Culinary Arts Contest

2023 Skills USA Texas

**DISTRICT ONLY**

**State contest will be more rigorous and have 2 entrée requirements.**

**MENU**

Salad of choice (must use chicken tenders)

Emulsified Dressing

Chicken Stock

Sautéed Chicken Breast with Pan Sauce

Rice

Carrots

**High School Judging Categories at District**

1. Sanitation & Mise en Place
	* 1. Sanitation procedures
		2. Basic organization, cleanliness and attitude
		3. Safety
2. Skills Components:
	1. Vegetable cuts
		1. Chop, mince, dice (small and medium), rondelle, slice, julienne, concasse
	2. Chicken fabrication
		1. 2 – airline breasts (skin-on, first wing bone attached and frenched)
		2. 2 – tenders
		3. 2 – legs (bone in, skin on)
		4. 2 – thighs (bone in, skin on)
		5. 2 – two bone wing piece (fabricated as desired)
		6. Carcass and trim
	3. Handling/cleaning of salad greens
	4. Emulsion dressing
	5. Stock
	6. Main entree – 2 different cooking techniques
		1. Sauté with pan sauce and tenders
	7. Vegetable cookery
	8. Starch cookery
	9. Rice

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.

District written test is worth 50 questions

Professional Development Test is worth 50 points – this is same for all contests.

# Competition Scoring Breakdown-DISTRICT

Category Value

Written Test 50

Professional Development Test 50

Sanitation/Safety 200

Mise en Place/Organization 100

Knife Skills/Chicken Fab 150

Technical Skills/Taste

 Salad 100

 Stock 80

 Entrée 120

Total 850

**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 -10 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
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-DISTRICT**

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 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.

**Suggested JUDGING SCHEDULE**

|  |  |  |  |
| --- | --- | --- | --- |
|  | SectionStart | SectionEnd | Present Completed |
| Prep | 8:00 | 8:45 |  |
| Chicken Fab | 8:45 | 9:15 | 9:30 |
| Knife Cuts | 9:30 | 10:15 | 10:30 |
| Salad | 10:30 | 11:00 | 11:15 |
| Contestant Lunch | 11:15 | 11:45 |  |
| Stock | 11:45 | 12:15 | 12:30 |
| Entrée #1 | 12:30 | 1:30 | 2:00 |
| Clean up | 2:00 | 3:00 |  |

**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.

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.

**Suggested District 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.
	1. Any items presented between more than 5 minutes late will result in a 20-point loss
	2. Any items presented more than 10 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 2:00pm and cleanup completed by 3:00pm.

**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
* 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”x1/4”x1/4”) – 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”x1/8”x2”) Carrots -2 oz. prepared weight required.

**Recipes-DISTRICT**

**Stock (Yield 2 quarts)**

Use as needed throughout the competition

Required components:

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

Present 2 - 4 oz (v) portions of stock

**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

**Sautéed Chicken Entrée (2 portions)**

* Sautéed Airline chicken breast from chicken fabrication
* 2 vegetables displaying 2 distinct knife cuts cooked 2 different ways
* Starch is rice
* Sauce is a derivative of a mother sauce

**Equipment Needs – each district may vary**

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. No extensions to burners will be 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 bowls/ramekins for stock
* 2 each salad plates
* 2 each dinner plates

**Pantry List – final list will be released in January**

**Allowed Common Ingredients. Select from this list items to fit your menu.**

**No additional ingredients will be allowed.**

|  |  |  |
| --- | --- | --- |
| **Dry Goods*** Cornstarch
* Long grain rice
* White Bread
* Honey
* Extra virgin olive oil
* Soy sauce
* Dijon mustard
* Almonds
* White wine vinegar
* Red wine vinegar
* Balsamic vinegar
* Bay leaves
* Chili powder
* Garlic powder
* Onion powder
* Paprika
* Cayenne
* Oregano
* Peppercorns
* Ground black pepper
* Kosher salt
* Chicken base
* Beef base
* AP Flour
* Sugar
* Vegetable Oil
 | **Produce*** Apples
* Lemons
* Red bell peppers
* Garlic
* Onions
* Scallions
* Shallots
* Mushrooms
* Thyme
* Parsley
* Rosemary
* Tomatoes
* Green Leaf Lettuce
* Spinach
* Carrots
* Celery
 | **Dairy*** Butter
* Cream
* Milk
* Cheddar Cheese
* Parmesan Cheese

**Proteins*** Chicken - whole
* Eggs
 |

# SkillsUSA Texas Culinary Arts

**Competitor Scorecard DISTRICT 2023**

Competitor Number:

## Category Value

Written Test (50)

Professional Development Test (50) \_\_\_\_\_\_

Sanitation/Safety (200)

Mise en Place/Organization (100)

Knife Skills/Chicken Fab (150)

Technical Skills/Taste (300 possible)

 Salad (100)

 Stock (80)

 Entrée (120)

 **Subtotal** **\_\_\_\_\_\_\_\_ (850 possible)**

Deductions\*:

comments:

**Total Score:**

\*Possible deductions:

* Poor/no clean-up and reset of station and overall contest area (10-50 points)
* Plates not displayed before deadline (20 points) If more than 10 min late no score
* Uniform infraction (10 points)
* no resume (10 points)

Please provide judges notes: