

Culinary Arts, a *team event*, recognizes participants enrolled in occupational culinary arts/food service training programs for their ability to work as members of a team to produce a quality meal using industrial culinary arts/food service techniques and equipment. Teams of participants must ***develop a plan*** for the time allotted, ***prepare menu items*** given to them at the time of the event, and ***present their prepared items*** to evaluators.

### NEW JERSEY CORE CURRICULUM STANDARDS

- 1.2.12B(4).3 Organize personal works of visual art that convey a high level of understanding of how expression of ideas related to media, techniques and artistic process.
- 3.1 Understand and apply the knowledge of sounds, letters, and words in written English to become independent and fluent readers, and will read a variety of materials and texts with fluency and comprehension.
- 3.3 Speak in clear and concise organized language that varies in content and form for different audiences and purposes.
- 3.4 Listen actively to information from a variety of sources in a variety of situations.
- 3.5 Access, view, evaluate, and respond to print, nonprint, and electronic texts and resources.
- 8.1.12.A.3 Participate in online courses, learning communities, social networks, or virtual worlds and recognize them as resources for lifelong learning.
- 8.1.12.F.1 Select and use specialized databases for advanced research to solve real-world problems.
- 9.1.12.A.1 Apply critical thinking and problem solving strategies during structured learning experiences
- 9.3.12.C.2 Characterize education and skills needed to achieve career goals, and take steps to prepare for postsecondary options, including course selections, assessments, and extra-curricular activities.
- 9.3.12.C.3 Develop personal interests and activities that will support declared career goals and plans.
- 9.1.12.F.2 Demonstrate a positive work ethic in various settings, including the classroom and during structures learning experiences.
- 9.3.12.C.5 Identify transferable skills in career choices and design alternative career plans based upon those skills.
- 9.3.12.C.6 Develop job readiness skills by participating in structures learning experiences and employment seeking opportunities.
- 9.3.12.C.7 Pursue a variety of activities related to career preparation (e.g., Volunteer, seek employment, apply for training grants, higher education grants and loans.)
- 9.3.12.C.11 Evaluate the responsibility of employers and employees for maintaining workplace safety and health rights related to a particular occupation/ career.
- 9.4.12.C(6).2 Analyze how elements and principles are applied in a broad range of specific works of art.
- 9.4.12.E(2).1 Use fundamental knowledge of subject matter to plan/prepare effective instruction.
- 9.4.12. I.49 Review safety and sanitation procedures and apply them to ensure a safe and healthy work environment.
- 9.4.12.56 Employ teamwork skills to achieve collective goals and use team members' talents effectively.

**EVENT CATEGORIES****Occupational:** grades 10-12**ELIGIBILITY**

1. A chapter may register one (1) entry in this event. An entry is defined as one (1) team comprised of three (3) members.
2. Participation is open to any affiliated FCCLA occupational chapter member.
3. Participants must be or have been enrolled in a culinary arts/food service occupational training program (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid employment). Programs which meet this requirement may be determined by the state adviser. Students enrolled in food and nutrition courses in Family and Consumer Sciences comprehensive programs are not eligible.

**PROCEDURES & REGULATIONS**

1. Participants will report to the designated Competitive Events site on the specified date with all required equipment and wearing appropriate, clean attire.
2. Participants will take the Culinary Arts Knowledge Test prior to the competition. Participants will have 15 minutes to complete the test.
3. Teams will be given a menu and all required recipes and ingredients.
4. Teams will have 30 minutes to organize work area, obtain supplies, and construct a time management plan.
5. Teams will have 60 minutes to prepare required food products according to recipe specifications.
6. After 60 minutes, participants will present two plates for evaluation of appearance, taste and temperature.
7. Participants will have 15 minutes to clean up their workstations and return unused food to the central station.
8. Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity.
9. An equipment and tool requirements list will be sent to participants after the registration form is received at state headquarters. Only items on the list may be brought to the event. Any necessary large equipment will be provided.
10. Participants will begin the competition demonstrating three (3) knife skills. For this section of the competition students will be expected to provide supplies such as onions, celery, etc.
11. All other food will be provided. Identical food items will be available to each team. No other food products, garnishes or condiments may be brought to the event.
12. Participants will receive team scores on their personal appearance, and food production.
13. Spectators may not observe any portion of this event.
14. One team may be chosen to represent New Jersey at the National Leadership Conference.

**Presentation Elements:**Allowed: *Costumes/Uniforms*, Items on the current year's equipment listNot Allowed: *Audio, Easel(s), File Folders, Large Newsprint Charts, Laser Pointers, Manuals, Portfolios, Props/Pointers, Skits, Visual Equipment, Visuals*

**CULINARY ARTS SPECIFICATIONS**

**Safety and Appearance**

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial uniform; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup, and return supplies after event within the designated time period.
Temperature	Food products are served at the appropriate temperature.

**Knife Skills**

Participants will provide the designated vegetables/food items to be used in the knife skills portion of the Culinary Arts Event. The skills to be demonstrated will be revealed to participants on site. Therefore, students will need to be prepared for a vast number of specific skills. The individual cuts will be averaged for the team. The score from this portion of the event will be added to the remainder of the competition, giving a possible total score of 110 points.

Knife Skills	Demonstrate skilled use of knife in relation to 4 specific cuts. These cuts may include but will not be limited to: Dice, mince, julienne, brunoise, baton, etc. Safety and sanitation will be part of the judging process.
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**Food Production**

Participants will have 30 minutes after receiving recipes to work with their team members to construct a time management plan using the provided planning sheet, obtain supplies, and organize work area.

Teams of three individuals will have 60 minutes to prepare food products and garnish. Participants should be proficient in the preparation of a minimum of three food products. Any of the following food products may appear on the menu: appetizers, sauces, soups, vegetables, salads, breads, sandwiches, beverages, entrees and/or desserts. Participants may bring only the items listed on the provided required equipment list to the event. No other smallwares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of food products and garnishes.
Time Management Plan	Work cooperatively with team members to divide duties, make a time schedule and develop a sequential plan for completing tasks efficiently.
Follow Recipe Directions	Follow directions of recipes in proper sequence.
Teamwork	Work as an effective, contributing team and display leadership skills.

**Food Presentation**

Each team will prepare two identical plates that have been attractively garnished. The team will present all plates for evaluation of appearance, taste and temperature at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit. Evaluation will be based on industry standards.

Product Appearance	Prepare two plates consistently, with creative product appearance and appropriate portion sizes.
Product Taste	Food products meet industry standards of appropriate taste for each recipe.
Garnish	Enhance presentation with garnish that reflects creativity and is appropriate to food products made.

## Culinary Arts Rating Sheet

Name(s) of Participant(s) \_\_\_\_\_ School \_\_\_\_\_

Category: \_\_\_\_\_ Occupational

**INSTRUCTIONS:** Write the appropriate rating in the "Score" columns. Make comments to help participants identify their strengths and areas for improvement. Use the back of the sheet if necessary. Total points.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
<b><i>CULINARY ARTS KNOWLEDGE TEST</i></b>							
Knowledge Test	0-2	3-4	5-6	7-8	9-10		
<b><i>KNIFE SKILLS</i></b>							
Demonstrates 4 techniques with skill and safety	0-2	3-4	5-6	7-8	9-10		
<b><i>SAFETY AND APPEARANCE</i></b>							
Clothing and Appearance	0-1	2	3	4	5		
Safety	0-2	3-4	5-6	7-8	9-10		
Sanitation	0-2	3-4	5-6	7-8	9-10		
Preparation Temperature	0-1	2	3-4	5	6-7		
<b><i>FOOD PRODUCTION</i></b>							
Equipment, Tools and Techniques	0-3	4-6	7-9	10-12	13-15		
Time Management Plan	0-1	2	3	4	5		
Follow Recipe Directions	0-1	2	3	4	5		
Teamwork	0-2	3-4	5-6	7-8	9-10		
<b><i>FOOD PRESENTATION</i></b>							
Product Appearance	0-2	3-4	5-6	7-8	9-10		
Serving Temperature	0-2	3-4	5-6	7-8	9-10		
Product Taste	0-1	2-3	4	5-6	7-8		
Garnish	0-1	2	3	4	5		

**Maximum Score of 120**

**Total Score** \_\_\_\_\_

**Verification of Total Score (please initial)**

Evaluator \_\_\_\_\_  
 Room Consultant \_\_\_\_\_  
 Lead Consultant \_\_\_\_\_

**Circle Rating Achieved:**

Gold: 90-100

Silver: 75-89

Bronze: 60-74



