

**2010 SkillsUSA Michigan CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: CULINARY ARTS – HOT/COLD

COMPETITIONS:

- High School – April 17, 2010 at Oakland Community College – Orchard Ridge in Farmington Hills
- College/Postsecondary – April 9, 2010 at Oakland Schools Technical Center SW Campus in Wixom at 8:00 am – TENTATIVE DATE AND TIME

TASKS TO BE PERFORMED: The contest will be geared toward the commercial restaurant business rather than dietary aid or pastry preparation. Contestants will demonstrate their ability to perform jobs and skills selected from the following competencies as determined by the Michigan Skills USA Championship Technical Committee.

- Use of standard commercial equipment
- The ability to follow a standardized recipe
- Proportion items by today's standards
- Proper use of knives: boning, French, paring and bread
- Knife skills: ability to de-bone, chop, mince, cube, dice, julienne, and/or slice
- Selection and preparation of accompaniment salads and proper dressings
- Preparation of entrees
- Preparation of Grand (primary) sauces
- Preparation of basic appetizer, hot or cold
- Selection of proper garnishes and appealing plate presentations
- Select and clean fresh vegetables and salad greens, with appropriate flavorings
- Disjoint and de-bone poultry
- Roast, broil, grill or poach a variety of meats
- Properly slice meats
- Preparation of seafood and fish products
- Preparation of quick breads/muffins/biscuits
- Bread items for sautéing or baking
- Sauté, bake or broil basic food items
- Cook with a water bath
- Marinate meats or vegetables
- Proper vegetable and starch cookery
- Proper soup preparation
- Make a fruit salad
- Preparation of individual desserts
- To properly time the preparation of foods to ensure the highest quality food and efficient equipment usage
- The practice of basic kitchen safety and food sanitation practices
- Prepare any or all of the following products:
 - Appetizer/Soup

- Salad – with crudité's flower or vegetable garnish
- Entrée – bone, vegetable medley, starch
- Sauce – roux thickened
- Dessert

The performance phase of this contest will be the actual preparation of food and the arrangement of food on plates and in dishes ready for serving to the customer. (The contest does not include the actual serving of food to the customer).

Contestants will be given a predetermined selection of all food items. Spoiled or burned supplies will not be replaced.

SPECIAL NOTICE: CLOTHING REQUIREMENTS

Students are to wear 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. No school logos or nametags allowed.

Equipment and Materials:

SUPPLIED BY THE TECHNICAL COMMITTEE

- All equipment required for contest such as china for course presentation, food items, recipes, etc.
- Sheet pans, sanitizer pans, soufflé cups for Mise En place, platters and markers.
- All information and furnishings for judges and technical committee

SUPPLIED BY THE CONTESTANT

Please note: No additional equipment will be permitted in the kitchen. (Penalties will be assessed for each additional item).

- 1 page resume
- Gloves
- #2 pencil
- Measuring Cups
- Masking tape and marker
- One (1) 1-quart measuring cup

Measuring Spoons

- One (1) tablespoon
- One (1) teaspoon
- One (1) 1/2 teaspoon
- One (1) 1/4 teaspoon

Knife Set

Note: No other knives will be allowed

- One (1) 5 to 7 inch boning
- One (1) 8 to 10 inch bread
- One (1) 8 to 10 inch French

- One (1) paring

Kitchen Utensils

- Two (2) rubber spatulas
- Two (2) mixing spoons (one solid, and one perforated)
- One (1) fine-wire whisk
- One (1) 18" x 24" cutting board
- Needle nose pliers or tweezers
- Vegetable peeler
- Two (2) pot holders
- Two (2) bar towels
- Pocket thermometer
- Channel Zester
- One (1) 2 oz ladle

Sauté Pans (total of 2)

- One (1) 10-inch or 12-inch pan
- One (1) 12-inch pan

Sauce Pans

- One (1) 1-1/2 quart pan
- One (1) 3-3/4 quart pan

Mixing Bowls

- One (1) 2-quart
- One (1) 3-quart

Other Items

- One (1) Flat Grater - Capable of course shred and fine shred
- Pastry bags with three (3) tips of the student's choice
- One (1) Spiral Scale/Portion Scale
- One (1) small wire mesh strainer
- One (1) spring tongs
- One (1) melon baller
- One (1) half pan – 2" or 4" deep
- One (1) full pan – 2" or 4" deep
- Three (3) third pan – 2" or 4" deep
- One (1) half sheet tray

Contestants will not be allowed to bring any other items into the kitchen. The judges and technical committee will inspect the contestants' items prior to contestants entering the kitchen. Penalties will be assessed for any extra items.

PLEASE NOTE: Set up time is limited. Students and instructors need to organize equipment before hand in such a way as to set up the workstation(s) in an efficient manner.

CONTEST SITE:

Oakland Community College (OCC)
Orchard Ridge Campus
Building J – Culinary Studies Institute
27055 Orchard Lake Road
Farmington Hills, MI 48334-4579
(248) 522-3400
Contest Coordinators: Christopher Galli and Judy Radant

Important Transportation Information:

Culinary Arts, Commercial Baking and Food and Beverage Service competitors are on a different transportation schedule than all other competitors. Because of the time crunch at OCC, the following transportation/contest schedule will be followed and strictly adhered to on Saturday, April 17, 2010!

- All Culinary Arts, Commercial Baking and Food and Beverage Service competitors will need to be in the main lobby of the Causeway Bay Hotel by 6:30 am for transportation to OCC. Transportation to the Causeway Bay Hotel will be your responsibility.
- The bus to OCC will leave from the Causeway Bay Hotel at exactly 7:00 am. Any competitor not on the bus at that time will need to find their own transportation to OCC.
- Only competitors will be bused to the contest site.
- All contests will start precisely at 8:30 am. Any competitor not at OCC by 8:30 am will be disqualified.

COLLEGE/POSTSECONDARY CONTEST SITE:

Oakland Schools Technical Center SW Campus
1000 Beck Road
Wixom, MI 48393-1862
248-668-5647
Contest Coordinator: Charles Neal

NOTE: College/Postsecondary competitors WILL NOT be bused to the contest site.

An interactive map is available at:

http://www.communitywalk.com/2010_skillsusa_michigan_state_conference_april_1618_2010/map/403300

Revised 3/9/10
