

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.

NEW JERSEY CORE CURRICULUM STANDARDS

- RI.11-12.7 Integrate and evaluate multiple sources of information presented in different media or formats (e.g. visually, quantitatively) as well as in words in order to address a question or solve a problem.
- SL.11-12.4 Present information, findings, and supporting evidence, conveying a clear and distinct perspective, such that listeners can follow the line of reasoning, alternative or opposing perspectives are addressed, and the organization, development, substance, and style are appropriate to purpose, audience, and a range of formal and informal tasks.
- HSG-MG.A.3 Apply geometric methods to solve design problems (e.g., designing an object or structure to satisfy physical constraints or minimize cost; working with typographic grid systems based on ratios).
- HSF-LE.A.1a Prove that linear functions grow by equal differences over equal intervals, and that exponential functions grow by equal factors over equal intervals.
- 9.3.12.AR-VIS.2 Analyze how the application of visual arts elements and principles of design communicate and express ideas.
- 9.3.12.AR-VIS.3 Analyze and create two and three-dimensional visual art forms using various media.
- 9.2.12.C.3 Identify transferable career skills and design alternate career plans.
- 9.2.8.B.3 Evaluate communication, collaboration, and leadership skills that can be developed through school, home, work, and extracurricular activities for use in a career.
- 9.2.12.C.6 Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business.
- 9.3.HT-RFB.1 Describe ethical and legal responsibilities in food and beverage service facilities.
- 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in food and beverage service facilities.
- 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others.
- 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.

CAREER READY PRACTICES

- ✓ Act as a responsible and contributing citizen and employee.
- ✓ Apply appropriate academic and technical skills
- ✓ Communicate clearly and effectively with reason
- ✓ Consider the environmental, social and economic impacts of a decision.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.
- ✓ Model integrity, ethical leadership and effective management.
- ✓ Use technology to enhance productivity.
- ✓ Work productively in teams while using cultural global competencies

NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES

- 8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
- 8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.
- 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.
- 14.4.1 Analyze conditions and practices that promote safe food handling.

EVENT CATEGORIES

Occupational: Participants in an occupational program in grades 10 – 12

Post-Secondary: Enrolled as a full-time student in a post-secondary program with a major in Culinary Arts. A postsecondary student must have membership dues paid and plan to compete at the 2019 NLC. This entry is an addition to the Senior/Occupational Categories.

ELIGIBILITY

1. A chapter may register one (1) entry in this event.
2. An entry is defined as one (1) team comprised of three (3) members.
3. Participation is open to any affiliated FCCLA occupational chapter member in grades 10 – 12.
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 adviser. Students enrolled in food and nutrition courses in Family and Consumer Sciences *comprehensive* programs are **not** eligible.

PROCEDURES & REGULATIONS

1. Participants will report to the designated Culinary Arts site on the specified date with all required equipment and wearing appropriate, clean attire.
2. Participants will take the Culinary Arts Knowledge Test prior to the competition. Participants will have fifteen (15) minutes to complete the test.
3. Participants should be prepared for any culinary challenge, as the menu will be provided on-site. One (1) menu and all required recipes and ingredients will be provided to teams to prepare on-site at the competition. Teams will not receive the chosen menu ahead of time.
4. Teams will have thirty (30) minutes to organize their work area, obtain supplies, and construct a time management plan.
5. Teams will have sixty (60) minutes to prepare required food products according to the recipe specifications.
6. After sixty (60) minutes, participants will present two (2) plates for evaluation of appearance, taste, texture, and temperature.
7. Participants will have fifteen (15) minutes to clean up their work stations and return unused food to the central station.
8. 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, safety precautions, product presentation, appearance, taste, texture, and creativity.

CULINARY ARTS

2018-2019

STAR EVENT

Page 3 of 7

9. An equipment and tool requirements list will be sent to participants after the registration form is received by State Headquarters. Only items on the list may be brought to the event. Any necessary large equipment will be provided.
10. Participants will receive a separate score for demonstrating three (3) distinct knife skills. The knife skills demonstration will be integrated into the competition recipes, but a portion of the cut food will be set aside for the judges to use as evidence in the scoring process.
11. Each team must complete the online project summary form located on the “Surveys” tab of the FCCLA Portal and provide proof of submission at the assigned participation time.
12. 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.
13. Participants will receive team scores on their personal appearance and food production.
14. Spectators may not observe any portion of this event.
15. One (1) team may be chosen to represent New Jersey at the National Leadership Conference.

General Information					
Individual or Team Event	Prepare Ahead of Time	Participant Set Up/ Prep Time	Maximum Oral Presentation Time	Equipment Provided	Electrical Access
Team	Equipment	30 minutes for planning	60 minutes for food production	Large equipment, food	Not provided

Presentation Elements Allowed									
Audio	Costumes	Easel(s)	File Folder	Large Newsprint Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
	Chef attire required								

CULINARY ARTS SPECIFICATIONS

Uniform and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

<i>Uniform</i>	Clean and appropriate <i>uniform</i> including <i>professional</i> chef attire (chef coat/jacket – school name and logos are permitted); industry pants or commercial <i>uniform</i> pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate).
Jewelry and Personal Hygiene	Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. 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.

Safety and Sanitation

Participants, and their work areas, are kept sanitary and organized, meeting the following standards:

Safety and Sanitation	Work station is kept neat, clean and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards. Complete final cleanup, and return supplies after event within designated time period.
-----------------------	---

Knife Skills

The skills to be demonstrated will be revealed to participants on site. Therefore, students will need to be prepared for a vast number of specific knife skills. The individual knife skills scores will be averaged in order to obtain the team score. The score from this portion of the event will be added to the remainder of the competition, giving a possible total score of one-hundred (100) points.

Knife Skills	Demonstrate skilled use of knife in relation to 4 specific cuts. These cuts may include but will not be limited to: Dice, mince, julienne, brunoise, baton, etc. Safety and sanitation will be part of the judging process.
--------------	---

Team Organization

Participants will have thirty (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.

Time Management Plan	Work cooperatively with team members to divide duties, make a clearly written and accurate time schedule, develop a sequential plan for completing tasks efficiently, and follow directions of recipes in proper sequence.
Teamwork and Organization	Work as an effective, contributing team with workload evenly distributed among team members. Each member displays technical and leadership skills. Mise en place is well executed.

Food Production

Participants will have sixty (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 the 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. Use proper amount of product in food production and incorporate usable by-products or return to safe storage.
Shared Workload and Time Efficiency	Complete all tasks efficiently within the time allowed. Members evenly share the workload; equally contribute to the completion of the tasks, and display technical and leadership skills. Timeline is accurate.
Use of Products	Follow direction of recipes in proper sequence, amounts, and preparation. Incorporate usable by-products into recipes, if appropriate.
Mise en Place	Work as an effective, contributing <i>team</i> and display organizational skills. Mise en place is well executed.

Food Taste and Presentation

Each *team* will prepare two (2) 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 sixty (60)-minute period. The judges may extend time for the entire competition if the situation warrants an extension. The additional time will be given to every team. All work must stop at the sixty (60)-minute time limit or when the judges call time. Evaluation will be based on industry standards.

Plating and Presentation	Prepare two (2) plates consistently, with appropriate portion size, functional garnish, and visual appeal.
Taste, Texture and Seasoning	Food items are prepared with appropriate color, texture, flavor, mouth feel, and appropriate seasoning and balance.
Cooking Methods and Technique	Preparation of product utilizing proper cooking methods and techniques. All food is served at safe and proper temperatures and with appropriate consistency. Maillard reaction is properly executed, as required by recipe.

Culinary Arts Rating Sheet

Name(s) of Participant(s) _____ School _____

Category: _____ Occupational _____ Post-Secondary

INSTRUCTIONS: Write the appropriate rating in the “Score” columns. Make comments to help participants identify their strengths and areas for improvement. Use the back of the sheet if necessary.

Evaluation Criteria	Very					Score	Comments
	Poor	Fair	Good	Good	Excellent		
<i>CULINARY ARTS KNOWLEDGE TEST</i>							
Knowledge Test	0-2	3-4	5-6	7-8	9-10		
<i>KNIFE SKILLS</i>							
Demonstrates 4 techniques with skill and safety	0-1	2	3	4	5		
<i>SAFETY AND SANITATION</i>							
Safety: Station is neat and organized, all knives and small equipment are handled safely and properly.	0-2	3-4	5-6	7-8	9-10		
Sanitation: Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing. Professional Appearance: attire, shoes, acceptable hair restraint, no jewelry, etc.	0-2	3-4	5-6	7-8	9-10		
<i>FOOD PRODUCTION</i>							
Effective use of equipment, tools and techniques	0-2	3-4	5-6	7-8	9-10		
Workload Shared and Time Efficiency	0-1	2	3	4	5		
Mise en Place and Organizational Skills	0-1	2	3	4	5-6		
Use of Products	0-1	2	3	4	5		
<i>FOOD ITEM #1</i>							
Plating & Presentation	0	1	2	3	4		
Taste, Texture & Seasoning	0-1	2	3	4	5		
Cooking Methods & Technique	0	1	2	3	4		
<i>FOOD ITEM #2</i>							
Plating & Presentation	0	1	2	3	4		
Taste, Texture & Seasoning	0-1	2	3	4	5		
Cooking Methods & Technique	0	1	2	3	4		
<i>FOOD ITEM #3</i>							
Plating & Presentation	0	1	2	3	4		
Taste, Texture & Seasoning	0-1	2	3	4	5		
Cooking Methods & Technique	0	1	2	3	4		

Total Score _____

Verification of Total Score (please initial)

Evaluator _____

Room Consultant _____

Lead Consultant _____

Circle Rating Achieved:

Gold: 90-100

Silver: 79-89

Bronze: 70-78

