

Food Art/Sculpting Competition

Culinary Skills Challenge

April 8th, 2010

Individual or Team: Individual

Activity to be completed:

- Students will create food art using items of their choice the day of the event. Items may include: green peppers, mushrooms, bananas, pears, grapefruits, strawberries, cucumbers, apples, and the like. Each student will bring food items to sculpt.
- Students will have one hour in which to complete their food art.
- Each table will have a small bowl of ice and other items a student may choose to use when creating their food art.
- Students will have a small table on which to work. Judges will walk around the room, stopping briefly at each table to observe and ask questions of each student.
- Judges will give feedback during and immediately after this event, but results will not be revealed until the awards ceremony.
- Completed food art should be transported to the designated display area and left there until at least right before the awards ceremony.

Materials Students Need to Bring to the Event:

- Garnishing tools, such as paring knife, peeler, zester, etc.
- Apron, gloves, hair covering such as chef hat or cap, and any other appropriate safe food handling materials or clothing.
- Cutting board.
- White dinner-size plate, or other white dish, any shape, or presentation board on which to display the food art.
- Students should dress in a professional manner and maintain the appropriate attire the entire day of the event. (casual slacks or skirts, shirts, etc.)

Objectives/Items Judges Will Review:

- Does the plate or other chosen serving method display the food art in a pleasing manner?
- Neatness of the project
- Creativity of the sculptures, and overall project
- Safe food handling techniques, including wearing of gloves, hair covering, etc.
- Overall presentation and interaction with the judges
- Student's appearance – professional attire.

Questions about the event or this competition:

LeaAnne Bot

507-537-2289 or 507-872-6175

leanne.bot@swsc.org

leanne.bot@minneotaschools.org

SW/WC Service Cooperatives/

SW MN Carl Perkins Consortium

Marshall

CULINARY SKILLS CHALLENGE

Judge's Scoring Sheet

Food Art Competition

Judge: _____

Contestant: _____

School: _____

Total Score: _____

Scale:

① = Needs Improvement

⑤ = Best / Could Not Be Better

1. Originality

① ② ③ ④ ⑤

2. Creativity

① ② ③ ④ ⑤

3. Techniques

① ② ③ ④ ⑤

4. Complementary colors

① ② ③ ④ ⑤

5. Overall Presentation

① ② ③ ④ ⑤

Comments:

**Foot Art Competition
REGISTRATION**

**Culinary Skills Challenge
April 8th, 2010**

School: _____

Mailing Address: _____ Zip _____

Instructor Name: _____

Instructor's Email: _____ Phone: _____

I am registering the following students for the Food Art Competition:

Individual Competition (Grades 9 - 12):

Student Name/Grade:

* If more registration space is needed, please copy this page as necessary.

Questions? contact LeaAnne Bot at 507-872-6175 or 507-537-2289 or
email: leanne.bot@swsc.org or leanne.bot@minneotashcools.org

EARLY BIRD Registration Fee: \$10 per Student if Postmarked by March 5.

After March 5, registration cost: \$20 per student. (NO registrations accepted after March 19).

Check Enclosed Please Bill My School (Purchase Order#: _____)

Checks payable to: SW/WC Service Cooperatives, Culinary Skills Challenge

Refunds are not available. Substitutions are acceptable. If possible, please call before the event with student name(s) for any substitutions.

Mail or FAX this completed registration to:

SW/WC Service Cooperatives
1420 East College Drive
Marshall, MN 56258
Attn: Laurie Van Watermeulen
Fax#: 507-537-7327