

**2024 SkillsUSA Indiana CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: **CULINARY ARTS**

CONTEST LOCATION:

IVY Tech- The Corporate College and Culinary Center
2801 N. Meridian St.
Indianapolis, IN 46208

Date: **SATURDAY** April 20, 2024

Unloading equipment begins: 7:00 am

Contest begins: 8:00 am-1:00 pm

FRIDAY APRIL 19- RECEPTION FOR ALL COMPETITORS AND TEACHERS AT IVY TECH FROM 4:30-6:30 PM WITH APPETIZERS AND DRINKS. 5:15 PM PROGRAM WILL BEGIN.

CLOTHING REQUIREMENTS:

- white or checked work pants, white chef's shirt or jacket (if possible)
- white or black work shoes
- white apron, white chef's hat (paper or cloth), and white chef's scarf
- Tennis shoes will not be allowed
- Long hair and/or beards require suitable restraint

No school logo, school name, contestant name or any other identifying marks of any kind on clothing. If you do have them, they must be covered up so that no part of the identification is visible.

ALL STUDENTS MUST HAVE A 1-PAGE RESUME THAT WILL BE TURNED IN AT THE BEGINNING OF THEIR CONTEST. THERE WILL BE A 10PT DEDUCTION IF NOT TURNED IN ON TIME.

AWARDS CEREMONY DRESS CODE

*A Dress Code will be enforced during the Awards Ceremony. To accept an award "on-stage", the student must wear the "Official SkillsUSA Uniform", State T-Shirt or the competition attire. **NO SHORTS OR HATS!!!***

SEE MENUS BELOW



**STATE
SKILL
PERFORMANCE
PROJECT**



Introduction

Thank you for your dedication to growth and achievement through the SkillsUSA state competition event. The SkillsUSA state director and the national SkillsUSA organization appreciate your commitment to America's future workforce. The purpose of this document is to equip you with the necessary competition specifications that will allow you to be successful at the state competition.

State Competition Update

1. Supplied by the State Technical Committee:
 - a. 2 cutting boards that fit inside a full size sheet pan—approximately 14”X20” (one for chicken and one for the other mise en place)
 - b. 2— 1/2 sheet pan
 - c. 2—1/2 hotel pans:
 - d. 5 — Mise en place cups
 - e. 2—10-12 inch sauté pans
 - f. 3 – 2qt. sauce pot
 - g. 1 stainless steel bowls
 - h. Sanitation bucket
 - i. Plastic Wrap and Aluminum foil
 - j. parchment paper - 3 sheets, optional
 - k. Disposable gloves
 - l. Tasting Spoons
 - m. 2 dinner plates 10 inch or 12 inch
 - n. 2 salad bowls
 - o. 2 soup bowls
2. Supplied by the Competitors: **REMEMBER WE HAD A ZOOM PRIOR TO REGIONALS REGARDING SOME OF THE EQUIPMENT, GO BY THAT MEETING.** Each student may bring the following equipment in addition to what is printed in the technical standards: This is a minimum list of tools needed. Competitors may bring additional materials*, but they must be stored in your workplace. Judging will include a neat and clean workspace.

**Additional equipment brought is subject to the competition chair's review and approval for use.*

- a. Pen, marker, and pencil
- b. Calculator
- c. 2—full size sheet pans
- d. 2 cutting boards that fit inside a full size sheet pan—approximately 14”X20”
(one for chicken and one for the other mise en place)
- e. 2— 1/2 sheet pan
- f. 2—1/2 hotel pans: throw away aluminum; stainless steel not necessary, but acceptable
- g. 25— 4 oz. plastic soufflé cups
- h. Mise en place containers
- i. 1 – citrus zester - optional
- j. 1- peeler
- k. 2—10-12 inch sauté pans
- l. 2—4 qt. sauce pots
- m. 3 – 2qt. sauce pot with lid
- n. 4 stainless steel bowls
- o. 1 set measuring cups and spoons
- p. 2 ea. 8-12 inch whisk
- q. 2 ladles
- r. 2 rubber and 1 metal spatulas
- s. 1 meat mallet or similar
- t. 1 – squeeze bottle, optional
- u. 1 each: chef knife, serrated knife, boning knife, paring knife and steel
- v. 2-3 set tongs
- w. Spoons: 1 slotted, 2 regular, 3 plating spoons
- x. Strainers, chinois and/or china cap
- y. Sanitation bucket/spray bottle
- z. Disposable cloths/side towels/cleaning towels.
- aa. Plastic Wrap and Aluminum foil
- bb. parchment paper - 3 sheets, optional

- cc. Disposable gloves
- dd. Tasting Spoons
- ee. Timers 2 dinner plates 10 inch or 12 inch
- ff. 2 salad bowls
- gg. 2 soup bowls

Competition Site Logistics

Materials (and quantity):

Supplied by the technical committee:

- Competition problem (menu, instructions)
- Products for food presentation
- Necessary food items for the competition, paper goods, etc.
- The host site will provide all ingredients necessary for competitors to create the competition menu.
- Competitors are not allowed to bring additional ingredients.
- A commissary table will be set up for optional ingredients. These containers and ingredients should not leave the commissary table area to be scaled, etc. to allow all competitors fair access.

All ingredients will be easily accessible to all competitors. Optional dry ingredients will be on tables under windows; dairy and proteins will be in coolers.

Ingredient amounts per competitor on their stations:

Chicken, whole	1 whole each	Olive Oil	8 oz. each
Butter	4 oz. each	White wine vinegar	4oz. each
Heavy Cream	1/2 cup each	Mustard, Dijon	3 oz. each
Vegetable/Canola Oil	12 oz. each	Lemon	1 each
Romaine Lettuce	1/2 head	Tomatoes (Plum)	2 each
Mushrooms, button	2 oz. each	Yellow Onions	1 each
AP Flour	8 oz.	Cucumbers	1 each
Potatoes, Red	3/4 lb. each	Garlic	5 cloves each
Green Beans	8 oz. each	Eggs	3 each
Parsley	1/4 bunch each	Carrots	2 each
Red bell peppers	1 each	Celery	2 ribs

Chicken Stock 1 qt

Staple items to have available, but not limited to:

Kosher Salt

Ground Black Pepper

Parmesan Cheese

Cheddar Cheese

Butter

Panko Breadcrumbs

Bread

Balsamic Vinegar

Honey

Orange Juice

Pecans

Radish

Chicken Base

Assorted dry herbs and spices

Assorted fresh herbs

Host Site Supplies

- Sani buckets/chemicals
- 3 bay sink with soap, sanitizer and scrub pads or dishwashing area (if available)
- Tables for public display of dishes outside of kitchen
- Orientation room/ judges' area.
- Judges tasting area, away from any competitors or spectators. Stocked with flatware, water, and garbage cans
- Spectators may watch through windows or designated viewing areas.
- Garbage bins and bags
- Mops/Mop buckets
- Paper towels and hand soap
- First Aid Kit

Equipment (and quantity):

Competition site organized (workstations, ovens, stoves, refrigeration, access to product and additional equipment) in as fair a manner as possible for each competitor.

Each competitor will be provided a minimum of the following: three burners, 4-6 ft of prep space and shared refrigeration space. Water and ice are accessible to all competitors. Competition host facilities will provide all plates necessary for the courses or let competitors know what to bring in advance.

Time	Item	Item Description
7:00 a.m.	Check-in	Competitors meet in the competition area to check in.
7:15 a.m.	Orientation, Clothing Check, Resume Turn-in	If a competitor is late and misses this session, they will lose points and the questions will not be repeated or re-answered.
7:30 a.m.	Every competitor has from 7:30 a.m. until 7:55 a.m. to set their station.	
7:55 a.m.	Open question and answer	
8:00 a.m.	Competition starts	
12:00 P.m.	Competition ends	

Competition Timeline and Late Point Deductions:

- Please be aware of the time frame for presentation of all items. Plates may not be presented early.
- The window for presenting is 5 minutes long.
- Any items presented between 5-10 minutes late will result in a 25% point deduction for that item.
- Any items presented between 10-15 minutes late will result in a 75% point deduction for that item.
- Any items presented 15 minutes late may be submitted but will not be scored.
- Butchery and knife cuts will be judged at your station. These may be presented early. Please raise your hand and wait for the judges to acknowledge you. You can continue to work on your menu prep during this time.
- On all other courses, the competitor will present one plate to the judges and one plate will go on the display table for the public to view and for optional post competition critiques.

Competition Project

MENU

Composed Salad with Emulsified Dressing

Clear Soup

Sautéed Chicken with Sauce

Green Beans

Potato

General Instructions and Tips:

- During Orientation for the competition, a member of the Technical Committee will review the competition packet with competitors and allow for Q&A prior to the start of the competition.
- Before the competition, competitors should:
 - Carefully read the competition packet and menu
 - Write a prep list or cooking schedule with a timeline. Be ready during the specific service times identified in your packet to avoid point deductions for late submissions.

Other Notes:

- Please only use the amount of each ingredient as necessary. Return unused products to the supply tables for others to use.
- Please check standards for dress requirements. If you have a chef coat or apron with your name, city or school logo, the marking must be covered. Masking tape may be used. Your competitor number must also be visible; we recommend it be taped or pinned to your back for the least distraction.
- Competitors with long hair or beards that may pose a possible safety or sanitary hazard, must wear a hair containment or hair net supplied by the competitor.
- You may work on any component of your menu at any time, but they can only be presented in the presentation window and points are deducted for late submissions.

- You will present 1 plate to the tasting judges and 1 plate for presentation.
- Resumes must be turned in during orientation. Resumes will not be accepted after orientation is complete.
- Raise your hand and ask for assistance if there is anything that you do not understand. There will be a period just before the start of the first session when all questions will be answered for all competitors to hear. Any questions that show you do not know the correct technique or definitions, etc. will not be answered. Questions about where to find garbage bags, and the like will be answered.
- Remember two things – This is about LEARNING, and it should be FUN. If at any time you feel overwhelmed and feel that you cannot continue, speak to a judge or member of the Technical Committee. We are here for you!

Frequently asked questions by competitors:

- Due to limited supplies, spoiled or burnt supplies may not be replaced.
- No cell phones, computers, smart watches, or similar electronic devices will be allowed.
- Basic calculators are and will be allowed for both the written test and the culinary practical competition.
- Penalties for late submission of courses or skills assigned competition item:
 - Any items presented between 5-10 minutes late will result in a 25% point loss for that item.
 - Any items presented between 10-15 minutes late will result in a 75% point loss for that item.
 - Any items presented 15 minutes late will be accepted but will not be scored.

Competitor Dismissal/End of Competition:

No competitors are permitted to leave until the host program instructor has approved the completed kitchen clean-up. Clean-up includes garbage emptied, dish sinks drained and dried, floor properly mopped, and all competitor equipment is removed from the kitchen.

Communication During Competitions:

No cell phones are permitted in the competition area, even if turned off. No speaking, signing or any other communication with advisors and competitors is allowed once the competition begins. This may result in disqualification of competitors or removal of offending parties from the competition area. Advisors/educators are not permitted inside the competition area kitchen, though may view through windows or designated viewing area, if available and approved by the lead judge.

Students who need to use the restroom during the competition should be escorted near the bathroom entrance by a volunteer, to avoid interactions with other competitors, educators, or advisors.

Please note that any competition grievances must be filed on an official form by the competitor, (not an advisor, parent, etc.) during the competition and be submitted to the lead judge. The lead judge must alert the State Director or person overseeing all the competitions as soon as possible, to review and discuss. The state's grievance policy should be followed.

SKILLS COMPONENT: CHICKEN BUTCHERY

Each competitor will have 1 chicken to butcher. They should execute the following to be scored:

1. Two breasts – The breast should be skin on and boneless, except for the first bone of the wing, which should be attached (Airline Breast). The tender should be intact and attached to the breast. The wing bone and tender can be removed after evaluation for use in the menu as desired.
2. Two leg/thigh portions – the leg and thigh should be separated, skin on and bone-in.
3. Carcass meat, trim and bones may be used for stock and/or soup, if your competition requires.
4. Show judges all trim, and once scoring is complete, you may wrap and label your unused portion or add to collection receptacles provided for unused chicken parts, as directed by the lead judge.

Note: Further fabrication and butchery are allowed after scoring for your menu preparations. For example, flattening of the breast for cooking is optional and would be done following the fabrication scoring portion of the competition.

SKILLS COMPONENT: VEGETABLE CUTS

Prepare the following vegetable cuts and/or tasks and present them for judging. These items will be used in other menu items:

1. **Chopped Parsley** – ¼ Bunch
2. **Mince** – ½ Onion
3. **Small Dice** 3 oz Celery
4. **Julienne** – Carrot-2 oz

CLEAR SOUP

Skill Component: Stock/Clear Soup

Yield: 2 servings

Prepare clear soup of choice. Must include a discernable garnish.

Ingredients:

Vegetables
Stock
Seasoning
Garnish

COMPOSED SALAD WITH EMULSION DRESSING

Skills component: handling of Greens/Permanent Emulsion

Competitors' choice

Yield: 2 servings

Required components:

- Three chilled raw or cooked vegetable garnishes

- Permanent emulsion dressing. Salad must be dressed, no dressing on the side.
- Properly cleaned lettuce or greens are required.
- Must contain a protein component.
- A prepared crisp component is required. Examples may include a crouton, crostini, potato crisp, candied nuts, cheese crisp, etc.

ENTRÉE

Skills component: Sauté, Sauce, Starches, Vegetables, Garnish

Yield 2 portions

Protein: Sautéed Chicken

Vegetable: Green Beans

Starch: Potato of choice

Sauce: Pan Sauce or derivative of Mother sauce

Judging Categories

Sanitation, Mise en Place, and Technical Skills

These floor judges will evaluate:

- Sanitation procedures
- Basic organization/ cleanliness/ attitude
- Safety
- Cooking methods and techniques

Butchery and knife skills

Taste, presentation, creativity

Tasting judges will be evaluating:

- Presentation
- Creativity/Degree of Difficulty
- Taste/Technique

Skill Components

- Vegetable cuts in menu -may include any of the following:
 - Mince, brunoise, julienne, bâtonnet, dice (all sizes), concassée, chiffonnade, oblique, tourne. These cuts must be used in your production.
- Butchery
- Chicken stock (production of soup)
- Handling/cleaning of salad greens
- Emulsion salad dressing
- Soup– may include any of the following: Cream, puree, clear.
- Main entree - 2 different cooking techniques from the following:
 - Sauté, roast, braise, stew, poach (shallow or deep), panfry
- Sauce – from the following:
 - Derivative from mother sauce, pan sauce, jus, butter sauce, reduction
- Vegetable cookery – may include any of the following:
 - Boiling, steaming, glazing, sauté, roasting, pan frying, braising, stewing
- Starch Cookery – may include any of the following:
 - Potatoes- roasted, pureed, pan fry, boiled, steamed