

**2012 SkillsUSA Michigan CHAMPIONSHIPS  
TASK AND MATERIALS LIST**

**SKILL OR LEADERSHIP AREA:            CULINARY ARTS – HOT/COLD**

**COMPETITIONS:**

- High School – April 21, 2012 at Washtenaw Community College in Ann Arbor
- College/Postsecondary – March 30, 2012 at Art Institute of Michigan in Novi

**HIGH SCHOOL COMPETITION:**

**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 crudités 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 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.

### **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 baler
- 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.

**HIGH SCHOOL CONTEST SITE:**  
Washtenaw Community College

Technical and Industrial Building  
4800 E. Huron River Drive  
Ann Arbor, MI 48105-4800  
734-973-3549  
Contest Chairperson: Terri Herrera

***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, the following transportation/contest schedule will be followed and strictly adhered to on Saturday, April 16, 2012!***

- 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 WCC. Transportation to the Causeway Bay Hotel will be your responsibility.
- The bus to WCC 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 WCC.
- Only competitors will be bused to the contest site.
- All contests will start precisely at 8:30 am. Any competitor not at WCC by 8:30 am will be disqualified.
- There will NOT be a meeting Friday Night to discuss transportation, contact Kristen Dogan with questions at [dogank@branch-isd.org](mailto:dogank@branch-isd.org) .

An interactive map is available at:

[http://www.communitywalk.com/2012\\_skillsusa\\_michigan\\_state\\_conference\\_april\\_2012\\_2012/map/1313654](http://www.communitywalk.com/2012_skillsusa_michigan_state_conference_april_2012_2012/map/1313654)

## **COLLEGE/POSTSECONDARY COMPETITION:**

**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.

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- Proportion items by today's standards
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### **Equipment and Materials:**

**SUPPLIED BY THE TECHNICAL COMMITTEE** (same as listed in National Technical Standards)

- Contest problem (menus, recipes, instructions)
- All necessary food items, seasonings, etc.
- Contest site organized (work stations, ranges, refrigeration, access to product and additional equipment) in as fair a manner possible for each contestant
- All cookware and small wares necessary for food preparation
- All necessary platters, dishes, and china necessary for food presentations

**SUPPLIED BY THE CONTESTANT** (same as listed in National Technical Standards)

- 1 page resume
- Unofficial Transcript
- No. 2 pencil (two each, small note pad if desired)
- Knife kit and cook's tools as desired from the following:
  - French cook's knife
  - Paring knife
  - Vegetable peeler
  - Knife steel
  - Boning knife
  - Cook's fork
  - Slicing knife (meat)
  - Serrated slicing knife
  - Fillet knife
  - Utility knife
  - Offset spatula
  - Cook's tongs (8–12 in.)
  - Meat thermometer (pocket type)
  - Rolling pin
  - Piping bags and tips
  - Molds or timbals
  - Sifts
  - Timer or clock
  - Small mesh strainer
  - Professional Cook's tool kit:
    - Citrus zester
    - Channel knife
    - Parisienne scoop

- Apple corer
- Tournier knife
- Canapé or biscuit cutters
- Plastic squeeze bottles

*Note: No electrical devices, power tools, pasta machines, pots, pans, baking trays or large equipment will be allowed. Food processors, blenders and hand mixers will be available if the menus require it.*

**COLLEGE/POSTSECONDARY CONTEST SITE:**

Art Institute of Michigan  
28125 Cabot Dr, Suite 120  
Novi, MI 48377  
248-766-7199  
Contest Chairperson: Jim Moschini

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

An interactive map is available at:

[http://www.communitywalk.com/2012\\_skillsusa\\_michigan\\_state\\_conference\\_april\\_2012/map/1313654](http://www.communitywalk.com/2012_skillsusa_michigan_state_conference_april_2012/map/1313654)

Revised 3/12/12

# **SKILLS USA Post Secondary Competition**

## **Culinary Arts, Commercial Baking, Food and Beverage Service**

**March 30<sup>th</sup> 2012**

**The Art Institute of Michigan    28125 Cabot Drive    Novi, Michigan**

**Contact Person: Chef Jim Moschini**

**Phone # 248-766-7199**

### **Hello Everyone**

The Post Secondary, SKILLS USA competition categories of Culinary Arts, Commercial Baking and Food and Beverage Service will be held this year at The Art Institute of Michigan. Please note the following Important Contest Information:

**Arrival Time:** Please plan on arriving by 7:30 am

**Holding area:** On the first floor of the Art Institute there will be two holding areas. The General participant area and a post competition holding area.

**Documentation:** Students must have a copy of their resume and a copy of an up to date unofficial transcript to be allowed to participate. These documents will be checked prior to the commencement of the competition by a designated volunteer of the competition.

**Start Time:** We are planning on starting the competition at 8:15 am. Students and coaches will be escorted to a briefing area where the rules of the competition and the competition process will be explained to them by the judges and evaluators. Competing Students will be escorted to the competition areas on the second floor and directed to their appropriate stations. **ONLY STUDENTS AND JUDGES WILL BE ALLOWED ON THE SECOND FLOOR.**

**Written Test:** Upon completion of the practical part of the competition, students will be escorted to an area where the written test will be administered. The written test will be used as a tie breaker in the event of a tie score from the the practical competition judging.

**Uniforms:** **For Commercial Baking and Culinary Arts,** Chefs Hat, Apron, Kitchen shoes, White, Black or checked kitchen pants, and a White Chefs coat. **For Food and Beverage Service,** Black Slacks, white shirt, tie, apron and black shoes.

**No Names, logos, school emblems or insignias of any type will be allowed.** If a student violates this rule, the article of clothing will be removed and points 10 points will be deducted from the student's score. If the article is a key component of the standard kitchen uniform ( pants or Chef's coat) the student will be given 10 minutes to locate alternative attire. If the student cannot locate appropriate attire, the student will not be permitted to compete.

**Snacks:** It will be a long day for the students. I am asking each school to provide food for the students to eat during the day.

**The Art Institute will provide beverages and bottled water**

**Macomb Community College please provide fresh fruit**

**Oakland Community College please provide baked goods**

**Washtenaw Community College please provide afternoon snacks.**

**Judges:** Tasting judges for the commercial baking and the culinary event have been selected. I need recommendations for Food and Beverage Service evaluator. Please e-mail two recommendations of individuals who you believe would be willing to act as an evaluator for food and beverage service. **Also:**

**I need each school to send three floor judges. One for culinary arts, one for commercial baking and one for Food and Beverage service. This will allow for any observed floor violation to be discussed between the judges, a consensus reached and the appropriate action taken. Please email me the names of your floor judges to me by Friday of next week.**

**Please Note:**

CPS Culinary Arts, Commercial Baking and Food & Beverage Service – The state contest will be held March 30, 2012 at Art Institute in Novi. *If a CPS Culinary Arts, Commercial Baking and Food & Beverage Service competitor is not registered for the state conference by early registration on March 20, 2012, their entire school is subject to disqualification for all other contests at the state conference.*

*If You have any questions, please contact me by e mail at [jmoschini@aii.edu](mailto:jmoschini@aii.edu).*

*Sincerely yours*

*James G. Moschini CEC,CCE,MPH*

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## Skills USA Post Secondary Culinary Arts Competition 2012

Contestants : your competition mystery basket will be made up of ingredients found in these three mystery baskets. For the competition you will be required to perform the following:

Demonstration of knife skills and Fabrication of proteins first 30 minutes.

Produce one appetizer (two identical plates)

Produce one entrée (two identical plates)

Produce one dessert (two identical plates)

Total running time of 3 hours which includes a 15 minute plating window.

Mystery Basket One		Mystery Basket Two		Mystery Basket Three	
Whole Round Fish	1ea	Whole flat fish	1ea	Filet of Salmon	1 x8oz
Beef Tenderloin	16oz	Whole pork tenderloin	1ea	Scallops (sea)	8oz
Bacon	4oz	Snow peas	8oz	Whole Chicken	1 ea
Haricots	8oz	Egg Plant (asian)	1ea	Kale	8oz
Yellow squash	8oz	Mushrooms button	6oz	Rhubarb	8oz
Broccoli	8oz	Arugula	6oz	Shitake mushrooms	8oz
Idaho potatoes	2ea	Celery root	8oz	Parsnips	8oz
Endive	8oz	Asparagus	8oz	Romaine Lettuce	1 head
Turnips	8oz	Cabbage (red)	8oz	Mixed berries	8oz
Long Grain Rice	6oz	Quinoa	4oz	Corn meal	4oz
Roma Tomatoes	4ea	Cucumbers English	2ea	Yukon Gold Potatoes	4ea
Snap peas	8oz	Mussels	12ea	Arborio Rice	6oz
Shrimp	8ea	Lentils green	8oz	Calamata Olives	4oz
Pears	4ea	Red Skin Potatoes	4ea	Red Bell peppers	2 ea
Zucchini	2 ea	Apples Granny Smith	4ea	Fennel Bulbs	2 ea

## Common Kitchen and Pantry Available Throughout The Competition

Common Table Items	Acids	Dairy	Spices and Herbs	Vegetables and Fruits
AP Flour	White Wine	Whole Milk	Parsley	Onion yellow
Bread Flour	Red Wine	Whole Eggs	Sage	Celery
Walnuts	Sherry Vinegar	Butter	Rosemary	Carrots
Corn Meal	Red Wine Vinegar	Sour Cream	Basil	Roma Tomatoes
Corn Starch	Balsamic Vinegar	Heavy Cream	Cumin	Leeks
Granulated Sugar	White Vinegar	Cheddar cheese	Nutmeg	Red onion
Honey	Port Wine	Swiss cheese	Cayenne pepper	Shallots
Vegetable Oil	Maderia	Blue Cheese	Coriander	Peaches
Olive Oil		Parmesan Cheese	Garlic fresh	Pearl onions
Soy Sauce			Cilantro	Yellow squash
Tabasco Sauce				
Dijon Mustard				
Grain Mustard				
Tomato Paste				
Tomato Puree				
Clam juice				
Rice / LG / Wild / Brown	<b>Non Food Items</b>			
Almonds / sliced	<b>Butchers twine</b>			
Split Peas	<b>Tooth picks</b>			
Capers	<b>Portion cups 2oz</b>			
Bread Crumbs / panko	<b>skewers</b>			
Kosher Salt				
FGBP				
Couscous				
Lemons				
Orzo Pasta				
Chicken Stock				
Beef Stock				
Vegetable stock				



# SCORECARD CULINARY ARTS

Contestant Number   Flight #

Items Evaluated	Possible Points										
TASTING/ Knife Cuts	58										
TASTING/ Composed Salad	60										
TASTING/Entrée One	250										
Presentation/ Entrée Two	250										
Floor/ Sanitation	80										
Floor/Mise En Place	50										
Lab Sanitation	80										
Lab Mise En Place	50										
Lab Professionalism	30										
CHICKEN/ BREAST	40										
CHICKEN/LEG/THIGH	32										
CHICKEN/CARCASS	20										
Resume Penalty	0 or -50 only										
Clothing Penalty	0 to -50										
<b>Total Possible Points</b>	1000										

Date: \_\_\_\_\_

Judges' Signature \_\_\_\_\_