

CULINARY ARTS PANTRY



Culinary Arts Pantry, 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)
- taking proper safety precautions
- proper use of tools and equipment
- maintenance of sanitary conditions and procedures
- having a clean work area
- appearance of finished product
- merchandising skills in plate presentation
- completing two entrees of prescribed and differing nature on time
- leaving work area clean for next participant
- response to an oral question on pantry cookery

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
- visible hair restraint, hair off collar
- appropriate shoes — no canvas top or open-toe shoes
- side towels
- French knife

2. Participants will draw numbers to serve as their identification and to designate the competition order. (Participants must wear number during event.)
3. There will be a tour of the kitchen to acquaint the participants with the equipment and preparation area.
4. Each participant will be allowed not more than *15 minutes* to complete the *entrees* and *cleanup*.
5. Following the event the participant will answer oral question(s) from the evaluator.
6. The decision of the evaluators is final.

CULINARY ARTS PANTRY EVENT

MENU

OPEN-FACE CORNED BEEF

Tender slices of corned beef served on a bed of lettuce on rye bread with potato salad, tomato wedge, and dill pickle.

BLT

Four slices of bacon, two tomato slices, and leaf lettuce served on toast with Thousand Island dressing, potato chips, and dill pickle.

TRIPLE DECKER CLUB

Layer of sliced turkey, crisp bacon, lettuce, and sliced tomato served on toast with potato salad and dill pickle.

HERO

Sliced turkey, ham, and Swiss cheese served on a French roll with potato chips and pickle wedge.

COLD PLATES

CHEF'S SALAD

Mixed salad greens, julienne ham, turkey, and Swiss cheese garnished with hard-boiled egg and tomato wedges. Served with saltines and choice of dressing.

FRUIT SALAD SUPREME

A delightful combination of fresh fruits in season on leaf lettuce served with cottage cheese and muffins.

ASSORTED COLD MEAT PLATE

Thin slices of the finest roast beef, turkey, ham, and Swiss and American cheese served on crisp leaf lettuce with potato salad and sliced tomatoes.

Participants will prepare, plate, and garnish two of the above example entrees.

CULINARY ARTS PANTRY RATING SHEET

Name(s) of Participant _____ 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
PERSONAL APPEARANCE						
Appropriate clothing and visible hair restraint; well groomed	① ② ③ ④	⑤ ⑥ ⑦ ⑧	⑨ ⑩ ⑪ ⑫	⑬ ⑭ ⑮ ⑯	⑰ ⑱ ⑲ ⑳	
WORK HABITS						
Speed and efficiency	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
Proper use of equipment	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
Works clean/controls waste	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
FINISHED PRODUCT						
Prepared properly	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
Plates clean and garnished attractively	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
Completed on time	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
CLEANUP						
Line station cleaned properly	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	
ORAL QUESTION						
Response to evaluator's question(s)	① ②	③ ④	⑤ ⑥	⑦ ⑧	⑨ ⑩	

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