



# 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

Level Three – Hospitality and Tourism

## 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
8. Each team will have their own tray of menu ingredients
9. Additional menu ingredients will be provided upon request to correct mistakes



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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	<ul style="list-style-type: none"> <li>*Chef coat/jacket</li> <li>*Apron</li> <li>*Chef hat or hair covering</li> <li>Industry pants or commercial uniform pants</li> <li>Closed-toe, low heel, kitchen shoes</li> <li>School Name and/or logo must be covered for Regionals</li> <li><b>**Must have FCCLA Board approved coat, hat and apron for State Qualifiers</b></li> </ul>
Jewelry and Personal Hygiene	<ul style="list-style-type: none"> <li>ABSOLUTELY NO JEWELRY</li> <li>Facial hair is permitted if appropriate covering is used</li> <li>Hair is properly restrained with hairnet if hair extends past the neck line</li> <li>Minimal makeup, no cologne or nail polish</li> <li>Hand washing is done frequently</li> </ul>

## 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)	<ul style="list-style-type: none"> <li>Julienne (2 ounce)</li> <li>Batonnet (2 ounce)</li> <li>Brunoise (1 ounce)</li> <li>Paysanne (2 ounce)</li> <li>Small Dice (2 ounce)</li> <li>Medium Dice (2 ounce)</li> <li>Large Dice (2 ounce)</li> </ul> <p><b>Failure to produce the required amount will result in lost points</b></p>
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## SAFETY AND SANITATION

Safety	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	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	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

	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	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	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 <b>four</b> 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



Participants Name \_\_\_\_\_

Chapter # \_\_\_\_\_ State \_\_\_\_\_ Team # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

**Must score 0- 1 (no half points please)**

APPERANCE	COMMENTS	Total 5 points
States name and project		
Speaks clearly, firm handshake		
(Official FCCLA at State Only) Chef Coat, uniform pants, apron, closed-toe, low heel, kitchen shoes		
Chef hat or hair covering		
No jewelry		
KNIFE CUTS	Comments: Failure to produce the minimum weight requirement per cut will result in zero points per member	
Team Member 1		Total 5 points
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		Total 5 points
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		Total 5 points
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		
<i>Tally Room will average the 3 scores</i>		
<b>Deduction: MUST be explained</b>		
<b>TOTAL POINTS (10 points possible)</b>		

Set/Record Clock Timer: \_\_\_\_\_

Judge Initial \_\_\_\_\_

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# CULINARY TEAM



Name of Participant \_\_\_\_\_

Chapter # \_\_\_\_\_ State \_\_\_\_\_ Team # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

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

<b>SAFETY</b>	<b>COMMENTS</b>	<b>Total 10 Points</b>
Maintains clean area as work progresses		
Maintains organized work area and floor		
Follows general safety procedures		
Utilizes tools and equipment safely		
Demonstrates knife safety		
<b>SANITATION</b>	<b>COMMENTS</b>	<b>Total 10 Points</b>
Washes and re-washes hands properly		
Cleaned and sanitized work area before starting		
Maintains sanitary work area		
Prevents cross-contamination		
Cleaned and sanitized work area after competition		
<b>Deduction: MUST be explained</b>		

**Must score 0- 1 (no half points please)**

<b>TEAM ORGANIZATION</b>	<b>COMMENTS</b>	<b>Total 5 Points</b>
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		
Leaves competition area within allotted time frame		
<b>Deduction: MUST be explained</b>		
<b>TOTAL POINTS (25 points possible)</b>		

Judge Initial\_\_\_\_

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# CULINARY TEAM



Name of Participant \_\_\_\_\_

Chapter # \_\_\_\_\_ State \_\_\_\_\_ Team # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

**Must score 0- 1 (no half points please)**

WEIGHT and MEASUREMENTS	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		
<b>Deduction: MUST be explained</b>		

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

PRODUCT TECHNIQUES	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		
KNOWLEDGE	COMMENTS	Total 10 points
Speaks clearly		
Knowledge of subject matter		
Correct grammar and terminology		
Responsive to evaluators		
Food temperatures upon plate up		
<b>Deduction: MUST be explained</b>		
<b>TOTAL POINTS (25 points possible)</b>		

Judge Initial \_\_\_\_\_

Record Clock Timer: \_\_\_\_\_  
2019-2020 Culinary Team



# CULINARY TEAM



Participant \_\_\_\_\_

Chapter # \_\_\_\_\_ State \_\_\_\_\_ Team # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

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

<b>FOOD APPEARANCE and PRESENTATION</b>	<b>COMMENTS</b>	<b>Total 10 points</b>
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		
<b>FOOD TASTE – SOUP/SALAD</b>	<b>COMMENTS</b>	<b>Total 10 points</b>
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		
<b>FOOD TASTE – ENTREE</b>	<b>COMMENTS</b>	<b>Total 10 points</b>
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		
<b>FOOD TASTE- DESSERT</b>	<b>COMMENTS</b>	<b>Total 10 points</b>
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		
<b>Deduction: MUST be explained</b>		
<b>TOTAL POINTS</b> <b>(40 points possible)</b>		

<b>RATINGS:</b>	<b>TOTAL POINTS</b>
<b>Gold 90 – 100</b>	Page 1 _____
<b>Silver 70 – 89</b>	Page 2 _____
<b>Bronze 69and below</b>	Page 3 _____
	Page 4 _____

Judge Initial\_\_