

# NE State SkillsUSA Culinary Art Contest 2024

## Tools/Equipment provided on-site by SkillsUSA Nebraska:

- Ovens
- Worktables
- Tables and seating for orientation.
- Refrigerator
- Pantry
- Handwashing sinks
- 3-compartment sink (shared)
- Large Clock for Time Display

## Tool & Equipment list for the 2024 NE State SkillsUSA Culinary Arts Contestant to be provided by the competitor:

<ul style="list-style-type: none"><li>● Gloves</li><li>● Veg peeler</li><li>● Chopping knife</li><li>● Serrated Knife</li><li>● Paring Knife</li><li>● Medium pot with lid</li><li>● Small skillet</li><li>● Two large skillets</li><li>● Liquid measuring cup</li><li>● Dry Measuring cups</li><li>● Measuring spoons</li><li>● Colander</li><li>● Slotted spoon</li><li>● Rubber Spatula</li><li>● Wooden Mixing spoon</li><li>● Small mixing bowl</li><li>● Paper bowls for prep bowls (1 pkg)</li><li>● Small Whisk</li><li>● Meat cutting board</li><li>● Veg/Fruit cutting board</li><li>● Tongs</li><li>● Meat Mallet</li></ul>	<ul style="list-style-type: none"><li>● Plastic Wrap</li><li>● Butter Knife</li><li>● Two matching dinner plates</li><li>● Two matching salad plates</li><li>● Paper Towels</li><li>● Garbage Bowl</li><li>● Sanitizing Bucket</li><li>● Tasting spoons (disposable is fine)</li><li>● Tablespoons or other utensils for plating sauce/food</li><li>● Two dishrags</li><li>● Two bench towels</li><li>● Basting brush</li></ul>
--	---

### Scope of Competition:

Contestants will demonstrate a wide range of culinary skills, including but not limited to searing, steaming, frying, deglazing, knife skills, plating/presentation, time management, seasoning, cleanliness, ability to follow directions, and measuring.

The following will be ingredients included in the menu,

**Protein:** Chicken

**Vegetable:** Broccoli, spinach, onion

**Starch:** Potato, French baguette

**Dairy:** Feta Cheese

**Fruit:** Strawberries

**Possible allergens:** Pecans

### Judging example scoring & categories:

<p><b>Written Exam:</b> 100 pts</p> <p><b>Sanitation:</b> 150 pts</p> <ul style="list-style-type: none"><li>● Hygiene and Safety</li><li>● Food Handling</li><li>● Cleanliness</li></ul> <p><b>Technical Skills:</b> 120 pts</p> <ul style="list-style-type: none"><li>● Mise en Place</li><li>● Time Management and Planning</li><li>● Cooking Methods and Techniques</li></ul> <p><b>Knife Skills:</b> 60 pts</p> <ul style="list-style-type: none"><li>● Vegetable Cuts</li><li>● Even bread slices</li><li>● Chopping</li></ul> <p><b>Finished Product:</b> 430 pts</p>	<p><b>Salad:</b> 75 pts</p> <p>Presentation: 25</p> <p>Creativity: 20</p> <p>Taste/Technique: 30</p> <p><b>Entrée:</b> 155 pts</p> <p>Presentation: 25</p> <p>Protein Taste/Technique: 35</p> <p>Sauce Taste/Technique: 25</p> <p>Starch Taste/Technique: 25</p> <p>Vegetable Taste/Tech: 25</p> <p>Creativity: 20</p> <p><b>Total Points: 660</b></p>
---	--

**Tie Breaker:** In the event of a tie, the competitor with the highest overall tasting score will be determined to be the winner. If there is still a tie, the competitor with the highest score on the written test will be determined to be the winner.

### **Deductions:**

Poor/no clean-up and reset of station and/or overall contest area 10-50 points

No Resume' 10 points

Late/Missed Service Windows 25%-100% of that course

Recipes will be handed out at Orientation on Thursday, April 11th @ 6:30 p.m. in Pinnacle Bank Arena. Students will be required to take a written test during this time. Please bring a pencil and calculator for the exam. Phones will not be allowed to be out during testing or during competition. Competition dress is required for this competition. **The chef's coat does not have to have a SkillsUSA logo, and the coat's color specification does not apply.** Resumes will be turned in at orientation.

Please mark all your tools with identification to decrease the likelihood of them being lost or stolen.