**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**

*Culinary*
- White or black work pants or black-and-white checkered chef’s pants*
- White chef’s jacket
- White or black leather work shoes (non-slip)
- White apron
- White neckerchief
- Side-towels
- Hairnet
- Chef’s hat
- 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. **Watches should be kept on your worktable or in your pocket.**

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

*Note:* Contestants must wear their official 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 technical committee:
   a. Contest problem (menus, recipes, instructions)
   b. All necessary food items, seasonings, etc.
   c. Contest site organized (workstations, ranges, refrigeration, access to product and additional equipment) in as fair a manner possible for each contestant

   **“Note: Your resume may be judged as part of your contest” Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site:**
   http://www.nysskillsusa.org

2. Supplied by the contestant:
   a. No. 2 pencil (two each, small note pad if desired)
   b. 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. Pocket thermometer
     14. Micro plane
     15. Piping bags and tips
     16. Molds or timbals
     17. Silpats
     18. Battery-powered timer or clock
     19. Small mesh strainer
     20. Oven thermometer
21. Food handler gloves
22. Hairnet(s)
23. Cheesecloth
24. Whisk
25. Kitchen spoons
26. Stainless steel mixing bowls
27. Food mill or ricer
28. Salad spinner
29. Measuring cups/spoons
30. *Mise en place* containers
31. Plastic squeeze bottles
32. Under counter equipment rack
33. Bench scrapers
34. Cutting boards
35. Garnish kit:
   a. Citrus zester
   b. Channel knife
   c. Parisienne scoop
   d. Apple corer
   e. Tourner knife
   f. Canapé or biscuit cutters
c. All competitors must create a one-page résumé and submit a hard copy to the technical committee chair at orientation. Failure to do so will result in a 10-point deduction.

**Scope of the Contest**

**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.

**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* 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

**Standards and Competencies**

**CA 1.0 — Follow Hazard Analysis Critical Control Points (HACCP) in a food preparation setting**
1.1 Document information on time and temperature in log
1.2 Store and rotate food according to policies (FIFO)
1.3 Use proper receiving procedures for the delivery of food
1.4 Wash hands according to proper procedures
1.5 Use properly calibrated thermometers
1.6 Use labels properly

**CA 2.0 — Maintain knowledge of safety, sanitation and HAZMAT policies, procedures and codes in a food preparation setting**
2.1 Validate that in-service training records and reports are up-to-date
2.2 Ensure that personal certifications are maintained
2.3 Ensure that proper containers are used for storage of food, chemicals and other supplies
2.4 Check that personal attire meets safety standards (e.g., covered hair)
2.5 Ensure that proper cleaning solutions are maintained and used
2.6 Ensure that spills and other safety problems are addressed immediately
2.7 Ensure that material safety data sheets are reviewed

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
4.2 Show that MSDS sheets are used properly
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
4.7 Demonstrate that fire codes are followed

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 and customer requests
8.1 Demonstrate that proper weights and measurements are used
8.2 Ensure that substitutions are made upon customer requests
8.3 Verify that recipe is followed consistently
8.4 Identify that cooking and serving times are consistent with recipes
8.5 Identify that food is consistent with customer request and recipe
8.6 Ensure that order is checked for special instructions
8.7 Verify that the customer reports satisfaction

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 Communicate requests for special orders to chef prior to preparation
10.3 Verify customer requests with food server
10.4 Share customer feedback
10.5 Monitor and communicate quantity of returned items
10.6 Use shift logs
10.7 Use warning tags
10.8 Ensure that products are labeled

CA 11.0 — Review standards and customer requests for finished product
11.1 Identify special requests
11.2 Identify necessary garnishes
11.3 Identify appropriate portions
11.4 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 — Monitor holding time and temperature
13.1 Verify that heat lamps are in working order
13.2 Calibrate thermometers properly
13.3 Rotate finished food at appropriate time intervals
13.4 Verify that holding time and temperatures comply with standard policies
13.5 Check maintenance logs on equipment
13.6 Use thermometers consistently
13.7 Use Hazard Analysis Critical Control Point (HAACP) logs
13.8 Use serving and holding tools correctly

CA 14.0 — Assess final product for quality assurance
14.1 Verify that the ticket is compared to the finished dish
14.2 Match the final product to customer request
14.3 Verify that the presentation of product is consistent
14.4 Ensure that the final product is prepared at the correct temperature
14.5 Ensure that the final product is seasoned at correct level
14.6 Ask service staff about the customer reaction

CA 15.0 — Gather the necessary equipment in the food preparation setting
15.1 Use the right tool or piece of equipment for task
15.2 Ensure that tools and equipment are transported to work area safely
15.3 Use checklists to verify equipment

CA 16.0 — Verify that equipment and tools are in working order
16.1 Inspect equipment and tools visually
16.2 Identify equipment and tools with missing parts
16.3 Ensure that equipment is tested before use (e.g., oven temperature)
16.4 Ensure that defective tools and equipment are reported to supervisors
16.5 Verify that maintenance logs are maintained
16.6 Ensure that tools and equipment that create safety hazards are removed

CA 17.0 — Communicate deficiencies and other necessary information to the supervisor
17.1 Identify unsafe tools and equipment clearly
17.2 Describe deficiencies in detail
17.3 Report deficiencies to appropriate personnel
17.4 Log deficiencies
17.5 Ensure that maintenance logs reflect deficiencies
17.6 Verify that documentation procedures are followed

CA 18.0 — Use tools and equipment in a safe and sanitary manner
18.1 Verify that tools and equipment are cleaned and sanitized before and after use
18.2 Use proper colored cutting board (e.g., blue/fish; red/raw meat; green/vegetables)
18.3 Use proper food handler gloves
18.4 Verify that knives are sharpened on a regular basis
18.5 Use equipment safety devices (e.g., guards on electronic cutters)
18.6 Follow manufacturer’s operating instructions for equipment
CA 19.0 — Clean and sanitize equipment and tools after every use
19.1 Use proper chemical mixture to clean and sanitize equipment and tools
19.2 Ensure that cutting boards are properly bleached
19.3 When cleaning tools and equipment, use hot water
19.4 Ensure that policies and procedures for using chemicals and sanitizers are followed

CA 20.0 — Store tools and equipment in proper area after use
20.1 Verify that equipment and tools are cleaned, sanitized and covered before storage
20.2 Ensure that cleaning supplies are stored in the proper area
20.3 Return tools and equipment to proper storage place
20.4 Ensure that equipment sanitization storage rules are followed

CA 21.0 — Maintain awareness of surroundings in the food preparation setting
21.1 Report security or safety problems promptly to appropriate personnel
21.2 Ensure that hazardous situations are dealt with promptly
21.3 Verify that work area is visually scanned on a regular basis for safety and security problems
21.4 Identify emergency exits and procedures
21.5 Check emergency equipment regularly
21.6 Monitor location of co-workers

CA 22.0 — Advise management of safety and security concerns
22.1 Notify supervisory personnel promptly about safety and security concerns
22.2 Document safety concerns in a timely manner
22.3 Forward concerns to appropriate personnel
22.4 Document concerns containing all relevant information
22.5 Ensure that follow-up activities occur after concerns have been forwarded

CA 23.0 — Take appropriate action to protect guest and employee safety
23.1 Correct hazardous conditions promptly and safely
23.2 Notify management and/or outside agencies (e.g., fire department, ambulance) promptly of problems
23.3 Use proper safety equipment
23.4 Follow written policies and procedures
23.5 Document outstanding hazards
23.6 Monitor customer behavior for potential harm to others
23.7 Verify that visible signage is posted around hazardous areas (e.g., wet floor)

CA 24.0 — Follow security policies and procedures
24.1 Review safety and security policies frequently
24.2 Verify that security documentation is complete and accurate
24.3 Verify that company reports (e.g., shrinkage reports) indicate security policies are being followed
24.4 Ensure that unauthorized individuals are identified and removed from premises
24.5 Verify that the work environment is checked frequently for potential security problems

CA 25.0 — Follow safety and emergency procedures, including appropriate workplace behavior
25.1 Follow emergency procedures according to company policy
25.2 Notify proper authorities of emergency situations
25.3 Use emergency equipment properly
25.4 Verify that safety-related training and certifications (e.g., CPR) are up-to-date
25.5 Report suspicious activity to appropriate personnel
25.6 Document incident reports properly and in a timely manner

CA 26.0 — Identify problems with customer satisfaction
26.1 Ensure that customers are asked about their source of dissatisfaction
26.2 Repeat problem description to customer to verify understanding
26.3 Assess customer body language for signs of dissatisfaction
26.4 Document problems in a timely manner
26.5 Review customer feedback
26.6  After a problem has been identified, ensure that follow up activity occurs

**CA 27.0 — Resolve problem or offer alternative solutions according to company procedures and guidelines**

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

**CA 28.0 — Follow up on guest satisfaction and employee actions**

28.1  Verify that customer satisfaction is checked after solution is offered
28.2  Identify that customer comment cards indicate customer satisfaction
28.3  Contact customers about the resolution of outstanding problems
28.4  Ensure that follow-through activities with guest are performed
28.5  Document customer satisfaction level

**CA 29.0 — Document incident and outcome**

29.1  Verify that documents and forms are complete and accurate
29.2  Ensure that documentation is provided to appropriate personnel
29.3  Identify that documentation is completed in a timely manner
29.4  Notify co-workers of the outcome and any changes in policy
29.5  Verify that documentation is reviewed to ensure that the problem does not recur
NYS SkillsUSA
Culinary Competition
April 22-23 2020

**Competition Chair**
Chef Stacy Krebbeks
Morrison Healthcare

**Cluster Chair**
Chef Shannon Speranza
Monroe One BOCES
shannon_speranza@boces.monroe.edu
Purpose

The purpose of the NYS SkillsUSA competition is to evaluate each contestant’s level of preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism in culinary arts.

Scope of the contest

The competition will include two primary areas:

- Knowledge Performance
- Skills Performance

1. Knowledge Performance (100 POINTS)
   a. Students will take a written knowledge test on the evening before the skills competition. This written test will encompass several areas:
      - Culinary math
      - Standard weights and measures
      - Recipe conversion
      - Yields and portion sizes
      - Basic cooking science
      - Basic nutrition
      - Food safety and sanitation
   b. Students will be required to submit a proper Résumé at Orientation Wednesday night.
   c. Students are required to submit a plate pan for the composed salad and dressing based on the guidelines listed in practical portion of competition.

2. Skills Performance—explained in detail further in the document
   a. Basic Skills round and Composed Salad round from “market basket” of ingredients
   b. Entrée round featuring chicken.

All Students will be required to demonstrate the following skills and prepare the following menu using the ingredients provided by the technical committee along with ingredients of their choosing based on those listed in the official “common basket.” Two portions of each item must be prepared, one for judging and one for display in the designated area.

Please refer to the general guidelines for NYS Culinary Arts for details on clothing requirements, required equipment and materials and to determine eligibility to compete in the SkillsUSA NYS competition.
ROUND ONE: Basic Skills

Knife Skills: 45 minutes

1/4 cup Italian flat leaf parsley, finely minced
1 yellow onion, ¼ “ small dice
1 rib celery, ¼ ” small dice
1 potato ½”medium dice
1 carrot, ⅛” rondelles, sliced
4 ea mushroom caps, ⅛” slice
2 cloves garlic, finely minced

Composed Salad: 30 minutes

Competitors will prepare and present 2 plated salads using some of the ingredients supplied (LIST TO FOLLOW) with dressing and garnish of choice that represent a salad found in an upscale restaurant.

* Students are required to submit and display a recipe for their salad that contains their competitor number written in the upper right-hand corner of the page.

Recipe to follow below format.

1 cup extra virgin olive oil
1/3 cup balsamic vinegar
Salt and pepper to taste

1. Whisk the olive oil and balsamic vinegar.
2. Add salt and pepper to taste.

*This round is cold food preparation. NO COOKING is allowed.

Competitors will be scored as follows:

Sanitation 100 points
Safety 100 points
Time Management 100 points
Knife Cuts 200 points
Composed Salad w/dressing 200 points (taste 100, Appearance 50, Use of items 50)

Deductions:
Clothing -50, resume -50 (due Wednesday night)
ROUND 2: Entree

Approximately 16 competitors will move on to ROUND TWO
Second round competitors will be announced after lunch.

1. Set up: 15 minutes

2. Chicken fabrication: 15 minutes
Fabrication of one 2 ½ - 3 pound whole chicken:
- 2 ea French Cut Chicken Breasts, skin on, only wing bone attached and “frenched” meaning the bone is exposed.
- 2 ea thighs, skin on, oyster attached
- 2 ea drumsticks, “frenched”, meaning knuckle removed and bone is exposed
- 2 ea winglets (the two-boned joint of the wing removed when the chicken breast is “frenched”)
- Carcass prepared for stock: body fat and residual skin removed and carcass separated

3. Menu preparation: 60 minutes
Competitors will demonstrate their skills and creativity completing the following using their recipes:

Menu
Sautéed French Cut Chicken Breast with Mushroom Sauce
Rissole Potatoes, Glazed Carrots
& Green Beans Amandine

Safety 100 points
Sanitation 100 points
Time management 50 points
Chicken Fabrication 100 points
Menu 100 points (Appearance 50, Taste 50)
ROUND ONE ingredients - Salad Basket:

- Mixed Greens (basic Mesclun mix) pre-washed
- Iceberg Lettuce (pre-washed)
- Romaine Lettuce (pre-washed)
- Colavita extra virgin olive oil
- Canola oil
- Balsamic vinegar
- Rice wine vinegar
- Red wine vinegar
- White Wine vinegar
- Honey
- Red onions
- Scallions
- Pasteurized egg yolks
- Red, yellow and green peppers
- 3 varieties of fresh herbs
- Parmesan cheese
- Goat cheese
- Seedless Grapes
- Granny smith Apples
- Oranges
- Lemons
- 3 types of nuts, whole (pecan, almond, walnut)
- Golden raisins
- White mushrooms
- Basic pantry of dried herbs, spices, salt and pepper including sugar

Competitors are NOT required to use ALL of these ingredients, but select those they wish to include in their presentation. Competitors are requested to only take product amounts they will be using and are requested to return unneeded products to mise en place area asap to be available to others.
SUGGESTED EQUIPMENT LIST for ROUND TWO

Please remember you are producing two finished plates in all categories so choose equipment with that in mind

- Pen and Pencil
- Calculator
- **110 ELECTRIC BURNER TWIN SET PREFERED**
  - NO SINGLE ELECTRIC, INDUCTION, BUTANE OR GAS BURNERS ALLOWED
- 1—full size sheet pan
- 2 cutting boards that fit inside a full size sheet pan—approximately 14”X20” (one for chicken and one for the other mise en place)
- 1—⅝ sheet pan
- 2—3 sauté pans, NON STICK ALLOWED; your choice of size and type
- 2—3 sauce pots; size and type your choice
- 1—4 qt Stainless steel bowls
- 1—2 qt Stainless steel bowls
- 1 set measuring cups and spoons
- 2 ea. 8-12 inch whisk
- 1—1 oz ladle
- 1—4 oz ladle
- 1 box grater
- 1 rubber spatula
- 1 plastic bowl scraper
- 1 spatula or entrée fork for sauté work
- 1 each: chef knife, serrated knife, boning knife, paring knife and steel
- 1 set tongs—8—12 inches
- Spoons: 1 slotted, 1 regular, two wooden
- Strainers, chinoise, china cap
- Side towels or hot pads
- Disposable gloves
- Apron
- Hat
- Salad spinner for drying greens
- Anything else you deem necessary to complete your planned menu

*No electric smallwares or electric hand tools will be allowed!!*

For Service and Display:

- Two plates, 8-10 inch FOR SALAD COURSE
- Two ROUND dinner plates 10 inch or 12 inch FOR ENTRÉE COURSE