

Garnishing Competition

Culinary Skills Challenge

April 8th, 2010

Individual or Team: Individual

Activity to be completed:

- Brown Bag Surprise! Students will create several garnishes using items supplied the day of the event. Items may include: tomatoes, carrots, radishes, grapefruits, strawberries, cucumbers, apples, and the like. Each student will be given the same items.
- Students will have one hour in which to complete their garnishes.
- In addition to the foods to be garnished, each table will have a small bowl of ice and other items a student may chose to use when creating their garnishes.
- 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 garnishes 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, on which to display the garnished items.
- 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 garnish in a pleasing manner?
- Neatness of the project
- Creativity of the garnishes, 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

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SW/WC Service Cooperatives/

SW MN Carl Perkins Consortium

Marshall

Garnishing 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 Garnishing 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