

Menu Design Competition

Culinary Skills Challenge April 8, 2010

Individual or Team: Individual OR Team of 2 persons

Activity to be completed:

- Students will design, create and display a menu for a restaurant, utilizing the theme “**Sustainability**”.
- The completed menu shall include:
 - 1) Name of restaurant, logo, address/location(s).
 - 2) Sections of menu – appetizers, entrees, side dishes, specials and desserts. Each section must have at least four items, but can have more.
 - 3) Each item must have a description and a price.
- Optional sections – salads, beverages, etc.
- Size: Discretion of the designer. Menu must be functional, and must be legible.
- Color: Amount of color used/not used is at the discretion of the designer.
- Material for menu: ANY materials may be used.
- Students will set up a menu display to include the menu and items/objects to enhance overall display.
- Students will set up their menu display according to their scheduled time posted at the event. Event organizers will mark each space with the student’s name and school. All menu displays must be completed in the presence of the judges. Judges will interview each participant about their display.
- Advisors and spectators will NOT be allowed in the display area while the judges are doing the reviews. A TIME AND LOCATION WILL BE POSTED - after the judges reviews are completed and prior to the awards ceremony - during which students and advisors are welcome to interact with the judges and receive GENERAL feedback regarding the individual entries. Actual competition RESULTS will not be revealed until the awards ceremony.
- The completed Menu Designs MUST be left for display purposes throughout the day. Students should not disassemble their display until right before the awards ceremony. If any student needs to leave the event early, advisors should make event organizers aware of the reason ahead of time, so all projects are available for judging, photos, etc.
- Students should dress in a professional manner.

Materials/Equipment Allowed:

- May use clip art that is permissible to copy.
- May create and draw their designs/art.
- May use a computer to layout the design and print.
- May use any other materials to decorate, to accentuate restaurant’s theme.

Materials/Equipment Not Allowed:

- Cannot use a pre-existing menu from a restaurant.
- Cannot use a pre-existing template for a menu in any computer layout program.

Objectives/Items Judges Will Review:

- Adherence to requirements.
- Neatness of project.
- Does it complement the restaurant’s theme?
- Creativity and use of appropriate graphics, art, or other unique materials.

General questions for this particular competition or the event in general:

LeaAnne Bot

507-537-2289 or 507-872-6175

leanne.bot@swsc.org or leanne.bot@minneotaschools.org

SW/WC Service Cooperatives/

SW MN Carl Perkins Consortium

Marshall

CULINARY SKILLS CHALLENGE
Judge's Scoring Sheet
Menu Design

Judge: _____

Name of School _____

Participants _____

Total Score: _____ (maximum of 100 pts.)

1. Overall Appeal 15 points

Clear, artwork complements theme.

Comments _____

Total _____

2. Function 15 points

Does it contain name of restaurant, logo, address, other basic information.

Comments _____

Total _____

3. Required Sections 25 points

Are sections logically organized, have at least four items each, description is clear, price is listed.

Comments _____

Total _____

4. Design 25 points

Professional look, visually compelling, engaging, refined aesthetic sense. Did the student use imagination, and creativity?

Comments _____

Total _____

5. Practicality 20 points

Would this menu be useable if this were an actual restaurant?

Comments _____

Total _____

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Culinary Skills Challenge

Questions the Judges Might Ask

1. Where did you find your ideas for your menu design?
2. What program(s) did you use to create your menu?
3. What problems did you have and how could they be solved?
4. Did you use any special techniques to draw attention to particular areas on your menu?
5. What did you learn about the general layout of a menu?
6. Why is the placement of menu items an important consideration?

Menu Design 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 Menu Design Competition:

Team Competition Maximum of 2 students per team. (Grades 9 - 12):

Student Names/Grades:

Team #1: _____

Team #2: _____

Team #3: _____

* 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 5th, 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

