



Culinary Team, (3 members plus 1 alternate-optional event), recognizes participant's ability to work as a team to produce a quality three (3) course meal using recipes provided by state office. The alternate will be an observer unless an injury occurs.

CATEGORY

Occupational

TIME REQUIREMENTS Total of 90 minutes

1. Report to the designated area 10 minutes before the assigned time
2. The time for the team preparation/presentation starts when the first team member enters the kitchen
3. Knife Cuts
 - a. Beginning of competition
 - b. Once a team member completes the cuts then moves to menu production
4. Set-Up
5. Prepare
6. Assemble
7. Present
8. Clean-Up

RULES

1. Team members must be in the same chapter
2. All participating teams will prepare recipes established by state office
3. Any of the following products may appear on the menu:
 - a. Soups and/or Salads
 - b. Entrée/protein with sauce
 - c. Vegetables/starch
 - d. Dessert
4. Recipes will be provided four weeks before the event
5. No other food products, garnishes or condiments may be brought to the event
6. Each team will have their own tray of menu ingredients
7. Additional menu ingredients will be provided upon request to correct mistakes or to use as a garnish
8. Pantry items (dry ingredients and non-perishable items) will be at a central location
9. Recipes are to be followed this event is on skills not creativity
10. Bring all necessary equipment to prepare menu
11. There can be no display of school name and/or logo on chef coat or equipment cart (may use tape to cover)
12. Participants will be periodically notified of the time remaining to finish the demonstration
13. Team members must transport the finished product to the designated evaluator(s) area for evaluation
14. The transporting is not part of the overall time
15. Only the food plated will be judged



APPEARANCE

| | |
|------------------------------|---|
| Uniform | Chef coat/jacket Industry pants or commercial uniform pants Apron Hair covering or chef hat Closed-toe, low heel, kitchen shoes School Name and/or logo must be covered |
| 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 |

KNIFE CUTS

Three (3) #70 count Idaho or russet potatoes (*Reference: On Cooking, Prentice Hall*)

| | |
|--|---|
| Knife Cuts (3 will be identified on the day of competition) Failure to produce the required amount will result in lost points | Julienne (2 ounce) Batonnet (2 ounce) Brunoise (1 ounce) Paysanne (2 ounce) Small Dice (2 ounce) Medium Dice (2 ounce) Large Dice (2 ounce) |
|--|---|

SAFETY AND SANITATION

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



TEAM ORGANIZATION

| | |
|----------------------|--|
| Work space | Mise en place executed |
| Communication skills | <p>Communicates clearly and consistently with team and evaluators</p> <p>Work as an effective, contributing team with workload evenly distributed</p> <p>Displays technical and leadership skills</p> <p>Uses proper vocabulary when speaking with team and evaluators</p> <p>Complete all tasks efficiently within the time allowed</p> |

WEIGHT and MEASUREMENT

| | |
|--|---|
| | <p>Demonstrates knowledge of basic weight and measurement equivalents</p> <p>Use portion control consistently and correctly</p> <p>Correctly and consistently measures dry and liquid ingredients</p> <p>Correctly converts temperatures between conventional and convection ovens</p> <p>Properly calibrates, uses and reads thermometer</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>Use proper amount of product in food production</p> <p>Safely store unused food product</p> |
| Recipes | <p>Follow state provided recipes</p> <p>Follow recipes in proper sequence</p> <p>All components of dishes must be demonstrated in front of evaluators</p> |

FOOD APPEARANCE and PRESENTATION

| | |
|--------------------|---|
| Product Appearance | Prepare four plates consistently with appropriate portion sizes |
| Product Taste | <p>Food products meet industry standards of appropriate taste for each recipe</p> <p>Food is served at the proper temperature</p> <p>Plate or bowl used is at the proper temperature when food is served</p> <p>Each menu item will be evaluated individually</p> |



SUPPLIES and EQUIPMENT

| Participant | Host Site |
|---|--|
| Equipment needed to prepare the required menu No additional burners unless the host site does not provide 4 commercial burners | #70 count Idaho or russet potatoes for each team member |
| Cleaning and sanitizing solutions | Food supplies for recipes |
| Disposable gloves | Work surface |
| Towels | Sink area with water source |
| | Oven-conventional or convection (calibrated) (calibration recommended prior to event) 4 commercial burners minimum |
| | Refrigerator/Freezer |
| | Electric source |
| | Necessary items for sampling |
| | Broom, dustpan and garbage can |



CULINARY TEAM RUBRIC

| | | |
|--------------------|-----------------------|------------------------|
| Team Number | Chapter Number | Student's Names |
|--------------------|-----------------------|------------------------|

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 | |

CULINARY TEAM RUBRIC

| | | |
|--------------------|-----------------------|------------------------|
| Team Number | Chapter Number | Student's Names |
|--------------------|-----------------------|------------------------|

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.

| KNIFE CUTS | √ | Comments Failure to produce the minimum weight requirement per cut will result in zero points per member | Total 5 Points Max |
|--|---|---|--------------------|
| Team Member 1 | | | |
| 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 | | | |
| Team Member 2 | | | |
| 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 | | | |
| Team Member 3 | | | |
| 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 below | | | |
| Average Score of all 3 | | | |
| Initial | | | |

CULINARY TEAM RUBRIC

| | | |
|--------------------|-----------------------|------------------------|
| Team Number | Chapter Number | Student's Names |
|--------------------|-----------------------|------------------------|

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.

| 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 | |



CULINARY TEAM RUBRIC

| | | |
|--------------------|-----------------------|------------------------|
| Team Number | Chapter Number | Student's Names |
|--------------------|-----------------------|------------------------|

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.

| Organization | √ | Comments | Total 10 Points Max |
|--|---|----------|---------------------|
| Mise en place executed | | | |
| Communicates clearly and consistently with team and evaluators | | | |
| Uses time and motion properly, completes all task efficiently | | | |
| Follows direction of recipes in sequence | | | |
| Leave competition area within allotted time frame | | | |
| Deduction: MUST be explained | | | |
| | | Initial | |

| Weight and Measurement | √ | Comments | Total 10 Points Max |
|--|---|----------|---------------------|
| Knowledge of basic weight and measurement equivalents | | | |
| Uses portion scale correctly and consistently | | | |
| Correctly and consistently measure dry and liquid ingredients | | | |
| Correctly converts temperature between conventional and convection ovens | | | |
| Properly uses, reads and calibrates thermometer | | | |
| Deduction: MUST be explained | | | |
| | | Initial | |

CULINARY TEAM RUBRIC

| | | |
|--------------------|-----------------------|------------------------|
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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.

| Product Techniques | √ | Comments | Total 10 Points Max |
|--|---|----------|---------------------|
| Locates, checks and tests all equipment (including temperatures) | | | |
| Utilized all recipe ingredients | | | |
| Demonstrates and explains skills for all fundamental food handling and cooking methods | | | |
| Proper amount of product is prepared and used in each preparation | | | |
| Safely store unused food product | | | |
| Deduction: MUST be explained | | | |
| | | Initial | |

CULINARY TEAM RUBRIC

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| Team Number | Chapter Number | Student's Names |
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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.

| Food Appearance and Presentation | √ | Comments | Total 10 Points Max |
|---|---|-----------------|----------------------------|
| Food attractively displayed on dinnerware | | | |
| Selected dinnerware free of fingerprints, drips and smudges | | | |
| Proper temperatures of food | | | |
| Portion size consistent with industry standards | | | |
| Responds to evaluators questions | | | |
| Deduction: MUST be explained | | | |
| | | Initial | |

| Food Taste – Soup/Salad | √ | Comments | Total 10 Points Max |
|---|---|-----------------|----------------------------|
| Tartness, sweetness, salty and bitter appropriate to recipe | | | |
| Taste is suitable to product served | | | |
| No off-flavor due to improper food preparation techniques | | | |
| Texture suitable to product | | | |
| Produces 4 identical tasting plates | | | |
| Deduction: MUST be explained | | | |
| | | Initial | |

CULINARY TEAM RUBRIC

| | | |
|--------------------|-----------------------|---------------------|
| Team Number | Chapter Number | Student Name |
|--------------------|-----------------------|---------------------|

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.

| Food Taste - Entree | √ | Comments | Total 10 Points Max |
|---|---|----------|---------------------|
| Tartness, sweetness, salty and bitter appropriate to recipe | | | |
| Taste is suitable to product served | | | |
| No off-flavor due to improper food preparation techniques | | | |
| Texture suitable to product | | | |
| Produces 4 identical tasting plates | | | |
| Deduction: MUST be explained | | | |
| Initial | | | |

| Food Taste - Dessert | √ | Comments | Total 10 Points Max |
|---|---|----------|---------------------|
| Tartness, sweetness, salty and bitter appropriate to recipe | | | |
| Taste is suitable to product served | | | |
| No off-flavor due to improper food preparation techniques | | | |
| Texture suitable to product | | | |
| Produces 4 identical tasting plates | | | |
| Deduction: MUST be explained | | | |
| Initial | | | |