

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

2020 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 COMPETITION 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.**
- 10. Test all equipment before using. Equipment brought must be safety checked.**

**2020 MICHIGAN SKILLSUSA
CHAMPIONSHIPS TASK AND
MATERIALS LIST**

SKILLS OR LEADERSHIP AREA:

Team Banquet

Contest Date:

Friday, April 17, 2020 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 check.

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, (practice meal on butane burner to prepare for your competition).
- 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.
- Must have breakfast before coming to the contest site.
- Sack lunch for all team members

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 12/2/19

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:			