

2024



# UTAH SkillsUSA Culinary Arts

## POSTSECONDARY COMPETITION

CONTEST QUESTIONS CONTACT – [MEGAN.LEWIS@MTEC.EDU](mailto:MEGAN.LEWIS@MTEC.EDU)

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***SPECIAL THANKS TO CHEF TONY, HIS TEAM AND MOUNTAINLAND TECHNICAL COLLEGE FOR HOSTING BOTH SECONDARY AND POSTSECONDARY COMPETITIONS!***

## **SkillsUSA Culinary Arts POSTSECONDARY Competition– 2024**

### **Postsecondary Competition is Friday, March 29, 2024**

- **Postsecondary students will compete at the Mountainland Tech College (MTECH) Lehi Campus/Cafeteria (Thanksgiving Point).** Address is: 2301 West Ashton Blvd. Lehi, UT 84043. Contest Contact: Chef Tony, [anthony.huntington@mtec.edu](mailto:anthony.huntington@mtec.edu).
- **Pre-Contest Meeting** – 3/29/24 at 7:00 am sharp. We recommend that you are on campus by 6:45 am. at the MTECH Lehi Campus
- **ANTICIPATED MENU/SCHEDULE** – Market basket and schedules are based on what SLCC & Chef Coker developed in previous years. *Special thanks to Chef Coker and his team for their dedication and work in developing a contest that was possible to hand off to another institution.*

### **REMINDER:**

As a reminder and to be consistent with culinary-related contests –

**We ask that each school provides prizes for each placement (post-secondary 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> and secondary 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup>). We will be putting all of these prizes together for the winners.**

**QUESTIONS:** Contact Megan Lewis at [megan.lewis@mtec.edu](mailto:megan.lewis@mtec.edu) or you can call 480-235-0850.

## **Competition Overview**

**Competition Name:** Culinary Arts Postsecondary SkillsUSA 2024

### **Competition Location:**

- **Where:** Mountainland Technical College – Lehi Campus
- **When:** FRIDAY, March 29, 2024

**Competition Description:**

The competition will encompass both hot and cold food preparation and presentation. Competitors will demonstrate their knowledge and skills through the production of menu items meeting industry standards. The competitors are evaluated on organization, knife skills, cooking techniques, creative presentation, sanitation and food safety, and the quality and flavor of their prepared items. College/postsecondary students will work from a market basket format and create their own menus using required fundamental cooking techniques.

**Number of Competitors (team or individual):**

Individual. (2 per school, maximum)

**Competition Level:**

State Championship

**Competition Length:**

Approximately 4 hours (Plus set up/clean up)

**Competition Clothing:**

SkillsUSA Championships clothing requirements included in the technical standards have been established for the National Leadership and Skills Conference. The clothing classifications can be reviewed at <https://skillsusa.egnyte.com/dl/zqBfetodFz>.

**\*UNIFORM CLARIFICATION FOR STATE COMPETITION\***

-White chef coat

-Black work pants or black and white checkered chef pants

-Black-non slip-non porous shoes

-White apron

-Toque, skull cap, or chef hat. **Ball caps are not permitted**

-Hair restraint. If hair is longer than ears, hair must be restrained (hair net, braid, or bun) **UNDER** chef hat. **Hair net supplied by competitor.** Ponytails and otherwise loose hair is unacceptable. If competitor has facial hair, a beard net must be worn (**Beard net supplied by competitor**)

-Any logos on any part of the uniform must be covered (tape is fine)

**-Nail polish, fake nails, and jewelry (other than one plain ring band per hand) are not permitted**

**Points will be deducted for any competitor that does not meet the required uniform standards listed here.**

**Market Basket Ingredients (Must Use Some of Each, but not exceed the amount listed)**

1 each	Whole chicken	Fabrication and entrée use
4 oz	Sliced bacon	
8 oz	Haricot verts	
1/2 pound	Leeks	
1 pound	Watercress	
1/2 pound	Cherry tomatoes	
1 pound	Fingerling potatoes	
2 each	Rutabaga	

**MENU**

- **Poultry Fabrication** (10 pieces total = 2 breasts, 2 drums, 2 thighs, 4 wings-tips removed and cut into 2) + carcass
- **Knife Cuts** (5 total from list below)
- **Salad**
- **Soup**
- **Entrée** (one entrée only, due to time constraints. Nationals will require two)

## **Pantry Ingredients (May use any)**

AP Flour	Apples	Butter
Granulated sugar	Lemons	Cream
Cornmeal	Garlic	Milk
Corn Starch	Onions	Eggs
Jasmine Rice	Scallions	Cheddar cheese
Cous Cous	Russet potatoes	Parmesan cheese
Quinoa	Carrots	
Roma tomatoes	Celery	
Honey	Red Bell Peppers	
Canola Oil	Mushrooms	
EVOO	Romaine lettuce	
Soy Sauce	Spinach	
Tabasco	Various herbs	
Dijon mustard		
Whole grain mustard		
Almonds		
Walnuts		
Tomato puree		
Red vinegar		
White vinegar		
Various dry spices		
Chicken stock		
Veal stock		
Red wine		
White wine		

**\*Competitors will NOT be allowed to bring their own ingredients into the competition. If you are needing an item not on this list, please email Tony Huntington at [anthony.huntington@mtec.edu](mailto:anthony.huntington@mtec.edu) by 3/21 and he will ensure your item is available on competition day.\***

### **Other Notes:**

- Please only use the amount of each ingredient as necessary. Return unused products to the supply tables for others to use.
- Your competitor number must also be visible, we recommend it be taped or pinned to your back for 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 in the hallway.
- Resumes must be turned in prior to competition ONLINE, submission information forthcoming. Resumes will not be accepted after pre contest meeting.

### **Most commonly asked questions by competitors:**

- Due to limited supplies, spoiled or burnt supplies will not be replaced.
- No cell phones, computers, iPhones or similar electronic devices will be allowed. NON smart watches and timers may be clipped to uniform or placed on table.
- 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 the 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 competitor/s or removal of offending parties from the competition area. Advisors/educators are not permitted inside the competition area kitchen, though may view through windows, if available and approved by the lead judge.

Students who need to use the restroom during the competition, should be escorted to 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 of the competitions as soon as possible, to review and discuss.



## Competition Schedule

7:00-7:30 am	Pre contest meeting, including kitchen tour
7:30-7:59 am	<b>Uniform check</b> and contest prep: setting up table, restroom, filling sanitizer buckets
8:00 am	Contest begins (contestants <b>MAY NOT</b> start early)
8:20-8:35 am	Meat fabrication presentation window- at contestants table
8:50-9:05 am	Knife cuts presentation window- at contestant table
9:20-9:35 am	Salad presentation window- on display table
10:50-11:05 am	Soup presentation window- on display table
11:30-11:45 am	Entree presentation window- on display table
<b>Clean up</b>	<b>Contestants MUST check out with designated person before leaving</b>

### Competition Timeline:

- Please be aware of the time frame for presentation of all items.
- The window for presenting is 15 minutes long.
- Butchery and knife cuts will be judged at your station. Please raise your hand and wait for the judges to acknowledge you. You can continue to work on your menu prep during this time.
- Soup, salad, and entree- 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.

### Menu-

All competitors will submit a **TYPED** menu at the pre contest meeting. Menus should include salad, soup, entree name and brief description, **cooking methods included**. In essence, you are submitting a rubric for the judges to follow. These do not need to be fancy.

## Competition Scorecard -

**Note** – there WILL be a written exam for Culinary Arts topics. At this time, there is no study guide for the test; we will be using the national test question bank. The competitor will need to take the test before the competition and should receive an email stating how to log on. There WILL ALSO be a 25-question online exam regarding SkillsUSA Organization –test information forthcoming

### Judging Categories

Sanitation, Mise en Place, and Work Skills

Floor judges will evaluate:

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

**Skills Components-** Judged on taste, technique, creativity, appearance, presentation, degree of difficulty

- **Vegetable cuts** -MUST include a minimum of 5 of the following:
  - Brunoise, julienne, bâtonnet, small dice, oblique, paysanne, tourne.
  - These cuts must be used in your production
  - Please show waste/trim
- **Butchery** - Chicken fabrication
- **Handling/cleaning of salad greens** - watercress
- **Emulsion dressing**
- **Soup**
- **Main entree**
  - **Poultry**
  - **Sauce**
  - **Vegetable cookery** - haricot verts, leeks, rutabaga, cherry tomatoes
  - **Starch Cookery** - Fingerling potatoes