

Culinary Team Event

Revised 11/08

Description of Event

A culinary team will demonstrate knowledge and skill when preparing a quality meal.

This skill event supports and integrates the following Hospitality and Tourism/Lodging Career Field Standards.

OHIO DEPARTMENT OF EDUCATION CAREER FIELD STANDARDS Hospitality and Tourism Core Body of Knowledge and Culinary Pathway

- 3.4 Deliver presentations
- 5.1 Follow safety procedures
- 5.2 Apply sanitation procedures
- 15.2 Maintain compliance with health codes
- 15.3 Practice sanitation duties
- 15.4 Control pests
- 15.5 Follow the hazard analysis critical control point (HACCP) system
- 15.6 Explain garbage disposal procedures
- 15.7 Maintain a safe work environment
- 21.1 Demonstrate operation of food preparation equipment
- 21.2 Demonstrate operation of nonfood kitchen equipment
- 22.1 Apply calculations essential to culinary
- 22.2 Demonstrate artistic presentation
- 22.3 Demonstrate scientific knowledge of food preparation, storage and presentation
- 22.4 Prepare mise en place
- 22.5 Demonstrate various cutting operations
- 22.6 Apply basic kitchen cooking techniques
- 23.1 Prepare salads and dressings
- 24.2 Utilize milk products
- 24.3 Prepare egg dishes
- 24.4 Prepare cheese dishes
- 24.5 Prepare vegetable dishes
- 24.6 Prepare pasta dishes
- 24.7 Prepare grain and cereal dishes
- 24.8 Prepare rice dishes
- 24.9 Prepare legume dishes
- 24.10 Prepare vegetarian dishes
- 24.11 Prepare meat dishes
- 24.12 Prepare poultry dishes
- 24.13 Prepare seafood dishes
- 24.14 Prepare game dishes
- 25.1 Prepare stocks
- 25.2 Prepare soups
- 25.3 Prepare sauces
- 26.8 Prepare specialty desserts

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.
8. The students must transport the finished product to the designated judges area for evaluation. This may be any of the team members/ all of the team and may or may not include the alternate; it is up to the individual team. Must be a minimum of 1 team member. The transporting is not part of the overall time.

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	Batonnet	Brunoise
Paysanne	Small Dice	Medium Dice
Large 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. Serveware 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