

SkillsUSA Michigan
Team Banquet
Contestant's Orientation
Welcome Letter
Schedule
General Regulations for the Contest

Please read over all rules and recipes for this competition. If you have any questions regarding the competition, please email Jennifer Upham at jupham@moisd.org

2019 CHANGES TO THE COMPETITION

- 1. Team and Eligibility Info:**
 - a. There is a 10% penalty for teams competing with less than the required number of team members.**
 - b. Only team members and alternates registered by the State Conference regular registration date are eligible to compete.**
 - c. Team Banquet competitors cannot compete in any other state contest!**
- 2. Come one hour before your scheduled time, if timing is running**

ahead you may be called to begin earlier.

3. **JUDGES WILL CHECK IN FOOD FOR THE COMPEITION WHICH WILL INCLUDE A TEMPERATURE CHECK. Items not meeting temperatures will be removed and the team will need to replace it with the correct temperature product. Food not up to correct temperature will be penalized.**
4. **Server can help with the beginning set up of kitchen. They will begin to set their table when it is Prep Time.**
5. **Server will complete 4 different napkin folds in addition to the 4 napkin folds on the table**
6. **Server can help with expediting the food but only on the service side. (They can retrieve ingredients or wash dishes).**
7. **Menu can include premade items such as bread if they have additional preparation that will be done to it (browning or toasting).**
8. **Ice cream will need to be made on site, no prepared item.**
9. **You may bring additional components such as a beverage or appetizer for the meal but realize it will not be judged and may in fact distract in the judging resulting in a lower score.**

**2019 MICHIGAN SKILLSUSA
CHAMPIONSHIPS TASK AND
MATERIALS LIST**

SKILLS OR LEADERSHIP AREA:

Team Banquet

Contest Date:

Friday, April 5, 2019 at 7:00 am in Ballrooms C and D and the Catering Kitchen
at DeVos Place in Grand Rapids

Drop off, Check-in and [Set-up Thursday time TBD](#)

CONTEST LOCATION:

DeVos Place
303 Monroe Ave NW
Grand Rapids, MI
49503
616.742.6500
<http://devosplace.org/>

RESUME:

Each student must submit a one-page printed resume before the contest start at the contest site (present to contest coordinator, not judges). The resume is no longer submitted online. This is the only time that resumes can be turned in. Failure to do so will result in a 10 point penalty for each student.

Sample Schedule-Times may vary, be ready 1 hour before your set-up time.

8:00 AM – Registration 8:30 AM – Orientation (In addition, there will be an orientation the day before)

	Setup	Prep	Serve	Clean	Exit Kitchen
Teams 1-2	9:00	9:30	10:30	11:00	11:30
Teams 3-4	9:30	10:00	11:00	11:30	12:00
Teams 5-6	10:00	10:30	11:30	12:00	12:30
Teams 7-8	10:30	11:00	12:00	12:30	1:00
Teams 9-10	11:00	11:30	12:30	1:00	1:30
Teams 11-12	11:30	12:00	1:00	1:30	2:00

Purpose of this Competition

To evaluate and recognize teams of competitors (5 students who compete and 1 student alternate) 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 and hose, black tie (long or bow), black shoes, bistro apron, and long hair is restrained..

Cooks:• Hat: White chef hat, any style, paper or cloth, AND hair net (no baseball caps or doo-rags)

- Pants: Black-and-white checkered chef's pants. Pants must fit properly and not drag on the floor.
- Coats: White chef coat or chef shirt, plain (no student or school names or logos)
- Apron: White
- Shoes: Black shoes or clogs that are closed toed and closed heel, slip resistant (Tennis shoes will not be allowed)
- White neckerchief is optional.
- No jewelry is allowed (including watches)
- No cell phones are permitted on the contest floor and cannot be used in place of a kitchen timer.
- No school logo, school name, contestant name or any other identifying marks of any kind
are allowed on clothing. If you do have them, they must be covered up so that no part of the identification is visible.

Eligibility

Two teams of 6 students per region, 5 students will compete and 1 student will be an alternate. Total of 12 teams for state.

Important Info:

- ***There is a 10% penalty for teams competing with less than the required number of team members.***
- ***Only team members and alternates registered by the State Conference regular registration date are eligible to compete.***
- ***Team Banquet competitors cannot compete in any other state contest!***

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. Food that you have brought in for the competition will need to be checked by a judge including performing a temperature checked.

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
- Butane burner
- Equipment will not be identified by school name or logo
- 1 page resume for each student
- Timeline of production, one to be turned into event coordinator before start of event and one to be posted during event

- Banquet Menu, one to be turned into event coordinator 2 weeks before the event and one to be posted at the workstation during event. A timeline will need to be posted at the event.

SkillsUSA

- Major cooking equipment, plates/glassware/flatware, tables and linen; separate stove for each team or extra table-top burners, tray stands, and serving trays will be provided by the competition.

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

- Select a compatible menu consisting of soup, salad, entrée, starch, vegetable, and dessert for a banquet setting (see page 6 for a provided food list of examples).
- Plan production schedule and timeline 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, prep 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.

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 250 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 randomly assigned to "serve" their banquet at 11:30, 12 noon, 12:30 pm, 1:00 pm or 1:30 pm.)
4. Teams will turn one copy of the Timeline and their Menu into judges, and one is to be posted at the team's station. (Point deductions will apply if teams do not have timelines or menus posted.)

The Team Effort during the Event

1. Team understood each other's roles and showed no sign of dysfunction, team works in unison, team demonstrates effective timing, organization and practicing have helped in creating a flawless "banquet" event.
2. Communication is evident among team members utilizing all components of communication. Team communicates freely and frequently about menu and preparation.
3. Post Menu and Timeline during competition

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)
- Created appropriate and appealing garnishes and plate presentations for soup, salad, entrée/vegetable/starch and dessert
- Foods prepared tasted good and were prepared properly using correct sanitation methods
- Demonstrated team-work among members
- Planned appropriate timeline to allow meal to be served on time

Food Evaluation

- Flavor, taste, texture will be evaluated on soup, salad, entree, starch, vegetable and dessert
- Presentation of food including colors, height, and placement of food on plate
- Garnish compatibility with accompanied food
- Foods are required to be made on site. Foods such as bread can be brought prepared but bread will need to have additional preparation in the meal (toasting or browning or used as a stuffing)

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 timeline.
- Prepare recipe(s) using standard cooking procedures by correctly using appropriate tools and equipment
- Practice proper sanitation and safety procedures; maintain proper food temperatures. Food will be temped at check in (Thursday or Friday morning) to insure safe food handling.
- 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, delegated duties to other team members
- 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 demonstrating effective time management and the use of mise en place
- Communicated clearly and effectively to team members
- Dressed professionally
- Led presentation to judges with an explanation 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 demonstrating effective time management
- Kept work area clean and organized during preparation following all sanitation practices
- Prepared recipe(s) properly (including proper use of equipment)
- Used proper sanitation and safety procedures during check in of food, preparation and service
- Assisted other team members in need of help
- Demonstrated great menu and ingredient knowledge
- 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 for dessert and served on time demonstrating effective time management
- Used proper sanitation & safety procedures during preparation and plating
- Prepared recipe(s) properly (including proper use of equipment) and effective mise en place
- Plated and garnished dessert portion as planned
- Demonstrated great menu and ingredient knowledge
- Dressed professionally

Prep Cook

- 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 demonstrating effective time management and mise en place
- Cleaned equipment and work areas to assist other team members
- Practiced proper sanitation and safety procedures
- Used equipment appropriately
- Demonstrated great menu and ingredient knowledge
- Dressed professionally

Server

- May help in the kitchen during set up time.
- During Prep Time set table for 4 guests for the four courses you have planned. You will have 30 minutes to set the table. 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.
- After table set up, server will have 30 minutes prior to assigned flight schedule for your team to create 4 additional napkin folds to be judged.
- Server can help only on the service side in the kitchen. They can help with expediting the food (no production), wash dishes, or retrieve products, ice or equipment.

Criteria to be judged

- Set table correctly (layout, spacing, proper flatware for menu, etc.)
- Table theme and centerpiece appropriate for a banquet, eye appealing
- 4 Additional napkin folds
- Create a menu that represents the theme and is professional and restaurant acceptable with no mistakes
- Used proper techniques during set-up and service using appropriate tools and equipment correctly
- 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” into place as course dictates
- Served and cleared each course correctly
 - Communicated with guests appropriately, positive first impressions and greeting of guests
 - Dressed professionally and demonstrates confidence and enthusiasm.
 - Demonstrated great menu, cooking, preparation and ingredient knowledge, demonstrate knowledge of allergens and high risk population pertaining to teams menu

Foods for Consideration on the Banquet Menu

- From the menu choices listed below, create a banquet menu that includes one soup, 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.
- Handle all food in a safe manner and practice good sanitation

MENU TO INCLUDE:

1. Soup of Choice (cold or hot)
2. Salad of Choice
3. Entrée
 - Chicken
 - Pork
 - Beef
 - Seafood
 - Vegetarian (Complete Protein)
4. Choice of Vegetable
5. Choice of Starch
6. Dessert (Must be completely prepared on site)
 - Any plated dessert
7. Any additional components to the meal (other than soup, salad, entrée, starch, vegetable and dessert) will not be judged and may in fact distract in the judging resulting in a lower score.

Revised 1/2/19

Team No. _____

Team Banquet Scoring Rubric Totals

Category		Points	
Menu Turned in (25 points)	Yes +25 points	NO-0 points	Points:
Resume for each team member, if ALL resumes are not turned in team will be awarded 0 points (50 points)	Yes +50 points	NO-0 points	Points:
Team Penalty (if competing with less than the required number of team members)	Yes 0 points	NO-100 points	Points:
Meal is on Time (50 points)	Yes +50 points	NO-0 points	Points:
Timeline provided to judges before event (25 points)	Yes +25 points	NO-0 points	Points:
Total Overall Team Work Score (70 points) :			Points:
Total Overall Food Score, Judge 1 (180 points) :			Points:
Total Overall Food Score, Judge 2 (180 points) :			Points:
Total Overall Food Score, Judge 3 (180 points) :			Points:
Total Executive Chef Score (45 points) :			Points:
Total Sous Chef Score (35 points) :			Points:
Total Prep Cook Score (35 points) :			Points:
Total Pastry Chef Score (35 points) :			Points:
Total Server Score (45 points):			Points:
Total Server Score (45 points):			Points:
Deductions : 2 point penalty per item for required tools or food not brought by team. Contest chair may, at his or her discretion, furnish the required item but may assess the two point penalty per item. (Per SKILLSUSA Chapter Business Procedures: General Regulations.) Number of deductions _____ X 2 =			Penalty Point Deductions:
Team Banquet Total Score:			
Total Possible Points 1000			
Lead Judges Printed Name: _____		Judges Signature: _____	
Comments:			

TEAM BANQUET OVERALL SCORING				Total possible points 70	
	Excellent	Good	Average	Needs Improvement	Scoring
Points	10 points	7 points	4 points	1 points	Circle Points
Oral Presentation to Judges					
Menu Rationale	Well planned, team came up with appropriate theme, recipes/foods and all aspects of the meal complimented each other	Good planning, team came up with theme, recipes/foods worked well with each other	Theme was not clear, food items did not go well together and would not work as intended	Not up to standard	10 7 4 1
Production Timeline Explanation	Well planned, Chef had a clear idea of what needed to happen and how long it would take, timeline was in a logical order	Good planning, Chef had an idea of what needed to happen and how long it would take for most of the menu	Team had a plan but needed to put more thought into how long the process takes to complete, timeline not realistic, timeline was missing production/prep	Not up to standard	10 7 4 1
Team Work					
Team work evident among members	Team understood each others roles and showed no signs of disfunction, team works in unison, very well practiced and polished	Team worked well together but one more practice would help team become more polished	Team did not function well together, team did not understand each others roles, team needs additional practice	Not up to standard	10 7 4 1
Menu- Planning					
Compatibility of recipes selected for meal	No repetition of food items, wide variety of ingredients, foods complimented each other	Some repetition of food items, foods go well with each other	Repetition of food items, foods do not go well with each other	Not up to standard	10 7 4 1
Appropriate for a Banquet of 250	Great menu, well planned, team able to explain how to successfully execute menu for large group	With minor adjustments the menu could be adequately executed for a large group	Adjustments would be needed for this menu to be executed for a large group	Not up to standard	10 7 4 1
Time Line Posted (5 pts)	Time line posted during event			Time line not posted	5 3 2 1
Menu Posted (5 pts)	Menu posted during event			Menu not posted	5 3 2 1
Communication					
Team Communication	Team effectively communicates with each other, utilizing eye contact, listening, & non verbal communication	Team communicates with each other but it is minimal	Team lacked communication skills, tension could be felt	Not up to standard	10 7 4 1
Overall Team Work Score Totals:					

Judges Printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed

Overall Food Evaluation			Total Possible Points 180		
	Excellent	Good	Average	Needs Improvement	Scoring
Points	30 points	20 points	15 points	10 points	Circle Points
Soup					
Flavor, taste, texture, doneness, presentation	Great flavor & taste proper texture was achieved seasoning was balanced & flavorful, ingredients were cooked to proper doneness, presentation was exceptional, excellent colors, height, texture, garnish went well with food, plate was clean	Pleasing, appropriate taste, good use of seasoning, foods were done, presentation was good, color, height, texture was good, garnish went well with food, spacing issues on plate, plate was clean	Adequate but not outstanding taste. Under or over seasoned, food needed to be cooked a little longer or shorter, presentation was acceptable, needed a better choice for the garnish, plate was not clean or had a smear	Not up to standards	30 20 15 10
Salad					
Flavor, taste, texture, doneness, presentation	Great flavor & taste proper texture was achieved, seasoning was balanced & flavorful, presentation was exceptional, excellent colors, height, texture, garnish went well with food, plate was clean	Pleasing, appropriate taste, good use of seasoning, presentation was good, color, height, texture was good, garnish went well with food, spacing issues on plate, plate was clean	Adequate but not outstanding taste. Under or over seasoned, presentation was acceptable, needed a better choice for the garnish, plate was not clean or had a smear	Not up to standards	30 20 15 10
Entree					
Flavor, taste, texture, doneness, presentation	Great flavor & taste proper texture was achieved seasoning was balanced & flavorful, ingredients were cooked to proper doneness, presentation was exceptional, excellent colors, height, texture, garnish went well with food, plate was clean	Pleasing, appropriate taste, good use of seasoning, foods were done, presentation was good, color, height, texture was good, garnish went well with food, spacing issues on plate, plate was clean	Adequate but not outstanding taste. Under or over seasoned, food needed to be cooked a little longer or shorter, presentation was acceptable, needed a better choice for the garnish, plate was not clean or had a smear	Not up to standards	30 20 15 10
Starch					
Flavor, taste, texture, doneness, presentation	Great flavor & taste proper texture was achieved seasoning was balanced & flavorful, ingredients were cooked to proper doneness, presentation was exceptional, excellent colors, height, texture, garnish went well with food, plate was clean	Pleasing, appropriate taste, good use of seasoning, foods were done, presentation was good, color, height, texture was good, garnish went well with food, spacing issues on plate, plate was clean	Adequate but not outstanding taste. Under or over seasoned, food needed to be cooked a little longer or shorter, presentation was acceptable, needed a better choice for the garnish, plate was not clean or had a smear	Not up to standards	30 20 15 10
Vegetable					
Flavor, taste, texture, doneness, presentation	Great flavor & taste proper texture was achieved seasoning was balanced & flavorful, ingredients were cooked to proper doneness, presentation was exceptional,	Pleasing, appropriate taste, good use of seasoning, foods were done, presentation was good, color, height, texture was good, garnish went	Adequate but not outstanding taste. Under or over seasoned, food needed to be cooked a little longer or shorter, presentation was acceptable, needed a better	Not up to standards	30 20 15 10
Dessert					
Flavor, taste, texture, doneness, presentation	Great flavor & taste proper texture was achieved, flavor was balanced, ingredients were cooked to proper doneness, presentation was exceptional, excellent colors, height, texture, garnish went well with food, plate was clean	Pleasing, appropriate taste, good use of flavors, foods were done, presentation was good, color, height, texture was good, garnish went well with food, spacing issues on plate, plate was clean	Adequate but not outstanding taste. flavor was too strong or weak, food needed to be cooked a little longer or shorter, presentation was acceptable, needed a better choice for the garnish, plate was not clean or had a smear	Not up to standards	30 20 15 10
Total Overall Food Score:					

A team of three Judges will score each teams food.

Judges printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed

Executive Chef				Total Possible Points 45	
	Excellent	Good	Average	Needs Improvement	Scoring
Points	5 points	3 points	2 points	1 points	Circle Points
General Skills					
Food Safety & Sanitation	Follows all sanitation practices, knowledge of food temperatures	Performs almost all proper sanitation practices, knowledge of food temperatures	Shows some sanitation concerns, needs more practice on food temperatures	Not up to standards	5 3 2 1
Equipment Use	Used appropriate tools and equipment correctly and safely	Used almost all equipment correctly and safely, needs to use caution with one aspect of safety	Shows some concerns for equipment use and safety	Not up to standards	5 3 2 1
Mise en place	Great use of mise en place, work area organized & efficient	Used mise en place and was partially organized	Lacked mise en place, some organization	Not up to standards	5 3 2 1
Time Management	Every dish was planned out, team member used time efficiently, team member cleaned as they went	Needed to work faster/had a little down time, cleaned as they went, team needed to utilize their time better	Team member had too much time or needed to work faster, did not clean as they went	Not up to standard	5 3 2 1
Dress	Followed dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Minor deduction for one dress code for SkillsUSA competition requirements violation including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Does not follow the dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, and No Cell Phone. (Circle Violations)	Not up to standards, team did not follow dress code for SkillsUSA competition requirements. School logo or wrong color uniforms, and wrong shoes were worn.	5 3 2 1
Leadership in Overseeing Production (15 points total for this category)	Took charge of team and menu, knew what everyone was doing and what needed to be done, delegated to team	Needed to be a little more assertive of team and menu, knew what everyone was doing and what needed to be done, Chef needs to delegate more	Needed to take charge of team and menu, did not know what everyone was doing and what needed to be done, did not delegate	Not up to standards	15 10 5 1
Menu Knowledge	Great menu knowledge, answered all questions, knew ingredients and how they would be cooked	Good menu knowledge, had a good understanding of the menu and what ingredients were used and how they would be cooked	Needed to have more menu knowledge, relied on others, or could not answer questions about the menu	Not up to standards	5 3 2 1
Total Executive Chef Score:					

Judges printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed

		Sous Chef		Total Possible Points 35		
		Excellent	Good	Average	Needs Improvement	Scoring
Points		5 points	3 points	2 points	1 points	Circle Points
General Skills						
Food Safety & Sanitation	Follows all sanitation practices, knowledge of food temperatures	Performs almost all proper sanitation practices, knowledge of food temperatures	Shows some sanitation concerns, needs more practice on food temperatures	Not up to standards	5	3 2 1
Equipment Use	Used appropriate tools and equipment correctly and safely	Used almost all equipment correctly and safely, needs to use caution with one aspect of safety	Shows some concerns for equipment use and safety	Not up to standards	5	3 2 1
Mise en place	Great use of mise en place. Work area organized and efficient	Used mise en place and was partially organized	Lacked mise en place, some organization	Not up to standards	5	3 2 1
Time Management	Every dish was planned out, team member used time efficiently, team member cleaned as they went	Needed to work faster/had a little down time, cleaned as they went, team needed to utilize their time better	Team member had too much time or needed to work faster, did not clean as they went	Not up to standard	5	3 2 1
Dress	Followed dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Minor deduction for one dress code for SkillsUSA competition requirements violation including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Does not follow the dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, and No Cell Phone. Circle Violations	Not up to standards, team did not follow dress code for SkillsUSA competition requirements. School logo or wrong color uniforms, and wrong shoes were worn.	5	3 2 1
Responsibility of production	Took charge of part of menu, knew what everyone was doing and what needed to be done	Depended on assistance from teammates, knew what everyone was doing and what needed to be done	Did not appear to know what their responsibility was	Not up to standards	5	3 2 1
Menu Knowledge	Great menu knowledge, answered all questions, knew ingredients and how they would be cooked	Good menu knowledge, mostly had a good understanding of the menu and what ingredients were used and how they would be cooked	Needed to have more menu knowledge, relied on others, or could not answer questions about the menu	Not up to standards	5	3 2 1
Total Sous Chef Score:						

Judges printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed

		Prep Cook		Total Possible Points 35	
	Excellent	Good	Average	Needs Improvement	Scoring
Points	5 points	3 points	2 points	1 points	Circle Points
General Skills					
Food Safety & Sanitation	Follows all sanitation practices, knowledge of food temperatures	Performs almost all proper sanitation practices, knowledge of food temperatures	Shows some sanitation concerns, needs more practice on food temperatures	Not up to standards	5 3 2 1
Equipment Use	Used appropriate tools and equipment correctly and safely	Used almost all equipment correctly and safely, needs to use caution with one aspect of safety	Shows some concerns for equipment use and safety	Not up to standards	5 3 2 1
Mise en place	Great use of mise en place, work area organized and efficient	Used mise en place and was partially organized	Lacked mise en place, some organization	Not up to standards	5 3 2 1
Time Management	Every dish was planned out, team member used time efficiently, team member cleaned as they went	Needed to work faster/had a little down time, cleaned as they went, team needed to utilize their time better	Team member had too much time or needed to work faster, did not clean as they went	Not up to standard	5 3 2 1
Dress	Followed dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Minor deduction for one dress code for SkillsUSA competition requirements violation including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Does not follow the dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, and No Cell Phone. Circle Violations	Not up to standards, team did not follow dress code for SkillsUSA competition requirements. School logo or wrong color uniforms, and wrong shoes were worn.	5 3 2 1
Responsibility	Assisted team in food production, knew what everyone was doing and what needed to be done	Depended on assistance from teammates	Did not appear to know what their responsibility was, needed to be directed to help others	Not up to standards	5 3 2 1
Menu Knowledge	Great menu knowledge, answered all questions, knew ingredients and how they would be cooked	Good menu knowledge, mostly had a good understanding of the menu and what ingredients were used and how they would be cooked	Needed to have more menu knowledge, relied on others, or could not answer questions about the menu	Not up to standards	5 3 2 1
Total Prep Cook Score:					

Judges printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed

		Pastry Chef			Total Possible Points 35			
	Excellent	Good	Average	Needs Improvement	Scoring			
Points	5 points	3 points	2 points	1 points	Circle Points			
General Skills								
Food Safety & Sanitation	Follows all sanitation practices, knowledge of food temperatures	Performs almost all proper sanitation practices, knowledge of food temperatures	Shows some sanitation concerns, needs more practice on food temperatures	Not up to standards	5	3	2	1
Equipment Use	Used appropriate tools and equipment correctly and safely	Used almost all equipment correctly and safely, needs to use caution with one aspect of safety	Shows some concerns for equipment use and safety	Not up to standards	5	3	2	1
Mise en place	Great use of mise en place, work area organized and efficient	Used mise en place and was partially organized	Lacked mise en place, some organization	Not up to standards	5	3	2	1
Time Management	Every dish was planned out, team member used time efficiently, team member cleaned as they went	Needed to work faster/had a little down time, cleaned as they went, team needed to utilize their time better	Team member had too much time or needed to work faster, did not clean as they went	Not up to standard	5	3	2	1
Dress	Followed dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Minor deduction for one dress code for SkillsUSA competition requirements violation including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, No Cell Phone.	Does not follow the dress code for SkillsUSA competition requirements including Hat and Hairnet, Chef Pants (black and white checkered), White Chef Coat, White Apron, Black Shoes or Clogs, No Jewelry, and No Cell Phone. Circle Violations	Not up to standards, team did not follow dress code for SkillsUSA competition requirements. School logo or wrong color uniforms, and wrong shoes were worn.	5	3	2	1
Responsibility	Focused and took charge of the dessert, assisted team as needed	Needed additional help in completing tasks but was able to complete dessert on time	Did not seem like a part of the team and needed additional help to complete their work	Not up to standards	5	3	2	1
Menu Knowledge	Great menu knowledge, answered all questions, knew ingredients and how they would be cooked	Good menu knowledge, had a good understanding of the menu and what ingredients were used and how they would be cooked	Needed to have more menu knowledge, relied on others, or could not answer questions about the menu	Not up to standards	5	3	2	1
Total Pastry Chef Score:								

Judges printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed

		Server			Total Possible Points 45	
		Excellent	Good	Average	Needs Improvement	Scoring
Points		5 points	3 points	2 points	1 points	Circle Points
General Skills						
Sanitation	Follows all sanitation practices and procedures for table set up, gloves worn, handles flatware by handles, glasses by the base	Displays almost all proper sanitation practices, gloves worn, may forget to handle one piece of flatware properly	Shows some sanitation concerns, gloves worn but tableware handled improperly	Not up to standards	5	3 2 1
Equipment Use	Used appropriate tools and equipment correctly and safely	Used almost all equipment properly, needs to use caution with one aspect of safety	Shows some concerns for equipment use and safety	Not up to standards	5	3 2 1
Table Setting	Great table set up, table setting is consistent, tableware is polished and properly arranged	One item not on table, not properly arranged or late, most of tableware is polished	Multitple items on table set in correctly, tableware not polished	Not up to standards	5	3 2 1
Time Management	Team member used time efficiently, team member cleaned as they went	Needed to work faster/had a little down time, cleaned as they went, team needed to utilize their time better	Team had too much time or needed to work faster, did not clean as they went	Not up to standard	5	3 2 1
Table Theme and Center piece	Very well thought out, creative theme, menu appearance is professional, restaurant quality, easy to read, no mistakes and centerpiece goes well with the menu theme	Good theme, Menu appearance is good, easy to read, simple, nice looking table set up	Menu is not easy to read, several mistakes, no consistency, theme not present, table set up is not reflective of the menu	Not up to standards	5	3 2 1
Dress	Followed dress code for SkillsUSA, uniform is pressed and neat consisting of white shirt or blouse, black trousers or skirt and hose, black tie, black shoes, bistro apron, and hair is restrained	Minor deduction for one dress code violation uniform is pressed and neat consisting of white shirt or blouse, black trousers or skirt and hose, black tie, black shoes, bistro apron, hair is restrained (circle violatons)	Does not follow the dress code for SkillsUSA uniform is pressed and neat consisting of white shirt or blouse, black trousers or skirt and hose, black tie, black shoes, bistro apron, and hair is restrained (circle violations)	Not up to standards violates SkillsUSA dress code, uniform has school logo, hair is not restrained, uniform is not professional	5	3 2 1
First Impressions	Welcomes guests, greets guest with a warm and friendly tone, smiles, has great dialog with the guest. Server demonstrates confidence and enthusiasm.	Welcomes guests, greets guest with a serious and nervous tone but has good dialog with the guest, sometimes smiles, Server shows some confidence and enthusiasm.	Greets guest with nervous tone, has a difficult time relating with the guest, does not perform naturally. Server lacks enthusiasm and confidence.	Not up to standards	5	3 2 1
Menu Knowledge	Great menu knowledge, knew all ingredients and how foods were cooked, describes menu, proper menu vocabulary	Good menu knowledge, did not know ingredients to one course or how it was cooked	Needed to have more menu knowledge, did not know what ingredients were used or how it was cooked	Not up to standards	5	3 2 1
Service Skills	Pre-poured water, cleared unused flatware/china, plate positions consistent for all guests, proper tray handling, uses proper serving/clearing from proper side	Pre-poured water, cleared unused flatware/china, plate positions consistent for all guests, tray handling, proper serving/clearing from proper side (missing one skill)	Forgot to pre-poured water, clear unused flatware/china, plate positions inconsistent for all guests, improper tray handling, does not serve or clear from the correct side	Not up to standards	5	3 2 1
Total Server Score:						

Judges printed Name: _____

Judges Signature: _____

Judges please circle areas where improvement is needed