

# SkillsUSA Culinary Arts Contest scope for 2020

The contest will be a little different this year. Traditionally recipes have been sent out prior to the contest. This year, instead of a predetermined menu, there will be a “mystery” basket for every contestant. All baskets will be the same as well as a stocked pantry for all to use from. Some items will be labeled for identification, other will not be labeled. The contest will focus on cooking methods and processes not just practicing the same old recipes. The contestants will need to demonstrate food knowledge as well as sound knife skills and proper food service sanitation. Contestants will have to turn in a hand written menu to be placed at their judging station prior to 10am. The menu should consist of a description of the items to follow. Writing utensils and paper will be provided. **Do not bring recipes.** All of the mystery items must be used in some form, in the dishes. They can all be used in one dish, spread throughout the three dishes, or used in multiple dishes, but some of all of the items must be used. Be Creative, have fun, use the knowledge you’ve learned.....again, have fun, let your instructors do the worrying.....

The contestants will be judged on:

1. Uniform (10 points)
2. Resume (5 points)
3. Food safety and sanitation (10 points)
4. Food knowledge (5 points)
5. Timing (10 points)
6. Creativity (10 points)
7. Vegetable cuts (5 points)
8. Chicken Fabrication (10 points)
9. Salad emulsification and composition (10 points)
10. Soup (10 points)
11. Composed meal (10 points)
12. Written menu (5 points)

**100 points total**

Contestants will have to produce:

**Salad-** 2 plated identical plates

Emulsified Dressing with Greens and appropriate garnish/garnishes

Should be a dressed salad with a side dish of just dressing for judging emulsification

**Soup Production-** 1 quart min, 1.5 quart max

2 soup cups for presentation

**Composed meal-** 2 portions ( Protein, Starch, Vegetable )

### **Knife Cuts**

Vegetable cuts:  
Mirepoix for soup  
2 oz julienne  
¼ c. Brunoise  
4 oz batonette

### **Chicken Fabrication**

- breaking down of a whole chicken  
(Statler Breast, Leg and thigh Separated, wing tip removed, Oyster attached).
- Absolutely NO outside food product is allowed. All food, dry goods and specialty items will be provided.

### **Contest timeline**

- Culinary Arts kitchen at UTC will be open for contestants at 6:15am
- Contestants need to be in the kitchen by 6:30am and can set up their stations
- Contest will start at 7am sharp
- Knife cuts, Handwritten menu, and Chicken Break down can be judged anytime before the first course is due at 10am
- Dressed salad with a dish of dressing due at 10:00 Sharp
- Entree with all components due at 10:30
- Finished soup due at 11:00

In addition to the equipment listed in the Culinary Arts Equipment and Materials on the national website the contestants should also bring:

***2 Portable butane stoves & fuel***

***Sauce pans & covers for saucepans***

***Fry pans***

***Cutting boards***

***Knives and smallwares (i.e. whisks, spatulas, spoons.)***

***Measuring utensils***

***Strainer or sieve***

***Side towels***

***Cleaning & Sanitation Chemicals WILL be Provided---- Please bring own Buckets !***

***All food ingredients will be provided.***

All contestants are responsible for cleaning up the kitchen and putting all of the product away. Anyone that leaves before being dismissed by Chef Flewelling will be disqualified.

### **National Equipment list**

Knife kit and cook's tools as desired from the following:

1. French cook's knife
2. Paring knife
3. Vegetable peeler
4. Knife steel
5. Boning knife
6. Cook's fork
7. Slicing knife (meat)
8. Serrated slicing knife
9. Fillet knife

10. Utility knife
  11. Offset spatula
  12. Cook's tongs (8–12 in.)
- Continued on next page.
13. Meat thermometer (pocket type)
  14. Rolling pin
  15. Piping bags and tips
  16. Molds or timbales
  17. Sift pats
  18. Timer or clock
  19. Small mesh strainer
  20. Oven thermometer
  21. Food handler gloves
  22. Hair net(s)
  23. Cheesecloth
  24. Whisk
  25. Kitchen spoons
  26. Stainless steel mixing bowls
  27. Professional cook's tool kit:
    - a. Citrus zester
    - b. Channel knife
    - c. Parisienne scoop
    - d. Apple corer
    - f. Canapé or biscuit cutters
    - g. Plastic squeeze bottles

By no means do you need all of this, please use your best discretion and bring tools you are comfortable cooking with. NO ELECTRICAL APPLIANCES. UTC will provide plates and bowls, but feel free to bring your own if you like.