Culinary Arts Contest
2020 SkillsUSA Texas
District 3

Lubbock, TX
Feb 14, 2020
EQUIPMENT

Each contestant must bring all equipment necessary to execute the entire menu.

• Each contestant must bring 2 portable butane burners and at least 4 cans of fuel.
• No electric or battery powered equipment may be used to except thermometers and timers.
• Each contestant must bring the following to display your work:
  • - 2 each rimmed soup bowls
  • - 2 each salad plated
  • - 4 each dinner plates
HIGH SCHOOL CRITERIA

A. Sanitation & Mise en Place
   a. there will be two floor judges who will judge:
      i. Sanitation procedures
      ii. Basic organization, cleanliness and attitude
      iii. Safety

B. Skills components
   a. Vegetable cuts
      i. Chop, mince, dice) small, medium), rondelle, slice, julienne, tourne, concasse
   b. Chicken fabrication
      ii. 2 – airlines breasts (skin-on, first wing bone attached and frenched)
   iii. 2 – tenders
   iv. 2 – legs (bone in, skin on)
   v. 2 – thighs (bone in, skin on)
   vi. 2 – two bone wing piece (fabrication as desired)
   vii. Carcass and trim
   c. Handling/cleaning of salad greens
   d. Emulsion dressing
   e. Clear soup
   f. Main entrees – 2 different cooking techniques
      i. Saute with pan sauce and braise
   g. Vegetable cookery
      i. blanch and saute
   h. starch cookery
      i. rice pilaf and boiled/pan roasted potatoes

C. Written test – the written test gives the students an opportunity to demonstrate their knowledge of culinary principals including but not limiting to: culinary math, sanitation, safety, techniques, and principles of cooking.
Menu

Chicken Caesar salad
Clear chicken soup

Entrée #1
Braised Chicken legs & thighs with tomatoes and garlic
Parsley buttered potatoes

Entrée #2
Sauteed chicken breast with mushroom pan sauce
Rice pilaf
Green beans and julienne carrots
COMPETITION SCHEDULE

To be determined at future date
COMPETITION TIME LIMIT

• Please be aware of the time frame for the presentation of all items. The official time be kept by a designated official time keeper

• The window for presented is 15 minutes long. For example, contestants in Group1 have between 9:15 and 9:30 to present their chicken fabrication to the judges. After 9:30 there will be a penalty assessed as outlined below.

• Any items presented between 1-5 minutes late will result in a 25% point loss for that item
• Any items presented between 6-10 minutes late will result in a 50% point loss for that item
• Any item presented between 11-15 minutes late will result in a 75% point loss for that item
• Any item present more than 15 minutes late will not be scored. Chicken fabrication and knife cuts will be judged at your station.

• 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.

• All food preparation and presentation must be completed by 3:15pm and cleaned up by 3:45pm. Final competition area clean up is part of sanitation score, failure to participate will result in point deduction.

• A group critique will be given at 4:00pm
Each contestant will have one chicken breast to break down according to the following requirements:
-2 – airline breast (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 and soup
-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
- Onion (1/2 each small, medium, large dice, ½ each small, medium, large slice)
- Carrot (1 each ½ inch rondelle)
- Carrot (2oz brunoise, 2oz julienne)
- Celery (1 rib ½ inch bias cut)
- Roma tomato (2 each concasse)
- Garlic (3 cloves minced)
- Potatoes (6 each tourney, 4 oz batonnet)
- Parsley(1/4 bunch chopped)
- Mushrooms ( ounces sliced)
INSTRUCTIONS/TIPS

• 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.

• During orientation for the contest the lead state judge will review the contest packet with you

• Before the contest you should carefully study the contest packet:
  • Review the list of recipes/ingredients
  • Write a preparation/cooking schedule to assist you during your competition period
  • Please use only as much of each ingredient from the pantry as necessary. Bulk ingredients MUST NOT leave the pantry table.
  • Contact a judge to look at your garbage/waste before removing anything from your station.
  • You may work on any component of your menu at any time.
  • Hot foods should be served HOT and cold foods should be served COLD!
  • Please wear gloves when handling ready to eat food.

• You will present one tasting plate to the Tasting Judges and one presentation plate to the public to view.

• 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 competitions begins where 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.**

• Remember two things- this completion is about LEARNING and is 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.
# MATERIALS

<table>
<thead>
<tr>
<th>Registration</th>
<th>Culinary</th>
<th>Baking</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 8 black pens</td>
<td>6 black sharpies</td>
<td>4 black sharpies</td>
</tr>
<tr>
<td>• 8 black sharpies</td>
<td>6 red sharpies</td>
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<tr>
<td>• 2 white tapes rolls</td>
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<tr>
<td>• ID case 64</td>
<td>36 sharpened pencils</td>
<td>28 sharpened pencils</td>
</tr>
<tr>
<td>• 8 red pens</td>
<td>6 red pens</td>
<td>4 calculators</td>
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