

Culinary Art State Contest Information

DATE, TIME and LOCATION

Date: Monday, April 28th, 2014

Place: OSU Institute of Technology, Culinary Art building 300, 1801 E 4th St, Okmulgee, OK 74447

Time: Contestant orientation on site will begin promptly at 8:00AM.

Programs can enter 2 secondary and 2 postsecondary students per instructor. This year high school and adult students will compete at the same time but not against each other!

The culinary arts written test and the PDP knowledge tests will be given online. Please contact your school's testing proctor for the times and dates. The PDP practice test can be found at this website: <http://www.okcareertech.org/students/student-organizations/skillsusa/sample-pdp-test-questions>. The PDP test will be used as a tie breaker.

SCHEDULE

8:00am Introduction/Orientation/Questions/Kitchen Tour

9:00am-3:00pm Culinary Competition

3:30pm -4:00pm Judges Feedback Session/Questions (Dining Room)

End of Contest - ALL Contestants will help with cleanup.

TRANSPORTATION

Schools/Programs are responsible for their own transportation to and from the competition site.

CONTESTANT RESUME

All contestants will be required to submit a one page, typed resume. If any contestant does not submit a resume to the contest chair, penalty points will be assessed.

LUNCH

Lunch options TBA.

CLOTHING REQUIREMENTS

The Uniform: Clothing guidelines include chef coat, industry pants (black or houndstooth checkered), non-skid shoes preferably black, and appropriate chef's hat. Contestants will be penalized for not adhering to national clothing requirements. Contestants should NOT wear clothing with school identification visible to the judges. If such clothing is to be worn, all identifying labels/tags will be covered with provided contestant tags

Grooming:

- No Jewelry of any kind of allowed! (exception of a wedding band if married and a wrist watch)
- No nail polish/fake nails finger-nails short and clean please!
- No perfume or cologne!
- Facial must be neat and tidy!

AWARDS CEREMONY

Contest winners will be recognized during the Awards Assembly at the Tulsa Convention Center Arena on Tuesday, April 29th, 9:00 a.m.-12:00 noon Official SkillsUSA ATTIRE IS REQUIRED!

SkillsUSA official attire: Official red blazer or jacket, black dress slacks, white dress shirt, plain black tie with no pattern or SkillsUSA tie, black socks and black shoes. *For women:* Official red blazer or jacket, black dress slacks or skirt, with businesslike white, collarless blouse or white blouse with small, plain collar that may not extend onto the lapels of the blazer, black sheer or skin-tone hose and black shoes."

Any contest winner who is not in official SkillsUSA attire **will not** be permitted on stage. The student will be escorted behind the stage to receive his or her medallion and awards. The awards ceremony is the "**Showplace**" of our state conference, and many industry guests and VIP's are invited to present medallions and honor our students.

RULES and REGULATIONS

Please refer to the National Technical Standards Manual for specific guidelines and procedures.

Contestant will be judged in the following areas:

Written Exam	100
Sanitation	200
Personal Hygiene	100
Mise en Place	100
Knife Skills and Meat Fabrication	100
Taste - Salad	100
Taste - Soup	100
Taste- Entrée One	100
Taste – Entrée Two	100
Total Points	1000
Resume and Clothing Penalty	-50 of total possible points for each violation

TOOLS and MATERIALS

Each contestant is highly encouraged to bring the following materials - they will not be provided at the competition:

Each contestant is highly encouraged to bring the following materials - they will not be provided at the competition:		Items that are not allowed:
French/Chef's Knife	Paring Knife and Tourné Knife	Electrical/battery operated tools
Vegetable Peeler	Knife Steel	Mandolin
Boning Knife	Cook's Fork	Spiral/pasta cutter
Serrated Slicing Knife	Pocket Thermometer	Silpat Pan Liners
Zester or Microplane	Offset Spatula	Timbales/molds
Plastic Squeeze Bottles	Wooden Spoon	Food Choppers
Pastry Bag/Star Tip	Rubber Spatula	
Molds or Timbals	Silt Pats	
Tongs	Slotted Spoon	
Hand Whisk	Measuring Spoons and Cups	
Side Towels	Apron	
Small Mesh Strainer	Citrus Zester Channel Knife Parisienne Scoop Apple Corer Canape Cutters	

*****Tool boxes are subject to inspection by judges at anytime.**