

The Art of Garde Manger Competitive Event is a State Event conducted at the NJ FCCLA State Leadership Conference. It is an *individual* event that combines creativity, knife skills, food safety, sanitation, and preparation with an artistic presentation. Participants must create one (1) *plated presentation item*. For the 2020 State Leadership Conference, all participants will create **3 different canapes** with enough **to serve two people**.

NEW JERSEY LEARNING STANDARDS

- SLSA.R4 Interpret words and phrases as they are used in a text, including determining technical, connotative, and figurative meanings, and analyze how specific word choices shape meaning or tone.
- SLSA.R7 Integrate and evaluate content presented in diverse media and formats, including visually and quantitatively, as well as in words.
- SL.9-10.1 Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with peers, building on others' ideas and expressing their own clearly and persuasively.
- SL.9-10.6 Adapt speech to a variety of contexts and tasks, demonstrating command of formal English.
- L.11-12.1 Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.
- 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.4 Analyze how economic conditions and societal changes influence employment trends and future education.
- 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.

CAREER READY PRACTICES

- ✓ Apply appropriate academic and technical skills.
- ✓ Communicate clearly and effectively with reason.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Use technology to enhance productivity.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.

NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES

- 8.1.1 Explain the roles, duties, and functions of individuals engaged in food production.
- 8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
- 8.2.7 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.
- 8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.

EVENT CATEGORIES

Senior: Participants in a comprehensive program in grades 10 – 12

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

ELIGIBILITY

1. Each Chapter may submit a maximum of two (2) participants per event category.
2. An entry is defined as one (1) participant.
3. An event category is determined by a member's grade in school and affiliation status.
4. Participation is open to any affiliated FCCLA member.

PROCEDURES & REGULATIONS

1. The participant must bring all supplies, preparation equipment, and food items. **Absolutely no food, equipment, supplies, etc. may be shared among participants.**
2. Each participant is required to utilize and explain a minimum of three (3) knife skills in the creation of the *canape plate*.
3. Each participant is required to use a selection of the following tools complete their *three varieties of canapes*: chef knife, paring knife, standard garnishing kit, melon/parisienne baller, fluting knife, tourney knife, spiral slicer, butter curler and a serrated utility knife.
4. Each participant must bring a small ice chest/cooler to keep food items fresh and free from spoiling.
5. Each participant will display and garnish the plate in a manner appropriate to the product. Display of the product must be on a platter that is **no larger than twelve (12) inches in diameter**. The platter is of the student's choosing (i.e. plate, stone, wood cutting board, etc.)
6. **No food preparation or knife cuts may be completed prior to the event.** This is a cold food preparation event. Because there is no water source, foods that require washing must be washed ahead of time. All other preparation must be done at the event. Vegetables and fruits cannot be peeled or sliced prior to the competition. Product must be assembled during the event time.
7. All items must be cut, prepared, and arranged on site so that the judges can see the work and knife skills applied. Garnishes may not be pre-made at school or at home and then incorporated into the presentation.
8. Electrical outlets and water will not be available. **Participants must supply their own water.**
9. Each participant must supply a three (3)-by-five (5) inch index card. The card must be placed with the entry at the time of display, just prior to dismissal. The following information should be provided:
 - A. Participant's Name
 - B. School Name
 - C. Chapter Name
 - D. Event Name (Art of Garde Manger)
 - E. Event Category
 - F. Type of event for which the *canape plate* will be served.
10. Each participant must remain with his/her presentation until dismissed by the evaluators. Each participant should be prepared to answer questions from the evaluators regarding their product, such as selection of ingredients, knife cuts used, safety and sanitation, etc. **No talking** is allowed between participants.
11. This event takes a total of fifty (50) minutes. The following is a suggested use of time:
 - Five (5) minutes for *station mise en place*. **No food production at this time.**
 - Forty (40) minutes for preparation and plating.
 - Five (5) minutes for clean-up.

12. Each participant is required to wear an apron or smock and restrain his/her hair with a total head cover (hat, net, etc.) and follow principles of sanitation. Each participant needs to understand and explain the proper use of gloves when preparing food.
13. Tasting of competition food is prohibited.
14. See the GENERAL RULES AND INFORMATION of these guidelines.

ART OF GARDE MANGER SPECIFICATIONS

Organization and Sanitation

Personal Appearance	Neat and professional.
Work Area	Safe, sanitary, organized and efficient, with food and equipment handled appropriately.
Time Management	Effective use of time allotted; follows the time schedule provided.

Product

Preparation Skills	Handled equipment, especially knives, safely and effectively. Correct tools were used in the preparation.
Knife Cuts	Clean and accurate. A minimum of three techniques were used.
Food Handling	Proper safety and sanitation precautions are taken.
Level of Difficulty	Demonstrates the use of a variety knives and challenging techniques.
Food Presentation	The <i>canape plate</i> has eye appeal, and is neat and attractive. Display of the product must be on a platter that is no larger than twelve (12) inches in diameter .
Creativity	The finished product is creative and artistic.

Display and Presentation

Index Card	Complete information is provided.
Questions	Knowledgeable and complete answers to questions.

ART OF GARDE MANGER RATING SHEET

Name _____ School _____

Check One Event Category: _____ Senior _____ Occupational

INSTRUCTIONS:

Write the appropriate rating under the "SCORE" column. Points given may range between 0 and the maximum number indicated. Where information is missing, assign a score of 0. Total points and enter under "TOTAL SCORE."

Evaluation Criteria	Very					Score	Comments
	Poor	Fair	Good	Good	Excellent		
ORGANIZATION & SANITATION							
Personal appearance	0-1	2	3	4	5		
Safe, sanitary work area maintained; food and equipment handled appropriately	0-2	3-4	5-6	7-8	9-10		
Efficient organization of work area	0-1	2	3	4	5		
Effective use of time management; Follows time schedule	0-1	2	3	4	5		
PRODUCT							
Handled equipment, especially knives, safely and effectively	0-2	3-4	5-6	7-8	9-10		
Knife cuts were clean and accurate. A minimum of 3 knife skills were demonstrated.	0-2	3-4	5-6	7-8	9-10		
Proper food handling is used to provide a safe and sanitary product	0-2	3-4	5-6	7-8	9-10		
Difficulty demonstrated in preparation of finished product using a variety of techniques	0-2	3-4	5-6	7-8	9-10		
<i>Canape Plate</i> has eye appeal, neat and appetizing, using a variety of items	0-2	3-4	5-6	7-8	9-10		
Finished product is creative and has appropriate garnish	0-2	3-4	5-6	7-8	9-10		
DISPLAY and PRESENTATION							
Answers to questions are knowledgeable and thorough	0-2	3-4	5-6	7-8	9-10		
The index card provides complete information	0-1	2	3	4	5		

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