



CULINARY TEAM



Culinary Team, Team Event, 3 members (max) plus 1 alternate (optional), 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. The focus of this event is technical skill only.

CATEGORY

Occupational

TIME REQUIREMENTS Total of 115 minutes

1. Report to the designated area 10 minutes before the assigned time
2. Orientation/ Introduction -10 minutes
 - a. Show Station
 - b. Refrigeration – Freezer – Ice
 - c. Hand sink
 - d. Range/Ovens
 - e. Common ingredient area
 - f. Electricity
 - g. Introduction and hand shake
 - h. Receive knife cuts
3. The time for preparation/presentation begins when the judge says go – **90 minutes**
4. Knife Cuts (15 minutes max)
 - a. beginning of competition
 - b. once a team member completes the cuts then moves to menu production
5. Set-Up
6. Prepare
7. Assemble
8. Present
9. Clean-Up and station returned for next team
10. Critique: 15 minutes

RULES

1. Team members must be in the same chapter
2. All participating teams will prepare recipes established by state office
3. The alternate responsibilities:
 - a. Does not communicate with the team or judges
 - b. Stand by to replace a teammate who may not be able to continue
 - c. If a teammate is replaced by alternate he/she may not return to the competition
4. No enhancements or changes to the cooking methods or recipe that will affect the final Product(s) are permitted
5. 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
6. Recipes will be provided four weeks before the event
7. No other food products, garnishes or condiments may be brought to the event



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8. Each team will have their own tray of menu ingredients
9. Additional menu ingredients will be provided upon request to correct mistakes
10. Pantry items (dry ingredients and non-perishable items) will be at a central location
11. Recipes are to be followed precisely, this event is on skills not creativity
12. Bring all necessary equipment to prepare menu
13. There can be no display of school name and/or logo on chef coat or equipment cart (may use tape to cover)
14. Participants will be periodically notified of the time remaining to finish the demonstration
15. Team members must transport the finished product to the designated evaluator(s) area for evaluation
16. The transporting is not part of the overall time
17. Only the food plated will be judged

APPEARANCE

Uniform	<p>*Chef coat/jacket *Apron Chef hat or hair covering Industry pants or commercial uniform pants Closed-toe, low heel, kitchen shoes School Name and/or logo must be covered for Regionals **Must have FCCLA Board approved coat, hat and apron for State Qualifiers</p>
Jewelry and Personal Hygiene	<p>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</p>

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)	<p>Julienne (2 ounce) Batonnet (2 ounce) Brunoise (1 ounce) Paysanne (2 ounce) Small Dice (2 ounce) Medium Dice (2 ounce) Large Dice (2 ounce)</p> <p>Failure to produce the required amount will result in lost points</p>
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CULINARY TEAM



SAFETY AND SANITATION

Safety	<ul style="list-style-type: none"> Work station is kept neat, clean and organized in a safe and sanitary manner Proper knife safety is demonstrated Safe operation of equipment and tools Complete final cleanup
Sanitation	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Mise en place executed
Communication skills	<ul style="list-style-type: none"> Communicates clearly and consistently with team and evaluators Work as an effective team with each member contributing to the workload evenly distributed Displays technical and leadership skills Uses proper vocabulary when speaking with team and evaluators Complete all tasks efficiently within the time allowed

WEIGHT and MEASUREMENT

	<ul style="list-style-type: none"> Demonstrates knowledge of basic weight and measurement equivalents Use portion control consistently and correctly Correctly and consistently measures dry and liquid ingredients Correctly converts temperatures between conventional and convection ovens Properly calibrates, uses and reads thermometer
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PRODUCT TECHNIQUES

Equipment, Tools, and Techniques	<ul style="list-style-type: none"> Use proper equipment, tools, products, and techniques in the preparation of food products and garnishes Use proper amount of product in food production Safely store unused food product
Recipes	<ul style="list-style-type: none"> Follow state provided recipes Follow recipes in proper sequence Must follow cooking methods and preparations methods identified in recipes Cannot add other food products, garnishes or condiments All components of dishes must be demonstrated in front of evaluators



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FOOD APPEARANCE and PRESENTATION

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

SUPPLIES and EQUIPMENT

Participant	
Equipment needed to prepare the required menu	
No additional burners unless the host site does not provide 4 commercial burners	
Cleaning and sanitizing buckets – test kit – proof provided	
Disposable gloves	
Towels	
Menu for team	

Host Site	
#70 count Idaho or russet potatoes 3 per member total of 9 per team	
Oven-conventional or convection (calibrated) - calibration recommended prior to event	
Work surface	
Sink area with water source	
Food supplies for recipes	
4 commercial burners minimum	
Refrigerator – Freezer -ice	
Electric source	
Necessary items for sampling	
Broom, dustpan and garbage can	
Must supply all judges with menu	
Must supply dinnerware for all courses for 4 place settings	



CULINARY TEAM



Team Number:	Chapter Number:	Student Name: Student Name: Student Name:
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Must score 0- 1 (no half points please)

APPERANCE	PTS	COMMENTS	Total 5 points
States name and project			
Speaks clearly, firm handshake			
Chef Coat, uniform pants, apron, closed-toe, low heel, kitchen shoes			
Chef hat or hair covering			
No jewelry			
Deduction: MUST be explained			

**State Qualifiers must wear FCCLA Board Approved Coat, Apron and Hat*

KNIFE CUTS	PTS	Comments: Failure to produce the minimum weight requirement per cut will result in zero points per member	Total 5 points
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 per 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 per 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 per industry standards			
Cuts are uniform and consistent			
Each cut meets weight required ounces			

Tally Room will average the 3 scores

Judge _____
 Initial _____

Set/Record Clock Timer: _____

2018-2019 Culinary Team



CULINARY TEAM



Team Number:	Chapter Number:	Student Name: Student Name: Student Name:
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Must score 0- 1 – 2 (no half points please)

SAFETY	Pts	Comments	Total 10 Points
Maintains clean area as work progresses			
Maintains organized work area and floor			
Follows general safety procedures			
Utilizes tools and equipment safely			
Demonstrate knife safety			
Deduction: MUST be explained			
SANITATION	Pts	Comments	Total 10 Points
Washes and re-washes hands completely			
Cleaned and sanitized work area			
Maintains sanitary work area			
Prevents cross-contamination			
Area cleaned and sanitized for next participant			
Deduction: MUST be explained			

Must score 0- 1 (no half points please)

TEAM ORGANIZATION	Pts	Comments	Total 5 Points
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			

Judge _____
Initial _____

Set/Record Clock Timer: _____



CULINARY TEAM



Team Number:	Chapter Number:	Student Name: Student Name: Student Name:
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Must score 0- 1 (no half points please)

WEIGHT and MEASUREMENTS	Pts	Comments	Total 5 Points
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			

Must score 0- 1 – 2 (no half points please)

PRODUCT TECHNIQUES	Pts	Comments	Total 10 Points
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			
KNOWLEDGE	Pts	Comments	Total 10 Points
Speaks clearly, pitch, tempo, volume			
Knowledge of subject matter			
Correct grammar and terminology			
Response to evaluators			
Food Temperatures upon plate up			
Deduction: MUST be explained			
<ul style="list-style-type: none"> • Tell time remaining at 15 minutes – 10 minutes – 5 minutes – 3 minutes – 2 minutes -1 minute • Time finished 			

Judge _____
 Initial _____

Set/Record Clock Timer: _____



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Team Number:	Chapter Number:	Student Name: Student Name: Student Name:
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Must score 0- 1 – 2 (no half points please)

FOOD APPEARANCE and PRESENTATION	Pts	Comments	Total 10 Points
Food attractively displayed on dinnerware			
Selected dinnerware free of fingerprints, drips and smudges			
Portion size consistent with industry standards			
Customer salability			
Produces 4 identical tasting plates			
Deduction: MUST be explained			
FOOD TASTE – SOUP/SALAD	Pts	Comments	Total 10 Points
Tartness, sweetness, salty and bitter appropriate to recipe			
Product knowledge			
No off-flavor due to improper food preparation techniques			
Texture suitable to product			
Sensory taste appropriate to recipe			
Deduction: MUST be explained			
FOOD TASTE – ENTREE	Pts	Comments	Total 10 Points
Tartness, sweetness, salty and bitter appropriate to recipe			
Product knowledge			
No off-flavor due to improper food preparation techniques			
Texture suitable to product			
Sensory taste appropriate to recipe			
Deduction: MUST be explained			
FOOD TASTE- DESSERT	Pts	Comments	Total 10 Points
Tartness, sweetness, salty and bitter appropriate to recipe			
Product knowledge			
No off-flavor due to improper food preparation techniques			
Texture suitable to product			
Sensory taste appropriate to recipe			
Deduction: MUST be explained			

Judge _____
Initial _____

Set/Record Clock Timer: _____