



SKILL DEMONSTRATION EVENT

Culinary Chicken Fabrication

Culinary Chicken Fabrication, an individual event, will showcase the best of participants' knife skills. Participants will safely fabricate a chicken into eight pieces, meeting industry standards and demonstrating proper safety and sanitation procedures.

EVENT CATEGORIES

Senior: grades 10–12

Occupational: grades 10–12

ELIGIBILITY

1. Each chapter may submit up to three (3) entries in each category of this event. Entries at participating National Cluster Meeting locations will be available on a first come, first served basis. The number of entries will be determined by the conference facility and schedule.
2. Participation is open to any nationally affiliated FCCLA senior or occupational member who must be or has been enrolled in a culinary arts occupational training program (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid *employment*) or a Family and Consumer Sciences course preparing them for a career in culinary arts or hospitality careers (following a nationally recognized curriculum such as ProStart®). Students enrolled in general food and nutrition courses not preparing them for a career in Culinary Arts are not eligible.
3. Participants must be registered to attend the National Cluster Meeting and must stay at one of the official conference hotels. Hotel reservations will be verified prior to the meeting.

PROCEDURES & TIME REQUIREMENTS

1. Participants must attend an event orientation session where they will:
 - be given a brief overview of the event
 - draw an identification number indicating the order of participation
 - review time schedule
 - take a timed, 10 question test on general FCCLA knowledge, based on information found on the FCCLA national website, www.fcclainc.org
 - present tools and equipment for an equipment check, including the properly stored raw poultry (per event specifications).
2. Participants will bring all necessary tools and equipment for this event, as listed in event specifications. Additional items are not allowed. Participants may not bring reference materials for use in the holding room. Participants are allowed to bring a pencil for taking the test, their equipment, and their properly stored chicken (see event specifications.)
3. At the designated time, the participant will be given up to 5 minutes to take a timed, 10 question test on general FCCLA knowledge. Following the test, participants will remain in the orientation/holding room until their assigned presentation time and following presentation may not return to the holding room.
4. At the designated time, participants will have 5 minutes to set up the work station, 20 minutes to fabricate and present the chicken, and 5 minutes to clean the work area.
5. Evaluators will score participants as they work and will complete the scoring within the 5-minute clean-up time period.
6. Total event time per rotation is 30 minutes.

GENERAL INFORMATION

1. Table space and ice will be provided. Each participant will have approximately 6' of work space.
2. Entries will be scored by industry standards and participants must follow proper sanitation procedures.
3. Spectators are allowed to observe this event, as space allows. Participants may only observe after they have already presented.
4. Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
5. Presentations may not be recorded or photographed, except by the official FCCLA photographer.

CULINARY CHICKEN FABRICATION

Specifications

Testing

A 10-question test on general FCCLA knowledge will be given during orientation. This test will be scored and included in the final event points. The test will be timed and in case of a tie, the participant with the highest score and lowest time will receive the higher rank.

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial uniform; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner. Event consultants or evaluators have the authority to stop any participant exhibiting unsafe practices.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Participants have 5 minutes to set up their work area, and 5 minutes to clean the work area upon completion of the parted chicken.
Temperature	Food products are held and served at the appropriate temperature. Evaluators will test product temperature upon inspection of the product and upon product plating. Temperature shall not exceed 40 degrees Fahrenheit.

Chicken Fabrication

Participants may bring only the items listed below to the event. No other equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques without having excessive waste.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. Participant must provide all tools and equipment needed for this event. The following tools are allowed: Knives—8" French, paring, boning, cleaver; cutting board and mat; sanitation buckets, solution, towels, water; gloves; 2 full-size hotel pans; plastic wrap; parchment paper and pen. No additional tools or equipment will be provided or allowed. Participant will supply one (1) 4.5–5.0 pound chicken for fabrication. The chicken must be whole and in the original, unopened package. Evaluators will inspect the chickens prior to competition.
Time Management/Scraps and Wasting of Supplies	Demonstrate careful planning for completing tasks efficiently. All scraps will be presented for evaluation of product waste.

Knife Skills/Food Presentation

The participant will present the parted chicken for evaluation of appearance, temperature, and waste at the end of the competition. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit. Evaluation will be based on industry standards.

Chicken Fabrication	Each participant is required to fabricate one (1) whole chicken into eight (8) standard pieces of two (2) each of breast, thigh, leg, and wings. Breasts must be deboned and skinned.
Overall Product Appearance and Presentation	Upon completion of fabrication, chicken and all waste should be displayed in one hotel pan over ice. All pieces must be labeled (identifying the piece) and categorized (white or dark meat), using the pen and parchment paper. All cuts are made correctly—clean cuts are made through joints and both halves of chicken are cut uniformly.

CULINARY CHICKEN FABRICATION

Equipment Check In Form

Name of Participant _____

State _____ Participant # _____ Category _____

Participants may bring a pencil to take the test. Only the following items are allowed in Culinary Chicken Fabrication. Any additional items will not be allowed for competition and must be removed from the participant's supplies.

- Properly stored chicken (thermometer, storage container, 4.5–5 lb. chicken, in original, unopened package)
- 8" French knife
- Paring knife
- Boning knife
- Cleaver
- Cutting board and mat
- Sanitizer (bucket/solution)
- Towels
- Water (station and ice will be provided in the competition room)
- Gloves
- 2 full-sized hotel pans
- Plastic wrap
- Parchment paper
- Pen
- Small compost/waste bucket or bowl (not in event specifications but allowable)

Event Consultant/Volunteer Initials _____



Skill Demonstration Events Point Summary Form **CULINARY CHICKEN FABRICATION**

Name of Participant _____

State _____ Participant # _____ Category _____

DIRECTIONS:

1. Make sure all information at top is correct. If the participant does not show, please write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition in the room, double check all scores, names, and *team* numbers to ensure accuracy.
4. Please check with the Event Consultant or National FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Check-in 0 or 5 points	0 Did not attend participant check-in	5 Attended participant check-in	
Testing Score (0-5 points)			
Testing Time in minutes and seconds (will be used in case of ties)			
EVALUATORS' SCORES			ROOM CONSULTANT TOTAL
Evaluator 1 _____	Initials _____		(10 points possible)
Evaluator 2 _____	Initials _____		AVERAGE EVALUATOR SCORE
Total Score _____ divided by number of evaluators			(90 points possible)
_____ = AVERAGE EVALUATOR SCORE			FINAL SCORE
			(Average Evaluator Score plus Room Consultant Total)
VERIFICATION OF FINAL SCORE AND RATING (please initial)			FINAL RANK
Evaluator 1 _____	Evaluator 2 _____	Event Consultant _____	



CULINARY CHICKEN FABRICATION

Rubric

Name of Participant _____
 State _____ Participant # _____ Category _____

SAFETY AND APPEARANCE				Points
Clothing and Appearance 0-5 points	0-1-2 Non-professional appearance, attire and/or grooming	3-4 Neat appearance, attire and grooming, but lacks professionalism	5 Professional appearance, attire and grooming	
Safety 0-10 points	0-1-2-3-4 Disregard of safety creating unsafe situation during preparation	5-6-7-8 Shows minimal safety concerns during preparation	9-10 Follows all safety practices	
Sanitation 0-10 points	0-1-2-3-4 Unsanitary situation creates unsafe product situation during preparation	5-6-7-8 Shows minimal sanitation concerns during preparation	9-10 Follows all sanitation practices	
Preparation Temperature 0-10 points	0 Food items not held/handled to maintain proper temperature	5 Some food items not held/handled to maintain proper temperature	10 All food items were held/handled at proper temperatures	
FOOD PREPARATION				
Equipment, Tools and Techniques 0-10 points	0-1-2-3-4 Selection and usage of tools/equipment lacks understanding and demonstration of skills	5-6-7-8 Selection and usage of tools/equipment occasionally lacks appropriate industry techniques	9-10 Selects and uses all tools and equipment correctly	
Mise en place, Time Management Scraps and Waste 0-10 points	0-1-2-3-4 Did not manage time or utilize mise en place to complete each task, excessive waste	5-6-7-8 Managed time and mise en place to complete most tasks on time, some waste	9-10 Utilized time and mise en place to complete each task on time, minimal waste	
KNIFE SKILLS/FOOD PRESENTATION				
Overall Product Appearance and Presentation <i>(consistent, creative presentation, correct proportions)</i> 0-15 points	0-1-2-3 Lacks workmanship, some of the display unacceptable proportions	4-5-6-7 Ordinary quality of workmanship, improvement needed in proportions	8-9-10-11 Competent workmanship, acceptable proportions	12-13-14-15 Extremely high quality workmanship, accurate proportions
Chicken Fabrication 0-10 points	0-1 None cut uniformly or to industry standards	2-3-4 One or two pieces cut uniformly, minimal attempt to debone and/or skin breast	5-6-7-8 Most pieces cut uniformly, made cleanly, breasts deboned and skinned to industry standards	9-10 Both halves cut uniformly, clean cuts made through joints, breasts deboned and skinned to industry standards
Knife Cuts 0-10 points	0-1 Incorrect cut or not uniform size or shape	2-3-4 Some assigned techniques but little growth in skill/performance	5-6-7-8 Most of assigned techniques, some growth in skill/performance needed	9-10 All assigned techniques, student is competent in skill/performance

VERIFICATION OF SCORE (please initial)

Evaluator _____ Room Consultant _____ Event Consultant _____

TOTAL
(90 points possible)

Evaluator's Comments: