

Garde Manger Tray

Revised 10/2008

Description of Event

Participant will demonstrate creating a cold appetizer tray and/or canapé tray with a center of interest for a buffet table.

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
- 22.2 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
- 23.2 Prepare hors d oeuvres
- 23.3 Prepare sandwiches and trays of sandwich ingredients
- 24.2 Prepare fruit dishes
- 24.5 Prepare vegetable dishes
- 24.12 Prepare poultry dishes
- 24.13 Prepare seafood dishes

Eligibility

1. Participant is an affiliated member of the state and national FCCLA organizations.
2. Participant is enrolled in a Food Management, Production, and Services 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 ability to create a cold appetizer tray and/or canapé tray with an optional center of interest. Center of interest should fit the theme of the finished tray, which may include fresh fruit or vegetable by-products (e.g. watermelon rind, pineapple leaves, carved potatoes or leeks, etc.) for a buffet table.
4. To develop an organized job sheet containing the following information:
 - Name, school, and title/theme of tray
Theme – An idea, point of view or perception embodied and expanded upon in a work of art; an underlying or essential subject of artistic representation.
 - Use of cold appetizer/canapé tray. Brief description of how this tray would be used including other food items to be served, occasion for tray preparation, and allotted serving size.
 - Supplies
 - Tools
 - Preparation procedures
 - Safety cautions
 - Illustration of tray
 - Sequence of tray assembly
5. To demonstrate skill in cleaning, shaping, preparing and garnishing foods for a cold appetizer/canapé tray.
6. To demonstrate skill in time and motion management.
7. To demonstrate skill in using a cutting board, French knife, paring knife, steel and 3 or more tools from the following list:

a. French knife*	f. Channel knife	k. Crinkle-cutter
b. Paring knife*	g. V-knife	l. Vegetable peeler
c. Steel *	h. Tourne' knife	
d. Zester	i. Mandoline	
e. Parisienne scoop	j. Stylized cutters	

*Participants must use the cutting board, French knife, paring knife and steel. Additional tools beyond the 7 required tools may be used.
8. To demonstrate skill in using sanitary techniques according to industry standards.
9. To demonstrate skill in using safety techniques according to industry standards.
10. To demonstrate skill and knowledge in the use of a steel according to industry standards.

Procedures

Individual Event

1. Participant will register and be assigned a designated time for the event.
2. Participant will bring clearly labeled box(es) of equipment and cooler/ice chest(s) to the designated area. Ice chests/coolers are to be equipped with independent thermometers.
3. Participant will report to the designated area ten minutes before the assigned time to check in with the chairperson.
4. Participant will begin the demonstration with a self-introduction, give evaluators 4 copies of the job sheet and recipes, and set-up the work and presentation areas.
5. Participant will be periodically notified of the time remaining to finish the demonstration.
6. Participant will leave the area clean for the next person in the allotted 75 minutes. This includes all items on the tables and sweeping the floor. All items must be placed back on cart.

Total Time for event: 75 minutes
15 minutes for knife cuts and 60 minutes for tray completion

Rules

1. Participant must bring 4 copies of the job sheet.
2. Participant will have 75 minutes maximum to set-up, prepare, present and cleanup.
3. Students will be stopped after 75 minutes and must present product that is finished for judging. Questioning will occur during the 75 minute time period. Scoring will be based on completed work.
4. At the beginning of the event the participant will be asked to demonstrate 3 basic knife cuts from the list below on 3 - #70 count Idaho or russet potato. Each knife cut must be a minimum of 2 ounces. The cuts do not have to be used on the tray. The chairperson of the event will determine which cuts will be demonstrated that day. The student will have 15 minutes to complete the designated cuts. Student may be asked to do knife cuts at a time before the actual tray set-up begins. It is advised to have students ready to go at least one hour before scheduled start time for their tray demonstration.

Julienne	Batonnet	Brunoise
Paysanne	Small Dice	Medium Dice
Large Dice		
5. A combination of cold ingredients may be used on the tray. (e.g. cooked foods served cold, protein, fruits, vegetables, breads, tart shells, etc.) The tray is to serve 6-8 people. The student should be prepared to justify portion size.
6. Participants must have a fire extinguisher in the work area when operating a hot plate. Hot plates will not be allowed if the fire extinguisher is not present.
7. One of each item used on the appetizer tray and/or canapé tray must be demonstrated, prepared, and assembled in front of the evaluators. This includes all fillings. Dips may be brought already prepared by the student. DIP: A product used to accent the flavor of a finished component. FILLING: Essential part of a finished component (e.g. chicken salad, ceviche, cream cheese). The remainder of the items may be brought in sufficient quantity to complete the tray. The tray must be completely assembled, start to finish, in front of the evaluators. All components, dips and fillings of the finished tray are required to have recipes attached to the job sheets.
8. All items must be displayed on a non-porous, non-toxic base that is acceptable to industry standards, up to and including individual serving pieces, cups and spoons that are appropriate to the theme of the finished tray.
9. All food items used on the cold appetizer tray and/or canapé tray must be edible materials, including the optional centerpiece even if it is not meant to be eaten. The center of interest may include fresh fruit or vegetable by-products. (e.g. watermelon rind, pineapple leaves, carved potatoes or leeks, etc.) The use of picks/wooden skewers is permitted.
10. The final cold appetizer and/or canapé tray will be presented to the judges on a cloth-covered table provided by the site in a sequestered tasting room. These judges will only judge page 3. Trays will need to be moved by the student and chair/co chair from student work station to tasting location.
11. Demonstrate proper handling of all waste and usable product while preparing tray.
12. Student may not use knife cut visual model.
13. Coolers are not allowed on table surface. Coolers may be stored under countertop or on a cart.
14. All products must be handled to Board of Health regulations when product is brought in. All cooked, pre-prepared vegetables, fresh fruit, rice, noodles and items that require refrigeration must be stored in a cooler equipped with independent thermometer.

Supplies and Equipment

Provided by Participant

1. Food ingredients
2. 3- 70 count Idaho or Russet potatoes
3. Equipment
4. All hand tools, cutting board, steel
5. Cooler/ice chest for ingredients, thermometers
6. Cleaning and sanitizing solutions
7. If a tabletop hot plate is used, appropriate fire extinguisher must be included.
8. Four copies of job sheet
9. Four copies of component/filling recipe

Provided by Rally Site

1. One table for evaluators
2. Sink area
3. Work surface
4. Chairs for evaluators
5. Calculator for evaluators
6. White tablecloth covered table
7. Broom, dustpan, and garbage can
8. Water source
9. Scale- spring or digital
10. Electrical source for table top equipment.

GARDE MANGER JOB SHEET

(Please note: This job sheet is only a suggested format for preparing information for evaluators. If you have a better way of presenting the required information to the evaluators, please use your own format, but include the information below).

Name _____

School _____

Title of Tray _____

Use of Cold Appetizer Tray (Brief explanation of how this tray would be used, other foods that will be served, occasion for tray preparation, and allotted serving size)

Supplies:

Tools:

Preparation Procedure: (Briefly describe how to prepare each item included in the demonstration.)

Safety Cautions:

Illustration of Tray:

Sequence of Tray Assembly: Briefly list the exact sequence of tray assembly.

- 1.
- 2.
- 3.
- 4.
- 5.

Standardized Recipe Format

(Please note: This recipe form is only a suggested format for preparing information for evaluators. If you have a better way of presenting the required information to the evaluators, please use your own format, but include the information below).

Name of Recipe:

Student Name:

School:

Prep Time:

Cook Time:

Yield:

Portion Size:

Utensils:

Ingredients

Quantity

Method

Notes: