



- At the end of the meal, present orally to a team of judges the rationale for the banquet menu created.

Competitors will role-play chef, sous chef, pastry cook, utility cook and server. They will demonstrate their ability to work together as a proficient team to accomplish this assignment in a 2 to 2½ hour time period.

Contest Site:

The Art Institute of Michigan

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Contest Coordinators: Steven Simpson and Sam Musto

<http://www.artinstitutes.edu/detroit/>

An interactive map is available at:

[http://www.communitywalk.com/2010\\_skillsusa\\_michigan\\_state\\_conference\\_april\\_1618\\_2010/map/403300](http://www.communitywalk.com/2010_skillsusa_michigan_state_conference_april_1618_2010/map/403300)

Revised 3/8/10

### **The Team Effort in Advance**

1. Design together a compatible banquet menu from the food list provided in each category by the Technical Committee (See list on page 6). Be practical in what you design and how you plan to serve your banquet. Pretend you have to serve 500 covers.
2. Design appropriate garnishes and plate presentations.
3. Working with the team, determine work tasks for each member and a timeline for task completion based on when your banquet is to be served. (Flight Schedule: Teams will be assigned to “serve” their banquet at 11:30, 12 noon, 12:30 pm, 1:00 pm or 1:30 pm.)

### **The Team Effort at the Event (after service)**

1. After serving the “banquet”, the chef and his/her team will orally present to the judge(s) their rationale for the menu they prepared, the garnishes and plate presentations used.

#### **Criteria to be judged:**

- Selected recipes that are compatible and show continuity (no repetitions)
- Used appropriate garnishes
- Created appealing garnishes and plate presentations for appetizer, salad, entrée/vegetable/starch and dessert
- Foods prepared tasted good
- Demonstrated team-work among members
- Planned appropriate timeline to allow meal to be served on time

### **Chef**

- . At end of meal, present and explain to the judges how the menu was designed, how plate presentations and garnishes were selected
- . Prepare recipe(s) using standard cooking procedures
- . Practice proper sanitation and safety procedures; maintain proper food temperatures
- . Oversee progress of team members during preparation & service
- . Oversee plating and garnishing according to original plans

#### **Criteria to be judged:**

- Demonstrated leadership in overseeing the progress of others
- Double checked that plating and garnishing was done according to plan
- Proper sanitation and safety procedures were evident during preparation and service including correct food temperatures
- Used equipment properly and organized preparation procedures well
- Communicated clearly and effectively to team members
- Dressed professionally
- Led explanation to judges of menu choices, plate presentations and garnishes selected

### **Sous Chef**

- . Prepare recipe(s) assigned using standard cooking procedures
- . Practice proper sanitation and safety procedures.
- . Check with other team members and assist them if needed when your tasks are completed.

#### **Criteria to be judged:**

- Organized preparation procedures well and served meal on time.
- Prepared recipe(s) properly (including proper use of equipment).

- Used proper sanitation and safety procedures during preparation and service.
- Assisted other team members in need of help.
- Dressed professionally

### **Pastry Cook**

- . Prepare dessert recipe using standard cooking procedures
- . Practice proper sanitation and safety procedures.
- . Plate dessert portions as planned and garnish them appropriately.

#### **Criteria to be judged:**

- Organized preparation procedures well and served meal on time.
- Used proper sanitation & safety procedures during preparation and plating.
- Prepared recipe(s) properly (including proper use of equipment).
- Dessert tasted good and was appropriate for a banquet
- Plated and garnished dessert portion as planned.
- Dressed professionally
- Assisted other team members in need of help.

### **Utility Cook/Prep-Assistant**

- . Assist team members during their preparation as needed.
- . Keep work area clean and organized for team members.
- . Clean equipment and work areas as tasks are completed.
- . Practice all proper sanitation and safety procedures.

#### **Criteria to be judged:**

- Assisted other team members during preparation.
- Kept work areas clean and organized during preparation.
- Cleaned equipment and work areas to assist other team members.
- Practiced proper sanitation and safety procedures.
- Used equipment appropriately
- Dressed professionally

### **Server**

- . Set table for 4 guests for the four courses you have planned. Only include the flatware and glassware for the menu you have planned.
- . Include salt/pepper, sugar, creamer, etc. as needed for your banquet.
- . Assume coffee service to be standard.
- . Place a tray jack permanently near the table to be served.
- . Set up table within 30 minutes prior to assigned flight schedule for your team.

#### **Criteria to be judged**

- Set table correctly (layout, spacing, proper flatware for menu, etc.)
- Used proper techniques during set-up and service
- Used professional serving skills during meal service
  - Pre-poured water; re-poured water correctly
  - Followed sanitation and safety standards

- Cleared unused flatware/china
  - Plates positioned in front of guests similarly for all guests
  - Silver/flatware “pulled down” in to place as course dictates
- Served and cleared each course correctly
- Communicated with guests appropriately
- Dressed professionally

## **Foods for Consideration on the Banquet Menu**

- From the menu choices listed below, create a banquet menu that includes one appetizer, one salad, one entrée/vegetable/starch, and one dessert.
- Bring all the ingredients for making 4-portions of the recipes selected for this banquet menu.
- Create appropriate garnishes and plate presentations for each dish prepared and bring the ingredients needed for garnishes and any special china or glassware needed.

### Appetizers

- Cream Soup
- Broth Soup
- Fruit Appetizer
- Shrimp Cocktail

### Salads

- Arranged Vegetable Salad
- Caesar Salad
- Tossed Garden Salad
- Coleslaw

### Entrée-Vegetable-Starch

- Chicken
- Pork
- Ground Beef
- Fish
  
- Green Vegetable
- Non-green Vegetable
- Mixed Vegetables
  
- Potato
- Pasta
- Rice

### Dessert (Must be baked and finished on site)

- Pie or tart
- Cake
- Crisp or Pudding

Skills USA - Judges Evaluation Form  
**Scorecard Team Banquet**

TEAM NUMBER: \_\_\_\_\_

Judges: Please offer comments on scores of 10 pts or less so teams can learn from their weaker performance.

Criteria to Evaluate	Exceptional 21-25 pts	Above Ave. 16-20 pts	Average 11-15 pts	Below Ave. 6-10 pts	Poor 1-5 pts	Comments From Judge
<b>THE TEAM EFFORT</b>						
Continuity of menu (with no repetitions)						
Compatibility of recipes selected for meal						
Recipes prepared correctly						
Recipes selected had good taste; were appropriate for a banquet						
Appeal of plate presentations; appropriate garnishes						
Team work evident among members						
Foods plated quickly so food temperatures maintained						
Meal served on time; was no delay between courses						
<b>CHEF</b>						
Explained menu rationale & garnishes used						
Checked that plating done right; all plates looked the same						
Dressed professionally						
Used equipment properly						
Proper sanitation/safety procedures followed; temperatures check when appropriate						
Leadership shown in overseeing progress of others						
Communicated clearly & effectively to team						
<b>SOUS CHEF</b>						
Recipes prepared properly & on time; taste was appropriate						
Proper sanitation/safety procedures followed						
Assisted other team members needing help						
Dressed professionally						
Used equipment properly						
Organized preparation procedures well						

Criteria to Evaluate	Exceptional 21-25 pts	Above Ave. 16-20 pts	Average 11-15 pts	Below Ave. 6-10 pts	Poor 1-5 pts	Comments From Judge
<b>PASTRY COOK</b>						
Prepared recipe properly and on time						
Recipe tasted good; was appropriate for a banquet						
Proper sanitation/safety procedures followed						
Plated dessert portion as planned (w/ garnish)						
Dressed professionally						
Used equipment properly						
Organized preparation procedures well						
<b>UTILITY COOK/PREP ASSISTANT</b>						
Assisted team members during preparation						
Kept work areas clean/organized during preparation						
Cleaned equipment & work areas to assist team						
Practiced proper sanitation/safety procedures						
Dressed professionally						
Used equipment properly						
<b>SERVER</b>						
Set table correctly						
Used proper procedures during set-up of table						
Dressed professionally						
Used professional service skills (pre-poured water, used sanitation & safety standards, cleared unused flatware/china, plates positioned the same direction for all guest, etc.)						
Served and cleared each course correctly						
Communicated with guests appropriately; met their requests						
<b>TOTAL SCORE</b>						

Judge \_\_\_\_\_  
(Print name)
(Signature)