

20TH ANNUAL PROSTART CULINARY
TEAM COMPETITIONS

KEISER UNIVERSITY

**EDIBLE
CENTERPIECE
COMPETITION**



CENTER FOR CULINARY ARTS



KEISER UNIVERSITY EDIBLE CENTERPIECE COMPETITION

SATURDAY, MARCH 7, 2020

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. FRLAEF will 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 31, 2020. If all required information is not received by 5:00 pm on January 31, 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 school and **may only compete a total of two years**. Participating students must be

- enrolled in a Premier or Full ProStart® programs during the 2019-2020 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 60 minutes, contestant must leave station in a sanitary manner. The work area should be left in the same condition as when the contestant arrived.
20. Contestant must complete the task without coaching from anyone. Contestant will be disqualified if he/she receives outside assistance.
21. 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 2 to 20 points. Two (2) points per minute up to 10 minutes. After 10 minutes the contestant is disqualified.
2. Contestant does not complete edible centerpiece within allotted time:
 - Deduction of 2 to 20 points. Two (2) points per minute up to 10 minutes. After 10 minutes the contestant is disqualified.
3. Contestant does not leave station in a sanitary manner.
 - Deduction of 6 points. Work area should be left in the same condition as when the contestant arrived.
4. Contestant uses prepared ingredients.
 - Deduction of 10 points per ingredient.
5. Contestant uses edible ingredients besides fruits, vegetables, herbs, spices, shredded coconut and edible flowers.
 - Deduction of 10 points.
6. Contestant uses non-edible ingredients not listed in Rule 5. Non-edible ingredients allowed are skewers, toothpicks, gelatin and food coloring.
 - Deduction of 10 points.

DISQUALIFICATION:

1. Contestant is not present at his/her appointed time to compete.
2. Contestant does not return all required paperwork by January 31 deadline.
3. Contestant uses gas, electric or battery operated devices.
4. Contestant must use fruits and/or vegetables as the edible ingredients (i.e. sugar art is not allowed).
5. Contestant used templates, stencils, cookie cutters, pictures or mandolin when preparing the centerpiece.
6. **Teams and all associated competitors must be eligible to compete, as defined by the eligibility terms above. Teams found to be ineligible will be disqualified. Additionally, any individual students found to be ineligible will result in complete team disqualification.**
7. No team member can receive coaching or any form of communication from anyone, including spectators, educators, mentors, or coaches during

the competition from the team's report time until after the competing team is released from the competition floor. The determination of what constitutes coaching or communication is solely at the discretion of the NRAEF and the judges. No warnings will be provided; violations result in disqualification.

8. Misconduct including, but not limited to, any nonprescription drug use, alcohol use, unsportsmanlike conduct, or any activity that is illegal under federal, state or local laws, at the event, during competition, during unsupervised free time, during supervised competition social activities or in activities or locations related to the event. Should such alleged misconduct come to the FRLAEF's attention, the matter will be investigated as the FRLAEF deems appropriate. Any decision as to appropriate action due to misconduct, up to and including disqualification, is at the sole discretion of the NRAEF and is final.
9. Teams must participate in each event segment in the competition or they will be disqualified. For details on competition segments see Culinary rules. Failure to compete in any segment will result in disqualification.
10. By entering the contest, the student and the team he/she represents accept this requirement as well as all other conditions of the Florida ProStart Culinary Team Competitions.

EVENT PERSONNEL:

1. FRLAEF staff members
2. Judges will be from post-secondary institutions and/or the foodservice 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.

<u>Category</u>	<u>No. of Judges</u>
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.

EDIBLE CENTERPIECE COMPETITION



E2

CONTESTANT TEAM NUMBER:

CONTESTANT START TIME:

CONTESTANT PRESENTATION/ WORK SKILLS	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	SCORE	COMMENTS (REQUIRED)				
CONTESTANT APPEARANCE Including but not limited to: • White Chef Coat • Black or Checkered Chef Pants • Apron (if worn, must be provided apron) • Black, Closed Toe Non-Skid Shoes • Hat (if worn, must be provided hat) • Uniform Clean and Presentable	1	2	3	4	5	6	7	8	9	10	
WORK ORGANIZATION Including but not limited to: • Utilization of a Plan • Mastery of Skills Required for Individual Tasks • Proper Mise en Place • Proper Time Management	1	2	3	4	5	6	7	8	9	10	
REASON FOR DISQUALIFICATION:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
REASON FOR PENALTY:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Did not arrive at competition on time
 Contestant received coaching during event
 Contestant used gas, electric, or battery operated device
 Used templates and/or pictures when preparing the centerpiece
 Contestant must use fruits and/or vegetables as the edible ingredients (i.e. sugar art is not allowed)

Began before start time: Deduction of 2 pts per minute, up to 20 pts; Disqualified after 10 minutes
 Did not complete within allotted time; Deduction of 2 point per minute, up to 20 points
 (Contestant is disqualified if they go over 10 minutes)
 Did not leave station in a sanitary manner: 6 points
 Used prepared ingredients: 10 points
 Used edible ingredients besides fruits, vegetables, nuts, herbs, spices, shredded coconut, and edible flowers: 10 pts
 Used non-edible ingredients: 10 points
 (Non-edible ingredients allowed are skewers, toothpicks, food coloring and gelatins)

EDIBLE CENTERPIECE COMPETITION

E4



CONTESTANT TEAM NUMBER:

CONTESTANT START TIME:

PRODUCT PREPARATION	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	SCORE	COMMENTS (REQUIRED)
FOLLOWS SAFETY & SANITATION PROCEDURES Including but not limited to: • Personal Hygiene • Proper Knife Safety • Proper Use and Handling of Food Contact Surfaces	1	2	3	4	5	6	
	7	8	9	10			
PROPER USE OF TOOLS Including but not limited to: • Using Tool for the Appropriate Task	1	2	3	4	5	6	
	7	8	9	10			
WORK AREA CLEANED Including but not limited to: • Work Area Cleaned in Appropriate Time Frame	1	2	3	4	5	6	
	7	8	9	10			
REASON FOR DISQUALIFICATION:							Did not arrive at competition on time
							Contestant received coaching during event
							Contestant used gas, electric, or battery operated device
							Used templates and/or pictures when preparing the centerpiece
							Contestant must use fruits and/or vegetables as the edible ingredients (i.e. sugar art is not allowed)
REASON FOR PENALTY:							Began before start time: Deduction of 2 pts per minute, up to 20 pts; Disqualified after 10 minutes
							Did not complete within allotted time: Deduction of 2 points per minute, up to 20 points. Disqualified after 10 minutes)
							Did not leave station in a sanitary manner: 6 points
							Used prepared ingredients: 10 points
							Used edible ingredients besides fruits, vegetables, nuts, herbs, spices, shredded coconut, and edible flowers: 10 pts Used non-edible ingredients: 10 points (Non-edible ingredients allowed are skewers, toothpicks, food coloring and gelatins)

EDIBLE CENTERPIECE COMPETITION

E8



CONTESTANT TEAM NUMBER:

CONTESTANT START TIME:

PRODUCT PRESENTATION	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	SCORE	COMMENTS (REQUIRED)				
ORIGINALITY Including but not limited to: • Creativity • Uniqueness	1	2	3	4	5	6	7	8	9	10	
PRECISION OF CUTS Including but not limited to: • Clean cuts • Intricate and detailed knife work	1	2	3	4	5	6	7	8	9	10	
DEGREE OF DIFFICULTY Including but not limited to: • Complicated Techniques	1	2	3	4	5	6	7	8	9	10	
APPEARANCE Including but not limited to: • Balance of Color • Shape • Texture	1	2	3	4	5	6	7	8	9	10	
REASON FOR DISQUALIFICATION:							Did not arrive at competition on time				
							Contestant received coaching during event				
							Contestant used gas, electric, or battery operated device				
							Used templates and/or pictures when preparing the centerpiece				
							Contestant must use fruits and/or vegetables as the edible ingredients (i.e. sugar art is not allowed)				
REASON FOR PENALTY:							Began before start time: Deduction of 2 pts per minute, up to 20 pts; Disqualified after 10 minutes				
							Did not complete within allotted time; Deduction of 2 points per minute, up to 20 points				
							(Contestant is disqualified if they go over 10 minutes)				
							Did not leave station in a sanitary manner: 6 points				
							Used pre-prepared ingredients: 10 points				
						Used edible ingredients besides fruits, vegetables, nuts, herbs, spices, shredded coconut, and edible flowers: 10 pts					
						Used non-edible ingredients: 10 points					
						(Non-edible ingredients allowed are skewers, toothpicks, food coloring and gelatins)					