CULINARY ARTS

PURPOSE

To evaluate each competitor'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 NYS SkillsUSA members enrolled in programs with culinary arts or commercial food trades as an occupational objective.

CLOTHING REQUIREMENT

NYS Kitchen Area Attire:

- **All identifying markings or names must be covered on chef's uniform**.
- Black work pants or black and white checkered chef's pants.
- White chef's jacket
- White or black leather work shoes (non-slip) (oil resistant)
- White apron
- 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 is the only jewelry that will be allowed during the orientation and contest period. **Watches should be kept on your worktable or in your pocket. Smart watches not allowed**

All hair must be restrained by either a hat, hairnet or pinned up (if hair is collar length). Beards must be covered by a snood during all periods of food handling.

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

EQUIPMENT AND MATERIALS

1. Supplied by the technical committee:
   a. Competition specifications.
   b. All necessary food items, seasonings, etc.
   c. Organized competition site workstations, refrigeration, access to product and additional equipment
2. Supplied by the competitor:
   a. No. 2 pencil (two each, small note pad if desired)
   b. 2 presentation plates (white only, any shape)
   c. Competitors must bring a twin burner electric hot plate set up to cook on.
   d. 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.
   e. Competitors must bring a twin burner electric hot plate set up to cook on.
   f. 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.
   g. Extension Cord
   h. Sanitation Bucket
   i. Knife kit and cook's tools **as desired/needed** from the following:
   j. 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). Sil-pats
      18). Battery-powered timer or clock
      19). Small mesh strainer
      20). Oven thermometer
      21). Hairnet(s)
      22). Cheesecloth
      23). Whisk
      24). Kitchen spoons
      25). Stainless steel mixing bowls
      26). Food mill or ricer
      27). Salad spinner
      28). Measuring cups/spoons

29). *Mise en place* containers
30). Plastic squeeze bottles
31). Under counter equipment rack (must fit under table)
32). Bench scrapers
33). Rubber Spatulas
34). Cutting boards
35). Rolling pin
36). ½ or ¼ sheet pans
37). Garnish kit:
   a.) Citrus zester
   b.) Channel knife
   c.) Parisienne scoop
   d.) Apple corer
   e.) Tourner knife
   f.) Canapé or biscuit cutters

No additional equipment will be allowed. Equipment check will occur during orientation. Storage space will NOT be provided.

Note: No electrical devices such as: pasta machines, pots, pans, baking trays, or large equipment will be allowed.

RESUME REQUIREMENT

Competitors must create a one-page resume to submit at orientation.

DEVICES

Cell phones or other electronic devices not approved by the NYS Chairperson. Competitors are **NOT TO BRING** cell phones to the competition. In case of emergencies advisors should allow the competitors to take their phones to the contest areas. If the competitor uses their device in a manner which compromises the integrity of the competition, the competitor's score may be penalized.

SCOPE OF THE COMPETITION

KNOWLEDGE PERFORMANCE

All competitors are required to take the NYS SkillsUSA professional development assessment at orientation.

SKILL PERFORMANCE

The competition will include the actual preparation of food and arrangement of food on plates or platters and in dishes to serve to the customer.

COMPETITION GUIDELINES

The skill performance portion of the competition will ask competitors to:

1. Demonstrate and apply food safety principles, procedures, 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

STANDARDSANDCOMPETENCIES

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 preparationsetting

2.1. Ensure that personal certifications are maintained
2.2. Ensure that proper containers are used for 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 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 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

CA5.0— Hold and store food at proper temperature

5.1. Show that food products are labeled and dated
5.2. Calibrate thermometers properly
5.3. Ensure that 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 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. 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 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 a salad, including dressing
9.4. Competitors present two plates using their own WHITE plates. Any shape
9.5. Produce main entree and sides: Chicken breast with mushroom sauce, risotto & green beans
9.6. Competitor to use their own recipes
9.7. 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 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 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 task
11.2. Ensure that tools and equipment are transported to work area safely
11.3. Use checklists to verify 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 competition organizers
12.5. Ensure that tools and equipment that create safety hazards are removed

CA13.0—Use tools and equipmentin a safe andsanitary 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 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

CA15.0—Storetools and equipmentin proper area afteruse

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 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 — Advise competition 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

CA 18.0 — SkillsUSA Framework

The SkillsUSA Framework is used to pinpoint the Essential Elements found in Personal Skills, Workplace Skills, and Technical Skills Grounded in Academics. Students will be expected to display or explain how they used some of these Essential Elements. Please reference the graphic, as you may be scored on specific elements applied to your project. For more, visit: www.skillsusa.org/who-we-are/skillsusa-framework/.





NYS SkillsUSA

CulinaryCompetition

April 23, 2026

Competition Chair

Chef Sean Pehrsson
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Cluster Chair

Chef Shannon Speranza

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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.

Attire: Chef Hat (Toque or Beanie style), Chef Jacket, Chef pants (black or checkered)** White apron. (Chef Neckerchief NOT REQUIRED)

NO NAME OR SCHOOL AFFILIATION SHOULD NOT BE VISIBLE.

Deductions:

Uniform -10
Resume (due Wednesday night) -10
Recipe display -10

Scope of the contest

The competition will include **two primary areas**: Knowledge Performance & Skills Performance

1. **Knowledge Performance**
   a.Students will take **SKILLS PDP knowledge test the evening before** at orientation
   B. Students will be **required to submit a proper Rèsumé** at Orientation Wednesday night.
   C. Students are **required to submit a Menu** for the composed salad and entree based on the guidelines listed in the practical portion of competition.

2. Skills Performance-explained in detail further in the document
   a. Basic Skills round and Composed Salad round from ingredients supplied
   b. Entrée round featuring chicken

Competitors will be scored as follows:

Sanitation/Safety
Time management
Chicken Fabrication
Menu preparation
Presentation
Taste

COMPETITION

KNIFE CUTS & SALAD

Competitors will be required to demonstrate knife skills and prepare a salad using ALL ingredients provided

Two portions of each item must be prepared; one for judging and one for display in the designated area. Competitors to present on **their WHITE plates, any shape.**

Menu to be presented (menu to include salad & entree)

1. **Knife Skills: 45 minutes**

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

2. **Salad with emulsified dressing: 30 minutes**

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

Required recipe format:

3 parts oil to 1 part vinegar
Salt and pepper to taste

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

*SALAD is cold food preparation. NO COOKING is allowed.

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 chicken tenders
- 2ea thighs, skin on, oyster attached
- 2 ea drumsticks, “frenched”, meaning knuckle removed and bone is exposed
- 2 ea winglets (tip removed)
- 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 menu **using their recipes**:

Menu

Sautéed French Cut Chicken Breast with Mushroom Sauce
Risotto & Green Beans

Salad
REQUIRED INGREDIENTS

MUST USE ALL INGREDIENTS:

- Mixed Greens (basic Mesclun mix) pre-washed
- Extra virgin olive oil
- Balsamic vinegar
- Dijon mustard
- Honey
- Goat cheese
- Red onion
- Granny Smith Apple
- Almonds
- Fresh Basil
- Salt / Pepper as needed

** Competitors are required to use **ALL** of these ingredients.*

** 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.*

PANTRY LIST / ENTREE

Any remaining items from SALAD INGREDIENTS
Parsley
Rosemary
Thyme
Tarragon
Basil
Onion
celery
Carrots
Mushrooms
Garlic
Scallion
Bacon
Butter
Parmesan cheese
Demi glace
Chicken base
Vegetable base
Kosher salt
Black pepper
Dijon mustard
Flour
Heavy Cream
Cooking wine
Green Beans
Arborio Rice

SUGGESTED EQUIPMENT LIST

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

- Pen and Pencil
- Calculator
- **<u>110 ELECTRIC BURNER TWIN SET PREFERED</u>**
  NO SINGLE ELECTRIC, INDUCTION, BUTANE OR GAS BURNERS ALLOWED

- Display plates: 2 salad and 2 entree. **Must be white**, any shape.
- cutting boards
- 1— ½ sheet pan
- sauté pans, NON STICK ALLOWED; your choice of size and type
- sauce pots; size and type your choice
- Stainless steel bowls
- 1 set measuring cups and spoons
- whisk
- ladle
- rubber spatula
- chef knife, serrated knife, boning knife, paring knife
- tongs
- Spoons
- Side towels / hot pads
- Disposable gloves
- Salad spinner for drying greens
- Mise cups
- Garbage bag for dirty dishes
- 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 **WHITE** plates, 8-10 inch FOR SALAD COURSE
- Two **WHITE** dinner plates 10 inch ENTRÉE COURSE