



GARDE MANGER



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 90 minutes

1. Report to the designated area 10 minutes before the assigned time
2. Orientation/ Introduction - 5 minutes
 - a. Show Station
 - b. Hand sink
 - c. Electricity
 - d. Introduction and hand shake
 - e. Receive 3 technical skills to demonstrate
3. The time for preparation/presentation begins when the judge says go – 75 minutes
4. Technical Skills (15 max)
 - a. beginning of competition
 - b. once skills are completed then move to project
5. Set-Up
6. Prepare
7. Assemble
8. Present
9. Clean-Up and station returned for new competition
10. Timer stops at 75 minutes and participant stops everything immediately
11. Critique: 10 minutes

RULES

1. Tray must serve 6-8 people
1. No alcoholic beverage or liqueurs may be used in the project preparation
2. **DIPS:** A product used to accent the flavor of a finished component
2. **FILLINGS:** Essential part of a finished component (e.g. chicken salad, ceviche, cream cheese)
3. The remainder of the items may be brought in sufficient quantity to complete the project
4. One of each item on tray must be demonstrated, prepared and assembled in front of evaluators
5. Student may not use knife cut visual model
6. Participant will bring equipment and cooler/ice chest(s) to the designated area
7. Coolers should be placed on the floor
8. Participant will be periodically notified of the time remaining to finish the demonstration

APPEARANCE

Uniform	<p>Chef coat/jacket Industry pants or commercial uniform pants Apron Hair covering or chef hat Closed-toe, low heel, kitchen shoes **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>

JOB BOOKS

2 Copies	<p>Includes all information: Participant Name - Chapter Number – Event - Product Name - Timeline - Photos Required Recipe Template (at end of this document) Professional presentation – presentation cover or notebook binder Grammar and spelling 1 copy must be left on table next to platter 1 copy to be evaluated</p>
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SAFETY AND SANITATION

Safety	<p>Work station is kept neat, clean and organized in a safe and sanitary manner Safe operation of equipment and tools Proper knife safety is demonstrated, and small equipment is handled properly, per industry standards Complete final cleanup</p>
Sanitation	<p>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</p>

ORGANIZATION

Work space	<p>Mise en place executed Work is effective and evenly distributed</p>
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PRODUCT TECHNIQUES

**Reference: Modern Garde Manger, Robert Garlough/Angus Campbell, Delmar Cengage Learning, Second Edition, 2012*

Technical Skills	<p>The following skills are not required on the tray.</p> <p>Demonstrate 3 different fruit or vegetable garnishing stated the day of the event</p> <p>Skills that could be selected:</p> <ul style="list-style-type: none"> Bird of Paradise Tourne of Potato Strawberry Fan Scallion Blossom Radish Flower Fluted Mushroom Carrot Rose
Equipment and Techniques	<p>Use proper equipment, tools, products, and techniques in the preparation of food products and garnishes</p> <p>Justify portion size, (1 -2 bites)</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 brought in sufficient quantity to complete the tray</p> <p>Safely store unused food product</p>
Cold Ingredients	<ul style="list-style-type: none"> Proteins Fruits Vegetables Breads Tart Shells
Dips and Fillings	<p>Examples of, but not limited to:</p> <ul style="list-style-type: none"> Protein Savory Mousse Cream Cheese



GARDE MANGER



PRODUCTION UTILIZATION AND WASTE

Procedure	Proper procedure followed for waste Proper procedure followed for usable waste All unused dips/fillings properly stored All items properly labeled and dated
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PRODUCT DISPLAY

Appearance	Prepare tray with creative product appearance and appropriate portion sizes Common theme throughout tray Appropriate size and number of portions (justify 1 -2 bites) Serve 6 – 8 people Display on glass, mirror, metal or other non-porous, non-toxic surface Tray is appropriate serving size
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QUALITY OF PRODUCT

Taste	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
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SUPPLIES AND EQUIPMENT

Participant
Ingredients for event
All hand tools necessary for project and demonstration of technical skills, including plates
All equipment needed to complete the project, including plating
Cleaning and sanitizing buckets – test kit – proof provided
Towels
Cooler/ice chest
Disposable gloves

Host Site
Fruits and vegetables for skill demonstration – if using a potato #70
Work surface
Sink area with water source
Broom, dustpan and garbage can
Electric Source



GARDE MANGER



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

APPEARANCE	Pts	Comments	Total 5 Points
States Name and Project			
Speaks clearly, firm handshake			
Chef Coat, apron, uniform pants, closed-toe, low heel, kitchen shoes			
Chef hat, or hair covering			
No jewelry			
Deduction: MUST be explained			
<i>*State Qualifiers must wear FCCLA Board Approved Coat, Apron, Hat</i>			

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

JOB BOOK	Pts	Comments	Total 10 Points
*Includes all information (see below)			
Provide recipe(s) on required template			
Professional presentation - presentation cover or notebook binder			
Correct spelling and grammar			
2 copies provided			
Deduction: MUST be explained below			

***Job Book Information:**
 Participant Name – Chapter Number – Event – Product Name – Timeline - Photos
 Required Recipe Template completed for all recipe(s)
 Grammar and spelling

Judge
 Initial _____

Set/Record Clock Timer: _____



GARDE MANGER



Chapter Number:	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)

ORGANIZATION	Pts	Comments	Total 5 Points
Mise en place executed			
Communicates clearly and consistently with 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 _____



GARDE MANGER



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

DEMONSTRATE TECHNICAL SKILLS	Pts	Comments	Total 10 Points
Use tools correctly			
Prepare fruit or vegetable garnish named that day			
Prepare fruit or vegetable garnish named that day			
Prepare fruit or vegetable garnish named that day			
Food products are customer appealing			
Deduction: MUST be explained			
DEMONSTRATES PRODUCT TECHNIQUES	Pts	Comments	Total 10 Points
Demonstrate 1 product of minimum 2 different types			
Demonstrate additional product minimum of 2 different types			
Demonstrates all aspects of technique and finishing product in front of evaluators			
All items properly labeled and stored			
Uses industry techniques in producing and finishing product			
Deduction: MUST be explained			
KNOWLEDGE	Pts	Comments	Total 10 Points
Speaks clearly, pitch, tempo, volume			
Body language			
Knowledge of subject matter			
Correct grammar and terminology			
Response to evaluators			
Deduction: MUST be explained			

Judge
Initial _____

Record Clock Timer: _____



GARDE MANGER



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

PRODUCT UTILIZATION AND WASTE	Pts	Comments	Total 10 Points
Proper procedure followed for waste			
Proper procedure followed for usable waste			
All unused fillings properly stored			
All items properly labeled			
All items properly dated			
Deduction: MUST be explained			
PRODUCT PRESENTATION AND DISPLAY	Pts	Comments	Total 10 Points
Consistent and uniform, balanced			
Consistency in size and shape based on preparation and product			
Final product attractively presented			
Display on glass, mirror, metal or other non-porous, non-toxic surface			
Tray is appropriate service size and required number of items			
Deduction: MUST be explained			
QUALITY OF PRODUCT	Pts	Comments	Total 10 Points
Freshness			
Appropriate texture based on recipe			
Balance of flavors			
Taste appropriate to product			
Customer palatability			
Deduction: MUST be explained			

Judge _____
 Initial _____