



SKILL DEMONSTRATION EVENT

Culinary Food Art

Culinary Food Art, an individual event, will showcase the best of participants' creative and artistic skills in utilizing an assortment of fruits and vegetables to design and create an interesting food art item.

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 Cluster Meeting locations will be available on a first come, first served basis.
2. The number of entries will be determined by the conference facility and schedule.
3. 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.
4. 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 (washed, uncut) food items.
2. Participants will bring all necessary tools and equipment for this event, as listed in event specifications, to prepare their food art. No electrical tools are allowed.
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. 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, their food items (properly stored, washed, uncut), and their hand-drawn food art design. At the designated time, participants will have 5 minutes to set up the work station, 25 minutes to produce the food art, 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 40 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 FOOD ART

Specifications

Testing

A 10-question test on general FCCLA knowledge will be given prior to the participant planning time. 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. Complete final cleanup after event within the designated time period. |

Food Art Preparation

Each participant will select a minimum of three (3) or a maximum of five (5) different food items from the list below to use in their food art. Participants must bring all food (properly stored, washed, uncut), required tools and supplies listed below to the event. No electrical tools are allowed. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will prepare creative food art that meets industry standards without having excessive waste.

| | |
|----------------------------------|--|
| Food Art Design | Participant will develop a hand-drawn food art design on one 8 ½" x 11" paper, using up to two (2) each of the 3–5 selected food items. The design will be used during competition and will be reviewed by evaluators in comparison to the final product. |
| Equipment, Tools, and Techniques | Participant must provide all tools and equipment needed for preparing a creative garnish or food art. No electric tools will be allowed. Required equipment/tools are: <div style="text-align: center;"> cutting board and mat disposable gloves prepared sanitizing solution 9" white paper plate small compost/waste bucket or bowl towels </div> Equipment participants may bring, but are not limited to, include: small chef's knife, vegetable peeler, paring knife, channel knife, zester fork, aspic cutters, toothpicks or skewers, apple peeler/corer, v-shaped knife, crinkle cutter, scissors, and flex blade knife. |
| Food Art Construction | Participant will use up to two each of the 3–5 selected food items from this list. No additional food items are allowed. <div style="text-align: center;"> Any varieties of the following: carrot – celery – citrus (lemon, lime, or orange) – cucumber – kale – melon - mushroom – onion - parsley - peppers –potato – radish – tomato – squash - strawberry </div> The 8 ½" x 11" design drawing and the complete food art will be displayed on the paper plate by the end of the preparation time (25 minutes). |
| Mise en place/Time Management | Demonstrate careful planning for completing tasks efficiently. |

CULINARY FOOD ART

Equipment Check In Form

Name of Participant _____

State _____ Participant # _____ Category _____

No electric tools will be allowed. Participants may bring a pencil to take the test.

Required Equipment/Tools/Supplies:

- Food Art Design (one 8½" x 11" paper)
- Up to 2 each of the 3–5 selected food items (check below)
- Cutting board and mat
- Disposable gloves
- Prepared sanitizer
- 9" white paper plate
- Small compost/waste bucket or bowl
- Towels

Choose up to two each of the 3-5 selected food items – no additional food items are allowed.

Check which 3-5 items used by participant:

- | | |
|--|-------------------------------------|
| <input type="checkbox"/> Carrot | <input type="checkbox"/> Parsley |
| <input type="checkbox"/> Celery | <input type="checkbox"/> Peppers |
| <input type="checkbox"/> Citrus (lemon, lime, or orange) | <input type="checkbox"/> Potato |
| <input type="checkbox"/> Cucumber | <input type="checkbox"/> Radish |
| <input type="checkbox"/> Kale | <input type="checkbox"/> Tomato |
| <input type="checkbox"/> Melon | <input type="checkbox"/> Squash |
| <input type="checkbox"/> Mushroom | <input type="checkbox"/> Strawberry |
| <input type="checkbox"/> Onion | |

Equipment participants may bring, **but are not limited to**, include: small chef's knife, vegetable peeler, paring knife, channel knife, zester fork, aspic cutters, toothpicks or skewers, apple peeler/corer, v-shaped knife, crinkle cutter, scissors, and flex blade knife. **NO ELECTRIC TOOLS.**

Event Consultant/Volunteer Initials _____



Skill Demonstration Events Point Summary Form **CULINARY FOOD ART**

Name(s) 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 (10 points possible) | |
| Evaluator 1 _____ | Initials _____ | AVERAGE EVALUATOR SCORE (90 points possible) | |
| Evaluator 2 _____ | Initials _____ | FINAL SCORE (Average Evaluator Score plus Room Consultant Total) | |
| Total Score _____ | divided by number of evaluators | FINAL RANK | |
| _____ | = AVERAGE EVALUATOR SCORE | | |
| VERIFICATION OF FINAL SCORE AND RATING (please initial) | | | |



CULINARY FOOD ART

Rubric

Name of Participant _____

State _____ Participant # _____ Category _____

| SAFETY AND APPEARANCE | | | | |
|---|---|---|---|--|
| Clothing and Appearance 0-10 points | 0-1-2-3-4 Non-professional appearance, attire and/or grooming | 5-6-7-8 Neat appearance, attire, and grooming, but lacks professionalism | 9-10 Professional appearance, attire and grooming | |
| Safety and Sanitation 0-10 points | 0-1-2-3-4 Disregard of safety and sanitation practices, creating unsafe situation during preparation | 5-6-7-8 Shows minimal safety and sanitation concerns during preparation | 9-10 Follows all safety and sanitation practices | |
| Clean Up 0 or 10 points | 0 Work area not completed cleaned upon completion of event | 5 Work area completely cleaned upon completion of event | | |
| FOOD ART PREPARATION AND PRESENTATION | | | | |
| Food Art Design 0-5 points | 0-1 Design was not hand drawn, did not include approved food items, and completed food art is not comparable to original design | 2-3 Hand-drawn design, includes 3-5 approved food items, but completed food art is altered from original design | 4-5 Hand-drawn design includes 3-5 approved food items. Completed food art is comparable to original design | |
| Equipment, Tools, and Techniques 0-15 points | 0-1-2-3 Selection and usage of tools/equipment lacks understanding and demonstration of skills | 4-5-6-7 Selection and usage of tools/equipment demonstrates some industry techniques | 8-9-10-11 Selection and usage of tools/equipment demonstrated most industry techniques | 12-13-14-15 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, minimum waste | |
| Degree of Difficulty 0-10 points | 0-1-2-3-4 Fair techniques, some evidence of skill/performance, somewhat organized | 5-6-7-8 Good techniques, student is competent in skill/performance, organized | 9-10 High quality techniques, superior skill/performance, well organized | |
| Craftsmanship/ Quality of Work 0-10 points | 0-1-2-3-4 Lacks workmanship, some unacceptable proportions | 5-6-7-8 Competent workmanship, acceptable proportions | 9-10 Extremely high quality workmanship, accurate proportions, sturdy or stable if moved | |
| Use of Food Items 0-5 points | 0-1 Not all of the food items brought were used in the food art presentation | 2-3 All food items brought were used in the food art presentation | 4-5 All food items brought were used creatively in the final food art presentation | |
| Creativity 0-10 points | 0-1-2-3-4 Little or no creativity shown, no originality | 5-6-7-8 Creative but not unique | 9-10 Highly creative and unique approach, original | |

VERIFICATION OF SCORE (please initial)

Evaluator _____ Room Consultant _____ Event Consultant _____

TOTAL
(90 points possible)

Evaluator's Comments: