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**DSBN REGIONAL Culinary Arts SKILLS CHALLENGE 2021  
SECONDARY LEVEL SCOPE**

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**PURPOSE OF THE CONTEST:**

- Evaluating professional culinary skills of competitors by having them cook hot and cold dishes in accordance with established trade rules.
- Present and promote to the public, a view into the trade of Cook/Chef.
- Demonstrate new culinary trends.

**EVENT DETAILS:**

**Date:** Monday, March 1 - March 12, 2021

**Time:** 4 hour period

**Location:** Individual Schools

**SKILLS AND KNOWLEDGE TO BE TESTED:**

- The competition will be a practical cooking and food presentation contest.
- Presentation of dishes is according to the attached time schedule.
- An official time clock will be designated at each school.
- Contestants are responsible for maintaining a clean workstation throughout the contest.
- Common table ingredients are posted within a google document, which will be shared Feb. 1, 2021. Individual teachers are required to pick up the common table ingredients for their own school based on the number of participants at each school.
- Contestants will present plates to the judges and for public display.

## **SAFETY REQUIREMENTS and SUPERVISION**

Teachers or another designate must supervise the student to ensure that safety is adhered to and to maintain the integrity of the competition. If supply teacher is required, it is preferable to have the supply teacher supervise your student for the Challenge and you can remain with your class, this might not be possible for challenges where safety is a concern.

### **Other safety considerations:**

- All articles required to be worn are the sole responsibility of the contestant. The mandatory clothing requirements are the following:
- Non-slip, closed toe, water resistant shoes (no running shoes, sandals, crocs etc.)
- Chef trousers (Black, Checked, Striped)
- Double Breasted White Chef Jacket
- White Apron
- Side Towels
- Chef Hat
- DSBN approved PPE (mask and or visor)
- Competitors are not permitted to wear jewelry such as rings, bracelets, necklaces, and piercings.
- Only exceptions to the “no jewelry” policy will be wedding bands and medical alert bracelets; however, it is recommended to remove these items.

## **Supplied by Competitor:**

- Competitors may bring any tool and/or equipment deemed necessary to complete their module(s).
- All the tools and/or equipment must fit on the workstation i.e. table and shelf and fridge.
- Note: Nothing may be stored on the floor or on top of the fridge at the contest
- Knives
- Ladles, Whips, Spatulas, Piping Bag, and Tips.
- Rolling pin
- Basic pots and pans, including sauté pans, stewing pans, sheet pans, bowls, china caps, cutting boards, molds, etc.
- Basic equipment such as a small mixer and food processor.
- Saranwrap, aluminum foil, wax paper, and plastic containers to store food.
- Scale
- Kitchen towels and dishtowels.
- Side towels or oven mitts.
- Sanitizing equipment (spray bottles / pails)
- All sanitizing solutions must be clearly labeled and include original labels and/or Material Safety Data Sheets (MSDS).
- Any sanitizing equipment that is not properly labeled will not be allowed onto the competition site
- Refillable water bottle

## **Competitor Specific Information**

### **Competitors will prepare:**

- A menu consisting of a Chicken Stock, Risotto alla Parmigiana, and a Lemon Tart.
- Recipes for the test project are supplied by the Technical Committee.
- These recipes are intended as a guide for the competitors, but menu items from the test project must be respected.

### **Competitors must present:**

- One 250ml container strained chicken stock
- Two (2) plates for each course (Risotto and Lemon Tart)
- One (1) plate to be presented to the tasting judges (TBD determined at each school)
- One (1) plate will be for public display (the online judges will also assign a score on visual presentation)
- All plates the presentation should be clean and reflect industry standards.

## **EQUIPMENT, MATERIALS, TOOLS, AND SUPPLIES: Material Supplied by the Individual Site**

All Tools and Equipment must be Supplied by the Individual Contest Site

- All food (common table)
- Presentation plates for the contest
- 1 x 4 burner gas stove with an oven
- 1 x 5 foot stainless steel table with one shelf
- Shared fridge space
- Shared freezer space –
- Sink with hot and cold water
- Full Size Rolling Rack with 3 full-size baking sheets
- Access to Electric outlet per workstation with GFI (Competitors may choose to bring an extension cord and/or power bar)
- 1 display area for finished plates
- Shared garbage, recycling, and compost bins with bags will be designated.
- All Presentation Plates: Secondary Contest (3 of each)
- 1 clear container for Stock
- Risotto (2) 10" white round dinner plate or 10" white round soup bowl
- Lemon Tart - (2) 8" white round plate

### **Materials Supplied Centrally:**

Each teacher/coach will pick up the required ingredients needed for their competitors. Submit receipts to SHSM(Roy/Jill) for reimbursement.

### **JUDGING INSTRUCTION: TBD**

## **JUDGING CRITERIA:**

### **15% Sanitation**

- Proper and professional clothes
- Personal hygiene and cleanliness
- Workstation, floor, and fridge cleanliness
- Proper food storage methods
- Cutting board hygiene

### **10% Organization & Product Utilization**

- Professional use of tools and equipment
- Food wastage – full utilization of food
- Energy and water - efficient utilization
- Time management – posted work plan
- Proper planning and execution of tasks
- Menu to be submitted at proper time as outlined in the contest project

### **25% Preparation and Technical Skills**

- Proper use of tools and equipment
- Application of correct cooking techniques and methods

### **15% Presentation**

- Portion size in accordance with the test project
- plates
- Harmonious colours
- Appetizing and artistic presentation of food
- Appropriate and complementary garnishes (compatibility)

### **35% Taste and Required Menu Components**

- Proper textures of foods
- Correct degree of doneness
- Balanced taste and seasonings
- Flavours match the menu specifications and descriptions
- Respected timetable in regard to serving times
- Food served at proper temperatures as specified in the test project and in accordance with industry standards
- All required elements outlined in the test project and the competitor's menu appear on the plate

Every item is pointed on a scale of 1 to 10, and then weighted to reflect the proper percentage allocations.

**The Scale:**

10	Perfect	5	Acceptable
9	Acceptable	4	Fair
8	Outstanding	3	Insufficient
7	Very Good	2	Insufficient
6	Good	1	Insufficient

Tie Breaking – In the event of a numerical tie the following judging criteria will be used to determine the winner:

- 1) Highest score in Taste and Required elements
- 2) Highest score in Preparation and Technical Skills
- 3) Highest score in Presentation

**ENTRY:** Students must register online at <http://teched.dsbm.org/skills> with all of the required information completed to be eligible to participate.

**TEACHER'S ROLE:**

Instructors are expected to acquaint their student participants with all of the enclosed guidelines.