

12th PROVINCIAL SKILLS COMPETITION

2009 SKILLS CANADA NEWFOUNDLAND AND LABRADOR



34

COOKING

Scope document

Post Secondary

Friday, April 3rd – College of the North Atlantic – PPD Campus – St. John's

Note: One competitor per registered school

Duration of Contest: 8 hrs.

Tentative Schedule: 7:30am – 3:30pm

Preparation of a set 5 - course menu for 2 persons. Only titles of dishes are provided, no recipes. Candidates are free to consult reference books of their choice during the contest. Culinary terms must be respected.

The complete test project will be sent to all schools approx. 1 month prior to the competition and will be posted on the Skills Canada website: www.skillscanada-nfld.com. The menu will be included, as well as the common food table list. The *quantities* of all ingredients will be made public only during the competition. All items are subject to change *without notice*, depending on availability and quality.

PURPOSE OF THE CHALLENGE

Evaluating professional culinary skills of candidates by having them cook hot and cold dishes in accordance with established trade rules.

Present the visiting public with a view into our trade and to show new culinary trends.

EQUIPMENT, TOOLS, SUPPLIES, CLOTHING

Material supplied by the organizing committee:

- 1 Cabinet Steamer
- 3 Convection Ovens
- 2 Electric Ovens and flat tops
- 2 Propane Ovens with 8 Burners
- 1 Steam Kettle
- 1 Proofer
- 1 Hot Box

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1 Walk in fridge
1 Walk-in freezer
1 Walk-in Vegetable Cooler
1 Split Sink
1 Vegetable Sink
1 Hand Sink
3 Mixers
2 Floor Mixers
1 Buffalo Chopper
2 Robotcoupe
2 Deep Fryers
1 Table per competitor – 36” x30” x 5ft with shelf underneath
1 Grabage Bin per competitor
Full Dishwasher Facilities

Also supplied by committee:

Basic pots and pan set, including sauté pans, stewing pans, trays, bowls china caps, cutting boards, etc. Basic equipment such as a small mixer and food processor.

Including items such as Saran – Wrap, aluminum, wax paper, plastic containers to store food, as well as a scale, kitchen towels and dishtowels, oven mitts. And if needed, sanitizing spray bottles and/ or pails.

Material to be provided by each competitor:

A personal toolbox with knives, ladles, whips, spatulas, piping bag and tips, rolling pin, etc. Competitors may bring tools / equipment deemed necessary with them.

Please note that all equipment has to fit on the workstation. Toolboxes and equipment that does not fit in or on the workstation will have to be stored and **cannot** be used during the contest. All material should be dishwasher proof and marked clearly for easy identification.

Work clothes

Competitors must wear proper professional uniforms. This consists of (Check Pants, Double Breasted Chef Jacket, White Apron, Side Towel, White Neck Tie). Chef Hats will be provided. Plan ahead and bring an extra uniform for the Awards Ceremony. Uniforms can be with embroidery to identify the competitor, school, or sponsors, but it must be done professionally and in good taste. Shoewear must be safety approved with anti slip soles. **Shoes must be CSA safety approved and are MANDATORY or competitor will not be able to compete.**

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Reference books

Every competitor can bring and consult reference books or personal recipes during the contest. The organizer will not furnish recipes for the set menu.

For any questions or disputes, the Technical Committee will deliberate the outcome.

Identification

Competitors are encouraged to identify competitors' workstation with flags, etc. done in good taste, in order to promote schools.

POINT BREAKDOWN / 100 TOTAL

Hygiene & Professionalism 25%

- Proper and professional clothes
- Personal hygiene and cleanliness
- Safety
- Work station, floor and fridge cleanliness
- Cutting board hygiene/ Sanitation code
- Proper food storage methods
- Food wastage
- Energy and water wastage
- Wasted time
- Respected timetable in regards to serving times
- Proper planning of tasks

Preparation 25%

- Proper basic cooking techniques
- Proper culinary methods
- Professional use of tools and equipment

Presentation 20%

- Portion size and disposition of food
- Harmonious colours
- Clean plates
- Appetizing, modern and artistic

Taste 30%

- Mandatory menu items
- Proper textures of foods
- Degree of doneness
- Balanced taste and seasonings
- Taste according to menu

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Every item is pointed on a scale of 1 to 10, and then converted by computer to reflect the percentages.

The Scale:

| | | | |
|----|-------------|---|--------------|
| 10 | Perfect | 5 | Medium |
| 9 | Very good | 4 | Weak |
| 8 | Good | 3 | Insufficient |
| 7 | Rather good | 2 | Insufficient |
| 6 | Sufficient | 1 | Insufficient |

TECHNICAL COMMITTEE & JUDGES

Judges will be briefed about their duties the day before the contest. No judge will evaluate his own competitor, nor will he be permitted to talk to his competitor *during* the contest. Judges are also *not permitted* to talk to *each other* about competitors or their work during the contest, and that, until all marks are entered in the computer.

During entering of marks, all judges will have to be within 2 (two) points for each score. If the difference is more than 2 points, the jury president will adjust the scores following the majority.

Example: Judge 1 = 6 points, judge 2 = 7 points, judge 3 = 6 points & judge 4 = 9 points
The score of judge 4 will be adjusted to 8 points. No discussion, majority rules.

In the event of a tie, the competitor with the highest score in the taste category will be deemed the winner.

All judges that do not comply with these rules will be *expulsed immediately*.

There should always be at least 3 marks for every competitor to be averaged for every criteria. ***Judges are required to provide professional clothing and CSA approved safety shoes or they will not be able to judge.*** Professional clothing will also include the use of a lab coat if desired by the judge.

PROVINCIAL TECHNICAL COMMITTEE

Chef Marilyn Lewis

College of the North Atlantic marilyn.lewis@cna.nl.ca

Chef Brian Abbott, Technical Chair

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Chef Roger Andrews

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