

KNIFE SKILLS

Knife Skills, an individual state competitive event, recognizes participants who demonstrate their knife skills. Participant's performance during food production will be observed and rated by evaluators from the food service industry.

CAREER CLUSTER/ PATHWAY

- ◆ Restaurant and Food & Beverage Services

EVENT CATEGORIES

Junior: through grade 9

Senior: grades 10 – 12

Occupational: grades 10 – 12

EVENT PROCEDURE & TIME REQUIREMENTS

1. Participants will attend a required Orientation Meeting at a time and place designated prior to the event.
2. Participants **MUST** supply knife kit (chef knife, boning knife, utility knife, paring knife, and sharpener), scale, and cutting board with mat/ damp cloth; failure to do so will result in disqualified. Participants must complete task within a 6 foot workspace.
3. Participants will have 5 minutes to setup their station.
4. Participants will have 35 minutes to produce a 4 ounce portion per cut of 4 selected from the following knife cuts: *Julienne, fine julienne, brunoise, fine brunoise, small dice, medium dice, large dice, paysanne, batonnet, tourné, rondelle, peel, and concasse*. The 4 selected cuts will be chosen by the evaluators at the beginning of the event. Food product will be provide and may consist of carrots, potatoes, celery, and onions.
5. Following the presentation, evaluators will have 5 minutes to interview participants.
6. Participants will have 5 minutes to clean workstation and kitchen.

GENERAL INFORMATION							
Individual or Team Event	Prepare Ahead of Time	Event Setup Time	Presentation	Evaluation Interview Time	Clean Up Time	Equipment Provide	Total Time
Individual	Equipment	5 minutes	35 minutes	5 minutes	5 minutes	Workstation, food	50 minutes

PRESENTATION ELEMENTS ALLOWED									
Audio	Costumes/ Uniforms	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Equipment	Skits	Visual Equipment	Visuals
	X					Provided by Participant			

PERSONAL APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform	Clean and appropriate, uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate).
Personal Hygiene	Facial jewelry is concealed with bandages. No additional jewelry, except a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Hand washing is done frequently.

PERFORMANCE SKILLS

Participants will have 35 minutes to produce 4 ounce portions of 4 of the following knife cuts: *Julienne, fine julienne, brunoise, fine brunoise, small dice, medium dice, large dice, paysanne, batonnet, tourné, rondelle, peel, and concasse*. The 4 selected cuts will be chosen by the evaluators at the beginning of the event. Food product will be provide and may consist of carrots, potatoes, celery, and onions.

Work Organization	Works effectively and mise en place is demonstrated to complete tasks within time allowed.
Speed and Efficiency	Works at proper speed to produce efficient cuts in logical order.
Equipment Use	Correctly uses proper technique, knife and storage of knives.
Sanitation	Workstation is clean, neat, and sanitized to industry standards.
Use of Product	Makes total use of food items with separation and storage of usable waste.
Knife Cuts	Correctly and consistently produces 4 ounces of the 4 selected knife cuts. (Junior division only has to produce 2 ounces of selected cuts).

ORAL PRESENTATION

Participants will be asked questions by evaluators and will be required to answer these questions verbally.

Response to Questions	Provide clear and concise answer to evaluator's questions regarding project
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KNIFE SKILLS RUBRIC

Name of Participant _____
 Chapter _____ State _____ Team # _____ Group # _____ Category _____

Personal Appearance					Points
Uniform	0 Proper uniform not worn by participant	1 Dirty uniform and/or missing 3—4 items of professional dining room and kitchen safe shoes/ visible jewelry or facial jewelry not concealed	2-3 Clean uniform but missing 1—2 items of professional dining room attire and kitchen safe shoes/ some visible jewelry or facial jewelry not concealed	4-5 Clean and proper uniform: professional dining room attire and kitchen safe shoes/ no visible jewelry or facial jewelry concealed	
	0 Personal hygiene is at unacceptable level	1 Personal hygiene is at acceptable level/ hair is not properly restrained	2-3 Personal hygiene is at good level/ hair is properly restrained	4-5 Personal hygiene is highly regarded/ hair is properly restrained	
Performance Skills					Points
Work Organization	0 There are incomplete products	1-2-3 Some food products completed/ food products were left unattended/ the workstation is unorganized	4-5-6-7 Tasks not completed in an organized manner/ food items prepared in order, but station may be slightly disorganized/ too much time spent on one task	8-9-10 Tasks are done in an efficient order/ workstation is kept clear and equipment is stored as it is used	
	0 Did not finish the required task	1-2-3 Spent too much time during set-up/ illogical order of cuts	4-5-6-7 Cuts are completed in required timeframe	8-9-10 Cuts are completed efficiently and in logical order	
Equipment Use	0 Unsafe use of equipment/ improper or missing equipment/ knife held dangerously or improperly	1-2-3 Improper knife used for cut/ unsafe movement or storage of knife/ poor technique	4-5-6-7 Knife is held properly with good technique/ proper knife is used for cut/ knife is properly stored	8-9-10 Knife is held properly with excellent technique/ proper knife is used for cut/ knife is properly stored	
	0 Lack of sanitation knowledge and food handling procedures. No hand washing	1-2-3 Lack of sanitation knowledge and food handling procedures. No hand washing	4-5-6-7 Equipment may be cleaned but not properly sanitized. Hand washing is not frequent	8-9-10 Equipment is cleaned, sanitized and properly stored. Equipment is sanitized frequently throughout the tasks. Frequent hand washing and use of gloves when appropriate	
Sanitation					

Use of Product	0 More product wasted than used (greater than 50%)	1 Between 25-50% product waste	2-3 Useable/unusable product is separated and between 10-25% product waste	4-5 Useable/unusable product is separated and 0-10% product waste	
Knife Cut 1	0 Cut not demonstrated	1-2-3 Cut is unfinished or has less than 70% consistency/ less than 4oz/ improper dimensions of cut	4-5-6-7 Cut is between 70-90% consistency/ weighs 4oz and has proper dimensions	8-9-10 Finished product is within 90% of expectations/ product weighs 4oz and has the proper dimensions	
Knife Cut 2	0 Cut not demonstrated	1-2-3 Cut is unfinished or has less than 70% consistency/ less than 4oz/ improper dimensions of cut	4-5-6-7 Cut is between 70-90% consistency/ weighs 4oz and has proper dimensions	8-9-10 Finished product is within 90% of expectations/ product weighs 4oz and has the proper dimensions	
Knife Cut 3	0 Cut not demonstrated	1-2-3 Cut is unfinished or has less than 70% consistency/ less than 4oz/ improper dimensions of cut	4-5-6-7 Cut is between 70-90% consistency/ weighs 4oz and has proper dimensions	8-9-10 Finished product is within 90% of expectations/ product weighs 4oz and has the proper dimensions	
Knife Cut 4	0 Cut not demonstrated	1-2-3 Cut is unfinished or has less than 70% consistency/ less than 4oz/ improper dimensions of cut	4-5-6-7 Cut is between 70-90% consistency/ weighs 4oz and has proper dimensions	8-9-10 Finished product is within 90% of expectations/ product weighs 4oz and has the proper dimensions	
Oral Presentation					Points
Response to Questions	0 Did not answer evaluator's questions	1-2 Responses to questions did not indicate adequate understanding of skills needed	3-4 Responses to questions were appropriate and reflect good understanding of skills needed	5 Responses to questions were appropriate and reflect excellent understanding of skills needed	

Disqualification ___ Did not appear for final clean up

Penalties (5 points each) ___ Did not attend orientation

Additional Comments:

Total Score (Maximum 100): _____

Minus Penalty: _____

Final Score:

Evaluator # _____

Evaluator Initial _____

Consultant Initial _____

Circle rating achieved: Gold 90-100 points Silver 70-89.99 points Bronze 1-69.99 points