

## CULINARY ARTS GRILL



Culinary Arts Grill, an *individual event*, is designed to replicate an authentic work environment.

### EVENT CATEGORY

1. **Occupational-specific:** grades 10 postsecondary

For more information on event categories see page 12.

### ELIGIBILITY

1. Each chapter may submit one entry in this event.
2. Participant must be an affiliated FCCLA chapter member and be currently enrolled in an Occupational Culinary Arts training program. Students enrolled in food and nutrition courses in comprehensive family and consumer sciences programs are not eligible.

### CRITERIA FOR EVALUATION

Participants will be evaluated on:

- personal appearance (clothing and grooming)
- proper use of tools and equipment
- maintenance of sanitary conditions and procedures
- taking proper safety precautions
- appearance of finished product
- completing the entrees on time
- having a clean work area
- merchandising skills in plate presentation
- leaving work area clean for next participant
- response to oral questions

### PROCEDURES AND TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required equipment and wearing appropriate attire:
  - white shirt or chef's coat with white or dark pants/skirt or food service uniform (no identification on uniform)
  - apron
  - restrained hair, off collar
  - appropriate shoes — no canvas top or open-toe shoes
  - side towels

2. Participants will draw numbers to serve as their identification and to designate the competition order.
3. There will be a tour of the kitchen to acquaint the participants with the equipment and preparation area. NOTE: The grill used for competition is a solid, flat top grill.
4. Each participant will have *15 minutes* to complete the entrees and cleanup.
5. When participants have completed their assigned tasks, they will answer an oral question and leave the event area.
6. The decision of the evaluators is final.

### SAMPLE ORAL QUESTIONS

1. Define the term "short order cookery."
2. What does the term "cook to order" mean?
3. The experienced fry cook divides the cooking surface of the grill into two sections. Name them and explain why.
4. What is the major cause of accidents in commercial kitchens today?
5. Why is a broiled hamburger patty superior to a grilled patty?
6. A customer orders a medium-rare sirloin steak. How does the experienced broiler cook determine when the steak is done?
7. The menu at a restaurant offers deep fried chicken, shrimp, and French-fried potatoes. If there is not a bank of three deep fat kettles, what deep frying procedure would you use to fry chicken, shrimp, and French-fried potatoes?

# CULINARY ARTS GRILL EVENT RATING SHEET

Name(s) of Participants \_\_\_\_\_ Chapter: \_\_\_\_\_

Category:  Occupational - Specific

Instructions: Fill in the correct score bubble. Write the appropriate rating in the "Score" Column. Summarize comments on the blue card. Comments should help participants identify their strengths and areas for improvements. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
<b>PERSONAL APPEARANCE</b>						
Proper attire; visible hair restraint; clean fingernails; well groomed	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
<b>WORK HABITS</b>						
Work organization; speed and efficiency	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
Proper use of equipment	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
Follows proper safety/sanitation procedures	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
<b>PRODUCT</b>						
Proper cooking and preparing sequence	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
Foods cooked or prepared properly	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
Plates clean and garnished attractively	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	
<b>CLEANUP</b>						
Line station properly cleaned	① ② ③ ④	⑤ ⑥ ⑦ ⑧	⑨ ⑩ ⑪ ⑫	⑬ ⑭ ⑮ ⑯	⑰ ⑱ ⑲ ⑳	
<b>ORAL QUESTIONS</b>						
Response to evaluators' questions	① ② ③	④ ⑤ ⑥	⑦ ⑧ ⑨	⑩ ⑪ ⑫	⑬ ⑭ ⑮	

Total Score \_\_\_\_\_

Verification of Total Score (please initial) \_\_\_\_\_

Evaluator  ONE  TWO  THREE \_\_\_\_\_ Event Chairman \_\_\_\_\_

Circle Rating Achieved                      Gold 90-100                      Silver 70-89.99                      Bronze 1-69.99