

Culinary Arts Contest

2022 Skills USA Texas State Conference

This may be adjusted for District Contest

MENU

Salad of choice (must use chicken tenders)
Emulsified Dressing

Clear Chicken Soup Entrée #1
Braised Chicken with Potatoes and Vegetable of Choice

Entrée #2
Sautéed Chicken Breast with Sauce
Rice Pilaf
Two Vegetables

High School Judging Categories

A. Sanitation & Mise en Place

- a. There will be two floor judges who will judge:
 - i. Sanitation procedures
 - ii. Basic organization, cleanliness and attitude
 - iii. Safety

B. Skills Components:

- a. Vegetable cuts
 - i. Chop, mince, dice (small and medium), rondelle, slice, julienne, tourne, concasse
- b. Chicken fabrication
 - i. 2 – airline breasts (skin-on, first wing bone attached and frenched)
 - ii. 2 – tenders
 - iii. 2 – legs (bone in, skin on)
 - iv. 2 – thighs (bone in, skin on)
 - v. 2 – two bone wing piece (fabricated as desired)
 - vi. Carcass and trim
- c. Handling/cleaning of salad greens
- d. Emulsion dressing
- e. Clear soup
- f. Main entrees – 2 different cooking techniques
 - i. Sauté with pan sauce and braise
- g. Vegetable cookery
 - i. Blanch and sauté
- h. Starch cookery
 - i. Rice pilaf and potatoes

Written test – the written test gives the student an opportunity to demonstrate their knowledge of culinary principles including but not limited to: culinary math, sanitation, safety, techniques and principles of cooking.

Competition Scoring Breakdown

<u>Category</u>	<u>Value</u>
Written Test	100
Sanitation/Safety	200
Mise en Place/Organization	100
Knife Skills/Chicken Fab	130
Technical Skills/Taste	
Salad	100
Soup	100
Entrée #1	120
Entrée #2	<u>150</u>
Total	1000

Tie Breaker: In the event of a tie, the competitor with the highest overall technical skills/taste score will be determined to be the winner. If there is still a tie, the competitor with the highest score on the written test will be determined to be the winner.

Deductions:

Poor/no clean-up and reset of station and overall contest area	10-50 points
uniform infraction	0-50 points
no resume.....	10 points

General Instructions / Tips

1. Your uniform should consist of black or checked work pants, white or black chef jacket, chef hat, apron and non-slip, close-toed kitchen shoes.
2. During orientation for the contest the lead state judge will review the contest packet with you.
3. Before the contest carefully study the contest packet.
4. Review the list of recipes/ingredients.
5. Write a preparation/cooking schedule to assist you during your competition period.
6. Please use only as much of each ingredient from the pantry as necessary.
7. Bulk ingredients MUST NOT leave the pantry table.
8. Contact a judge to look at your garbage/waste before removing anything from your station.
9. You may work on any component of your menu at any time.
10. Hot food should be served HOT and cold food served COLD!
11. Please wear gloves when handling ready to eat food.
12. You will present one (1) tasting plate to the Tasting Judges and one (1) presentation plate for the public to view.
13. During orientation raise your hand and ask questions if there is anything you do not understand. There will be a brief question and answer period immediately before the competition begins when any questions will be answered for all competitors to hear. Once the competition begins any questions about technique or definitions, etc. will NOT be answered.
14. Questions about where to find ingredients will be answered.
15. Remember two things – this competition is about LEARNING and it should be FUN! If at any time you are overwhelmed and feel that you cannot continue please speak to a judge. We are here for you!

Competition Schedule

- 8:00 am Contestants meet in competition area
- 8:10 am Every contestant has from 8:10 until 8:25 to set their station.
No one will be allowed to their station after 8:25 until their scheduled start time.
- 8:25 am Open question and answer with lead state judge – ALL questions will be answered, and everyone will be able to hear the questions and answers. If a contestant is late and misses this session, then the questions and answers will not be repeated or re-answered.
- 8:45 am Competition starts. Contestants will start in groups of 6-8 and will be staggered in 15-minute intervals.

JUDGING SCHEDULE

	Group 1	Group 2	Group 3	Group 4	Group 5	Group 6
Judging Time						
Start	8:45	9:00	9:15	9:30	9:45	10:00
Chicken Fab	9:15	9:30	9:45	10:00	10:15	10:30
Knife Cuts	10:30	10:45	11:00	11:15	11:30	11:45
Salad	11:00	11:15	11:30	11:45	12:00	12:15
Begin Lunch	11:15	11:30	11:45	12:00	12:15	12:30
End Lunch	11:45	12:00	12:15	12:30	12:45	1:00
Soup	12:30	12:45	1:00	1:15	1:30	1:45
Entrée #1	1:00	1:15	1:30	1:45	2:00	2:15
Entrée #2	2:00	2:15	2:30	2:45	3:00	3:15
Clean up	2:30	2:45	3:00	3:15	3:30	3:45

Note: Chicken fabrication and knife cuts will be judged at your station. For all other courses, the contestant will present one plate to the judges and one plate will go on the presentation table for the public to view.

A 30-minute lunch period is **MANDATORY** for all competitors. During this time, you are NOT allowed to go to your station for any reason including temperature adjustment.

Competition Timeline

1. Please be aware of the time frame for presentation of all items. The official time will be kept by a designated official timekeeper.
2. The window for presenting is 15 minutes long. For example, contestants in Group 1 have between 9:15-9:30 to present their chicken fabrication to the judges. After 9:30 there will be a penalty assessed as outlined below.
 - a. Any items presented between 1-5 minutes late will result in a 25% point loss for that item.
 - b. Any items presented between 6-10 minutes late will result in a 50% point loss for that item.
 - c. Any items presented between 11-15 minutes late will result in a 75% point loss for that item.
 - d. Any items presented more than 15 minutes late will not be scored.
3. Chicken fabrication and knife cuts will be judged at your station.
4. On all other courses, the contestant will present one plate to the judges for tasting and one plate will go on the presentation table for viewing by the public.
5. All food preparation and presentation must be completed by 3:15pm and cleanup completed by 3:45pm.
6. A group critique will be given at 4:00pm.

Chicken Fabrication and Knife Cuts

Each contestant will have one chicken to break down according to the following requirements:

- 2 – airline breasts (skin-on, first wing bone attached and frenched)
- 2 – tenders
- 2 – legs (bone in, skin on)
- 2 – thighs (bone in, skin on)
- 2 – two bone wing piece (fabricated as desired)
- Carcass and trim to be used for stock and soup
- Please follow this link for a video example of chicken fabrication techniques. Please refer to the above listed specs as they are slightly different from the video.

https://www.youtube.com/watch?v=7cc99t_wyhs

Each contestant will produce the following knife cuts:

1. Small Dice (1/4" x 1/4" x 1/4") – ½ Onion
2. Minced Parsley – ¼ Bunch
3. Tomato Concassé – 1 tomato
4. Medium Dice (1/2" x 1/2" x 1/2" cube) - 1/2 cup. Use vegetables based on your menu.
5. Julienne (1/8" x 1/8" x 2") Carrots - 2 oz. prepared weight required.

Recipes

Stock (Yield 2 quarts)

Use as needed throughout the competition

Required components:

- Carcass and trim from fabricated chicken
- Water
- Mirepoix from knife skills

Salad Course (2 portions)

Prepare Salad of choice.

Required components:

- Must contain chicken tenders from fabrication.
- Three vegetable garnishes are required - One must be the tomato concassé prepared in the knife cut segment.
- Must be served with 2 oz (v) of emulsified Dressing on Side

Clear Chicken Soup (2 Portions)

- Properly seasoned clear soup with appropriate discernable garnish

Braised Chicken Entrée (2 portions)

- Braised chicken with appropriate braised vegetables from knife cuts (additional vegetables may be added)
- Starch is Roasted potatoes
- Sauce is Fortified reduction of braising liquid

Sautéed Chicken Entrée (2 portions)

- Sautéed Airline chicken breast from chicken fabrication
- At least 2 vegetables displaying distinct knife cuts. One vegetable must be sautéed
- Starch is rice pilaf
- Sauce is a derivative of a mother sauce

Equipment Needs

1. Each contestant must bring all equipment necessary to execute the entire menu.
2. Each contestant must bring 2 portable butane burners and at least 4 cans of fuel. No other heat sources are allowed.
3. No electric or battery powered equipment may be used except thermometers and timers.
4. Each contestant must bring the following to display your work:
 - 2 each rimmed soup bowls
 - 2 each salad plates
 - 4 each dinner plates

Pantry List

**Allowed Common Ingredients. Select from this list items to fit your menu.
No additional ingredients will be allowed.**

<u>Dry Goods</u>	<u>Produce</u>	<u>Dairy</u>
<ul style="list-style-type: none">• AP Flour• Sugar• Corn meal• Couscous• Cornstarch• Short grain rice• Long grain rice• Orzo pasta• Lentils• Quinoa• Bread• Honey• Vegetable oil• Extra virgin olive oil• Soy sauce• Dijon mustard• Almonds• Walnuts• Tomato puree• White wine vinegar• Red wine vinegar• Asst dry spices• Chicken base• Beef base	<ul style="list-style-type: none">• Apples• Lemons• Garlic• Onions• Scallions• Shallots• Leeks• Carrots• Celery• Red Bell Peppers• Mushrooms• Green Leaf Lettuce• Spinach• Assorted fresh herbs• Parsley• Potatoes• Tomatoes	<ul style="list-style-type: none">• Butter• Cream• Milk• Eggs• Cheddar Cheese• Parmesan Cheese <p><u>Proteins</u></p> <ul style="list-style-type: none">• Whole Chicken

SkillsUSA Texas Culinary Arts Competitor Scorecard

Competitor Number: _____

<u>Category</u>	<u>Value</u>
Written Test	_____
Sanitation/Safety	_____
Mise en Place/Organization	_____
Knife Skills/Chicken Fab	_____
Technical Skills/Taste	
Salad	_____
Soup	_____
Entrée #1	_____
Entrée #2	_____
Subtotal	_____
Deductions*: comments:	_____
Total Score:	_____

*Possible deductions:

- Poor/no clean-up and reset of station and overall contest area (10-50 points),
- Uniform infraction (10-50 points) and
- no resume (10 points)