

# CULINARY ARTS NYS



## 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.

## CLOTHING REQUIREMENT

Chef pants (checkered, white or black), White chef's jacket or shirt, White chef's scarf, Chef's hat (paper or cloth), hairnet or hair pinned up (if hair is collar length), White bib apron, White or black work shoes, oil resistant, Side towels (if needed), No visible jewelry

**All identifying markings or names must be covered on chef's uniform.**

**Watches should be kept on your worktable or in your pocket.**

**Note: Contestants must wear their contest clothing to the contest orientation meeting. Also bring #2 pencil, resume, and safety assurance form.**

## ELIGIBILITY

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

## EQUIPMENT AND MATERIALS

1. Supplied by the NY chair/committee:
  - a. Contest menus, recipes, instructions. Some necessary food items, seasonings, etc.
  - b. Contest site organized (work stations, ranges, refrigeration, access to product and additional equipment) in as fair a manner possible for each contestant
2. Supplied by the contestant:
  - a. Competitors must bring a twin burner electric hot plate set up to cook on.
    1. No Butane or Gas, no induction burners, no 220v burners, no single burners (unless you only want to work

with one burner) No one gets two electric connections.

- b. 15 ft extension cord
- c. No electric hand tools or other electric equipment will be allowed.
- d. Please be sure to check the NYS website:

<http://www.nysskillsusa.org>.

For current year's competition menu (yr you are competing) and ingredients as per change form. Plan and bring necessary equipment to cook the menu. You are only making two complete plates of each dish. Please do not bring large size pots and pans.

- e. No. 2 pencil (2 each)
- f. 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.)
13. Instant read thermometer. (pocket type)
18. Timer or clock
19. Small mesh strainer
21. Food Handler gloves
22. Hair nets
23. Cheese cloth
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
  - e. Tourner knife
  - f. Canapé or biscuit cutters
  - g. Plastic squeeze bottles
28. Any other small tools must be approved at the competition by the technical committee chair and must be made available for all other contestants to use.

All competitors must create a one-page résumé, on white plain paper and submit a hard copy to the technical committee chair at Wednesday night orientation. Failure to do so will result in a 10-point penalty. Resumes will not be accepted after Wed. night

**Note:** Your contest will also require a hard copy of your résumé as part of the actual contest. Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site:  
<http://www.nysskillsusa.org>

**Note:** No electrical hand tools or equipment will be allowed in competition.

## SCOPE OF THE CONTEST

The competition will include two primary areas: Knowledge Performance and Skills Performance

### Knowledge Performance

The contest will include a written knowledge test that will require the use of culinary math. The test will include topics such as knowledge of standard weights and measures; the ability to convert recipes, yields, portion sizes, a.p.s. accurately; science; nutrition basics; environment health standards and practices; bacteria, viruses and food-borne illnesses; food science and technology; information technology; language and communications; English (SOL) reading; manuals/SOP; recipes; menus; résumé writing; speaking efficiently and listening carefully; and elementary culinary language-menu terminology.

### Skill Performance

The contest will include a series of testing stations for the actual preparation of food and arrangement of food on plates or platters and in dishes to serve to the customer. Explained in detail further in the change form to be posted on the website.

- Basic Skills round
- Composed Salad round from “market basket” of ingredients
- Entrée round featuring chicken.

## Contest Guidelines

The skill performance portion of the contest will ask contestants to:

1. Demonstrate and apply food safety principles, procedures, HACCP and key practices for ensuring food safety
2. Coordinate mise en place (setting everything in place in preparation) and apply organizational skills
3. Demonstrate and apply knowledge of proper cooking methods and techniques as required
4. Demonstrate knife skills and proper cutting techniques
5. Demonstrate and apply the proper use of equipment
6. Demonstrate and apply creative preparation, portioning and presentation of food items
7. Apply methodology and evaluation of job-related observable skills, competencies, skill proficiencies and scoring sheets/tests.

## Standards and Competencies

### CA 1.0 — Follow Hazard Analysis Critical Control Points (HACCP) in a food preparation setting

- 1.1 Wash hands according to proper procedures
- 1.2 Use properly calibrated thermometers
- 1.3 Use labels properly

### CA 2.0 — Maintain knowledge of safety, sanitation and HAZMAT policies, procedures and codes in a food preparation setting

- 2.1 Ensure that proper containers are used for storage of food, chemicals and other supplies
- 2.2 Check that personal attire meets safety standards (e.g., covered hair)
- 2.3 Ensure that proper cleaning solutions are maintained and used
- 2.4 Ensure that spills and other safety problems are addressed immediately

### CA 3.0 — Maintain personal hygiene and compliance with dress code in a food preparation setting

- 3.1 Demonstrate that uniforms are clean and fit properly
- 3.2 Demonstrate that hair restraints are used
- 3.3 Ensure that perfume and cologne use is minimal
- 3.4 Demonstrate that hands and nails are clean and groomed
- 3.5 Ensure that use of jewelry meets standards (e.g., only wedding rings)

**CA 4.0 — Maintain safe and sanitary work area(s)**

- 4.1 Show that location of first aid kit is clearly marked
- 4.3 Show that sanitizers are located at every station
- 4.4 Show that work area, tools and equipment are cleaned and sanitized after each activity
- 4.5 Ensure that chemicals are stored properly
- 4.6 Ensure that sharp objects are stored properly

**CA 5.0 — Hold and store food at proper temperature**

- 5.1 Show that food products are labeled and dated
- 5.2 Ensure that food is rotated in a timely manner
- 5.3 Ensure that temperature of food and storage containers is within guidelines
- 5.4 Show that the thermometer is calibrated
- 5.5 Demonstrate that temperatures are checked and logged regularly
- 5.6 Ensure that storage guidelines are followed
- 5.7 Prepare food according to specifications

**CA 6.0 — Review menu, recipes and instructions**

- 6.1 Demonstrate that clarification is sought when questions arise
- 6.2 Ensure that recipe reviewed is up-to-date
- 6.3 Ensure that quantity of food is verified
- 6.4 Ensure that menu items are consistent with recipes
- 6.5 Demonstrate that recipes are available and referenced when needed

**CA 7.0 — Identify and select the necessary ingredients**

- 7.1 Identify and use appropriate substitutions if necessary
- 7.2 Verify ingredient list
- 7.3 Verify that preparation ingredients are consistent with recipe
- 7.4 Ensure that requisition forms are used when appropriate for special items
- 7.5 Verify that stock levels are checked
- 7.6 Verify that freshness and proper rotation are checked

**CA 8.0 — Follow recipes**

- 8.1 Demonstrate that proper weights and

measurements are used

- 8.2 Verify that recipe is followed consistently
- 8.3 Identify that cooking and serving times are consistent with recipes
- 8.4 Ensure that order is checked for special instructions

**CA 9.0 — Prepare food to proper temperature and taste**

- 9.1 Verify proper temperature requirements
- 9.2 Use thermometer correctly
- 9.3 Set food warmers to proper temperature
- 9.4 Calibrate thermometers correctly
- 9.5 Verify that potentially hazardous foods have reached safe temperatures

**CA 10.0 — Communicate necessary information to co-workers in a food preparation setting**

- 10.1 Follow chain of command
- 10.2 Ensure that products are labeled

**CA 11.0 — Review standards for finished product**

- 11.1 Identify necessary garnishes
- 11.2 Identify appropriate portions
- 11.3 Identify appropriate container (e.g., plate, banquet container)

**CA 12.0 — Assemble product for delivery**

- 12.1 Use appropriate serving containers
- 12.2 Ensure that serving containers (e.g., plates, flatware) are clean
- 12.3 Use proper hygiene when assembling the final product (e.g., hair covering)
- 12.4 Verify that all menu items are present
- 12.5 Use proper serving tools
- 12.6 Verify that product is visually inspected
- 12.7 Notify food servers of the availability of order

**CA 13.0 — Assess final product for quality assurance**

- 13.1 Verify that the presentation of product is consistent
- 13.2 Ensure that the final product is prepared at the correct temperature
- 13.3 Ensure that the final product is seasoned at correct level

**CA 14.0 — Gather the necessary equipment in the food preparation setting**

- 14.1 Use the right tool or piece of equipment for task
- 14.2 Ensure that tools and equipment are transported to work area safely
- 14.3 Use checklists to verify equipment

**CA 15.0 — Verify that equipment and tools are in working order**

- 15.1 Inspect equipment and tools visually
- 15.2 Identify equipment and tools with missing parts
- 15.3 Ensure that equipment is tested before use (e.g., oven temperature)
- 15.4 Ensure that defective tools and equipment are reported to supervisors

**CA 16.0 — Communicate deficiencies and other necessary information to the supervisor**

- 16.1 Identify unsafe tools and equipment clearly

**CA 17.0 — Use tools and equipment in a safe and sanitary manner**

- 17.1 Verify that tools and equipment are cleaned and sanitized before and after use
- 17.2 Use proper colored cutting board (e.g., blue/fish; red/raw meat; green/vegetables)
- 17.3 Use proper food handler gloves
- 17.4 Verify that knives are sharpened on a Regular basis.
- 17.5 Use equipment safety devices (e.g., guards on electronic cutters)
- 17.6 Follow manufacturer’s operating instructions for equipment

**CA 18.0 — Clean and sanitize equipment and tools after every use**

- 18.1 Use proper chemical mixture to clean and sanitize equipment and tools
- 18.2 Ensure that cutting boards are properly bleached
- 18.3 When cleaning tools and equipment, utilize hot water
- 18.4 Ensure that policies and procedures for using chemicals and sanitizers are followed

**CA 19.0 — Store tools and equipment in proper area after use**

- 19.1 Verify that equipment and tools are cleaned, sanitized and covered before

storage

- 19.2 Ensure that cleaning supplies are stored in the proper area
- 19.3 Return tools and equipment to proper storage place
- 19.4 Ensure that equipment sanitization storage rules are followed

**CA 20.0 — Maintain awareness of surroundings in the food preparation setting**

- 20.1 Report security or safety problems promptly to appropriate personnel
- 20.2 Ensure that hazardous situations are dealt with promptly
- 20.3 Verify that work area is visually scanned on a regular basis for safety and security problems
- 20.4 Monitor location of co-workers
- 20.5 Identify emergency exits and procedures
- 20.6 Check emergency equipment regularly

**CA 21.0 — Advise management of safety and security concerns**

- 21.1 Notify supervisory personnel promptly about safety and security concerns
- 21.2 Document safety concerns in a timely manner
- 21.3 Forward concerns to appropriate personnel
- 21.4 Document concerns containing all relevant information
- 21.5 Ensure that follow-up activities occur after concerns have been forwarded

**CA 22.0 — Resolve problem or offer alternative solutions.**

- 22.1 Identify that the solution is consistent with company policies and procedures
- 22.2 Document the resolution to the problem as company policy requires
- 22.3 Ensure that proper attitude is maintained at all times
- 22.4 Verify that problems are referred to proper personnel when appropriate
- 22.5 Perform the resolution of a problem in a timely manner
- 22.6 After a problem has been identified, verify that follow-up activities occur