an edible centerpiece consisting of fruits and vegetables.

Uniform

The student must present a uniform appearance. All students are required to wear appropriate apparel consisting of apron, white chef coat, checkered or black chef pants, non-porous closed toe, non-slip sole black shoes, and the hats provided by the FRLAEF**.** FRLAEFwill provide hats in advance. The white chef coat may have school and/or sponsor logos on it. 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).

**Procedure**

1. Prior to the start of the competition the contestant can set up all supplies. However, the contestant cannot begin preparing the edible centerpiece.
2. Contestant will have 60 minutes to prepare an edible centerpiece using fruits and/or vegetables as the edible ingredients.
3. Once judging is complete, the edible centerpieces will be displayed.

**General Competition Rules**

1. Contestant will send all required information to the Florida Restaurant & Lodging Association Educational Foundation (FRLAEF) no later than January 27, 2017. If all required information is not received by 5:00 pm on January 27, the student will be removed from the Edible Centerpiece Competition.
2. Only one (1) student per school may compete in the Edible Centerpiece Competition.
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® programs during the 2016 – 2017 school year.
5. The order in which contestants compete in the Edible Centerpiece Competition will be selected prior to the competition. Contestant start times will be drawn at random.
6. Contestant must complete the edible centerpiece in the 60 minutes provided.
7. The workspace will consist of one (1) eight-foot table provided for each contestant. Contestants may raise their table as long as the table remains steady. It will be the judge’s decision as to whether or not the table is safe. If the judges rule the table unsafe, the contestant must lower the table. The contestant may put items under the table. The contestant may not have any items beside their table.All centerpiece preparation must be done on the table provided.
8. Refrigeration space is available and is only intended for the purpose of holding food prior to the competition. Ice is available. Sinks are available for use during the competition.
9. Contestant is not allowed to sit during the 60 minutes of centerpiece preparation time.
10. Contestant may not use any templates, stencils, cookie cutters, pictures and/or a mandolin when preparing the centerpiece. If any of the above is used, the contestant will be disqualified.
11. If the contestant experiences a medical emergency, competition staff, at their discretion, may stop the timer until the medical situation is resolved. The contestant will then be given the time remaining to complete the centerpiece.
12. Contestant must use fruits and/or vegetables as the edible ingredients. The following items may be used as enhancements to the centerpiece: skewers, toothpicks, gelatin/aspic, nuts, food coloring, fresh/dried herbs and spices, shredded coconut and edible flowers. There is no limit to the number of these items used. Contestant will be disqualified if non-edible and/or edible ingredients other than those listed above are used.
13. Sugar art is not allowed.
14. Skewers and toothpicks may show if an integral part of the piece.
15. No gas, electric or battery operated devices may be used.
16. There are no restrictions on the size of the finished product. The Edible Centerpiece must be able to support its own weight without structural assistance. The finished product will be judged from 360 degrees.
17. Dried, canned or frozen packaged items may be opened and portioned prior to the start of the event. Fresh ingredients may be washed prior to the start. No other advanced preparation will be allowed.
18. Contestant will bring all items needed to complete the centerpiece to include their own display products and garnishing tools.
19. At the completion of the student’s competition time and prior to station clean-up, student will remain at their table for judge’s feedback.
20. After judge’s feedback session, contestant must leave station in a sanitary manner. The work area should be left in the same condition as when the contestant arrived.
21. Contestant must complete the task without coaching from anyone. Contestant will be disqualified if he/she receives outside assistance.
22. Glove use is not required but is left at the discretion at the contestant.

**Penalties:**

1. Contestant begins before their assigned start time:

* Deduction of 1 to 10 points. One (1) point per minute up to 10 minutes. After 10 minutes the contestant is disqualified.

1. Contestant does not complete edible centerpiece within allotted time:

* Deduction of 1 to 10 points. One (1) point per minute up to 10 minutes. After 10 minutes the contestant is disqualified.

1. Contestant does not leave station in a sanitary manner.

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

1. Contestant uses prepared ingredients.

* Deduction of 5 points per ingredient.

1. Contestant uses edible ingredients besides fruits, vegetables, herbs, spices, shredded coconut and edible flowers.

* Deduction of 5 points.

1. Contestant uses non-edible ingredients not listed in Rule 5. Non-edible ingredients allowed are skewers, toothpicks, gelatin and food coloring.

* Deduction of 5 points.

**Disqualification:**

1. Contestant is not present at his/her appointed time to compete.
2. Contestant does not return all required paperwork by January 27 deadline.
3. Contestant receives coaching from anyone.
4. Contestant uses gas, electric or battery operated devices.
5. Contestant must use fruits and/or vegetables as the edible ingredients (i.e. sugar art is not allowed).
6. Contestant used templates, stencils, cookie cutters, pictures or mandolin when preparing the centerpiece.
7. Misconduct, which includes any drug or alcohol use, at the event, during competition or in activities or locations related to the event, may disqualify a participant or the participant’s team from awards or further participation. Should any misconduct come to FRLAEF’s attention, the matter will be investigated, as the FRLAEF deems appropriate. Any decision and sanction as to appropriate action due to misconduct is at the sole discretion of the FRLAEF and is final. By participating in this event, the student and the team he/she represents accept this requirement as well as all other conditions of the program.

**Event Personnel:**

1. FRLAEF staff members
2. Judges will be from post-secondary institutions and/or the industry industry.
3. All judges will be consistent from team to team (i.e. the judge scoring Product Presentation will be responsible for that category for all competitors).
4. Judges will cover the following categories. See attached score sheet for each category description. The number of judges per category may change.

Category No. of Judges

Contestant Presentation/Work Skills 2

Product Preparation 2

Product Presentation 2

**Awards:**

1. The contestants finishing in the top five (5) will receive medals from the FRLAEF.
2. Various colleges may award scholarships.