



Garde Manger, (*individual event*), recognizes a student’s ability to prepare cold dishes (such as salads, hors d’œuvres, appetizers, canapés, pâtés and terrines).

EVENT CATEGORY

Occupational

TIME REQUIREMENTS 75 minutes

1. Report to the designated area ten minutes before the assigned time
2. Knife cuts
3. Tray completion
4. Clean-up

RULES

1. Tray must serve 6-8 people
2. Participants must have a fire extinguisher
3. DIPS: A product used to accent the flavor of a finished component
4. FILLINGS: Essential part of a finished component (e.g. chicken salad, ceviche, cream cheese)
5. The remainder of the items may be brought in sufficient quantity to complete the tray
6. Student may not use knife cut visual model
7. Participant will bring equipment and cooler/ice chest(s) to the designated area
8. Ice chests/coolers are to be equipped with independent thermometers
9. Coolers may not be placed on the work surface
10. Participant will be periodically notified of the time remaining to finish the demonstration

APPEARANCE

Uniform	Chef coat/jacket Industry pants or commercial uniform pants Apron Hair covering or chef hat Closed-toe, low heel, kitchen shoes
Jewelry and Personal Hygiene	ABSOLUTELY NO JEWELRY Facial hair is permitted if appropriate covering is used Hair is properly restrained with hairnet if hair extends past the neck line Minimal makeup, no cologne or nail polish Hand washing is done frequently



JOB BOOKS

4 Copies	Includes all information Professional presentation Recipes included and directions followed Provide nutritional information for all recipes Grammar and spelling
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KNIFE CUTS

#70 count Idaho or russet potato. (Reference: *On Cooking, Prentice Hall*)

Knife Cuts (3 will identified on the day of competition)	Julienne (2 ounce) Batonnet (2 ounce) Brunoise (1 ounce) Paysanne (2 ounce) Small Dice (2 ounce) Medium Dice (2 ounce) Large Dice (2 ounce)
Minimum weight for cuts	Failure to produce the minimum weight requirement per cut will result in zero points

DEMONSTRATE TOOLS

French Knife Paring Knife Cutting Board Steel	Cutting motions are even, smooth and efficient Demonstrate proper use of additional tools Fingertips on guide hand are curled Knife sharpening Cutting board according to industry standards
Special Tools	Must be 3 additional tools include list with the job book



SAFETY AND SANITATION

Safety	<p>Work station is kept neat, clean and organized in a safe and sanitary manner</p> <p>Food contact surfaces are cleaned and sanitized frequently</p> <p>Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards</p> <p>Complete final cleanup</p>
Sanitation	<p>Washes and re-washes hands completely</p> <p>Cleaned and sanitized work area</p> <p>Maintains sanitary work area</p> <p>Prevents cross contamination</p> <p>Area cleaned and sanitized for next participant</p>

ORGANIZATION

Work space	Mise en place executed
Communication skills	<p>Communicates clearly and consistently with evaluators</p> <p>Member displays technical and leadership skills</p> <p>Uses proper vocabulary when speaking with evaluators</p>

PRODUCT TECHNIQUES

Equipment, Tools and Techniques	<p>Use proper equipment, tools, products, and techniques in the preparation of food products and garnishes</p> <p>Justify portion size</p> <p>One of each item on tray must be demonstrated, prepared and assembled in front of evaluators</p> <p>Center of interest may include fresh fruit or vegetable by-product – use of picks or wooden skewers permitted</p> <p>All components of product must be demonstrated in front of evaluators</p> <p>Items may be bought in sufficient quantity to complete the tray</p> <p>Safely store unused food product</p>
Cold Ingredients	<p>Cooked food served cold</p> <p>Proteins</p> <p>Fruits</p> <p>Vegetables</p> <p>Breads</p> <p>Tart Shells</p>
Dips	Recipe provided in job book
Fillings	<p>Examples of but not limited to:</p> <p>Chicken Salad</p> <p>Ceviche</p> <p>Cream Cheese</p>



PRODUCT DISPLAY

	<p>Prepare tray with creative product appearance and appropriate portion sizes Common theme throughout tray Display on glass, mirror, metal or other non-porous, non-toxic surface Tray is appropriate serving size Appropriate size and number of portions Artistically and proportionately arranged Serve 6 – 8 people</p>
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PRODUCTION UTILIZATION AND WASTE

	<p>Proper procedure followed for waste Proper procedure followed for usable waste All unused dips/fillings properly stored All items properly labeled and dated</p>
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QUALITY OF PRODUCT

	<p>Freshness Food is served at the proper temperature Appropriate texture based on recipe Consistency in size and shape based on preparation and product Customer Appeal Taste appropriate to product Food products meet industry standards of appropriate taste for each recipe</p>
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SUPPLIES AND EQUIPMENT

Participant	Host Site
Ingredients for event	3 #70 count Idaho or russet potato
All hand tools	Work surface
All equipment needed to complete the project, including plating	Sink area with water source
Cleaning and sanitizing solutions	Electricity Source
Cooler/ice chest for ingredients with thermometers	Broom, dustpan, and garbage can
If a tabletop hot plate is used, appropriate fire extinguisher	
Towels	



GARDE MANGER RUBRIC

Chapter Number	Student Name
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Instructions: Write positive, constructive comments to help participants identify their strengths and areas for improvements.
Indicators met must be checked.

Points deducted **MUST** be explained in the comments section.

Appearance	√	Comments	Total 5 Points Max
State Name and Project			
Speaks clearly, firm handshake			
Chef Coat, uniform pants, apron			
Chef hat or hair covering			
No jewelry			
Deduction: MUST be explained			
Initial			

Job Book	√	Comments	Total 10 Points Max
Includes all information			
Correct spelling and grammar			
Professional presentation			
Provide nutritional information for all recipes			
4 copies provided with recipe of items			
Deduction: MUST be explained below			
Initial			



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Knife Cuts Failure to produce the minimum weight requirement per cut will result in zero points	√	Comments	Total 5 Points Max
Distinguishes verbally between names, shapes and dimensions of cuts			
Demonstrates proper shapes and dimensions of cuts			
Demonstrates all three cuts safely and according to industry standards			
Cuts are uniform and consistent			
Each cut meets weight required ounces			
Deduction: MUST be explained			
Initial			

Demonstrates French Knife – Paring Knife – Cutting Board – Steel – Special Tools	√	Comments	Total 10 Points Max
Cutting motions are even, smooth and efficient			
Demonstrates proper use of 3 additional tools listed			
Fingertips on guide hand are curled under, out of the way of the blade			
Demonstrate knife sharpening technique			
Cutting board according to industry standards			
Deduction: MUST be explained			
Initial			



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Safety	√	Comments	Total 10 Points Max
Maintains clean area as work progresses	<input type="checkbox"/>		
Maintains organized work area and floor	<input type="checkbox"/>		
Follows general safety procedures	<input type="checkbox"/>		
Utilizes tools and equipment safely	<input type="checkbox"/>		
Demonstrate knife safety	<input type="checkbox"/>		
Deduction: MUST be explained			
		Initial	

Sanitation	√	Comments	Total 10 Points Max
Washes and re-washes hands completely	<input type="checkbox"/>		
Cleaned and sanitized work area	<input type="checkbox"/>		
Maintains sanitary work area	<input type="checkbox"/>		
Prevents cross-contamination	<input type="checkbox"/>		
Area cleaned and sanitized for next participant	<input type="checkbox"/>		
Deduction: MUST be explained			
		Initial	



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Organization	√	Comments	Total 10 Points Max
Mise en place executed	<input type="checkbox"/>		
Uses time and motion properly	<input type="checkbox"/>		
Completes all task efficiently	<input type="checkbox"/>		
Follows direction of recipes in sequence	<input type="checkbox"/>		
Leave competition area within allotted time frame	<input type="checkbox"/>		
Deduction: MUST be explained			
Initial			

Production Utilization and Waste	√	Comments	Total 10 Points Max
Proper procedure followed for waste	<input type="checkbox"/>		
Proper procedure followed for usable waste	<input type="checkbox"/>		
All unused dips/fillings properly stored	<input type="checkbox"/>		
All items properly labeled and dated	<input type="checkbox"/>		
Knowledge of current industry trends	<input type="checkbox"/>		
Deduction: MUST be explained			
Initial			



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Indicators met must be checked.

Points deducted MUST be explained in the comments section.

Product Presentation	√	Comments	Total 10 Points Max
All projects are edible excluding wooden picks, skewers and serving vessel	<input type="checkbox"/>		
Artistically pleasing	<input type="checkbox"/>		
Common theme throughout tray	<input type="checkbox"/>		
Consistent and uniform, balanced	<input type="checkbox"/>		
Food is easy to handle so 1 piece may be removed without ruining arrangement	<input type="checkbox"/>		
Deduction: MUST be explained			
Initial			

Product Display	√	Comments	Total 10 Points Max
Display on glass, mirror, metal or other non-porous non-toxic surface	<input type="checkbox"/>		
Free of fingerprints and water spots	<input type="checkbox"/>		
Tray is appropriate service size and number of portions	<input type="checkbox"/>		
Appropriate serving size and number of portions	<input type="checkbox"/>		
Serving portions arranged artistically and proportionately	<input type="checkbox"/>		
Deduction: MUST be explained			
Initial			



GARDE MANGER RUBRIC

Team Number	Chapter Number	Student Name
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Indicators met must be checked.

Points deducted MUST be explained in the comments section.

Quality of Product	√	Comments	Total 10 Points Max
Freshness			
Appropriate texture based on recipe			
Consistency in size and shape based on preparation and product			
Taste appropriate to product			
Customer appeal			
Deduction: MUST be explained			
		Initial	