2019 TN SkillsUSA Culinary Arts Contest Update

Date: Tuesday, April 2nd
Contest Orientation: 7:30 a.m.
Contest Orientation/ Q&A: Advisors may be present but will not be allowed in the holding room during contest.
Location: Chattanooga State Culinary Department
Number of Contestants: TBA
Contest Chair Contact: Nicole Roning
Email: nroning@gmail.com Phone: 615-900-9810
Written Test: There will be no written test for state.
Tech Standards: Please review the SKillsUSA Tech Standards for Culinary Arts. Contestants and advisors should pull this up and review it together.

Resume Requirement: All contestants are required to bring one copy of their one-page resume to check in. Resumes are not accepted after check-in. There will be a point deduction for no resume at check-in.

Before the contest:
Carefully read over the recipe packet.

- Review the list of available spices, herbs, and ingredients.
- Prepare a Food List and Cooking Timeline. These may be used during the competition.

Other Notes:

- Please only use the amount of each ingredient as necessary. Return unused products to the supply tables.
- Please check standards for dress requirements. If you have a marked coat or apron, the marking must be covered. A SkillsUSA jacket is acceptable.
- Contestants with long hair that poses a possible safety or sanitary hazard must wear a hairnet in addition to the bakers/chef hat and supplied by the contestant.
- Contact a judge to look at any waste/ garbage before removing anything from your station.
- You may work on any component of your menu at any time but they can only be presented in the presentation window.
- You will present 1 plate to the tasting judges and 1 plate for presentation in the designated table in the classroom.
- Raise your hand to ask for assistance if there is anything you do not understand. You will have time before the contest starts in which you may ask questions.
- Remember this is about learning and having fun. It is a time to show off your skills and learn to improve even more.
- There will be no coaching from advisors/ parents/ etc allowed. Mouthing, motioning, etc will not be tolerated and your contestant will be disqualified. This will absolutely not be tolerated. Disqualification will be a lead judge/ chair decision and will be final. Motioning to your student counts as coaching. Mouthing words to your student is coaching.

- Remember when practicing that table space is limited. This will simulate working in a real kitchen. Space will be significantly decreased in comparison to last year.
- Students are judges on clean-up after the competition. This can be a 50 point deduction if their station, work area, kitchen, dish room, etc is not left up to cleanliness standards.
- Please check your tech standards for uniform requirements. Deductions will be made upon walking into the orientation room. Be in full uniform, dressed, and prepared.
- In the event of the tie, judges will use the following in order to break the tie:1.) Sanitation score 2.) Technique Score 3.) Mise en place score.
- Observation will be allowed in small groups to observe the kitchen space at designated times. There will be a rotation sign-up at the event. Observers may not speak to any contestants or coach with hand motions, etc during any part of the competition.
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Menu:
Composed Salad with Emulsified Dressing
Sauteed Chicken with sauce, grains, and vegetables.
Braised Chicken with sauce, Roasted potatoes and vegetables.

Contestant Schedule:
IMPORTANT: Contestant orientation will begin at 6 a.m. for ALL CONTESTANTS. Please do not expect to show up late and compete.
The times listed note the time items must be presented to the judges. The presentation window is 5 minutes long. For example, in group 1 on the chart below, contestants MUST present their salads from 10:00-10:05 a.m. There will be an announcement that the presentation window is open and when the window closes.

- Any item presented 5-10 minutes late will result in a 25% point loss for that item.
- Any items presented between 10-15 minutes late will result in a 75% point loss for that item.
- Any item presented 15 minutes late will not be scored.
- Note: Chicken fabrication will be judged at your station. Knife cuts will be judged as completed. The contestant will be given a sheet to place approximately 10 cuts of product for each cut on to present to judges. These will not be returned to use in preparation.Everything else needs two plate presentations, as stated above.
- If you miss your scheduled group start time, you will not be allowed to compete due to the lack of space.

ALL CONTESTANTS MUST BE PRESENT AT 7:30 A.M. FOR CHECK-IN AND THE MEETING

Schedule dependent on number of contestants…. May alter based on registration!!

Group 1	**Group 2**
Orientation 7:45 a.m.	**Orientation 7:45 am**
Start Time 8:30 a.m.	**Start time 12:00 p.m.**
Butchery 9:00 a.m.	**Butchery 12:30 p.m.**
Knife Cuts 10:15 a.m.	**Knife Cuts 1: 45 p.m.**
Salad Course Presentation Window 10:00-10:05 am	**Salad Course Presentation Window** *1:30-1:35 p.m.*
Entree #1 Presentation Window *11:00-11:05 a.m.*	**Entee #1 Presentation Window** *2:30-2:35 p.m.*
Entree #2 Presentation Window *11:30 a.m.-11:35 a.m.*	**Entree #2 Presentation Window** *3:00-3:05 p.m.*
Clean up Complete *11:35 a.m.*	**Clean up Complete** *3:05 p.m.*

Equipment and Materials Needed:

3 cutting boards
Knife kit (chef/ peeler/ steel/ paring/boning)
Thermometer
2-4 quart sauce pans
Stock pot 1 gallon
Whisks
Utility Tongs
4- 8-10 inch sauté pans
2- 2 oz. ladles
Measuring cups and spoons (dry and liquid)
Cook Spoon
High temp spatula
Strainer/ China cap
3 Mixing Bowls
Garnishing kit
1- 2 qt sauce pan
Full chef uniform including chef hat and apron.
3 Side towels
1 cleaning towel
White round presentation plates/bowls for salad, entree 1, and entree 2 (2 of each)
½ sheet pans
2 butane burners with butane gas for cooking.
Bus tub for dirty dishes

**This is a suggested list. You may bring additional items. Contestants must bring their own equipment. The venue cannot supply additional pots, pans, spoons, etc. Points will be deducted for not being prepared.

**Equipment tubs cannot be stored at station in kitchen. They may carry a bus tub only to place under the table. Larger equipment containers may be placed in the classroom against the wall.

Ingredients on hand at competition:

Produce	Dry Goods	Dairy
Broccoli Green beans Celery Carrots Parsley Mushrooms Tomatoes Garlic Onion Variety of Leafy greens for salad (spinach, spring mix, iceberg Potatoes Basic dry seasoning (salt, pepper, oregano, etc) Fresh Herbs: Basil, Mint, Parsley, Sage	AP Flour Sugar Couscous Corn starch Long grain rice Bread Honey Vegetable oil Extra virgin olive oil Dijon mustard Almonds Tomato puree White wine vinegar Red wine vinegar White and red cooking wine	Butter Cream Milk Eggs Parmesan cheese

*Contestants may not bring in any ingredients including spices, garnishes, etc. This is an unfair advantage. Any contestant using a product that is not supplied by the venue will be disqualified.

Skills Components

Chicken Fabrication- 15 minutes total time for fabrication.

Each contestant will have 1 chicken to fabricate. They should execute the following:

1. Two breasts- The breast should be skin on and boneless, except for the first bone of the wing which should be attached and frenched. The tender should be intact and attached to the breast. The wing bone, tender, and skin can be removed at a later time if desired.
2. Two leg/ Thigh portions- the leg and thigh should be bone-in.The leg and thigh should be separated with skin-on and bone-in.
3. Carcass meat, trim, and bones are to be used for stock.

Knife Cuts

These items are to be used in other menu items.

1. Medium dice (½ " x ½" x ½")- ½ cup potato
2. Chopped Parsley- ¼ bunch.
3. Concasse- 1 Roma tomato
4. Minced- 4 cloves of garlic
5. Small dice- (¼ x ¼ x ¼) onion
6. Julienne (⅛ x ⅛ x 2 inch) Carrots- 2 oz.

Stock

Yield- 2-3 quarts Use as needed throughout the competition

Ingredients:

Chicken bones and trim from fabricated chicken

Water

Mirepoix/ Sachet

Use as needed throughout competition.

Composed Salad with Emulsified Dressing

Skills Components: Cleaning-handling of greens/ Permanent Emulsion

Yield- 2 presentation plates

- Dressing should be a permanent emulsion.
- Use extra white meat chicken (tenderloin, wings) to prepare a protein component for the salad. Cooking method is contestant's choice.
- Three room temperature or chilled vegetable garnishes are required. One must be the tomato concasse prepared in knife cuts.
- Properly cleaned lettuce or greens required.
- A crisp component is required. Examples may include a crostini, potato crisp, or cheese crisp.
- Remember to use gloves when handling ready-to-eat foods.
- Salads should be dressed and an additional 2 oz. cup of dressing should be presented with your plate presentation.

Entree #1

Skills Components: Saute, Sauce, Grains, Vegetable

Yield: 2 plates

Protein: Sauteed chicken

Vegetable: At least two vegetables displaying distinct knife cuts. One of the vegetables must be prepared using the saute method.

Starch: Simmered grain, pilaf, or risotto

Sauce: Pan sauce or a derivative of a Mother Sauce

Entree #2

Skills Components: Braise, Sauce, Roast, Vegetable

Protein: Braised Chicken

Vegetable: Properly braise a vegetable from knife cuts.

Starch: Roasted potatoes

Sauce: Fortified reduction of braising liquid.

Culinary Arts Scorecard

Items Evaluated	Possible Points
Written Test Sanitation - General	N/A
Sanitation - Working Knowledge of Danger Zone	50
Sanitation - Avoids Cross Contamination	50
Sanitation - Wears Gloves When Appropriate	50
Mise en Place - Organization & Preparation	50
Mise en Place - Professionalism	30
Mise en Place - Safety	30
Meat Fabrication - #1 - Chicken Breast	30
Meat Fabrication - #1 - Chicken Leg/Thigh	20
Vegetable Cuts - #1	20
Vegetable Cuts - #2	10
Vegetable Cuts - #3	10
Vegetable Cuts - #4	10
Vegetable Cuts - #5	10
Vegetable Cuts - #6	10
Salad - Cleaning & Handling of Greens	10
Salad - Quality of Emulsion	30
Salad - Overall Appearance & Taste	30
Entree 1 - Overall Appearance/Presentation of Plate	60
Entree #1 - Main Protein - Taste/Technique	30
Entree #1 - Sauce - Taste/Technique	30
Entree #1- Starch- Taste/Technique	30
Entree #1 - Vegetable - Taste/Technique	30
Entree 2 - Overall Appearance/Presentation of Plate	60
Entree #2 - Main Protein - Taste/Technique	30
Entree #2 - Sauce - Taste/Technique	30
Entree #2- Starch- Taste/Technique	30
Entree #2 - Vegetable - Taste/Technique	30
Résumé Penalty	0 or -10
Clothing Penalty	0 to -50
Poor Clean-up & Reset of Station	-50