

Culinary Team Procedures

January 2009

Miscellaneous items for chairperson

- Chairperson should have 2 co-chairs to spread the work load.
- Schedule all teams with 15 minute stagger times
- 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'
- Remind judges to neatly write their name, score 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.
- Have digital kitchen timers on display for each individual kitchen.
- 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.
- Depending on the amount of teams, have tables available to keep one of each plates and the knife cuts for possible tie-breakers.
- The teams must stop at 90 minutes.
- Provide table tents with school names for the plate table.

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

- Judge #1 should set the timer as each team enters the kitchen.
- 2 needed (minimum)
- This set of judges 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 Landusky to have a REVIEW AND LEARNING session with the team ... the kids learned a ton!)
- 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)
- Roam from team to team to evaluate each team equally.

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

- 2 needed (minimum)
- Roam 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, totals them and turns them 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.