

GOURMET SWEET FOOD PRESENTATION

Gourmet Sweet Food Presentation, an individual state competitive event, recognizes participants who demonstrate their creative abilities during the preparation and presentation of sweet foods (appetizers, desserts, garde mange, baked creations, or other gourmet food). Participant’s performance during food production will be observed and rated by evaluators from the food service industry.

CAREER PATHWAY

- ◆ Hospitality and Tourism

EVENT LEVELS

Level 2: grades 9-10

Level 3: grades 11-12



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** bring all necessary ingredients and equipment to prepare and serve the selected food. Participant must supply all food, equipment, and serving dishes for the food presentation, if they fail to do so they will be disqualified. This includes any appliances needed to prepare foods. Participants must complete task within a 6 foot workspace.
3. Participants will have 5 minutes to setup their station. Participant will provide 3 copies of the recipe for the evaluators.
4. Participants will have 20 minutes to prepare and present their plates. Prior preparation of food necessary for completion of final product is permissible. Final preparation must be completed in a 20-minute time period.
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	Recipe, food	5 minutes	20 minutes	5 minutes	5 minutes	Workstation	35 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:

<i>Uniform</i>	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).
<i>Personal Hygiene</i>	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 20 minutes to prepare and present their plates. Prior preparation of food necessary for completion of final product is permissible. Final preparation must be completed in a 20-minute time period.

<i>Plates</i>	Prepares 2 identical plates.
<i>Work Organization</i>	Works effectively and workstation is organized to complete tasks within time allowed.
<i>Difficulty</i>	The final product exhibits multiple accurate, high level cooking techniques.
<i>Equipment Use</i>	Correctly uses proper equipment, tools, and techniques in the preparation of food products.
<i>Sanitation</i>	Workstation is clean, neat, and sanitized to industry standards.
<i>Use of Product</i>	Makes total use of food items with separation and storage of usable waste.
<i>Presentations</i>	Creative product appearance and appropriate portion sizes at safe and proper temperatures. Creative and appropriate use of garnishes.
<i>Food Taste</i>	Food products meet industry standards of appropriate taste.

ORAL PRESENTATION

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

<i>Response to Questions</i>	Provide clear and concise answer to evaluator's questions regarding project
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Name of Participant _____
 Chapter _____ State _____ Team # _____ Group # _____ Level _____

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 paper clip all items related to the participant together. Please do **NOT** staple.
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 Colorado FCCLA Staff if there are any questions regarding the evaluation process.

Event Consultant Check			Points
Orientation <i>0 or 3 points</i>	0 Did not attend	3 Attended orientation	
Recipes <i>0 or 3 point</i>	0 Did not provide 3 copies of recipes	3 Provided 3 copies of recipes	
Punctuality <i>0 or 2 point</i>	0 Participant was late for presentation	2 Participant was on time for presentation	

<p>EVALUATORS' SCORES</p> <p>Evaluator 1 _____ Initials _____</p> <p>Evaluator 2 _____ Initials _____</p> <p>Evaluator 3 _____ Initials _____</p> <p>Total Score _____ divided by number of evaluators _____ = Average Evaluator Score</p>	<p style="text-align: center;">Event Consultant Total (8 points possible)</p> <hr/> <p style="text-align: center;">Average Evaluator Score (92 points possible)</p> <hr/> <p style="text-align: center;">Final Score (Average Evaluator Score plus Room Consultant Total)</p>
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VERIFICATION OF FINAL SCORE AND RATING

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Event Consultant _____

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

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

Personal Appearance					Points
Uniform	0	1	2-3	4-5	
	Proper uniform not worn by participant	Dirty uniform and/or missing 3—4 items of professional dining room and kitchen safe shoes/ visible jewelry or facial jewelry not concealed	Clean uniform but missing 1—2 items of professional dining room attire and kitchen safe shoes/ some visible jewelry or facial jewelry not concealed	Clean and proper uniform: professional dining room attire and kitchen safe shoes/ no visible jewelry or facial jewelry concealed	
Personal Hygiene	0	1	2-3	4-5	
	Personal hygiene is at unacceptable level	Personal hygiene is at acceptable level/ hair is not properly restrained	Personal hygiene is at good level/ hair is properly restrained	Personal hygiene is highly regarded/ hair is properly restrained	
Performance Skills					Points
Plates	0	2			
	Did not present 2 identical plates	Presented 2 identical plates			
Work Organization	0	1-2-3	4-5-6-7	8-9-10	
	There are incomplete products	Some food products completed/ food products were left unattended/ the workstation is unorganized	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	Tasks are done in an efficient order/ workstation is kept clear and equipment is stored as it is used	
Difficulty	0-1-2-3-4-5	6-7-8-9-10	8-9-10-11	12-13-14-15	
	Did not showcase any preparation methods	Basic level of difficulty/ little to no knife work or inconsistent cuts.	2—3 preparation techniques used/ Lacks advanced skills/ knife work is good	4 or more preparation techniques used with advanced skills/ knife work is advanced	
Equipment	0	1	2-3	4-5	
	Multiple tools are used incorrectly or in an unsafe manner	2 or more tools used incorrectly	1 or more tools used incorrectly	Participant uses all equipment appropriately	
Sanitation	0	1-2-3	4-5-6-7	8-9-10	
	No sanitation or hand washing procedures are present and food is unsafe to eat	Lack of sanitation knowledge and food handling procedures/ hand washing is infrequent or improper	Equipment may be cleaned but not properly sanitized. Hand washing is not frequent	Equipment is cleaned, sanitized and properly stored. Equipment is sanitized frequently throughout the tasks. Frequent hand washing and use of gloves when appropriate	

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	
Presentation	0-1-2-3-4-5 Obvious over or under sized portion size/ improper size and dirty plate/ poor use of contrasting colors and visible texture/ unacceptable amount of non-functional garnishing/ all food served at an improper temperature / plate at improper temperatures when food served	6-7-8-9-10 Obvious over or under sized portion size and stained plate is with some fingerprints or smudges/ fair use of contrasting colors and visible texture/ unacceptable amount of non-functional garnishing/ some food served at an improper temperature / plate at improper temperatures when food served	8-9-10-11 Slightly over or under sized portion size/ proper size and clean plate is used with some fingerprints or smudges/ good use of contrasting colors and visible texture/ small amount of non-functional garnishing/ all food served at the safe temperature/ plate at proper temperature when served	12-13-14-15 Appropriate portion size/ proper size and clean plate is used with no fingerprints or smudges/ excellent use of contrasting colors and visible texture /no evidence of non-functional garnishing/ plate at the proper temperature when served/ all food is served at a safe and proper temperature	
Food Taste	0-1-2-3-4-5 The texture, flavor and mouth feel of several items demonstrates over or Undercooking/ maillard reaction and/ or caramelization is executed at improper levels/ all food items are seasoned incorrectly and are out of balance with one another	6-7-8-9-10 The texture, flavor and mouth feel of several items demonstrates over or Undercooking/ maillard reaction and/ or caramelization is executed at improper levels/ most food items are seasoned incorrectly and are out of balance with one another	8-9-10-11 The texture, flavor and mouth feel of most items demonstrates neither over or undercooking/ maillard reaction and/ or caramelization is executed at mostly proper levels/ most food items are seasoned correctly and in balance with one another	12-13-14-15 The texture, flavor and mouth feel of each performed perfectly/ maillard reaction and/or caramelization is executed at proper levels/ all food items are all seasoned correctly and in balance with one another	
Oral Presentation					Points
Response to Questions	0 Did not answer one or more of evaluator's questions	1-2 Two or more responses to questions did not indicate adequate understanding of skills needed	3-4 One response to questions did not indicate adequate understanding of skills needed	5 Responses to all questions were appropriate and reflect excellent understanding of skills needed	

Disqualification ___ Did not appear for final clean up

Total Score (Maximum 92):

Additional Comments:

Final Score:

Evaluator # _____

Evaluator Initial _____

Consultant Initial _____