



CULINARY MATH MANAGEMENT - OHIO



Culinary Math Management, (individual or team event), recognizes participants who use skills to demonstrate the application of mathematical concepts in the culinary arts industry. Prior to the competition participants must complete an online test. On site, participants will respond to a case study.

EVENT CATEGORY

Level Three – Hospitality and Tourism

TIME REQUIREMENTS - 30 minutes

20 minutes to complete the case study and prepare oral presentation

10 minutes to present case study

RULES

1. All regional and state participants will take the Culinary Math Management test online prior to the competition event. Participants will have 30 minutes to complete a 20 point test. Test questions may include multiple choice, true/false, or multi-step problem solving.
2. Case Study will be based on an annual topic to evaluate their understanding of the application of mathematical concepts in Culinary Arts Management.
3. Oral presentation may be up to 10 minutes in length and is delivered to evaluators.
4. National qualifiers will need to review and follow STAR event rules.

CASE STUDY

| | |
|-------------------------|---|
| Knowledge of Subject | Show evidence of knowledge and subject |
| Appropriate Solution(s) | Present solution(s) which are feasible and suitable for the situation |

ORAL PRESENTATION

| | |
|------------------------------------|--|
| Organization/Delivery | Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize research. |
| Knowledge of Subject Matter | Demonstrate thorough knowledge of culinary arts mathematics concept. |
| Voice | Speak clearly with appropriate pitch, tempo, and volume. |
| Body Language/Clothing Choice | Use appropriate body language including gestures, posture, mannerisms, eye contact, and appropriate handling of notecards. Business professional dress or Chef's uniform |
| Grammar/Word Usage/Pronunciation | Use proper grammar, word usage, and pronunciation. |
| Responses to Evaluators' Questions | Provide clear and concise answers to evaluators' questions regarding the case study and presentation. Questions are asked after the presentation. |



CULINARY MATH MANAGEMENT - OHIO



Name of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Category _____

| APPEARANCE | COMMENTS | Total 5 Points |
|---|----------|----------------|
| Speaks clearly, firm handshake | | |
| Professional dress or Official FCCLA Chef's Uniform | | |
| Deduction: MUST be explained | | |

| ORAL PRESENTATION | COMMENTS | Total 15 Points |
|--|----------|-----------------|
| Organization/Delivery – covers all relevant information with a seamless and logical delivery | | |
| Voice, pitch, tempo, volume – quality is outstanding and pleasing | | |
| Body Language – gestures, posture, mannerisms, and eye contact enhance the project | | |
| Grammar/Word Usage/Pronunciation is correct | | |
| Response to evaluators questions | | |
| Deduction: MUST be explained | | |

| CASE STUDY | COMMENTS | Total 30 Points |
|---|----------|-----------------|
| Knowledge – presents a valid solution | | |
| Demonstrate an understanding of the case study | | |
| Appropriate Solutions – feasible and appropriate for the solution | | |
| Delivery of Presentation – confident, assuredness | | |
| Correct terminology used | | |
| Deduction: MUST be explained | | |

| WRITTEN NOTE CARDS | COMMENTS | Total 25 Points |
|---|----------|-----------------|
| Thoughts were presented in organized manner | | |
| Amount of time utilized | | |
| Used notes during presentation | | |
| Used culinary terminology | | |
| Writing was legible | | |
| Deduction: MUST be explained | | |



CULINARY MATH MANAGEMENT - OHIO



Name of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Category _____

Directions:

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms. Do **NOT** change team or station numbers.
2. At the conclusion of presentation, verify evaluators scores and fill in the information below. Calculate the final score and ask for evaluator's verification. Place this form in front of the competed rubrics and staple all items related to the presentation together.
3. At the end of the competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
4. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

| ROOM CONSULTANT CHECK | | | POINTS |
|--|--|--|--------|
| Test Scores | Participant 1 _____ Participant 2 _____ Participant 3 _____ Total Team Score _____ | Total Team Score _____ Divide by # of participants on team ____ = Average Team Score _____ (20 possible points) | |
| Event Online Orientation Documentation | 0 Official documentation not provided at presentation time or signed by adviser | 4 Official documentation provided at presentation time and signed by adviser | |
| Punctuality | 0 Participant was late for presentation | 1 Participant was on time for presentation | |
| ROOM CONSULTANT TOTAL (25 points possible) | | | |
| AVERAGE EVALUATOR SCORE (70 points possible) | | | |
| FINAL SCORE (Average Evaluator Score plus Room Consultant Total) | | | |

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____
 Evaluator 1 _____ Initials _____
 Evaluator 1 _____ Initials _____
 Total Score _____ divided by number of evaluators
 = **AVERAGE EVALUATOR SCORE**

| |
|---|
| <p>RATINGS Gold 90 – 100 Silver 70 – 89 Bronze 69 and below</p> |
|---|