



Culinary Arts, a *team event*, recognizes participants enrolled in *occupational* culinary arts/food service training programs for their ability to work as members of a *team* to produce a quality meal using industrial culinary arts/food service techniques and equipment. *Teams* of participants must **develop a plan** for the time allotted, **prepare menu items** given to them at the time of the event, and **present their prepared items** to evaluators.

Culinary Arts is sponsored in part by Le Cordon Bleu Schools North America.



Le Cordon Bleu
Schools North America

CAREER CLUSTER/CAREER PATHWAY

Hospitality and Tourism—Restaurant and Food and Beverage Services Pathway

The Hospitality and Tourism Cluster prepares learners for careers in the management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation events, and travel-related services. Employees working in the Restaurant and Food/Beverage Services pathway perform a variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

Connection to National Standards for Family and Consumer Sciences

8.0 Food Production and Services

Comprehensive Standard: Integrate knowledge, skills, and practices required for careers in food production, and services.

Content Standards/Competencies

8.2 Demonstrate food safety and sanitation procedures.

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.

EVENT CATEGORY

Occupational: grades 10–12

See page 29 for more information on event categories.

ELIGIBILITY

1. States may submit one entry in this event.
2. Teams should be made up of up to three participants from the same state.
3. Participation is open to any nationally affiliated FCCLA *occupational* chapter member.
4. Participants must be or have been enrolled in a culinary arts/food service *occupational* training program (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid employment). Students enrolled in food and nutrition courses in Family and Consumer Sciences *comprehensive* programs are not eligible.
5. Participants must attend the Culinary Arts orientation session prior to competition. Participants will receive event-specific information at this time.

PROCEDURES & TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire. 20 minutes will be scheduled for equipment inventory check.
2. *Teams* will be given a menu and all required recipes and ingredients.
3. *Teams* will have 30 minutes to organize work area, obtain supplies, and construct a time management plan.

4. *Teams* will have 60 minutes to prepare required food products according to recipe specifications.
5. After 60 minutes, participants will present two plates for evaluation of appearance, taste, and temperature.
6. Participants will have 15 minutes to clean up their workstations and return unused food to the central station.
7. Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity. Then, evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.
8. The total time required for this event is approximately 2 hours and 5 minutes.

GENERAL INFORMATION

1. An equipment and tool requirements list will be provided to participants and posted on the FCCLA national website by the national office by May 1. Only items on the list may be brought to the event. Any necessary large equipment will be provided.
2. Three sample menus will be posted on the FCCLA national website by December 1. One of the three menus will be selected for the competition at the National Leadership Conference.
3. All food will be provided. Identical food items will be available to each *team*. No other food products, garnishes, or condiments may be brought to the event.
4. Participants will receive team scores on their personal appearance, and food production.
5. Spectators may not observe any portion of this event.
6. Words in *italics* are defined in the glossary.
7. **Allowable Presentation Elements.**
Allowed: *Costumes/Uniforms*, Items on the current year's equipment list. Not Allowed: *Audio, Easel(s), File Folder, Props/Pointers, Skits, Visual Equipment, Visuals.*

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial *uniform*; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup, and return supplies after event within the designated time period.
Temperature	Food products are served at the appropriate temperature.

Food Production

Participants will have 30 minutes after receiving recipes to work with their team members to construct a time management plan using the provided planning sheet, obtain supplies, and organize work area.

Teams of three individuals will have 60 minutes to prepare food products and garnish. Participants should be proficient in the preparation of a minimum of three food products. Any of the following food products may appear on the menu: appetizers, sauces, soups, vegetables, salads, breads, sandwiches, beverages, entrees, and/or desserts. Participants may bring only the items listed on the provided required equipment list to the event. No other smallwares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of food products and garnishes.
Time Management Plan	Work cooperatively with <i>team</i> members to divide duties, make a time schedule, and develop a sequential plan for completing tasks efficiently.
Follow Recipe Directions	Follow directions of recipes in proper sequence.
Teamwork	Work as an effective, contributing <i>team</i> and display leadership skills.

Food Presentation

Each *team* will prepare two identical plates that have been attractively garnished. The *team* will present all plates for evaluation of appearance, taste, and temperature at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit. Evaluation will be based on industry standards.

Product Appearance	Prepare two plates consistently, with creative product appearance and appropriate portion sizes.
Product Taste	Food products meet industry standards of appropriate taste for each recipe.
Garnish	Enhance presentation with garnish that reflects creativity and is appropriate to food products made.



STAR Events Point Summary Form CULINARY ARTS



CULINARY ARTS

Name(s) of Participant(s) _____

State _____ Team # _____ Group # _____

DIRECTIONS:

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms. Do **NOT** change team or group numbers.
2. At the conclusion of evaluation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and paper clip all items related to the presentation together. Please do **NOT** staple.
4. At the end of competition, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
5. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by number of evaluators = **FINAL SCORE**

RATING ACHIEVED (circle one)

Gold: 90–100

Silver: 70–89.99

Bronze: 1–69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Adult Room Consultant _____ Event Lead Consultant _____

CULINARY ARTS

Rubric

Name(s) of Participant(s) _____

State _____ Team # _____ Group # _____

SAFETY AND APPEARANCE			Points					
Clothing and Appearance 0–5 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2</td> <td style="width: 33%; text-align: center;">3 4</td> <td style="width: 33%; text-align: center;">5</td> </tr> <tr> <td>Non-professional appearance, attire and/or grooming</td> <td>Neat appearance, attire and grooming but lacks polish</td> <td>Professional appearance, attire and grooming</td> </tr> </table>	0 1 2	3 4	5	Non-professional appearance, attire and/or grooming	Neat appearance, attire and grooming but lacks polish	Professional appearance, attire and grooming	
0 1 2	3 4	5						
Non-professional appearance, attire and/or grooming	Neat appearance, attire and grooming but lacks polish	Professional appearance, attire and grooming						
Safety 0–10 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2 3 4</td> <td style="width: 33%; text-align: center;">5 6 7 8</td> <td style="width: 33%; text-align: center;">9 10</td> </tr> <tr> <td>Disregard of safety creating unsafe situation during preparation</td> <td>Shows minimal safety concerns</td> <td>Follows all safety practices</td> </tr> </table>	0 1 2 3 4	5 6 7 8	9 10	Disregard of safety creating unsafe situation during preparation	Shows minimal safety concerns	Follows all safety practices	
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Sanitation 0–10 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1</td> <td style="width: 33%; text-align: center;">2 3 4 5 6 7 8</td> <td style="width: 33%; text-align: center;">9 10</td> </tr> <tr> <td>Unsanitary situation creates unsafe product</td> <td>Shows minimal sanitation concerns during preparation</td> <td>Follows all safety practices</td> </tr> </table>	0 1	2 3 4 5 6 7 8	9 10	Unsanitary situation creates unsafe product	Shows minimal sanitation concerns during preparation	Follows all safety practices	
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Preparation Temperature 0–7 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1</td> <td style="width: 33%; text-align: center;">2 3 4 5 6</td> <td style="width: 33%; text-align: center;">7</td> </tr> <tr> <td>Food item/ingredients not held/handled to maintain proper temperatures</td> <td>Some food items/ingredients not held/handled to maintain proper temperatures</td> <td>All food items/ingredients held/handled to maintain proper temperatures</td> </tr> </table>	0 1	2 3 4 5 6	7	Food item/ingredients not held/handled to maintain proper temperatures	Some food items/ingredients not held/handled to maintain proper temperatures	All food items/ingredients held/handled to maintain proper temperatures	
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FOOD PRODUCTION			Points					
Equipment, Tools, and Techniques 0–15 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2 3 4 5 6 7 8</td> <td style="width: 33%; text-align: center;">9 10 11 12 13</td> <td style="width: 33%; text-align: center;">14 15</td> </tr> <tr> <td>Selection and usage of tools/equipment lacks understanding and demonstration of skills</td> <td>Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques</td> <td>Selects and uses all tools/equipment correctly and safely</td> </tr> </table>	0 1 2 3 4 5 6 7 8	9 10 11 12 13	14 15	Selection and usage of tools/equipment lacks understanding and demonstration of skills	Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques	Selects and uses all tools/equipment correctly and safely	
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Time Management Plan 0–5 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2</td> <td style="width: 33%; text-align: center;">3 4</td> <td style="width: 33%; text-align: center;">5</td> </tr> <tr> <td>Disregard of written time management plan</td> <td>Partial implementation of written time management plan</td> <td>Effectively follows written time management plan</td> </tr> </table>	0 1 2	3 4	5	Disregard of written time management plan	Partial implementation of written time management plan	Effectively follows written time management plan	
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Follow Recipe Direction 0–5 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2</td> <td style="width: 33%; text-align: center;">3 4</td> <td style="width: 33%; text-align: center;">5</td> </tr> <tr> <td>Did not follow recipe or proper sequence</td> <td>Partially followed recipe and proper sequence</td> <td>Followed recipe and proper sequence</td> </tr> </table>	0 1 2	3 4	5	Did not follow recipe or proper sequence	Partially followed recipe and proper sequence	Followed recipe and proper sequence	
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Teamwork 0–10 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2 3 4</td> <td style="width: 33%; text-align: center;">5 6 7 8</td> <td style="width: 33%; text-align: center;">9 10</td> </tr> <tr> <td>Members lack team organization</td> <td>Members demonstrate minimal teamwork</td> <td>Members work effectively and and efficiently as a team</td> </tr> </table>	0 1 2 3 4	5 6 7 8	9 10	Members lack team organization	Members demonstrate minimal teamwork	Members work effectively and and efficiently as a team	
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FOOD PRESENTATION			Points					
Product Appearance 0–10 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2 3 4</td> <td style="width: 33%; text-align: center;">5 6 7 8</td> <td style="width: 33%; text-align: center;">9 10</td> </tr> <tr> <td>Presentation needs improvement</td> <td>Presentation is acceptable but lacks professional qualities</td> <td>Presentation is attractively displayed and shows creativity</td> </tr> </table>	0 1 2 3 4	5 6 7 8	9 10	Presentation needs improvement	Presentation is acceptable but lacks professional qualities	Presentation is attractively displayed and shows creativity	
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Serving Temperature 0–10 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1</td> <td style="width: 33%; text-align: center;">2 3 4 5 6 7 8</td> <td style="width: 33%; text-align: center;">9 10</td> </tr> <tr> <td>Not served at proper temperatures. Plates/bowls not prechilled or preheated</td> <td>Some food items not served at proper temperatures. Some plates/bowls not prechilled or preheated</td> <td>All food items served at proper temperatures. All plates/bowls prechilled or preheated</td> </tr> </table>	0 1	2 3 4 5 6 7 8	9 10	Not served at proper temperatures. Plates/bowls not prechilled or preheated	Some food items not served at proper temperatures. Some plates/bowls not prechilled or preheated	All food items served at proper temperatures. All plates/bowls prechilled or preheated	
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Product Taste 0–8 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1</td> <td style="width: 33%; text-align: center;">2 3 4 5 6</td> <td style="width: 33%; text-align: center;">7 8</td> </tr> <tr> <td>Questionable taste; needs improvement</td> <td>Adequate, but not outstanding taste. Not all items served at proper temperatures</td> <td>Pleasing, appropriate taste for food/recipe</td> </tr> </table>	0 1	2 3 4 5 6	7 8	Questionable taste; needs improvement	Adequate, but not outstanding taste. Not all items served at proper temperatures	Pleasing, appropriate taste for food/recipe	
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Garnish 0–5 points	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">0 1 2</td> <td style="width: 33%; text-align: center;">3 4</td> <td style="width: 33%; text-align: center;">5</td> </tr> <tr> <td>Inappropriate selection of garnish or no garnish or too much</td> <td>Adequate but not outstanding. Lacks creativity</td> <td>Appropriate for food items. Exhibits creativity</td> </tr> </table>	0 1 2	3 4	5	Inappropriate selection of garnish or no garnish or too much	Adequate but not outstanding. Lacks creativity	Appropriate for food items. Exhibits creativity	
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Evaluator's Comments:

TOTAL
(100 points possible)

