



Culinary Arts, a *team event*, recognizes participants enrolled in *occupational* culinary arts/food service training programs for their ability to work as members of a *team* to produce a quality meal using industrial culinary arts/food service techniques and equipment. *Teams* of participants must **develop a plan** for the time allotted, **prepare menu items** given to them at the time of the event, and **present their prepared items** to evaluators.

CAREER CLUSTER/CAREER PATHWAY

Hospitality and Tourism—Restaurant and Food and Beverage Services Pathway

The Hospitality and Tourism Cluster prepares learners for careers in the management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation events, and travel-related services. Employees working in the Restaurant and Food/Beverage Services pathway perform a variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

Connection to National Standards for Family and Consumer Sciences

8.0 Food Production and Services

Comprehensive Standard: Integrate knowledge, skills, and practices required for careers in food production, and services.

Content Standards/Competencies

8.2 Demonstrate food safety and sanitation procedures.

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.

EVENT CATEGORY

Occupational: grades 10–12

See page 30 for more information on event categories.

ELIGIBILITY

1. States may submit one entry in this event.
2. Teams should be made up of up to three participants from the same state.
3. Participation is open to any nationally affiliated FCCLA *occupational* chapter member.
4. Participants must be or have been enrolled in a culinary arts/food service *occupational* training program (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid employment). Programs which meet this requirement may be determined by the state department of education. Students enrolled in food and nutrition courses in Family and Consumer Sciences *comprehensive* programs are not eligible.
5. Participants must attend the Culinary Arts orientation/test session prior to competition. Participants will receive event-specific information at this time.

PROCEDURES & TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire. 20 minutes will be scheduled for equipment inventory check.
2. *Teams* will be given a menu and all required recipes and ingredients.

3. *Teams* will have 30 minutes to organize work area, obtain supplies, and construct a time management plan.
4. *Teams* will have 60 minutes to prepare required food products according to recipe specifications.
5. After 60 minutes, participants will present two plates for evaluation of appearance, taste, and temperature.
6. Participants will have 15 minutes to clean up their workstations and return unused food to the central station.
7. Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity. Then, evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.
8. The total time required for this event is approximately 2 hours and 5 minutes.

GENERAL INFORMATION

1. An equipment and tool requirements list will be provided to participants and posted on the FCCLA national website by the national office by May 1. Only items on the list may be brought to the event. Any necessary large equipment will be provided.
2. All participants will take the Culinary Arts Knowledge Test during the Orientation/Test Session prior to competition. Participants will have 15 minute to complete the test. Tests will be evaluated and used in the case of breaking ties.
3. Three sample menus will be posted on the FCCLA national website by December 1. One of the three menus will be selected for the competition at the National Leadership Conference.
4. All food will be provided. Identical food items will be available to each *team*. No other food products, garnishes, or condiments may be brought to the event.
5. Participants will receive team scores on their personal appearance, and food production.
6. Spectators may not observe any portion of this event.
7. **Presentation Elements:**
 Allowed: *Costumes/Uniforms*, Items on the current year's equipment list.
 Not Allowed: *Audio, Easel(s), File Folder, Flip Chart(s), Manuals, Portfolios, Props/Pointers, Skits, Visual Equipment, Visuals.*

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial *uniform*; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup, and return supplies after event within the designated time period.
Temperature	Food products are served at the appropriate temperature.

Food Production

Participants will have 30 minutes after receiving recipes to work with their team members to construct a time management plan using the provided planning sheet, obtain supplies, and organize work area.

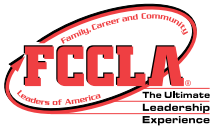
Teams of three individuals will have 60 minutes to prepare food products and garnish. Participants should be proficient in the preparation of a minimum of three food products. Any of the following food products may appear on the menu: appetizers, sauces, soups, vegetables, salads, breads, sandwiches, beverages, entrees, and/or desserts. Participants may bring only the items listed on the provided required equipment list to the event. No other smallwares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of food products and garnishes.
Time Management Plan	Work cooperatively with <i>team</i> members to divide duties, make a time schedule, and develop a sequential plan for completing tasks efficiently.
Follow Recipe Directions	Follow directions of recipes in proper sequence.
Teamwork	Work as an effective, contributing <i>team</i> and display leadership skills.

Food Presentation

Each *team* will prepare two identical plates that have been attractively garnished. The *team* will present all plates for evaluation of appearance, taste, and temperature at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit. Evaluation will be based on industry standards.

Product Appearance	Prepare two plates consistently, with creative product appearance and appropriate portion sizes.
Product Taste	Food products meet industry standards of appropriate taste for each recipe.
Garnish	Enhance presentation with garnish that reflects creativity and is appropriate to food products made.



STAR Events Point Summary Form CULINARY ARTS



CULINARY ARTS

Name of Participant(s) _____

State _____ Team # _____ Group # _____ 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 group numbers.
2. At the conclusion of evaluation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and paper clip all items related to the presentation together. Please do **NOT** staple.
4. At the end of competition, 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.
5. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by number of evaluators = **FINAL SCORE**

RATING ACHIEVED (circle one)

Gold: 90–100

Silver: 70–89.99

Bronze: 1–69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Adult Room Consultant _____ Event Lead Consultant _____

Name(s) of Participant(s) _____

State _____ Team # _____ Group # _____ Category _____

SAFETY AND APPEARANCE

16–20 Exemplary	<ul style="list-style-type: none"> ■ Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers. ■ Hair properly restrained with hairnet if hair extends past the neck line. ■ No visible jewelry or facial jewelry concealed with bandages. Hand washing is done frequently. ■ Station is very neat and organized. Personal hygiene is highly regarded. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly.
11–15 Proficient	<ul style="list-style-type: none"> ■ Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers. ■ Hair properly restrained with hairnet if hair extends past the neck line. ■ Some visible jewelry or facial jewelry concealed with bandages. Hand washing is done occasionally. ■ Station is somewhat neat and organized. Personal hygiene is generally regarded. Food contact surfaces are cleaned and sanitized occasionally. Proper knife safety is demonstrated and small equipment is handled properly.
6–10 Satisfactory	<ul style="list-style-type: none"> ■ Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers is inconsistent among team members. ■ One or more team members have hair improperly restrained and hairnet is not worn when necessary ■ Some visible jewelry or facial jewelry concealed with bandages. Hand washing is not done often enough. ■ Station is generally sloppy and unorganized. ■ Oral hygiene is at unacceptable levels for one or more team member. Food contact surfaces are not cleaned and sanitized. Knives and small equipment is handled carelessly.
1–5 Unsatisfactory	<ul style="list-style-type: none"> ■ Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers is not worn by team ■ All team members have hair improperly restrained and hairnet is not worn ■ Abundant visible jewelry or facial jewelry concealed with bandages. Hand washing is not done when required. Station is sloppy and unorganized. Personal hygiene is at unacceptable levels for all team members. Food contact surfaces are not cleaned and sanitized. Knives and small equipment is handled carelessly.

Safety and Appearance SCORE
TEAM ORGANIZATION

16–20 Exemplary	<ul style="list-style-type: none"> ■ The team has a clearly written plan and accurate timeline. All members are highly skilled in individual tasks. Workload is very evenly distributed and all team members contribute equally. Mise en place is well executed and the team displays excellent time management skills.
11–15 Proficient	<ul style="list-style-type: none"> ■ The team has a written plan and mostly accurate timeline. All members are adequately skilled in individual tasks. Workload is evenly distributed and most team members contribute equally. Mise en place is organized and the team displays sufficient time management skills
6–10 Satisfactory	<ul style="list-style-type: none"> ■ The team has a poorly written plan and timeline. Some members are skilled in individual tasks while others seem challenged. Workload is unevenly distributed and team members contribute unequally. Mise en place is fairly organized and the team displays marginal time management skills
1–5 Unsatisfactory	<ul style="list-style-type: none"> ■ The team does not use a written plan and/or timeline. All members are un-skilled in individual tasks. Workload is very unevenly distributed and team members are challenged to complete tasks. Mise en place is poorly executed and the team displays unacceptable time management skills

Team Organization SCORE

Culinary Arts Rubric (continued)

FOOD PRODUCTION	
16–20 Exemplary	<ul style="list-style-type: none"> All team members use the appropriate preparation technique and/or cooking method for each food product. The team demonstrates complete knowledge and skill of all fundamental food handling and cooking techniques. All procedures are accomplished in a time efficient manner. Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage.
11–15 Proficient	<ul style="list-style-type: none"> All team members use the appropriate preparation technique and/or cooking method for each food product. The team demonstrates knowledge and skill of all fundamental food handling and cooking techniques. Most procedures are accomplished in a time efficient manner. Proper amount of product is prepared and used in most preparations. Some usable by-products are incorporated properly into the recipes or returned to safe storage.
6–10 Satisfactory	<ul style="list-style-type: none"> Most team members use the appropriate preparation technique and/or cooking method for each food product. The team demonstrates knowledge and skill of some fundamental food handling and cooking techniques. Most procedures are not accomplished in a time efficient manner. Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage.
1–5 Unsatisfactory	<ul style="list-style-type: none"> All team members use the incorrect preparation technique and/or cooking method for all food products. The team does not demonstrate knowledge and skill of any fundamental food handling and cooking techniques. All procedures are not accomplished in a time efficient manner. Excess amount of products are prepared and used in each preparation. Usable by-products are not incorporated into the recipes or returned to safe storage.

Food Production SCORE

FOOD TASTE/PRESENTATION	
31–40 Exemplary	<ul style="list-style-type: none"> Appropriate portion size. Proper size and clean plate is used with no fingerprints or smudges on the rim or the areas that do not display food. Excellent use of contrasting colors and visible texture. No evidence of non-functional garnishing. All food is served at the proper temperature. Plate or bowl used is at the proper temperature when food is served. All food is served at a safe and proper temperature. The texture, flavor and mouth feel of each item demonstrates neither over or undercooking. Maillard reaction and/or caramelization is executed at proper levels. All sauces are served at the correct temperature and consistency. Food items are all seasoned correctly and in balance with one another.
21–30 Proficient	<ul style="list-style-type: none"> Slightly over or under sized portion size. Proper size and clean plate is used with some fingerprints or smudges on the rim or the areas that do not display food. Good use of contrasting colors and visible texture. Small amount of non-functional garnishing. Most food is served at the proper temperature. Most plates or bowls used are at the proper temperature when food is served. Most food is served at a safe and proper temperature. The texture, flavor and mouth feel of most items demonstrates neither over or undercooking. Maillard reaction and/or caramelization is executed at mostly proper levels. Most sauces are served at the correct temperature and consistency. Most food items are seasoned correctly and in balance with one another.
11–20 Satisfactory	<ul style="list-style-type: none"> Obvious over or under sized portion size. Improper size and stained plate is used with some fingerprints or smudges on the rim or the areas that do not display food. Fair use of contrasting colors and visible texture. Unacceptable amount of non-functional garnishing. Some food is served at an improper temperature. Most plates or bowls used are at improper temperatures when food is served. Most food is served at an unsafe and improper temperature. The texture, flavor and mouth feel of several items demonstrates over or undercooking. Maillard reaction and/or caramelization is executed at improper levels. Most sauces are served at the incorrect temperature and consistency. Most food items are seasoned incorrectly and are out of balance with one another.
1–10 Unsatisfactory	<ul style="list-style-type: none"> Obvious over or under sized portion size. Improper size and heavily stained plate is used with fingerprints and smudges on the rim or the areas that do not display food. Poor use of contrasting colors and visible texture. Extensive amount of non-functional garnishing. All food is served at the improper temperature. All plates or bowls used are at improper temperatures when food is served. All food is served at unsafe and improper temperatures. The texture, flavor and mouth feel of all items demonstrate over or undercooking. Maillard reaction and/or caramelization is executed at poor levels. All sauces are served at the incorrect temperature and consistency. All food items are seasoned incorrectly and are out of balance with one another.

Food Taste/Presentation SCORE

Evaluator's Comments:

TOTAL
(100 points possible)

