Culinary Arts Contest

2024 Skills USA Texas **STATE ONLY**

**MENU**

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

Emulsified Dressing

Developed Chicken Stock (not base)

Sautéed Chicken Breast with Sauce

Rice-any recipe with pantry ingredients

Two vegetables

Braised Chicken

Potatoes any recipe with pantry ingredients

Vegetable of Choice

**Stock (Yield 2 quarts)**

Use as needed throughout the competition

Required components:

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

**Clear Chicken Soup (2 Portions)**  4 oz (v) portions of stock

* Properly seasoned clear soup with appropriate discernable garnish

**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

**Braised Chicken Entrée (2 portions)**

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

**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.

## 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.

**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

- 4 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.

|  |  |  |
| --- | --- | --- |
| **Dry Goods**   * Cornstarch * Long grain rice * Orzo Pasta * 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 * Squash | **Dairy**   * Butter * Cream * Milk * Cheddar Cheese * Parmesan Cheese   **Proteins**   * Chicken – whole   (1 per contestant)   * Eggs |

**High School Judging at State**

1. Sanitation & Mise en Place (Two Floor Judges)
   * 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. Developed Stock
   6. Main entree – 2 different cooking techniques
      1. Sauté with pan sauce and tenders
   7. Vegetable cookery
   8. Blanch and saute
   9. Starch cookery
   10. Rice and potatoes

Written test –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-STATE

**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

**Suggested Competition Timeline**

1. Please be aware of the time frame for presentation of all items. Official time kept by timekeeper.
2. The window for presenting is 15 minutes long. EG: Group 1 has between 9:15-9:30 to present their chicken fabrication to the judges. After 9:30 there will be a penalty assessed as follows:
   1. Any items presented between 1-5 minutes late will result in a 25% point loss for that item.
   2. Any items presented between 6-10 minutes late will result in a 50% point loss for that item.
   3. Any items presented between 11-15 minutes late will result in a 75% point loss for that item.
   4. 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. A group critique will be given at 4:00pm.

**Competition Schedule-STATE**

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. Contestants will start in groups of 6-8 and will be staggered in 15-minute intervals.

**Suggested 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.

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.

# SkillsUSA Texas Culinary Arts

**Competitor Scorecard STATE 2024**

Competitor Number:

|  |  |  |
| --- | --- | --- |
| Category | Possible Points | Awarded Points |
| Sanitation/Safety | 150 |  |
| Mise en Place/Organization | 120 |  |
| Knife Skills | 80 |  |
| Chicken Fab | 90 |  |
| Salad Course | 100 |  |
| Stock | 115 |  |
| Entrée 1 | 120 |  |
| Entrée 2 | 150 |  |
| 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 | 25 |  |
| Total Score | 1000 |  |

Please provide judges notes: