

A man with glasses and a mustache, wearing a dark suit jacket over a light-colored shirt, is smiling and holding a large glass of red wine. He is standing in front of a display board that lists various wine-related offers and memberships. The board includes items like "MEMBERSHIP IS FREE", "SAVE 20% OFF WINE AND EPIC MERCHANDISE", "UP TO 6 MEMORABLE SHIPMENTS TO YOUR DOOR EACH YEAR", "FUN NEW WINE TASTING EXPERIENCES", "MEMBERSHIP BENEFITS", "COMING SOON TO THE SA AND", and "WANTED". There is also a sign that says "AM COMING TO THE".



- Parking in the attached parking ramp. Enter - *Level/ 3*.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 7:50am Shotgun set up of Basic Skills Competitions
- 8:00am Shotgun Start Basic Skills Competition
- 9:15 Category SK / SP and KC / KP to begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm or earlier (Depending on number of competitor) Medal Ceremony

Sunday April 21, 2024

Student Culinary Competitions:

(SK) 1 - 11

Student Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.



Student Culinary Basic Skills Competition:

- SKS-1, Basic Skills Salon Demonstration,

Vegetables

Potato: Julienne (3 oz), Paysanne (3 oz any shape), Tourner 3 ea

2 each tomatoes peel and seed, outer shell small dice and inners and trim for concassé

Peel and small dice one onion

Chicken Fabrication

Butchery to specification:

- Two (2) each airline breast skin on, wing bone Frenched, marrow exposed.
- Separate leg and thigh oyster attached to thigh
- Proper handling of carcass and remaining protein
- Sanitation
- Standard student skills salon timing: 10 min set up; 60 min production time; 10 min clean-up.

Student Pastry Competitions:

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up, 60 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.

(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.

Student Pastry Basic Skills Category

SPS-1 – Basic Skills Salon Demonstration

Students will arrive with their cake pre-frosted with a base layer of white buttercream. Buttercream for all piping must be supplied by the students competing. Students must mix color (of choice) into the buttercream during the competition time frame. The cookies are to be pre-measured but not mixed. The student is also responsible for bringing the orange.

Baking Skills

1. Bake a dozen of a drop cookie of choice (scored on appearance and taste)
2. Segment and zest on orange (Display appropriately with all by products)

Cake decorating

1. Pipe 3 roses (10 points)
2. Write "Happy Birthday" (10 points)
3. Bottom border a must (top border optional)

Station Sanitation/Organization

- Standard student skills salon timing: 10 min set up; 60 min production time; 10 min clean-up. Scoring to be done on the SPS1 Score Sheet.

Professional Culinary Competitions:

(KC)

Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.



Professional Pastry Competitions

(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.