

Tuolumne and Calaveras Occupational Olympics

Culinary and Pastry Arts Events Criteria 2019

SCOPE OF THE CULINARY TEST: (30 maximum contestants)

1. The contestants will be required to demonstrate competency in these areas:
 - a. Understanding of safe food handling.
 - b. Ability to prepare an emulsified vinaigrette using hand tools only.
 - c. Ability to demonstrate accurate knife skills.
 - d. Ability to prepare a composed starter salad using products provided.

EQUIPMENT AND MATERIALS:

Students are to supply:

1. Apron and proper uniform.
2. Properly groomed and dressed for the professional kitchen environment.

SCOPE OF THE PASTRY TEST: (30 maximum contestants)

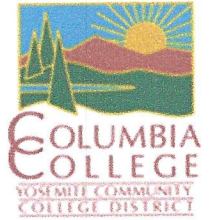
1. The contestants will be required to demonstrate competency in these areas:
 - a. Understanding of safe food handling.
 - b. Ability to produce eight identical parchment piping cones from one full sheet.
 - c. Ability to melt chocolate to piping consistency.
 - d. Ability to accurately pipe chocolate.
 - e. Ability to execute decorative piping with icing.

EQUIPMENT AND MATERIALS:

Students are to supply:

1. Apron and proper uniform.
2. Properly groomed and dressed for the professional kitchen environment.

Culinary Arts Specifics and Judging



Pantry to include:

Variety of vinegars, oils, mustards, seasonings, aromatics, greens, fruits, and vegetables

- 1 hour limit
- Two flights starting promptly at 10:15 and 11:30
- Student must prepare 4 fl. oz. of an *emulsified* vinaigrette (1 oz. each for the 3 salads portions and 1 oz. in a separate container for the judges to evaluate.
- Student must prepare 3 portions of their composed starter salad (1 for judges evaluation, 1 for public display, 1 for the student to sample)
- Student must accurately demonstrate 2 classic knife cuts within the salad (see attached hand-out)
- Student must demonstrate knowledge of, and practice food safety throughout
- Student must demonstrate professional dress and demeanor throughout.

Equipment provided will be:

Plates, Dressing Cups, Whisk, Stainless Bowl, Measuring Tools, Cutting Board, Chef's Knife, Paring Knife, Peeler, Tongs, Latex Gloves

Evaluation will be as follows:

Category	Judged Criteria	Possible Score	Actual Score
Food Safety	Safe Food Handling practices	1-20	
Dressing	Emulsification/Texture	1-20	
Salad	Flavor & Visual Appeal	1-20	
Knife Skills	Accuracy	1-20	
Professionalism	Attire & Demenor	1-20	
Total Possible		100	

Questions may be Directed to Don Dickinson CEC, CCA, AAC

ddickinson@yosemite.edu

Knife cuts

Fine julienne:
1/16 x 1/16 x 2



Julienne:
1/8 x 1/8 x 2



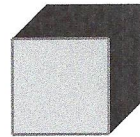
Batonnet:
1/4 x 1/4 x 2



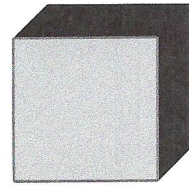
Small Dice:
1/4 x 1/4 x 1/4



Medium Dice:
1/2 x 1/2 x 1/2



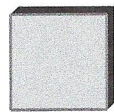
Large Dice:
3/4 x 3/4 x 3/4



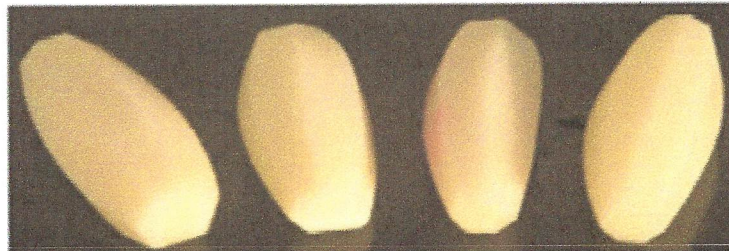
Brunoise:
1/8 x 1/8 x 1/8



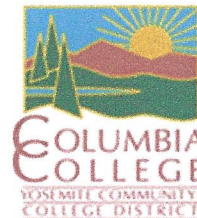
Paysanne:
1/2 x 1/2 x 1/8



Tourne: 3/4 Diameter, 2 Long and 7 Sided



Pastry Arts Specifics and Judging



Pantry to include:

78% chocolate, Prepared Icing

- 1 hour limit
- Two flights starting promptly at 10:15 and 11:30
- Student must prepare 8 identical piping cones from 1 full sheet (12" x 24") of parchment. (see attached process)
- Student must pipe 12 each of the 3 provided designs on 1 full sheet of parchment. (see attached)
- Student must pipe 2 full uniform lines of 1" Rosettes, spaced 1" apart the longer direction on a full size parchment.
- Student must flat-ice an 8" cake round, border it with shell pattern, mark into 8 portions and write "Happy Birthday" within a 3" x 5" section.
- Student must demonstrate knowledge of, and practice food safety throughout.
- Student must demonstrate professional dress and demeanor throughout.

Equipment provided will be:

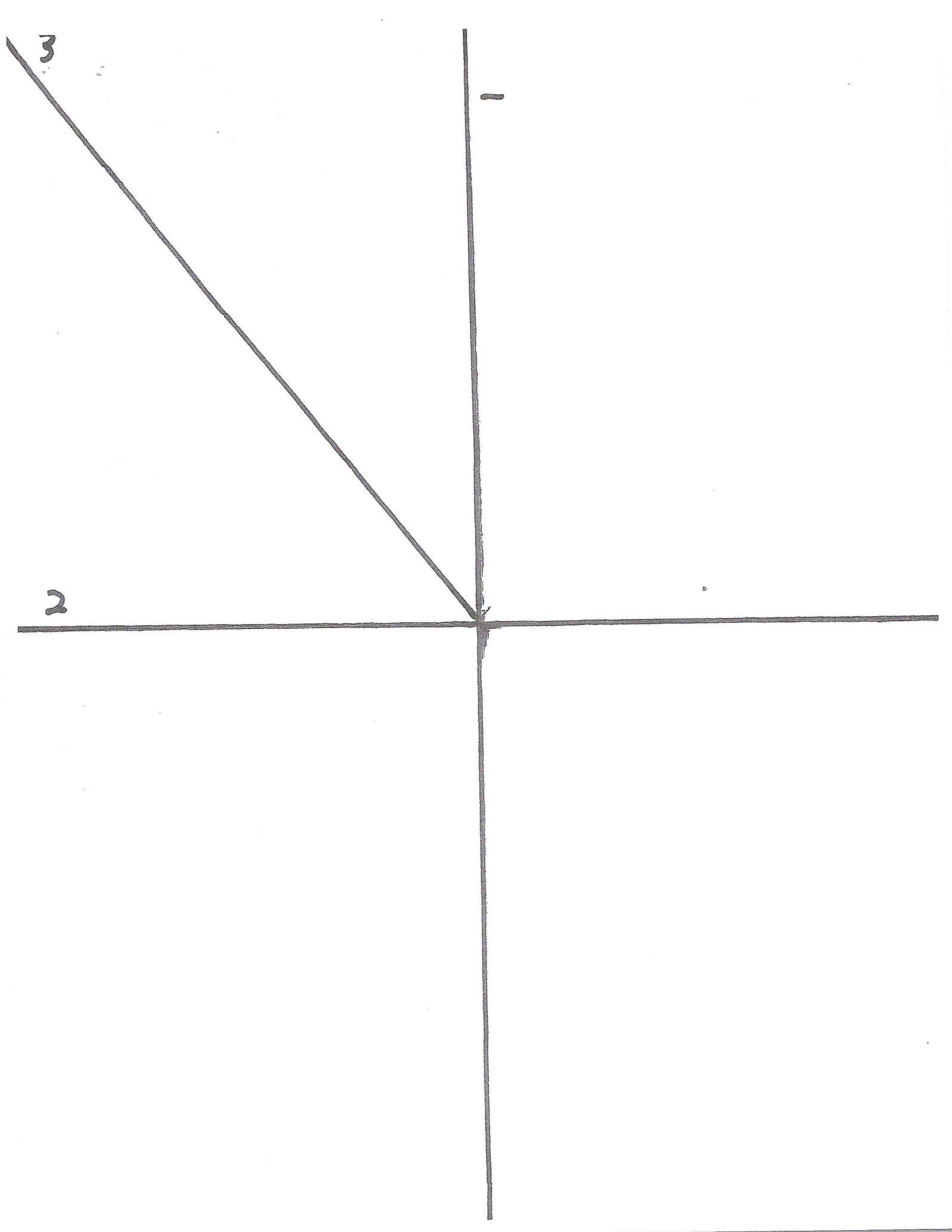
Microwave Ovens, Parchment Paper, Chocolate Piping Template, Disposable Piping Bags, # 5 Star Tip, 8" Cake Rounds, Bowl Scrapers

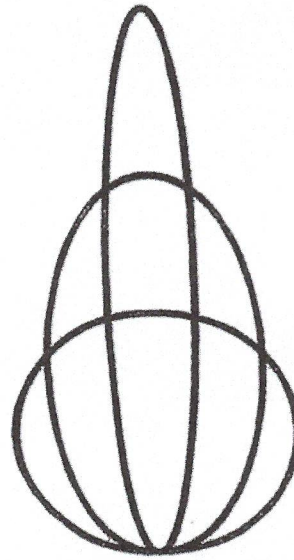
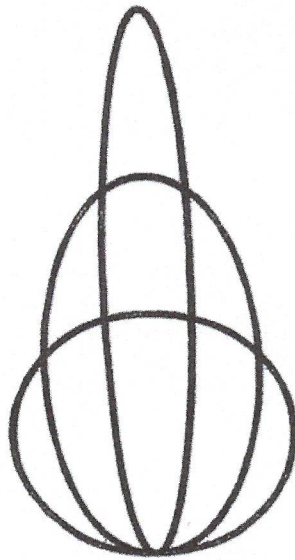
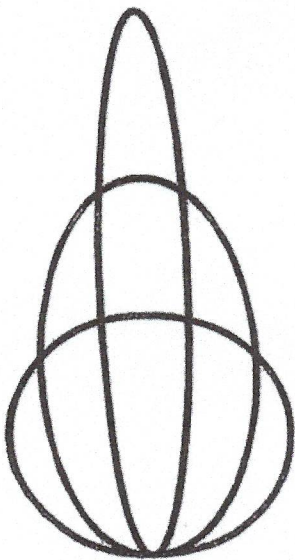
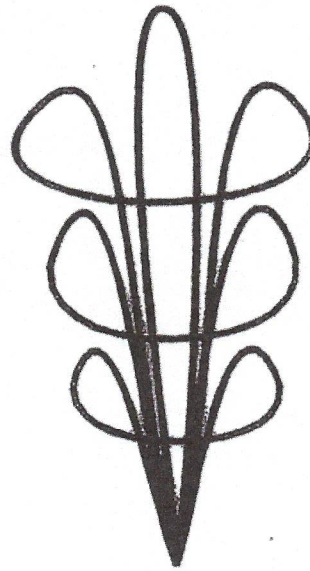
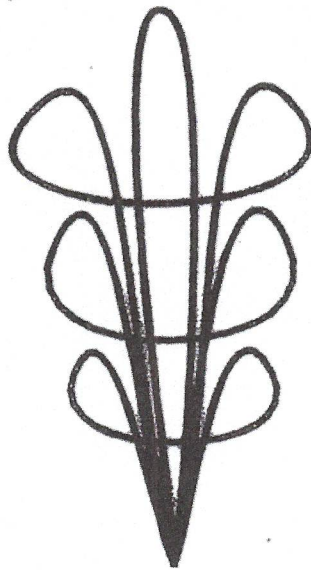
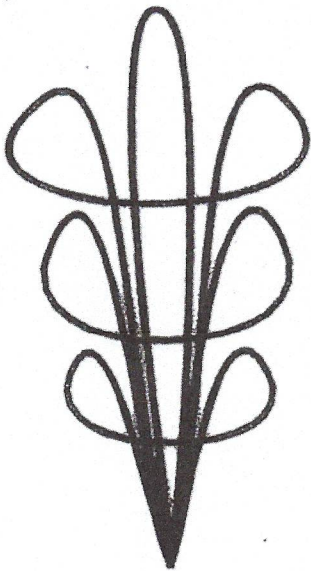
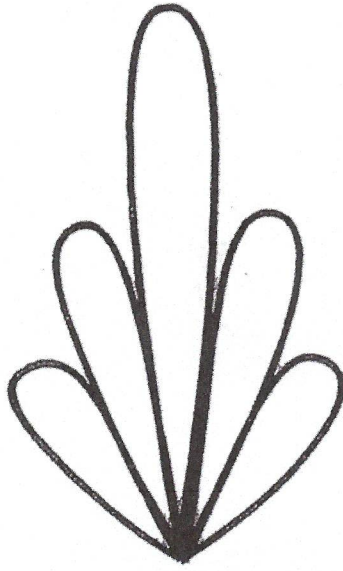
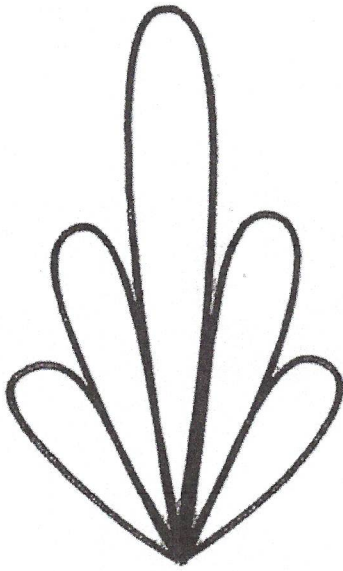
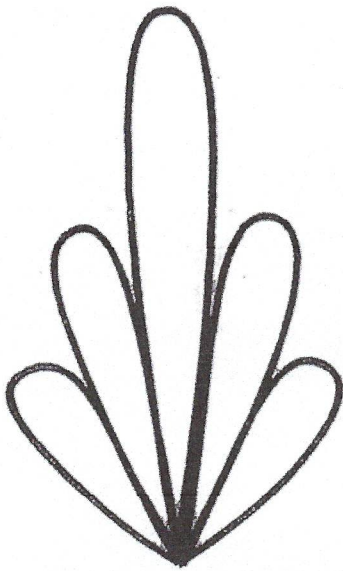
Evaluation will be as follows:

Category	Judged Criteria	Possible Score	Actual Score
Food Safety	Safe Food Handling practices	1-10	
Chocolate Piping	Uniformity & Thickness	1-20	
Rosettes	Size & Spacing & Uniformity	1-20	
Cake Top	Smoothness & Accurate Division	1-20	
Happy Birthday	Correct Size, Neatness	1-20	
Professionalism	Attire & Demenor	1-10	
Total Possible		100	

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Dots



Dots



Dots



Dots



Dots