

Culinary Arts Contest

2024 Skills USA Texas **DISTRICT ONLY**

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

MENU

Salad of choice (must use chicken tenders as protein, prepared any method)
Emulsified Dressing

Developed Chicken Stock (not base)

Sautéed Chicken Breast with Pan Sauce
Rice-prepared any recipe with pantry ingredients
Carrots & 1 other pantry vegetable

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 (from the knife cutting segment)
- Starch is rice
- Sauce is a derivative of a mother sauce

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" 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.

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!

Contestants Must Provide:

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

Judges Provide:

Pantry List: Allowed Common Ingredients. Select from this list items to fit your menu and recipes. No additional ingredients will be allowed.

<u>Dry Goods</u>	<u>Produce</u>	<u>Dairy</u>
<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Apples• Lemons• Red bell peppers• Garlic• Onions• Scallions• Shallots• Mushrooms• Thyme• Parsley• Rosemary• Tomatoes• Green Leaf Lettuce• Spinach• Carrots• Celery	<ul style="list-style-type: none">• Butter• Cream• Milk• Cheddar Cheese• Parmesan Cheese <p><u>Proteins</u></p> <ul style="list-style-type: none">• Chicken – whole (1 per contestant)• Eggs

High School Judging at **District**

- A. Sanitation & Mise en Place
 - 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, 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. Developed Stock
 - f. Main entree – 2 different cooking techniques
 - i. Sauté with pan sauce and tenders
 - g. Vegetable cookery
 - h. Starch cookery
 - i. 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.

Professional Development Test

Competition Scoring Breakdown-**DISTRICT**

<u>Category</u>	<u>Value</u>
Written Test	50
Professional Development Test	10
Sanitation/Safety	200
Mise en Place/Organization	120
Knife Skills/Chicken Fab	170
Technical Skills/Taste	
Salad	150
Stock	130
Entrée	<u>170</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 -10 points
 no resume..... -10 points

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

	Section Start	Section End	Presentation
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 talk to your advisor or 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.
 - a. Any items presented between more than 5 minutes late will result in a 20-point loss
 - b. 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/presentation must be completed by 2pm and cleanup completed by 3pm.

SkillsUSA Texas Culinary Arts Competitor Scorecard **DISTRICT 2024**

Competitor Number: _____

Category	Possible Points	Awarded Points
Sanitation/Safety	200	
Mise en Place/Organization	120	
Knife Skills	80	
Chicken Fab	90	
Salad Course	150	
Stock	130	
Entrée	170	
Skills Score	940	
Penalties		
Resume	-10	
Uniform	-10	
Presentation Window Missed	-20	
Sanitation/Cleanliness (per incident)	-100	
Total Penalties	-150	
Written Test	50	
PD Test	10	
Total Score	1000	

Please provide judges notes: