

Culinary Team Procedures

February 2006

Items for chairperson:

- Chairperson should have 2 co-chairs to spread the work load.
- Schedule competition times staggering teams every 15 minutes.
- Rubric sheets should be filled out ahead of time with student/team name and school name.
- Using the recipes provided by the state order up to twice the amount needed for each ingredient to allow for measuring and 'extras'.
- Check to be sure all large equipment is calibrated in in good working order.
- Include all equipment that is listed to be provided by the site in the Culinary Team rules.
- Remind judges to neatly write their name, judging number and comments. Please be sure to include positive and constructive comments for each student. When any points are deducted give comments to justify these deductions.
- All questions should be based on the products the students are preparing.
- Have digital kitchen timers on display for each individual kitchen.
- The individual kitchens should be clearly marked, i.e. Station 1, Station 2, etc.
- Offer tours of the kitchen to the team before event time starts
- Provide each judge with a binder with numbered tab pages to flip between kitchens as they roam the kitchen.
- Provide a four top table for the tasting judges.
- One timekeeper for every two teams is needed.
- The teams must stop at 90 minutes.

Judge #1 Introductions, Appearance, and Knife cuts (Page 1)

- 2 needed (minimum)
- Judge #1 should set the timer as each team enters the kitchen.
- chairperson or judge chooses the 3 cuts used by all teams
- Provide 8 ounce clear disposable cups for cuts to be stored and a marker for the teams to label their cups with team names.
- Judges should stand at kitchen entrance and do introductions (at least 1 of the judges)
- Cuts should be performed in the first 15 minutes of the competition. If the full 15 minutes are not used for the cuts, the remaining minutes can be added to remainder of event, not to exceed 90 minute time.

Judge #2 Tasting Judges (Page 2)

- 2 needed (minimum)
- Stays in a separate room to judge final product

- Keep 1 of each plate on display (behind closed doors for tie breaker) throughout the day (at Hocking this plate did not stay on display but was left for Chef Sandusky to have a review session with the team).
- All four plates are given to tasting judges to taste and review with team.
- 1 plate for #2 judges
- Evaluation with students is limited to 10 minutes.

Judge #3 - Safety, Sanitation, Weight and Measurement (Page 3)

- 2 needed (minimum)
- Floats from team to team to evaluate each team equally.

Judge #4- Team Organization, Industry Techniques, Knowledge (Page 4)

- 2 needed (minimum)
- Floats from team to team to evaluate each team equally.
- Questions presented to students need to be based on the menu used.

Tally Sheet

- Chairperson gathers the sheets from each judge, checks indicator boxes, and totals scores. The chairperson must look at the sheets very closely for errors, missing comments and large score discrepancies. Turn sheets over to a tally person.
- 2 tally people, each tally person should check the scores, re-calculate, and initial score sheets.
- Chair person checks the scores one last time.