

MEMO TO FL PROSTART HIGH SCHOOL TEACHERS

Date: August 15, 2022

To: FL ProStart High School Teachers

Fr: Cynthia Mejia, UCF Rosen College of Hospitality Management

Re: Use of the UCF UO Handheld Competition Rules

To Whom It May Concern:

Please do not post nor share these UCF UO Handheld Competition Rules with anyone outside the FL ProStart community and students. Universal Orlando is currently updating the communication guidelines for this contest, and we are awaiting approval to share outside the FL ProStart community.

Thank you for your patience,

Cynthia Mejia  
UCF Rosen College of Hospitality Management  
Cynthia.Mejia@ucf.edu



**2022-2023  
UNIVERSAL ORLANDO'S**

**HANDHELD  
FOOD  
COMPETITION**

## DESCRIPTION

Florida ProStart High School teams are invited to demonstrate their culinary abilities by creating a handheld food item such as, but not limited to, a sandwich, slider, taco, or other handheld option geared toward the summer season. Judges for the competition include chefs from UCF Rosen College of Hospitality Management and Universal Orlando. The winning handheld item will be featured in a Universal Orlando theme park. We encourage your creativity!

## GENERAL RULES

Only one (1) team per school may compete in the 2022-2023 Universal Orlando Handheld Food Competition. A team will consist of one to three (1-3) team members. For teams of 2-3 students, 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.

## COMPETITION STAGES

The competition consists of three (3) stages, where in the first stage, teams will email their entries for consideration of advancing to the second stage. If selected to advance to the second stage, teams will be invited to the live in-person competition held at UCF Rosen College of Hospitality Management in Orlando. If selected to advance to the third and final stage, teams will be invited to the live in-person competition held at Universal Orlando. The details for each stage are outlined below:

- 1. First Stage** – The First Stage of the competition requires teams of students to email all required information to UCF Rosen College of Hospitality Management no later than Friday, October 28, 2022. All required information, outlined below, must be received by [Cynthia.Mejia@ucf.edu](mailto:Cynthia.Mejia@ucf.edu) no later than 5 PM EST on October 28, 2022, in one (1) Word or PDF file:
  - Name of the handheld item
  - Description of the handheld item
  - Color picture of the handheld item
  - Recipe and method of preparation (*see Exhibit B*)
  - Recipe costing (*see Exhibit C*)
  - Menu Price (*see Exhibit D*)
  - A list of substitute ingredients for allergen free, gluten free, and vegan alternatives (*see Exhibit E*)
- 2. Second Stage** – After UCF Rosen College and Universal Orlando judges review all entries from the First Stage of the competition, the top 10 teams will be invited to participate in the Second Stage of the competition. On Tuesday, January 24, 2023, selected teams will travel to UCF Rosen College of Hospitality in Orlando to cook and present their handheld item.
  - Teams must arrive at least one hour prior to their assigned start time. An 8-point deduction will be awarded for teams arriving late.

- Teams will have two hours (120 minutes) onsite to prepare the handheld item. All preparation and cooking for the handheld item, including any appropriate garnishes, must be done during the competition time. Work areas will be inspected by the judges prior to the competition start time. If a team brings pre-prepared food items into the competition space, the team will lose thirty (30) minutes of cook time for each item found.
  - Teams must prepare three identical handheld items.
  - Teams must bring all ingredients necessary to prepare the handheld item they have developed.
  - No alcohol may be used. According to State Statute 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.
  - Teams must present in professional chef attire to consist of long-sleeve chef coat, black pants, white apron, non-porous, closed toe, non-slip hard sole black shoes, white ball cap or hairnet.
  - Teams must be prepared to answer judges' questions regarding recipe, food used in the recipe, reason for creating this specific food item, etc.
  - Teams will present paper copies of the recipes to the judges. A Presentation/Title Card will also be provided with a brief description of the handheld dish. The card must be placed on the presentation table in front of the completed food item.
  - Judges will consist of industry professionals from UCF Rosen College of Hospitality Management and Universal Orlando. The teams will be judged on the following areas:
    - i. Written recipe
    - ii. Costing
    - iii. Menu price
    - iv. Mise en Place
    - v. Sanitation and Safety
    - vi. Preparation and Cooking
    - vii. Organization
    - viii. Clean Up and Storage
3. **Third Stage** - After UCF Rosen College and Universal Orlando judges review all entries from the Second Stage of the competition, the top THREE (3) teams will be invited to participate in the Third Stage of the competition. On Tuesday, March 7, 2023, selected teams will travel to Universal Orlando to cook and present their handheld dish.
- The Third Stage will follow the same rules and procedures as the Second Stage.
  - At the completion of the Third Stage, a final winner will be chosen.

- The winning recipe will be served at a Universal Orlando theme park. Universal Orlando reserves the right to change the recipe to fit the theme park and theme park guest needs. The winning recipe will become the property of the Universal Orlando theme park organization to be used as the organization deems fit.

## INGREDIENTS

Permitted Ingredients	Prohibited Ingredients
<ul style="list-style-type: none"> <li>• Team-prepared stocks</li> <li>• Team-prepared clarified butter</li> <li>• <b>Team-prepared pre-soaked beans</b></li> <li>• Pre-measured staple dry goods: flour, sugar, salt, pepper, baking powder, baking soda, cream of tartar</li> <li>• Pre-measured butter and oil</li> <li>• Pre-washed produce*</li> <li>• Dry ice</li> <li>• Commercially manufactured food items such as jams, breadcrumbs, bases and mayonnaise in the original, <b>sealed container or packaging</b>. Must be used as an ingredient, not as a finished product</li> </ul>	<ul style="list-style-type: none"> <li>• Pre-chopped, pre-sliced, or pre-prepared food not commercially manufactured</li> <li>• Reductions, finished sauces, and clarified broths</li> <li>• Items that risk food illness</li> </ul>

## WORKSPACE AND EQUIPMENT

### 1. THE WORKSPACE CONSISTS OF:

- A minimum 10' x 10' space.
- Food preparation must be done within the workspace on the tables/counters provided.
- Equipment and supplies must be contained within the allotted 10' x 10' space unless otherwise directed by event staff.
- Team members may only work on the tables/counters from the interior of the space.
- If tables are provided, teams may raise their tables if the tables remain 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 unsafe, the team must lower the tables.

### 2. EVENT ORGANIZERS PROVIDE:

- A minimum 10' x 10' space, either countertops or 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 and/or burners, ovens, griddles, grill. Teams will receive exact equipment provided prior to the competition day.
- Limited presentation dishes. Teams may use dishes and glassware provided by Event Organizers, or they may elect to bring paper or plastic containers to hold the handheld item (i.e. paper/plastic boats, paper cups, paper cones, parchment paper, etc.).

### 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
<ul style="list-style-type: none"> <li>• Handheld whipped cream chargers</li> <li>• Digital scales and thermometers</li> <li>• Handheld butane/propane torch for finishing any item, sweet or savory</li> <li>• Metal, stone or other types of plates or apparatus to extend the cooking surface of the burners</li> <li>• Dry ice</li> <li>• Audio recording device to record the critique and feedback sessions</li> <li>• Electronic devise which contain no communication abilities (i.e. basic calculator or timer)</li> <li>• Camping oven and/or smoker attachments for provided burner</li> </ul> <p>All equipment must be used in a safe manner and not obstruct proper butane function.</p>	<ul style="list-style-type: none"> <li>• Fueled or mechanical heat sources other than provided event burners or handheld torch for finishing.</li> <li>• MRE heater packs</li> <li>• Electric, battery-operated devices (Exceptions: Handheld whipped cream chargers, digital scales, digital thermometers)</li> <li>• Plastic or Plexiglas for the purpose of covering tables</li> <li>• Cell phones, tablets, smart watches, or other communication devices</li> <li>• Cutting guides i.e. cutting boards with rulers or other aids</li> </ul>

### MENU AND RECIPE PRESENTATION

1. Each team prepares nine (9) packets, 8 ½ x 11 white paper, single-sided and stapled with the team's number clearly shown on the cover. *See Exhibit A for Deliverables Checklist.*
2. Each packet must contain a copy of:
  - Recipes: all recipes for the handheld presentation, typed and submitted on the official recipe template. Acknowledgements and sources must be listed on each recipe **in MLA formatting or as a web link**. Must be written in a logical sequence. *See Exhibit B for Recipe Example.*

- Recipe Costing: all recipe costing sheets for the handheld 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, based on the recipe costs and calculated at a 33% food cost percentage. See *Exhibit D for Menu Price example*.
    - Menu price 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 handheld price may not exceed \$12.00 after applying the 33% food cost percentage.
  - Color Plate Photographs: an 8 ½ x 11 color photo of the handheld item. Final plates presented to the judges are compared to the photo provided.
  - Menu with prices: a simple, typed menu with menu prices printed on an 8 ½ x 11 sheet of paper.
3. 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.
  4. Recipe, Recipe Costing, and Menu Price templates are attached. If you would like your packets returned, please notify [Cynthia.Mejia@ucf.edu](mailto:Cynthia.Mejia@ucf.edu) . FRLAEF and Universal Orlando will retain one copy of the packet from each team. Any packets not picked up at the end of the competition will be discarded.
  5. Each participating team also provides one (1) copy of a framed presentation menu:
    - Must include description and final menu price of the handheld item.
    - 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.

## **COMPETITION FLOW**

### ***Day of Competition:***

Report to Check-In (15 Minutes)

Production Mise En Place (20 Minutes)

Cook (120 Minutes)

Floor Critique (10 minutes)

Judge's Tasting Critique (10 Minutes)

Station Clean-Up (20 Minutes)

1. Feedback occurs:
  - On the competition floor for Team Presentation/Work Skills/Organization as well as Safety and Sanitation.

- In the reserved judging area for Tasting and Menu & Recipe segments.
2. Team members are encouraged to ask questions during Feedback to learn from the experience.
  3. 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 the team’s equipment must be contained within the 10’ x 10’ work space.
2. During Production Mise en Place:

Teams are allowed to:	Teams are not allowed to:
<ul style="list-style-type: none"> <li>• Set their station</li> <li>• Obtain water and ice from kitchen</li> <li>• Set up sanitizing solution</li> <li>• Measure dry and liquid ingredients</li> <li>• Wash produce</li> </ul>	<ul style="list-style-type: none"> <li>• Talk to any spectators, coaches, educators, or mentors</li> <li>• Heat water or any liquid</li> <li>• Marinate any food (all marinating must be done during 60-minute meal preparation period.)</li> <li>• Perform any knife work</li> <li>• Begin cooking any items</li> <li>• Mix any ingredients</li> </ul>

3. 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 handheld production and all plating must be completed in the 2-hour (120-minute) time period provided. The assigned timer will announce the time at regular intervals. However, 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. 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.
3. After a team completes their two (2) identical handheld items, the team will determine which plate will be evaluated by tasting judges and which will be for display.



- Team members transport both trays and their presentation menu to the judges' table and leave immediately.
  - 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, the team will be assessed a penalty. If the second meal is not presented, the team will be disqualified. *See Penalties and Disqualifications.*
4. Team returns to their station for the Work Skills/Organization as well as some Safety and Sanitation feedback.
  5. Judges have ten (10) minutes to evaluate the plates. At that time the entire team 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.
  6. 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.
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.

### **SCORING**

1. A maximum of 70 points can be earned by a team during the culinary competition. Team Presentation/Work Skills/Organization is worth twenty-five (25) points, Safety and Sanitation is worth fifteen (15) points, the handheld taste, appearance, and portability is worth twenty (20) points, the Menu and Recipe Presentation is worth five (5) points, and the substitution recommendations are worth five (5) points. (*See Exhibit F*).
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 regarding the methods, preparation, and presentation of their meal. Judges will discuss and make a group determination as to the ranking of final winner(s).
3. All judges have been selected for their related skills, experience, and expertise. By participating in the competition, each team and its participants acknowledge that while every effort will be made to provide fair and impartial judging, some discretion and subjectivity is present in any judged competition. All decisions and scoring by judges are final.

### **EVENT PERSONNEL**

1. Event Organizers: ProStart staff members, UCF Rosen College of Hospitality Management faculty, and Universal Orlando management and staff.
2. Volunteers: Assigned and trained, to assist with the event.

3. Timekeepers: Personnel designated and trained, who are charged with keeping the official time for assigned teams during all segments of the competition.
4. Judges: Sourced from post-secondary education and the foodservice industry, including one lead official. Lead official does not score teams.
  - 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).

### **PENALTIES**

1. Team not dressed in uniform – 5 pts
2. Station left in an unsanitary manner – 3 pts
3. Starting early – ¼ pt to 10 pts
  - ¼ point per 15 seconds up to 10 minutes.
  - After 10 minutes, team is disqualified.
4. Finishing late – ¼ pt to 10 pts
  - ¼ per 15 seconds up to 10 points.
  - After 10 minutes, team is disqualified.
5. Use of disallowed pre-prepared ingredients: 5 pts
6. Two meals not identical – 2 pts
7. Use of unauthorized dishes/glassware - 5 pts
8. Team manager touched or handled equipment or food when not allowed – 5 pts

### **DISQUALIFICATION**

1. Teams must arrive at the appointed time to compete or they will be disqualified.
2. Team uses electric devices, battery operated devices and/or additional butane burners.
3. Team does not prepare two (2) complete handheld items.
4. Alcohol was used in the meal preparation.
5. Team starts more than 10 minutes early or finishes Handheld Production more than 10 minutes late.
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 judges. No warnings will be provided; violations result in disqualification.
8. The team is comprised of students from different schools or career centers.
9. 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 our attention, the matter will be investigated as we deem appropriate. Any decision as to appropriate action due to misconduct, up to and including disqualification, is at the sole discretion of the ProStart, UCF Rosen College, and Universal Orlando.

10. 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.
11. By entering the contest, the student and the team he/she represents accept this requirement as well as all other conditions as outlined in this document.

### **GENERAL PROVISIONS**

Teams will be using tools that may cause cuts, burns or injury if not used appropriately. Proper safety techniques must be followed by all team members. No horseplay or unduly hazardous behavior will be allowed or tolerated. The mentors, teachers, chaperones, and families are expected to ensure that the team members comply with all applicable laws, rules and regulations. Team members shall comply with all other written as well as verbal instructions or warnings provided by the Event Organizers.

### **AWARD**

After successful advancement across all three stages of this competition, the winning team will have their handheld item featured at a Universal Orlando theme park.

## **EXHIBIT A – CULINARY**

### **DELIVERABLES CHECKLIST**

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

- Team number on cover
- Recipe typed on official template
- Recipe costing sheet typed on official template
- Menu Price Sheet typed on official templates
- Plate Photographs – A color photograph printed on 8 ½ x 11 pages
- Menu with Price (simple typed menu 8 ½ x 11)

### **Checklists of other items required**

- One copy of framed Presentation Menu

## EXHIBIT B – CULINARY

### RECIPE EXAMPLE

<b>TEAM NUMBER</b>	1
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<b>Menu Item</b>	Ratatouille		
<b>Number of Portions</b>	6	<b>Portion Size</b>	5 ounces
<b>Cooking Method(s)</b>	Sauté		
<b>Recipe Source</b>	Lagasse, Emeril. "Ratatouille." <i>Food Network</i> , <a href="http://www.foodnetwork.com/recipes/emiril-lagasse/ratatouille-recipe0.html">http://www.foodnetwork.com/recipes/emiril-lagasse/ratatouille-recipe0.html</a> . Accessed 30 September 2016.		

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 tbsp
Salt and black pepper	TT

Procedure
<p>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.</p> <p>Remainder of procedures...</p>

## EXHIBIT C – CULINARY

### RECIPE COST EXAMPLE

<b>TEAM NUMBER</b>	1		
<b>Menu Item</b>	Ratatouille		
<b>Number of Portions</b>	6	<b>Portion Size</b>	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

<b>Subtotal</b>	\$7.057
<b>1 % for small amounts of spices (Q Factor)</b>	\$0.071
<b>Total Recipe Cost</b>	\$7.128
<b>Portion Cost</b>	\$1.188

**EXHIBIT D – CULINARY**

**MENU PRICE EXAMPLE**

<b>TEAM NUMBER</b>	1
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<b>Menu Category</b>	<input checked="" type="checkbox"/> Starter	<input type="checkbox"/> Entree	<input type="checkbox"/> Dessert
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<b>Recipe</b>	<b>Portion Cost</b>
Ratatouille	\$1.188
Couscous (from additional recipe and costing sheets)	\$0.972
Garnish (from additional recipe and costing sheets)	\$0.127

<b>Total Plate Portion Cost</b>	\$2.287
<b>Menu Price at 33% Food Cost</b>	\$6.930
<b>Actual Price on Menu</b>	\$7.50

## EXHIBIT E – CULINARY

### SUBSTITUTE INGREDIENT(S) EXAMPLE

- Identify any potential food allergens within your handheld recipe and make a note about recommended substitutions. More information on food allergens here: <https://www.fda.gov/food/food-labeling-nutrition/food-allergies>
- If your handheld recipe contains gluten, make a note about gluten free alternatives. More information about gluten free alternatives here: <https://celiac.org/gluten-free-living/gluten-free-foods/>
- Make a note about vegan alternatives/substitutions.
- Cite your references.

Ingredient (identify allergen/item)	Substitution (list reference)
Milk (lactose intolerance)	Oat milk; rice milk, almond milk (1)
Hamburger bun (gluten)	Lettuce wrap; Corn tortilla (2)
Ground beef (vegan option)	Portabella mushroom & bean (3)

References
1. <a href="https://bakeitwithlove.com/milk-substitute/">https://bakeitwithlove.com/milk-substitute/</a>
2. <a href="https://www.rachaelroehmholdt.com/gluten-free-hamburger-bun-alternatives/">https://www.rachaelroehmholdt.com/gluten-free-hamburger-bun-alternatives/</a>
3. <a href="https://www.thespruceeats.com/vegan-mushroom-bean-burger-recipe-3378623">https://www.thespruceeats.com/vegan-mushroom-bean-burger-recipe-3378623</a>



## EXHIBIT F – CULINARY

### SAMPLE CULINARY COMPETITION SCORE SHEET

EVALUATION CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	SCORE
<b>Team Presentation/Work Skills/Organization</b>						
<b>Team Appearance</b> Including but not limited to: <ul style="list-style-type: none"> <li>• White chef coats, long sleeve</li> <li>• Black or checkered pants</li> <li>• Uniform clean &amp; presentable</li> <li>• Hard sole shoes</li> <li>• Provided Hats, aprons</li> <li>• Team uniformity</li> </ul>	1	2	3	4	5	
<b>Work Organization/ Teamwork</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Utilization of a team plan</li> <li>• Mastery of skills required for individual tasks</li> <li>• Workload evenly distributed</li> <li>• Team cohesiveness</li> <li>• Communication</li> <li>• Professionalism</li> <li>• Proper Production Mise en Place</li> <li>• Proper time management</li> </ul>	1	2	3	4	5	
<b>Proper Cooking Procedures</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Appropriate cooking method for product used</li> <li>• Required cooking techniques used minimum of two cooking methods from provided list</li> <li>• Cooking procedures done in a time efficient manner</li> <li>• Proper amount of product for recipe requirements</li> <li>• Effective use of remaining product</li> <li>• Proper pans and tools for intended use</li> </ul>	1	2	3	4	5	
<b>Proper Knife Usage</b> <ul style="list-style-type: none"> <li>• Consistency</li> <li>• Accuracy</li> <li>• Safety</li> <li>• Waste</li> </ul>	1	2	3	4	5	
<b>Degree of Difficulty</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Creativity</li> <li>• Complicated techniques</li> <li>• Preparation of item during competition rather than using commercial product</li> </ul>	1	2	3	4	5	

<b>Safety and Sanitation</b>						
<b>Follows Safety and Sanitation Procedures</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Personal hygiene</li> <li>• Proper knife safety</li> <li>• Proper use and handling of food contact surfaces</li> </ul>	1	2	3	4	5	
<b>Proper Food Handling</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Proper use of gloves</li> <li>• Appropriate temperature control of ingredients</li> <li>• Proper sanitation practices regarding food contact surfaces</li> <li>• Proper storage of food</li> <li>• Avoidance of cross contamination</li> </ul>	1	2	3	4	5	
<b>Work Area Cleaned</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Work area cleaned in appropriate time frame</li> <li>• Return of station to original condition</li> </ul>	1	2	3	4	5	
<b>Handheld Taste</b>						
A subjective category based on tasting judges' expertise	1-2	3-4	5-6	7-8	9-10	
<b>Finished Product</b>						
<b>Appearance</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Balance of color</li> <li>• Shape &amp; texture</li> </ul>	1	2	3	4	5	
<b>Portability</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Portion size</li> <li>• Eating convenience</li> <li>• Ability to eat while walking</li> </ul>	1	2	3	4	5	
<b>Menu and Recipe Presentation</b>						
Including but not limited to: <ul style="list-style-type: none"> <li>• Typewritten</li> <li>• Recipe structure</li> <li>• Menu presentation</li> <li>• Recipe costing</li> <li>• Menu pricing</li> <li>• Within food cost guidelines</li> <li>• Sources and acknowledgements listed</li> </ul>	1	2	3	4	5	
<b>Substitution Recommendations</b>						
Allergen free, gluten free, vegan options	1	2	3	4	5	

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 handheld items.	_____ Team did not finish within allotted time. 1/4 point per 15 seconds up to 10 minutes.
_____ Team started Production more than 10 minutes early.	_____ Team used prohibited pre-prepared ingredient. 5 points.
_____ Team completed Production more than 10 minutes late.	_____ Team produced two meals, but not identical. 2 points.
_____ Team did not arrive at proper time.	_____ The team is comprised of students from different schools or career center.
_____ Team did not compete in each segment.	_____ Alcohol was used in the meal preparation.
_____ Team submitted work, or parts of work, that was previously submitted.	