

**2012 MICHIGAN SKILLSUSA CHAMPIONSHIPS
TASK AND MATERIALS LIST**

SKILLS OR LEADERSHIP AREA: Team Banquet

Contest Date:

- Friday, April 20, 2012 at 8:00 am in the Catering Kitchen at the Best Western Plus Lansing (formerly Causeway Bay Hotel)

8:00 AM – Registration
See Attached Schedule

8:30 AM – Orientation

	Setup	Prep	Serve	Clean	Exit Kitchen
Team One	9:00	9:30	10:30	11:00	11:30
Team Two	9:30	10:00	11:00	11:30	12:00
Team Three	10:00	10:30	11:30	12:00	12:30
Team Four	10:30	11:00	12:00	12:30	1:00
Team Five	11:00	11:30	12:30	1:00	1:30
Team Six	11:30	12:00	1:00	1:30	2:00

Purpose of this Competition

To evaluate and recognize teams of competitors (5 students each) for their ability to work as a team to prepare and serve a four course meal, and provide a quality banquet service experience, for 3 – 4 guest (Judges).

Clothing Requirements – Uniforms of their profession

Servers (front of the house) – White shirt or blouse, black trousers or skirt, black tie (long or bow), black shoes, bistro apron.

Cooks (back of the house) – Chef coat and hat, checkered or black pants, apron, dark work shoes

Eligibility

One team per region, total of 6 teams

Safety Requirements

The instructor and competitors certify by agreeing to enter this contest that they have received instructions on proper sanitation and safety in the kitchen and have passed an examination on the safe use of tools.

Equipment – Supplied by:

Each School

- Hand tools and cooking equipment (pots, pans, cutting boards, unique serving dishware needed) supplied by each team of competitors based on recipes selected
- Ingredients for selected recipes supplied by each team of competitors
- 1 page resume for each student
- 1 waiver form for each student and advisor (attached)

- ***IMPORTANT NOTE – On contest day, all competitors will need to turn in the attached signed waiver form to the Best Western Plus Lansing (formerly Causeway Bay Hotel) in order to compete. Any competitor that does NOT turn this signed waiver form will NOT be allowed to compete!***

Skills USA

- Major cooking equipment, plates/glassware/flatware, and tables and linen; separate stove for each team or extra table-top burners.

Scope of the Contest - The contest will evaluate the team's ability to work together to:

- Select a compatible menu (appetizer, salad, entrée, dessert) for a banquet setting off the list provided here on page six¹.
- Plan production schedule of tasks and duties for each role on the team.
- Prepare recipes selected, create appropriate garnishes and plate presentations.
- Serve menu items banquet style.
- 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.

Revised 3/29/12

¹ Select banquet menu from list included here as page 4; bring all recipe ingredients for 4 portions of the recipes selected.

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, along with production timing 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, and production time line.
- . 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 oversee production of all courses. Assist any team members if needed when your tasks are completed.

Criteria to be judged:

- Proper Mise en place plan followed.
- 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

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 sanitation and safety standards for 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
- Demonstrate knowledge of allergens and high risk palpitations

Revised 3/29/12

Foods for Consideration on the Banquet Menu

- From the menu choices listed below, create a banquet menu that includes one soup 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

Salads

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

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

Request for Contract Waiver of Best Western Plus Lansing Student Waiver Agreement

All parts of this contractual waiver must be completed. If this waiver is not fully completed, the waiver is null and void.

By contractual agreement between _____ and Best Western Plus Lansing, Students participating in food preparation, cooking and utilizing any and all of Best Western Plus Lansing's kitchen utensils and/or equipment must sign a waiver releasing Best Western Plus of any and all responsibilities associated with any food preparation and cooking activities.

One waiver per student and adult chaperone must be completed.

Best Western Plus will not, under any circumstances be held legally liable for any food preparation and/or cooking related to this activity. Therefore, an approved contract waiver must be signed and in effect for all individual group members who will be present throughout any and all food preparation and/or cooking in the Best Western Plus Lansing kitchen.

Contract waiver forms must be obtained, completed, signed and submitted to the Best Western Plus Lansing prior to any student and/or adults providing student supervision enters the Best Western Plus kitchen.

Today's Date: _____

Name of Student: _____

Event Location: e.g. Kitchen _____

Event Date: _____ Event Time; From: _____ to _____

Group Leader Requesting Waiver: _____

Address: _____

Phone: _____

Signature of Group Leader: _____

Date: _____

Signature of BWP- Lansing Management Designee: _____

Department: _____ Phone: _____ Date: _____

Waiver Start Date: _____ Waiver Expiration Date: _____

Skills USA - Judges Evaluation Form
Scorecard Team Banquet

TEAM NUMBER: _____

Judges: Please offer comments on scores teams can learn from their performance.

Criteria to Evaluate	Exceptional 25 pts	Above Ave. 20 pts	Average 15 pts	Below Ave. 10 pts	Poor 5 pts	Comments From Judge
THE TEAM EFFORT						
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						
Team Dressed Professionally/Proper Uniform						
Foods plated quickly so food temperatures maintained						
Meal served on time; was no delay between courses						
CHEF						
Explained menu rationale & garnishes used. Provide a production time line						
Checked plating: all plates looked the same						
Used equipment properly						
Proper sanitation/safety procedures followed; temperatures checked.						
Leadership shown in overseeing progress of others						
Communicated clearly & effectively to team						
SOUS CHEF						
Sous chef oversees productions of every course						
Proper sanitation/safety procedures followed						
Assisted other team members needing help						
Used equipment properly						
Proper Mise en Place procedures followed						

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
PASTRY COOK						
Prepared recipe properly and on time						
Recipe was appropriate for a banquet						
Proper sanitation/safety procedures followed						
Plated dessert portion as planned (w/ garnish)						
Used equipment properly						
Organized preparation procedures well						
UTILITY COOK/PREP ASSISTANT						
Assisted team members during preparation						
Kept work areas organized during preparation						
Cleaned equipment & work areas						
Practiced proper sanitation/safety procedures						
Used equipment properly						
SERVER						
Set table correctly						
Used proper procedures during set-up of table						
Display knowledge of Menu						
Used professional service skills (pre-poured water, cleared unused flatware/china, plates positioned in the same direction for all guest, etc.)						
Served and cleared each course correctly						
Communicated with guests appropriately; met their requests						
Used sanitation & safety standards for service						
Resumes (1 per student): 50 point deduction if any are missing.						
TOTAL SCORE						

Judge _____
(Print name) (Signature)