

Culinary Arts Skills USA

Scope of Competition

Contest Title: Culinary Arts

Contest Date: January 14, 2004

Contest Chariperson: TBA

Contest Location: Culinary Arts Kitchen

School Phone: 570.822.4131

The students will be tested on a variety of skills in the kitchen. These include:

- Soup Preparation
- Salad Preparation including dressing
- Entrée Preparation
- Starch
- Vegetables
- Plate Presentation of all items

Three hours will be given to prepare the meal in its entirety. Plate presentation and sanitation as well as uniform will be part of the rubric.

Equipment/Tools/Supplies

Student to bring:

Apron

Towels

Knives, assorted

Gloves

Thermometer

Students will be able to take any small hand tools that they deem necessary for performing their competition. All large equipment will be provided.

Student to be in Complete Uniform to include:

Chef Coat

Chef Hat

Chef Pants

Apron

Contest Narrative:

The contestant will receive job sheets with procedures and be instructed to complete the job sheets in the allotted time.

Focus on:

- Appearance
- Planning
- Mise en place
- Assembly
- Finished Product
- Work Habits
- Sanitation

Skills USA District Competition 2010-2011 Wilkes-Barre Area Career & Technical Center

Contest Title: Commercial Baking
Contest Date: January 12, 2011
Contest Chariperson: TBA
Contest Location: Culinary Arts Bake Shop
School Phone: 570.822.4131

Equipment/Tools/Supplies

Student to bring:

Pastry Bag

Student to be in Complete Uniform to include:

Chef Coat

Chef Hat

Apron

Chef Pants

Contest Narrative:

The contestant will receive four job sheets with procedures and be instructed to complete the job sheets in the allotted time.

Contest Observation:

Focus on:

- Appearance
- Planning
- Mise en place
- Assembly
- Finished Product
- Work Habits
- Sanitation

Competition

1. Cookies
2. Quick Breads
3. Pate Choux

4. Puff Pastry
5. Pie
6. Plate Presentation

Skills USA District Competition 2010-2011
Wilkes-Barre Area Career & Technical Center

Contest Title: Food and Beverage Service
Contest Date: January 12, 2011
Contest Chariperson: TBA
Contest Location: Culinary Arts Dining Room
School Phone: 570.822.4131

Equipment/Tools/Supplies

Student to bring:

Hair restraint

Student to be in Complete Uniform to include:

Dining room attire

Contest Narrative:

The contestant will receive job sheets with procedures and be instructed to complete the job sheets in the allotted time.

Focus on:

- Appearance
- Planning
- Mise en place
- Assembly
- Finished Product
- Work Habits
- Sanitation

Competition will include but not limited to:

1. Table Setting
2. Service
3. Napkin folds
4. Order Taking
5. Mise En Place
6. Professionalism