



SkillsUSA 2011-12 District 10 Competition–Scope

Clarion County Career Center
447 Career Lane, Shippenville, PA 16214
January 16, 2012

Competition Title: *CULINARY ARTS*

Clothing/Safety Requirements:

- No school names
- I.D. number will be provided
- All work clothes must be free of insignias/labels

Eligibility:

Registered Skills USA member enrolled in a secondary culinary program.
Students are required to have proof of training form and a one page resume.

Tools/Materials Supplied by Contestant:

- | | |
|----------------------|------------------------|
| Work clothing | Pencil |
| Pen | Small pocket note pad |
| French Knife | Knife steel |
| Vegetable peeler | Boning knife |
| Thermometer | Side towels |
| Paring knife | Cooks fork |
| Slicing knife (meat) | Serrated slicing knife |
| Offset spatula | Cooks tongs |
| Meat mallet | Mixing bowls |
| Mesh strainer | Timer/clock |
| Zester | Tourner knife |
| Molds or timbales | Medium sauce pans |
| Wire whisk | Ladle |
| Rubber spatula | Kitchen spoons |

Scope of Contest:

1. Written test encompassing:

Culinary terminology and vocabulary as found in the **Culinary Techniques** textbook (MAVCC 1st Edition - 2009, Student Workbook 2 Units 12-17.

(SkillsUSA Knowledge Test - used for tie-breaking purposes)

2. Performance Test will be limited to:

Contestants may be asked to produce an entrée of one of the following: (beef, chicken, pork); a starch (potatoes, pasta, rice); a vegetable and sauce béchamel, along with a leafy, green salad.

Culinary Arts Standards and Competencies Addressed:

- CA 3.0** Maintain personal hygiene and compliance with dress code in a food preparation setting
- CA 4.3** Show that sanitizers are located at every station
- CA 9.0** Prepare food to proper temperature and taste
- CA 18.0** Use tools and equipment in a safe and sanitary manner
- CA 19.0** Clean and sanitize equipment and tools after every use

Students will be tested as follows:

The maximum amount of time allotted for the entire contest is 2.5 hours - (including the SkillsUSA Knowledge Test)

Students will be evaluated using the following criteria:

1. Safety.
2. Care and proper use of tools/equipment.
3. Performance. (Amount of work done and the quality)
4. Personal appearance. (Clothes, shoes)
5. Verbal terminology.

Contact information:

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