

Culinary Team Event

Revised 07/04

Description of Event

A culinary team will demonstrate knowledge and skill when preparing a quality meal. The event supports the following ITAC's and the Family and Consumer Sciences National Standards.

ITAC 31.1	Demonstrate knowledge of sanitation and health codes
ITAC 31.2	Perform cleaning and sanitation duties in accordance with sanitation and health codes
ITAC 31.3	Control conditions to prevent insect and pest infestation
ITAC 31.4	Prevent food contamination
ITAC 31.5	Dispose of garbage and wastes
ITAC 31.6	Maintain safe work environment
ITAC 31.7	Follow established procedures for the handling and use of cutting tools
ITAC 35.1	Demonstrate the procedures for operating and maintaining food preparation equipment
ITAC 35.2	Demonstrate the procedures for operating and maintaining nonfood equipment in kitchen
ITAC 36.1	Apply math skills to food preparation
ITAC 36.2	Apply artistic skills to food preparation and presentation
ITAC 36.3	Apply scientific knowledge to food preparation, storage, and presentation
ITAC 38.5	Prepare vegetables and vegetable dishes
ITAC 38.6	Prepare pasta and pasta dishes
ITAC 38.7	Prepare grains and cereals and grain/cereal dishes
ITAC 38.8	Prepare rice and rice dishes
ITAC 38.9	Prepare legumes and legume dishes
ITAC 38.10	Prepare contemporary vegetarian dishes
ITAC 38.11	Prepare meats and meat dishes
ITAC 39.1	Prepare stocks and soups
ITAC 39.2	Prepare basic sauces and gravies
ITAC 36.4	Perform pre-preparation procedures
ITAC 36.5	Perform manual and mechanical cutting
ITAC 40.8	Prepares specialty desserts
FCS 8.2	Demonstrate food safety and sanitation procedures
FCS 8.3	Demonstrate selecting, using, and maintaining food production equipment
FCS 8.4	Demonstrate planning menu items based on standardized recipes to meet customer needs
FCS 8.5	Demonstrate commercial preparation for all menu categories to produce a variety of food products

Eligibility

1. Participant is an affiliated member of the state and national FCCLA organizations.
2. Participant is enrolled in a Culinary and Food Service program or Family and Consumer Sciences program where the course of study includes competencies related to the food service industry.

Purpose

1. To demonstrate appropriate attire: each participant will control hair, have clean hands, wear a clean uniform and shoes acceptable to commercial food service standards.
2. To demonstrate basic knife cuts according to industry standards. (Reference: On Cooking, Prentice Hall)
3. To demonstrate skills and knowledge in sanitation, safety, tool usage, time motion, in the preparation of a quality meal using professional industry techniques and equipment, basic food preparation skills, menu planning, creativity, and time management using teamwork.
4. To prepare four identical plates to be presented to a panel of evaluators. All plates will be evaluated for appearance. One plate will be used for tasting.
5. To demonstrate the ability to present final products to evaluators.

Procedures

1. Participants will register and be assigned a designated time for the event.
2. Participants will bring a clearly labeled box (es) of equipment to the designated area.
3. Participants will report to the designated area five minutes before the assigned time to check in with the chairperson.
4. Teams will begin the demonstration with a self-introduction, description of project to evaluators, set-up the work areas.
5. Team members will be given fifteen minutes at the beginning to perform assigned knife cuts.
6. Teams will be given 75 minutes to set-up, collect needed food items from the grocery area, prepare recipes, present finished product to evaluators, clean and sanitize the area for the next team. Rally site will provide all food items for recipe preparation and knife cuts. Evaluators may ask questions any time during the 75 minute period.
7. Teams will be periodically notified of the time remaining to finish the food production, clean-up and presentation. Production stops at 75 minutes, if needed, penalty time will be used for cleanup.

Total Time for event: 90 min.

Rules

1. Participant will have 90 minutes maximum to set-up, prepare, present and cleanup.
2. The preparation time will be stopped after 90 minutes. Questioning will occur during the 90 minute time period. Scoring will be based on completed work.
3. No alcoholic beverage or liqueurs may be used.
4. All preparation must be on site.
5. In the first fifteen minutes of the event each of the participants will be asked to demonstrate 3 basic knife cuts from the list below on a #70 count Idaho or russet potato. A minimum of 2 ounces of each cut is required. The chairperson of the event will determine which cuts will be demonstrated that day.

Julienne
Paysanne
Large Dice

Batonnet
Small Dice

Brunoise
Medium Dice

6. Recipes will be provided to each participating team a minimum of one week in advance of the event. All participating teams will prepare the same recipes at the rally site. Any of the following products may appear on the menu: Appetizers, Soups, Salads, Beverages, Sauces, Desserts, Vegetables, Sandwiches, Entrees
7. Each team member will control hair, have clean hands, wear a clean uniform and shoes acceptable to industry standards.
8. All food will be provided. No other food products, garnishes, or condiments may be brought to the event. Presentations are entirely up to the contestants. Recipes may suggest presentation, but the final choice is up to the contestants. There may or may not be extra ingredients. If there are extra ingredients, they may be used as garnishes.
9. No table setting or decorations are permitted. Evaluators will be supplied with tasting utensils.
10. A team of evaluators will rate the food preparation skills, presentation, appearance, taste, work habits, and techniques used and will mark the rubric and ask questions relevant to the menu and preparation throughout the session. Evaluators will rate plate for presentation, appearance and taste.
11. The time for the team preparation/presentation starts when the first team member enters the kitchen. Participants will have to clean up the work station. Time ends when the last member leaves the kitchen area. The team will not have to wash and sanitize utensils, pots/pans and other equipment supplied by the participants.
12. The team alternate is simply that- an alternate who steps in, in case of illness, absence, etc. Teams will not be penalized for bringing three team members only. The alternate does not advance to National STAR Events.

Supplies and Equipment

Provided by Participant

1. Equipment needed to prepare the required menu
2. Disposable gloves
3. Cleaning and sanitizing solutions and buckets
4. Towels

Provided by Rally Site

1. Food ingredients
2. 12-15 #70 count Idaho or russet potatoes
3. 4 copies of recipes
4. Commercial Range top
5. Oven-conventional or convection
6. Work surface
7. Microwave
8. Refrigerator/Freezer
9. Water source
10. One roll cart
11. Chairs and white cloth covered table for food presentation
12. First aid kit/ plastic or rubber gloves
13. Electric source for mixer
14. Serviceware for food presentation and sampling
15. Three 16-32 oz. portion scales, spring or digital
16. Film wrap
17. Foil wrap
18. Can opener
19. Electric mixer and attachments
20. 1-1/3 hotel pan for garbage
21. Calculator