

Culinary Arts

CHAIR: Chef Chris Hall

CO-CHAIR:

CONTEST DATE: April 26, 2018

CONTEST LOCATION: Sunflower South Building, Hutchinson Fairgrounds
2000 N Poplar St | Hutchinson, KS

CONTEST TIME: 8:00 am

PURPOSE: To evaluate each contestant's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism in culinary arts.

ELIGIBILITY: Open to active SkillsUSA members enrolled in programs with culinary arts or commercial food trades as the occupational objective.

CLOTHING REQUIREMENT: White or black work pants or black-and-white checkered chef's pants; white chef's jacket; white or black leather work shoes, white apron; white neckerchief; and side-towels. Chef's hats (toques) and food handlers' gloves.

No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single watch or wedding ring is the only jewelry that will be allowed to be worn during the orientation and contest periods. All hair must be restrained by either a hat or hairnet. Beards must be covered by a snood during all periods of food handling.

Cell phones are not permitted on the contest floor and cannot be used in place of a kitchen timer.

Commercial Baking Official Dress



All students will be required to prepare the following menu using the ingredients provided. Two (2) portions of each item must be prepared, one for the judges tasting and the other for display. Burned or wasted items will not be replaced.

Menu of the Day

Chicken Soup with Vegetable Garnish

Composed Salad

Must include: a boneless chicken component, greens, 2 ea. Raw or cooked vegetable Garnishes and a crisp component)

**Chicken Breast Supreme (Sautéed or Poached)
with Pan Sauce**

2 Vegetable Sides

1 Starch Side

All students will be required to complete the following tasks and prepare the following products:

1. Vegetable Cuts
 - a. ¼ cup Parsley – minced
 - b. 1/2 Onion – ¼" dice
 - c. 3-4 Mushrooms, sliced
 - d. 1 Celery – ¼" dice
 - e. 1 Carrot, batonnet – ¼" x ¼" x 1-2"
 - f. 6-8 cloves Garlic, minced
 - g. 1 Tomato, concasse
 - h. Reserve usable scraps separately (can be used to fortify stock that is being provided) from trash container.
2. Chicken Fabrication
 - a. 2 ea. French cut chicken breasts, skin-on
 - b. 2 ea. chicken tenderloins, whole and cleaned of membrane
 - c. 2 ea. Skinless, boneless thighs, "oyster" attached
 - d. 2 ea. Drumstick style legs – bone in
 - e. 2 ea. Wings, cut at second joint with tip removed
 - f. Reserve carcass and scraps separately (can be used to fortify stock that is being provided).
3. Soup (2 plate presentations):
 - a. Use carcass bones, wings, legs to fortify chicken stock that will be provided.
 - b. Use thigh meat as soup garnish
 - c. Use vegetable cuts from knife skills that are not used in other preparations within the competition.
 - d. Soup must be one of the following categories: broth, creamed, or thickened.
4. Composed Salad (2 plate Presentations)
 - a. Must use a boneless white meat chicken (i.e. tenderloins) component from fabrication
 - b. Properly Greens
 - c. 2 each chilled raw or cooked (room temperature) vegetable garnishes
 - d. An emulsion dressing is required. It can be temporary, semi-permanent or Permanent in nature
 - e. Crisp component (ex: crostini, potato crisp, crouton or cheese crisp)
5. Entrée (2 plate presentations):
 - a. Chicken
 - i. Frenched Chicken Supreme

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- ii. Pan-seared
- iii. Cook to proper doneness
- iv. Can be served whole or sliced
- b. Pan Sauce – must demonstrate proper “fond”
 - i. Use of aromats
 - ii. Deglazing
 - iii. Proper Napé (consistency adjust)
 - iv. Garnish
 - v. Can be served over or under chicken presentation
- c. Vegetables
 - i. Must present 2 different vegetables
 - ii. Each using a different technique (for example: sauté/glaze; roasted/braised)
- d. Starch – must have 1 starch
 - i. Cook with Pilaf technique, risotto method, braised, or roasted.

It is highly encouraged for students to utilize their knife cuts for the Soup and Entrée. The pantry/refrigerated units will be stocked accordingly, however, once a product is gone, the student must use their culinary knowledge to use the items that are left. This is the same setup used at Nationals.

Competitors are NOT allowed to bring in any additional ingredients. Floor judges will have the right to disqualify any students who use products not specified for the competition.

Students will present 2 identical soups, 2 identical salads and 2 identical entrees. Tables will be setup in the halls with student numbers so 1 soup and 1 entrée will be placed for display. The other soup and entrée will go to the judges room for scoring.

Competitors are EXPECTED and REQUIRED to clean their own dishes and workstations

TOOLS:

Competitors are to provide their tools. THE USE OF ELECTRIC TOOLS IS NOT PERMITTED. The demonstration of knife and hand skills is of the utmost importance.

Committee Chairs reserve the right to limit or disallow the use of any item it deems unfair or improper.

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Equipment provided by Contestants:

- 1 ea - male and female spoon
- 1 ea - 12" tong
- 1 ea - wire whisk
- 1 ea - 1 cup measure
- 1 ea - 1 qt. measure
- 1 ea – Measuring spoon set

Speed Racks:

- 1 ea - 9-10" bowl
- 1 ea - half sheet tray
- 2 ea - disposable pie tins

Tasting spoons

- 1 ea - 6 cup pan (ex: starch)
- 1 ea - 2 quart Pan (ex: blanching, braising)
- 1 ea – 10" Sauté Pan
- 1 ea – 10" Straight Sided Searing Pan

cutting board, sani-bucket with a towel and two side towels.

Knife Kits with Steel

Thermometers

Garnishing Kits

Scales

These items will be approved by the chairperson during the uniform inspection. Any items that are not deemed acceptable, will be removed from the competition area.

PLEASE BE SURE YOU READ ALL INSTRUCTIONS ☺

Contest Time Line Information:

1. Please be aware of the time frame for presentation of all items.
2. The window for presenting is 5 minutes long. Any items presented between 5-10 minutes late will result in a 25% point loss for that item.
3. Any items presented between 10-15 minutes late will result in a 75% point loss for that item.
4. Any items presented 15 minutes late will not be scored.
5. Students will be stair-stepped at various increments. Those time frames will be assigned the day of the competition.

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Time Line (approximate):

8:00-8:20 am	Check-in; Contest Meeting; Station Drawing; kitchen tour
8:30-8:45am	Station set-up, all students
8:45-9:30	Vegetable skills and Chicken Fabrication
9:30-9:45am	Break while knife skills are judged
9:45 – 12:30	Group 1 – Hot Food Production
11:00-11:05	Soup presentation
11:30-11:35	Salad Presentation with side of dressing
12:25-12:30	Entrée Presentation
12:30-1:00	Clean kitchen
	Lunch
2:30-3:45	Written SkillsUSA test
10:00-12:45	Group 2 – Hot Food Production
11:15-11:20	Soup Presentation
11:45-11:50	Salad Presentation with side of dressing
12:40-12:45	Entrée Presentation
12:45-1:15	Clean Kitchen
	Lunch
2:30-3:45	Written SkillsUSA test
10:15-1:00	Group 3 – Hot Food Production
11:30-11:35	Soup Presentation
12:00-12:05	Salad Presentation with side of dressing
12:55-1:00	Entrée Presentation
1:00-1:30	Clean Kitchen
	Lunch
2:30-3:45	Written SkillsUSA Test
10:30-1:15	Group 4 – Hot Food Production
11:45-11:50	Soup Presentation
12:15-12:20	Salad Presentation with side of dressing
1:10-1:15	Entrée Presentation
1:15-1:45	Clean Kitchen
	Lunch
2:30-3:45	Written SkillsUSA Test

Available Ingredients

Dairy	Produce	Herbs
Milk – 2%	Celery	Parsley
Heavy Cream	Carrots	Basil
Half-n-Half	Onions	Chives
Sour Cream	Leeks	Green Onion
Cheeses – cheddar,	Shallots	Rosemary
Parmesan, Gouda,	Green Beans	Sage
Mozzarella, blue cheese	Tomatoes	Tarragon
Whole Eggs	Garlic	Thyme
Butter – unsalted		Cilantro

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<p>Greek Yogurt</p>	<p>Potatoes – russet, red-skinned, fingerlings Mushrooms Jalapenos Peppers – assorted (red, yellow, green) Spinach & Kale Zucchini Yellow Squash Asparagus Butternut Squash Assorted Greens (Leaf, Romaine and Bibb/Butter) Avocados</p>	
<p>Proteins</p>	<p>Cold Storage – others</p>	<p>Dry Storage</p>
<p>Whole Chicken 6 sl. bacon</p>	<p>Chicken Stock, fresh made Lemons Limes Oranges Worcestershire Tabasco Mayonnaise Mustard – Dijon & Grain Honey Mini French Baguettes</p>	<p>White Wine (Fre) Red Wine (Fre) Vinegar Panko Bread Crumbs Assorted Flour & Sugar Assorted Spices, salts, peppers Oils – Grapeseed, Olive, Salad Almonds, Walnuts, Pistachio Arborio Rice Long Grain Rice Barley & Farro Dried Craisins, Raisins Barley - medium Couscous & Quinoa – tri-color. (Ltd). Japanese Rice</p>

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Scoring Rubric

Skills Area Tested	Possible Points
Knife Cuts – Diced Carrots	20
Knife Cuts – Minced Shallots	20
Knife Cuts – Julienne Carrots	20
Knife Cuts – Concassée Tomato	20
Knife Cuts – Minced Garlic	20
Knife Cuts – Minced Parsley	10
Chicken Fabrication – Breast	25
Chicken Fabrication – Leg/Thigh	25
Chicken Fabrication – Truss	25
Chicken Fabrication – Carcass/trim	25
Sanitation – General	130
Mise en Place	100
Soup – Appearance/Presentation	40
Soup – Taste/Technique	75
Salad – Appearance/Presentation	40
Salad – Taste/Technique	75
Entre – Appearance/Presentation	40
Entre-Taste/Technique	75
Accompaniments – Appearance/Presentation	40
Accompaniments – Taste/Technique	75
Written Test	100
Resume Penalty	-45
Clothing Penalty	-45
TOTAL POSSIBLE SCORE	1000