Official Rules

2021 NYS SkillsUSA Culinary (Virtual)

(Please read ALL of the following information carefully before beginning so as not to be disqualified)

PURPOSE
To evaluate each contestant’s preparation for employment in the foodservice 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
Culinary:
- White, black, or black and white checkered chef pants.
- White Chef’s Jacket. Student and School name must be covered up.
- White or black leather work shoes (Non-Slip)
- White Apron
- White neckerchief
- Side-Towels
- Hairnet
- Chef’s Hat
- Food Handlers Gloves

Proper Personal Protective Equipment (PPE) must be worn by contestants to meet all state, local, and school requirements due to COVID-19.

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 work table 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 Google Meet/ZOOM Meeting. Your resume should be submitted prior to the orientation for review.

**ALL CONTESTANTS MUST CREATE A ONE-PAGE RESUME AND SUBMIT IT VIA EMAIL AS A PDF TO THE TECHNICAL COMMITTEE CHAIR SEVEN (7) DAYS PRIOR TO ZOOM ORIENTATION. Instructions for submission of the electronic résumé copy will be provided on the SkillsUSA website at http://updates.skillsusa.org. Failure to do so will result in a 50-point deduction.**

SCOPE OF THE CONTEST

Skill Performance
The contest will include the actual preparation of food and arrangement of food on plates or platters and in dishes to serve to the customer. The contestant numbers must be showing at all time.

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 technical and creative menu making expertise
4. Demonstrate and apply knowledge of proper cooking methods and techniques as required
5. Demonstrate knife skills and proper cutting techniques
6. Demonstrate and apply the proper use of equipment
7. Demonstrate and apply creative preparation, portioning, and presentation of food items
EQUIPMENT AND MATERIALS:
The following items will be supplied by the technical committee
1. Contest menus, recipes, and instructions
2. Contest ZOOM or Google Meeting Links for orientation and competition prior to competition day.

Supplied by Contestant
For Judging, the contestant will need to have
1. Computer with high-speed internet capability and camera to use applications such as ZOOM, Teams, Etc. Recommended that you use a Chromebook or Laptop with a camera that has an external power source in case of a power outage. The minimum recommended internet bandwidth speeds for joining Zoom meetings, accessing the on-demand curriculum and other online operations is 2.0 Mbps up and down. You can test your current internet speeds by following this link: www.speedtest.net. Allow the page to load and click on GO.
2. A secondary camera(s) may be required to provide judges with the ability to view contestants from different angles.
3. A contest Proctor will be required to be on-site to assist judges. A local industry expert is preferred to serve as the Proctor and shall not be an individual that has been involved with the training of the contestant(s). The Proctor will serve as the onsite “hands and eyes” for the judges. Proctor will follow instructions from the judges for safety and operations related to the competition. Proctor may be asked by judges to perform several tasks such as operating a portable camera to show specific components or steps, measure parts, or any task that will provide judges with the information needed to assist in accurate scoring of the contestant’s work or presentation. However, the Proctor shall not serve as a judge nor have any influence on contestant scores.
4. The contestant’s instructor or advisor shall be on-site to observe all competition activities to ensure a safe and healthy competition experience for all participants. That instructor or advisor will not be allowed to interact or interfere with the competitor unless a safety issue arises that requires interaction. Any other support or interaction between the contestant and the instructor/advisor will result in disqualification.

For Contest
- All necessary food items, seasonings, etc.
- Contest site organized (workstations, ranges, refrigeration, access to product and additional equipment) in as fair a manner possible for each contestant
- All cookware and small wares necessary for food preparation.
- All necessary platters, dishes, and china necessary for food presentations
- Knife kit and cook’s tools as desired from the following
  - Chef’s Knife
  - Paring Knife
  - Knife Steel
  - Vegetable Peeler
  - Boning Knife
  - Cook’s Fork
  - Utility Knife
  - Offset Spatula
  - Cook’s Tongs (8-12 in)
  - Pocket Thermometer
  - Battery Powered Timer or Clock
  - Small Mesh Strainer
  - Food Handler Gloves
  - Hairnets
  - Whisk
  - Kitchen Spoons
  - Stainless Steel Mixing Bowls
  - Measuring Cups/Spoons
  - Mise en Place Containers
  - Bench Scraper
  - Cutting Boards
NYS SkillsUSA
Culinary Competition
April 2021
Purpose

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

Scope of the contest

Knowledge Performance
The contest will include a Resume, and Live Google Meet Presentation demonstrating:

- Skills Performance - explained in detail further in the document
  a. Basic Skills Round - Knife Cuts & Chicken Fabrication
  b. Entrée Round - Sautéed French Cut Chicken Breast with Mushroom Sauce, Rissole Potatoes, Glazed Carrots & Green Beans Amandine.

You will receive a specified date/time to participate in a virtual demonstration via Google Meet with industry professionals. You should be dressed in your SkillsUSA competition attire for this session.

Contest Information

- PDF Résumé
Upload one file with the contestant’s one-page resume

Virtual Google Meet Demonstration of Procedures:
You will receive a specified date/time to participate in a virtual competition via Google Meet with industry professionals. You should be dressed in your SkillsUSA Competition attire for this session. You must be in a CTE Culinary Classroom, demonstrating the required skills.

Launch scheduled Google Meet session and join in two cell phones with quality cameras or USB cameras

1. One camera should be above the contestant and the second camera should be in front at a distanced approximately 6-10 ft. from the contestant
2. The entire demonstration will be live from beginning to end without edits. Make sure that captured audio is high quality for the judge’s review. No music should be included.
3. Narrate your actions/steps while you are performing them. Verbalize your process.

All Students will be required to demonstrate the following skills and prepare the following menu using the ingredients provided by their Advisor. Two portions of each item must be prepared, one for display and one for judging. (Judges will be looking for consistent portions and the plate’s appearance. The contestant may be asked to cut into or rearrange one plate to check for doneness and consistency.)

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

1. Knife Skills: 45 minutes

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

2. Chicken fabrication: 15 minutes

Fabrication of one 3 - 3.5- 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, boneless, 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

Competitors will be scored as follows:

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safety</td>
<td>100</td>
</tr>
<tr>
<td>Sanitation</td>
<td>100</td>
</tr>
<tr>
<td>Time Management</td>
<td>50</td>
</tr>
<tr>
<td>Knife Cuts</td>
<td>150</td>
</tr>
<tr>
<td>Chicken Fabrication</td>
<td>150</td>
</tr>
</tbody>
</table>

Deductions:
Clothing -50, Resume -50
ROUND 2: Entree

3. Menu preparation: 60 minutes
Competitors will demonstrate their skills and creativity by completing the following using the provided 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
Entree 200 points (Appearance 100, Proper Cooking Techniques 100)

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
- 2 cutting boards approximately 14”X20” (one for chicken and one for the other mise en place)
- 1—1/2 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
- 1 ea. 8-12 inch whisk
- 1—1 oz ladle
- 1—4 oz ladle
- 1 rubber spatula
- 1 spatula or entrée fork for sautéing work
- 1 each: chef knife, serrated knife, boning knife, paring knife, and steel
- 2 sets of tongs—8—12 inches
- Spoons: 1 slotted, 1 regular, two wooden
- Strainers, chinoise, china cap
- Side towels or hot pads
- Disposable gloves
- Apron
- Hat
- 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 ROUND WHITE dinner plates 10 inch or 12 inch FOR ENTRÉE COURSE
Competition Recipes:

Contestants are required to use the following recipes when preparing their entrees:

**Chicken Chasseur**

**Ingredients:**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Chicken Breast, Frenched</td>
</tr>
<tr>
<td>To Taste</td>
<td>Salt &amp; Pepper</td>
</tr>
<tr>
<td>As Needed</td>
<td>Clarified Butter or Oil</td>
</tr>
<tr>
<td>4</td>
<td>Mushrooms (Button or Cremini)</td>
</tr>
<tr>
<td>1</td>
<td>Small Onion, Small Dice</td>
</tr>
<tr>
<td>2</td>
<td>Garlic Cloves, Minced</td>
</tr>
<tr>
<td>2 oz</td>
<td>White Wine (or water if your school will not allow cooking wine)</td>
</tr>
<tr>
<td>1 cup</td>
<td>Chicken Stock (preferred rich house-made stock or chicken base may be used)</td>
</tr>
<tr>
<td>1</td>
<td>Tomato, Concasse</td>
</tr>
<tr>
<td>1 oz</td>
<td>Cold Butter</td>
</tr>
<tr>
<td>1 Tablespoon</td>
<td>Pasley, Minced</td>
</tr>
</tbody>
</table>

**Directions:**

1. Season chicken pieces on both sides with salt and pepper. Heat a few teaspoons of clarified butter in a saute or sautóir pan over high heat. Place chicken skin side down and cook until golden brown. Turn the chicken over and brown the other side. Remove the chicken from the pan and set it aside.

2. Remove all but 2 tablespoons of the fat from the pan. Add the mushrooms, season with salt and pepper, and saute until golden brown. Add the onion and cook for 1 minute. Add the garlic and cook for 30 seconds. Remove the pan from the heat and add the wine and cook until completely reduced. Add the stock and tomato and bring to a simmer. Add the chicken back to the pan and cook until it reaches an internal temperature of 165°F. Remove the chicken and set it aside to rest. Continue to cook the sauce until thick enough to coat the back of a spoon (“nappe”) and then swirl in the butter (“monter au beurre”). Once the butter is added, the sauce can not be further reduced because it will break. Season with salt and pepper and stir in the parsley.

**Rissolée Potatoes**

**Ingredients:**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Potato, Medium Dice</td>
</tr>
<tr>
<td>1 Tablespoon</td>
<td>Butter</td>
</tr>
<tr>
<td>To Taste</td>
<td>Salt &amp; Pepper</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Parsley, Minced</td>
</tr>
</tbody>
</table>

**Directions:**

1. Simmer potatoes in salted water until the potatoes are tender but not fully cooked.

2. Drain the potatoes. Return them to the pot and let them dry briefly over very low heat until no more steam rises from them.

3. Saute the potatoes in butter over high heat. Season with salt and pepper.

Glazed Carrots

Ingredients
1 Tablespoon  Sugar
1 oz       Chicken Stock
1 oz       Orange Juice
To Taste   Salt & White or Black Pepper
1          Carrot, ⅛” Rondelles
1 Tablespoon  Butter

Directions:
1. Add the sugar, stock, and orange juice. Bring to a simmer
2. Add the carrots, salt, and pepper,
3. Cover the pan and lightly simmer the carrots, about 2 to 3 minutes.
4. Remove the cover and continue to simmer until the cooking liquid reduces to a glaze, about 2 minutes. Stir in the butter and serve.

Green Beans Almondine

Ingredients
8 oz       Green Beans
1 Tbsp      Butter
2 Tbsp      Sliced or Slivered Almonds
TT          Salt
TT          Pepper

Directions:
1. Place a saucepan filled with over high heat and bring to a boil.
2. Blanch the green beans and set them aside.
3. Place saute pan on a burner over medium-high heat.
4. Coat pan in butter, then add almonds. Toast until a light brown
5. Add green beans. Stir until green beans are hot and almonds are golden brown.
6. Season with salt, pepper, and butter

SkillsUSA Contest Scoring Rules

SkillsUSA NY Leadership Conference and Skills Championships
Skilled and Technical Sciences Contests
Culinary Arts

<table>
<thead>
<tr>
<th>Seq.</th>
<th>Skill Description</th>
<th>Max Points</th>
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<tbody>
<tr>
<td>Standard</td>
<td>Safety - Round 1</td>
<td>100</td>
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<tr>
<td>2</td>
<td>Sanitation - Round 1</td>
<td>100</td>
</tr>
<tr>
<td>3</td>
<td>Time Management</td>
<td>50</td>
</tr>
<tr>
<td>4</td>
<td>Knife Cuts</td>
<td>150</td>
</tr>
<tr>
<td>5</td>
<td>Chicken Fabrication</td>
<td>150</td>
</tr>
<tr>
<td>6</td>
<td>Safety - Round 2</td>
<td>100</td>
</tr>
<tr>
<td>7</td>
<td>Sanitation - Round 2</td>
<td>100</td>
</tr>
<tr>
<td>8</td>
<td>Time Management</td>
<td>50</td>
</tr>
<tr>
<td>9</td>
<td>Entree</td>
<td>200</td>
</tr>
</tbody>
</table>

Standard Points 1000

Penalty

<table>
<thead>
<tr>
<th>Seq.</th>
<th>Skill Description</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>201</td>
<td>Resume</td>
<td>-50</td>
</tr>
<tr>
<td>202</td>
<td>Clothing</td>
<td>-50</td>
</tr>
</tbody>
</table>

Penalty Points -100
Standards and Competencies

Note for Virtual Competitions: Contestants may not be required to perform all the standards and competencies listed in this section. However, contestants should be prepared to perform components in all areas. Prior to the competition, the technical committee may determine which standards and competencies contestants will be performing for the virtual contests. The technical committee will determine if additional information is needed for contestants prior to the competition. These changes will be posted on the SkillsUSA Championships contest update website at http://updates.skillsusa.org.

CA 1.0 — Understand the importance of proper planning as it relates to being prepared to execute professional food production
1.1 Envision success by analyzing all available documentation well in advance of the activity and following instructions
1.2 Make lists and develop workflow plans
1.3 Assemble all components of professional attire
1.4 Assemble appropriate equipment using a predetermined list of allowed items
1.5 Ensure all proper documents are assembled or prepared according to written instructions
1.6 Maintain a positive attitude and can-do spirit
1.7 Demonstrate a polished professional image

CA 2.0 — Maintain knowledge of safety, sanitation policies, procedures, and codes in a food preparation setting
2.1 Ensure that personal certifications are maintained
2.2 Ensure that proper containers are used for the storage of food, chemicals, and other supplies
2.3 Check that personal attire meets safety standards (e.g., covered hair)
2.4 Ensure that proper cleaning solutions are maintained and used
2.5 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 restraint 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 a single watch and/or wedding ring)

CA 4.0 — Maintain safe and sanitary work area(s)
4.1 Show that sanitizers are located at every station
4.2 Show that work area, tools, and equipment are cleaned and sanitized after each activity
4.3 Ensure that sharp and hot objects are handled and stored properly
4.4 Take necessary precautions to prevent cross-contamination
4.5 Demonstrate proper communications to ensure the safety of those working around you

CA 5.0 — Hold and store food at the proper temperature
5.1 Show that food products are labeled and dated
5.2 Calibrate thermometers properly
5.3 Ensure that the temperature of food and storage areas are within guidelines
5.4 Demonstrate that temperatures are checked regularly
5.5 Ensure that storage guidelines are followed
5.6 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 the 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 the recipe
7.4 Verify that freshness and proper rotation are checked

CA 8.0 — Follow procedures for appropriate cooking techniques
8.1 Demonstrate that proper weights and measurements are used
8.2 Assemble all necessary equipment and ingredients in an efficient and effective manner
8.3 Verify that cooking procedures are followed consistently
8.4 Identify that cooking and serving times are consistent with recipes
8.5 Identify that food is consistent with the recipe

CA 9.0 — Demonstrate the proper execution of classical culinary techniques according to specifications
9.1 Execute assigned vegetable cuts utilizing appropriate products and utilize as directed
9.2 Break down proteins according to generally accepted butchery/fabrication techniques
9.3 Produce stock using bones and trim to ensure maximum utilization of ingredients
9.4 Produce an appetizer course including but not limited to salads, hot appetizers, cold appetizers, etc.
9.5 Produce a soup course including but not limited to cream or clear soup, puree, bisque, or chowder
9.6 Produce two main entrees using two different cooking techniques from the following; sauté, roast, braise, stew, poach (shallow or deep), and/or panfry
9.7 Produce two different sauces to be included on the two main entrees. Choose from the following; derivative of a mother sauce, cream, pan sauce, au jus, butter sauce, reduction, or contemporary.
9.8 Produce vegetable accompaniment utilizing techniques including but not limited to boiling, steaming, glazing, sauté, roasting and/or panfrying
9.9 Produce starch accompaniments utilizing techniques including but not limited to pilaf, roasted, pureed, panfry, boiled, steamed, legumes
9.10 Leverage creativity and degree of difficulty to produce appealing plates of well-prepared foods

CA 10.0 — Assess final product for quality assurance
10.1 Verify that the presentation of the product is consistent
10.2 Ensure that the final product is prepared at the correct temperature
10.3 Ensure that the final product is seasoned at the correct level
10.4 Ensure hot food is served hot and cold food is served cold

CA 11.0 — Gather the necessary equipment in the food preparation setting
11.1 Use the right tool or piece of equipment for the task
11.2 Ensure that tools and equipment are transported to the work area safely
11.3 Use checklists to verify the equipment

CA 12.0 — Verify that equipment and tools are in working order
12.1 Inspect equipment and tools visually
12.2 Identify equipment and tools with missing parts
12.3 Ensure that equipment is tested before use (e.g., oven temperature)
12.4 Ensure that defective tools and equipment are reported to contest organizers
12.5 Ensure that tools and equipment that create safety hazards are removed

CA 13.0 — Use tools and equipment in a safe and sanitary manner
13.1 Verify that tools and equipment are cleaned and sanitized before and after use
13.2 Use proper colored cutting board (e.g., blue/fish; red/raw meat; green/vegetables)
13.3 Use food handler gloves properly
13.4 Verify that knives are sharpened on a regular basis
13.5 Use equipment safety devices
13.6 Follow manufacturer’s operating instructions for equipment

CA 14.0 — Clean and sanitize equipment and tools after every use
14.1 Use the proper chemical mixture to clean and sanitize equipment and tools
14.2 Ensure that cutting boards are properly cleaned and sanitized
14.3 When cleaning tools and equipment, use hot water
14.4 Ensure that policies and procedures for using chemicals and sanitizers are followed
CA 15.0 — Store tools and equipment in the proper area after use
15.1 Verify that equipment and tools are cleaned, sanitized, and covered before storage
15.2 Ensure that cleaning supplies are stored in the proper area
15.3 Return tools and equipment to the proper storage place
15.4 Ensure that equipment sanitization storage rules are followed

CA 16.0 — Maintain awareness of surroundings in the food preparation setting
16.1 Report security or safety problems promptly to appropriate personnel
16.2 Ensure that hazardous situations are dealt with promptly
16.3 Verify that work area is visually scanned on a regular basis for safety and security problems
16.4 Identify emergency exits and procedures
16.5 Check emergency equipment regularly
16.6 Monitor location of co-workers

CA 17.0 — Advice contest organizers of safety and security concerns
17.1 Notify supervisory personnel promptly about safety and security concerns
17.2 Document safety concerns in a timely manner
17.3 Forward concerns to appropriate personnel
17.4 Document concerns containing all relevant information
17.5 Ensure that follow-up activities occur after concerns have been forwarded

Committee Identified Academic Skills
The technical committee has identified that the following academic skills are embedded in this contest.

Math Skills
• Use fractions to solve practical problems.
• Use proportions and ratios to solve practical problems.
• Simplify numerical expressions.
• Use scientific notation.
• Solve practical problems involving percents.
• Solve single variable algebraic expressions.
• Solve problems using proportions, formulas, and functions.

Science Skills
• Use knowledge of cell theory.
• Use knowledge of patterns of cellular organization (cells, tissues, organs, systems).
• Describe the basic needs of organisms.
• Classify living organisms.
• Use knowledge of carbon, water and nitrogen cycles.
• Describe and recognize elements, compounds, mixtures, acids, bases and salts.
• Describe and recognize solids, liquids and gases.
• Describe characteristics of types of matter based on physical and chemical properties.
• Use knowledge of physical properties (shape, density, solubility, odor, melting point, boiling point and color).
• Use knowledge of chemical properties (acidity, basicity, combustibility and reactivity).
Language Arts Skills
- Provide information in conversations and in group discussions.
- Provide information in oral presentations.
- Demonstrate use of such verbal communication skills as word choice, pitch, feeling, tone, and voice.
- Demonstrate use of such nonverbal communication skills as eye contact, posture, and gestures using interviewing techniques to gain information.
- Demonstrate comprehension of a variety of informational texts.
- Use test structures to aid comprehension.
- Understand the source, viewpoint, and purpose of texts.
- Organize and synthesize information of use in written and oral presentations.
- Demonstrate knowledge of appropriate reference materials.
- Use print, electronic databases, and online resources to access information in books and articles.
- Demonstrate narrative writing.
- Demonstrate expository writing.
- Demonstrate information writing.
- Edit writing for correct grammar, capitalization, punctuation, spelling, sentence structure and paragraphing.

Connections to National Standards
State-level academic curriculum specialists identified the following connections to national academic standards.

Math Standards
- Numbers and operations.
- Algebra.
- Geometry.
- Measurement.
- Problem solving.
- Communication.
- Connections.
- Representation.
Source: NCTM Principles and Standards for School Mathematics. For more information, visit:

Science Standards
- Understands the structure and function of cells and organisms.
- Understands relationships among organisms and their physical environment.
- Understands biological evolution and the diversity of life.
- Understands the structure and properties of matter.
- Understands the sources and properties of energy.
- Understands the nature of the scientific inquiry.
Source: McREL Compendium of national science standards. To view and search the compendium, visit:
www2.mcrel.org/compendium/browse.asp

Language Arts Standards
- Students apply a wide range of strategies to comprehend, interpret, evaluate and appreciate texts. They draw on their prior experience, their interactions with other readers and writers, their knowledge of word meaning and of other texts, their word identification strategies, and their understanding of textual features (e.g., sound-letter correspondence, sentence structure, context, graphics).
- Students adjust their use of spoken, written and visual language (e.g., conventions, style, vocabulary) to communicate effectively with a variety of audiences and for different purposes.
- Students employ a wide range of strategies as they write and use different writing process elements appropriately to communicate with different audiences for a variety of purposes.
- Students use a variety of technological and information resources (e.g., libraries, databases, computer networks, video) to gather and synthesize information and to create and communicate knowledge.
- Students use spoken, written and visual language to accomplish their own purposes (e.g., for learning, enjoyment, persuasion and the exchange of information).