



2018
21st ANNUAL SKILLS MANITOBA COMPETITION
CONTEST DESCRIPTION
Thursday, April 12th, 2018

CONTEST NAME: Culinary Arts

CONTEST NO: 34

LEVEL: Post-Secondary

NOTE: The kitchen can only accommodate four (4) competitors, on a first come first served basis. 1 competitor per school (unless spots are available).

CONTEST LOCATION:

Patterson Global Foods Institute School of Hospitality & Culinary Arts
504 Main Street
Winnipeg, Manitoba, R3B-1B8
Contest Kitchen – Room 314
Judging Room – Room 314

IN PLACE EQUIPMENT:

A reach-in cooler, reach-in freezer, and ice machine are available to the contestants.

FOR MORE INFORMATION, PLEASE CONTACT THE COMMITTEE:

| | | |
|-------------------|--|-----------------------|
| Raymond B. Czayka | rczayka@retsd.mb.ca | 204-667-2960 ext.2434 |
| Jeremy Langemann | jlangemann@rrc.ca | 204-631-3466 |

CONTEST START TIME AND DURATION:

07:15 am - Arrive
07:25 am – 20 minutes to set up your station
07:50 am – 10-minute briefing in lab 307
8:05 am - Start time
11:35 am - Finish time, 3 ½ hours

RATIONALE:

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the Culinary Arts.

SKILLS AND KNOWLEDGE TO BE TESTED:

To demonstrate skills and competency in the Culinary Arts by being able to produce a two (2) Course menu for two (2) people within a three and a half (3½) hour time frame.

Only titles of dishes are provided, recipes are the competitor's responsibility.

The courses will include:

1. **Main Course** – prepare, cook, and present two (2) portions of Venison Loin with two (2) Mystery Vegetables and appropriate and complimentary accompaniments.
2. **Dessert Course** – Prepare and present a dessert featuring an *"Interpretation of Lemon Meringue Pie."* The dish must include a crust, curd, and meringue.

The application of current culinary trends and modern plate presentation will be taken seriously into consideration. The competition will consist of sanitation, economy and timing, technical skills, methods, presentation, and taste.

Candidates are free to consult reference books of their choice during the contest, however, for correct final preparation, if there is a dispute, *Professional Cooking for Canadian Chef's 8th Edition* will be viewed as accurate. Culinary terms must be respected.

Plate one (1) will be for tasting, plate two (2) will be for presentation. Both plates will be judged.

POINT BREAKDOWN / 100% TOTAL:

| | |
|------------------------------------|-------------|
| Sanitation | 15% |
| Economy and timing | 10% |
| Preparation | 25% |
| Presentation | 15% |
| Taste and Required Menu Components | 35% |
| Total | 100% |

CONTEST DETAILS:

The competitor must present two (2) menus and one (1) schedule to the organizer once the competition begins. Documents must be typed an/or legibly written.

7:50 to 8:00 am Final Instructions

8:05 am Start of Competition

11:05 am Serve Main Course – Venison Loin and two (2) mystery vegetables with appropriate and complimentary accompaniments.

11:35 am Serve Dessert – “Interpretation of Lemon Meringue Pie” including a crust, curd, and meringue.

11:45 – 12:30 Kitchen cleaning

PRESENTATION TIMING:

Both plates for each course must be presented together at the same time by the competitor. Marks will be deducted if courses are served late.

There is a five (5) minute window to present your course. One (1) point will be deducted for each minute late after the five (5) minute window, up to five points.

After ten (10) minutes, the contest will be closed and the late plate(s), will not be judged.

SPECIAL STATEMENT – KITCHEN CLEANING:

Only the competitor and their instructor will be allowed in the kitchen prior to the contest to unpack equipment.

Only the competitor will set up the station.

Only the instructor and competitor will be allowed into the kitchen to clean up after the contest.

The kitchen must be in the same spotless condition that it was prior to the start of the contest. This includes wiping down of ALL surfaces including stoves, tables, sinks, pot washing area, and common table. The floor in your station **MUST** be swept and/or mopped before the contest organizer agrees that the station/kitchen area is clean.

No competitor will be able to leave the kitchen until the ENTIRE kitchen is clean. Failure to do so can lead to disqualification.

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMMITTEE:

One (1) stove with gas burners, one (1) worktable, fridge space, electric outlet, sinks with hot and cold water, garbage bin, compost bin, sanitation bucket, and one (1) table for display of finished plates. All china is supplied. Competitors are not allowed to use their own china or serving platters.





EQUIPMENT, TOOLS, MATERIALS TO BE SUPPLIED BY COMPETITOR:

- A personal toolbox with knives, ladles, whips, spatulas, piping bag and tips, rolling pin, and any other items required to complete your menu.
- Competitors may bring any equipment/tool deemed necessary with them, including basic equipment such as a small mixer, food processor, and timers. Phones cannot be used as timers, and are not allowed in the contest area.
- Competitors may also bring all needed equipment with them, including items such as: cling film, aluminum foil, wax paper, plastic containers to store food, as well as a scale, kitchen towels, dish towels, etc.

Please note that all equipment has to fit on the workstation.

Toolboxes and equipment that do not fit in or on the workstation will have to be stored outside of the contest area and cannot be used during the contest. All material should be dishwasher safe and marked clearly for easy identification.

WORKSITE SAFETY RULES / REQUIREMENTS:

All articles to be worn are the sole responsibility of the competitor.

Required clothing, (provided by the competitor);

- Non-slip, closed toe, water resistant shoes (no running shoes, sandals, crocs, etc.)
- Dark, (Black or Navy Striped), or Checked professional chef's pants/trousers
- Double breasted, full sleeve, **white** Chef's jacket
- Professional necktie
- White Apron
- Side Towels

Competitors may be disqualified for not being properly attired.

SPECIAL CONDITIONS / ADDITIONAL INFORMATION:

Ingredients:

Competitors will receive their requisitioned food items. Additional items, should they be required, will be available on the common table. Those ingredients are limited in quantity. No substitutions or extra quantities will be permitted once items run out. The table with common food items is available to all competitors including a selection of fresh herbs, wines, spirits, and stocks as listed in this document.

Competitors are not permitted to bring any foodstuffs to the contest, including coloring agents, wood for smoking, canned oil sprays or other consumable products. Only the food provided can be used.

Food items and quantities are subject to change without notice, depending on availability and quality. All competitors will have the same conditions.

ADDITIONAL INFORMATION:

For all plates, the presentation should be modern and clean.

The portion sizes should be specified for a two (2) – course menu – **see the Contest Description.**

Appropriate recipe quantity conversions must be made for two (2) portions of each course.

Menu titles and recipes must be respected.

Culinary terminology and traditional culinary techniques must be respected.

Cooking methods stated in the menu must be used to prepare the food.

The menu must be prepared with the items on the common food table.

Do not waste food items. Waste of any food item from the common table will be marked accordingly.

Composting and recycling principles will be employed.

Four (4) round plates and two (2) rectangular plates will be provided for your selection, using only four (4) plates for plating. Can use either round or rectangular plates for the dessert.

Reference books and recipes can be consulted during the competition.

NOTE – SUSTAINABILITY:

Recycling - will go into designated recycling containers, (½ hotel pans), and will stay on the competitor's station for the judges to inspect

Composting - unusable food organics, (peelings, egg shells, soiled paper, etc.) will go into a designated organics container, (½ hotel pans), for the judges to inspect.

Composting cannot include any protein matter, (meat, fat, or bones).

Garbage - will go into designated garbage containers, (½ hotel pans), and will stay on the competitor's station for the judges to inspect.

Competitors will be judged on their usage of power and water, and set-up and clean-up during the competition. Points will be deducted if the judges feel that the competitors are being wasteful in their use of power or water.

MENU:

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| Main Course: | Prepare and present using a Venison Loin & two Mystery Vegetables with appropriate and complimentary accompaniments. |
| Dessert Course: | Prepare and present a Dessert featuring an "Interpretation of Lemon Meringue Pie" including: a crust, curd and meringue. |
| Venison Loin Main Course with 2 Mystery Vegetables and accompaniments | |
| Description | <p>Prepare a Main Course using "Venison Loin" and all required elements.</p> <p><u>Main Course must include:</u></p> <ul style="list-style-type: none">• 2 Mystery Vegetables (to be revealed during orientation).• Minimum one (1) sauce, of competitors' choice served in a boat on the side.• Minimum one (1) starch based on buckwheat grain.• Minimum one (1) appropriate edible garnish for each plate.• Portion size of Venison for each serving – 180 grams minimum. |
| Service Details | <ul style="list-style-type: none">• Sauce served in a sauce boat to the side of the plate.• Venison Loin should be cooked "medium" (140°F –145°F or 60°C – 62°C) internal temperature when served.• Prepare two (2) plates of the main course.• One (1) plate to be judged & one (1) plate for display. |
| Basic Ingredients | <ul style="list-style-type: none">• A list of all ingredients available for this contest is included in the Common Food Table List.• You must select from this list when filling out the Requisition Sheet for your preparation, cooking, and serving of the Main Course & Dessert.• Requisitions must be completed and received by Chef Jeremy Langemann no later than Tuesday, March 13th, 2018. |
| Special Equipment Required | <ul style="list-style-type: none">• Two (2) x twelve (12") inch White presentation plates will be provided.• Two (2) Sauce Boats will be provided.• No plates or containers (service equipment) permitted other than provided as per test project document. |

| Prepare a Dessert featuring an “Interpretation of Lemon Meringue Pie” | |
|--|---|
| Description | <p>Prepare and present two (2) portions of the following dessert:</p> <p><u>Dessert must include:</u></p> <ul style="list-style-type: none"> • Curd • Pastry • Meringue • Served with an edible sugar garnish • Served with a minimum one (1) sauce • Portion size – 100 grams per plate maximum |
| Service Details | <ul style="list-style-type: none"> • Prepare two (2) plates • One (1) plate to be judged & one (1) plate for display. |
| Basic Ingredients | <ul style="list-style-type: none"> • A list of all ingredients available for this contest is included in the Common Food Table List. • You must select from this list when filling out the Requisition Sheet for your preparation, cooking, and serving of the Main Course & Dessert. • Requisitions must be completed and received by Chef Jeremy Langemann no later than Tuesday, March 13th, 2018. |
| Special Equipment Provided | <ul style="list-style-type: none"> • Two (2) x twelve (12) inch white presentation plates or two (2) x rectangular white presentation plates will be provided • No plates or containers (service equipment) permitted other than provided as per test project document |

SPECIAL STATEMENT:

It is important that competitors present a professional image and appearance. Throughout the contest, competitors are required to maintain their grooming and uniform to professional standards in a manner that is neat and, above all, meets or exceeds sanitation and safety guidelines.

Any article of jewelry that poses a hazard through risk of detachment, or cross-contamination through food contact will be required to be removed prior to entry into the contest area. In the event of non-removable jewelry such as semi-permanent body piercings, etc., it must be evaluated for safety/sanitation compliance by the Committee, and resolution may be directed at that time.

The Committee member's resolution is final, and non-compliance may result in point's deduction or removal from the contest.

Any grievances must be directed immediately to a Skills Manitoba committee member.

COMMON FOOD TABLE:

All items are subject to availability and quality, but all competitors will have the same conditions when requisitioning their food ingredients.

The Committee will make every attempt to have available all requisitioned food items.

A selection of other Common Dry Herbs and Spices will be available.

Common Table List - All items are subject to availability.

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| PROVIDED | |
| Venison Loin | |
| Two (2) Mystery Vegetables - Main Course – will be chosen by the committee from the list | |

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| ALCOHOL |
| Brandy – VSOP |
| Grand Marnier |
| Port – Ruby |
| Rum – Dark |
| Rum – White |
| Wine – Red – Merlot |
| Wine – White – Chardonnay |
| Wine – White – Riesling |
| PROTEINS |
| Bacon – sliced |
| DAIRY/EGGS |
| Butter – salted |
| Butter – unsalted |
| Cheese – Gruyere |
| Cream – 35% |
| Cream cheese |
| Eggs – large |
| Lard |
| Milk – 2% |
| Shortening |
| Sour Cream – 14% |
| HERBS – FRESH |
| Basil |
| Chives |
| Mint |
| Parsley |

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| Rosemary |
| Tarragon |
| Thyme |
| HERBS/SPICES – DRY |
| Allspice |
| Bay Leaves |
| Cinnamon – Ground |
| Cinnamon – Stick |
| Curry Powder |
| Ginger – Ground |
| Juniper Berries |
| Nutmeg – Whole |
| Onion Powder |
| Oregano |
| Paprika – Hungarian |
| Pepper – Cayenne |
| Peppercorns – Black |
| Peppercorns – White |
| Pepper – Ground – White |
| Salt – Kosher |
| Salt – Maldon Sea |
| Salt – Table |
| Thyme |
| Turmeric |
| Additional assorted dry herbs and spices |
| STOCKS – PREPARED |
| Brown stock |
| Chicken stock |

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| PRODUCE – FRUIT |
| Apples – Gala |
| Blackberries |
| Blueberries |
| Kiwi |
| Lemons |
| Limes |
| Mango |
| Oranges |
| Pears, Bosc |
| Pineapple |
| Raspberries |
| Strawberries |
| PRODUCE – VEGETABLES |
| Asparagus – Green |
| Arugula – baby |
| Beans – French |
| Beets – Baby Red |
| Broccoli |
| Cabbage – green |
| Carrots |
| Cauliflower |
| Celeriac (Celery Root) |
| Celery |
| Fennel |
| Garlic Bulb |
| Ginger Root |
| Leeks |
| Lemon Grass |
| Mushrooms – Shiitake |
| Mushrooms – white Button |
| Mesclun Mix Greens |
| Onions – Spanish |
| Onions – green |
| Parsnips |
| Peppers – Green |
| Peppers – Red |
| Peppers – Yellow |
| Potato – Mini Golden |
| Potato – Mini Red |
| Potato – Yukon Gold |
| Shallots |

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| Spinach – Baby |
| Tomato – Roma |
| Tomato – Cherry – multi-coloured |
| Turnips |
| Yams |
| Zucchini – green |
| FROZEN ITEMS |
| Blackberries – IQF |
| Blueberries – IQF |
| Pastry – Filo |
| Pastry – Puff |
| Puree – Mango |
| Puree – Passion Fruit |
| Puree – Raspberry |
| Puree – Strawberry |
| Raspberries – IQF |
| Strawberries – IQF |
| DRY GOODS |
| Agar Agar |
| Baking Powder |
| Baking Soda |
| Buckwheat Grain |
| Chocolate – Dark – Callebaut 811 (53.7%) |
| Chocolate – Dark – Coating |
| Chocolate – Milk – Callebaut 823 (33.6%) |
| Chocolate – White – Callebaut – w2nv |
| Chocolate – White Coating |
| Cocoa Powder |
| Coconut – Grated – Sweetened |
| Corn Starch |
| Couscous |
| Flour – All Purpose/Bread |
| Flour – Cake |
| Flour – Pastry |
| Gelatine Leaves |
| Gelatine Powder |
| Glucose |
| Honey |
| Maple Syrup |
| Mustard – Dijon |
| Nuts – Ground Almonds |
| Nuts – Hazelnuts Whole |
| Nuts – Walnut Halves |

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| Oil – Canola |
| Oil – Extra Virgin Olive |
| Sesame Seeds – Black |
| Sesame Seeds – White |
| Soya Sauce |
| Sugar, Brown |
| Sugar – Granulated White |
| Sugar – Icing |
| Sugar – Isomalt |
| Tabasco Sauce |
| Tomato Paste |
| Vanilla – Bean |
| Vanilla – Pure |
| Vinegar – Balsamic |
| Vinegar – Cider |

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| Vinegar – Red Wine |
| Vinegar – White |
| Vinegar – White Wine |
| Worcestershire Sauce |
| Xanthan Gum 93 |
| NON FOOD ITEMS |
| Aluminum foil |
| Butcher's twine |
| Cheesecloth |
| Disposable gloves |
| Paper towels |
| Parchment paper |
| Plastic wrap |
| Wood chips for smoking |
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Marking Criteria

All categories are marked from 1 to 10 and then multiplied with the multiplication factor.

| % | Title | Judging Criteria |
|------|----------------------------------|---|
| 15 % | Sanitation | <ul style="list-style-type: none">• Appropriate and professional uniform• Personal hygiene and cleanliness• Safety• Cleanliness of work station, floor, and fridge• Cutting board hygiene• Proper food storage methods |
| 10 % | Time & Product Utilization | <ul style="list-style-type: none">• Food wastage• Energy and water wastage• Wasted time• Appropriate planning of tasks• Respected timetable in regards to serving times |
| 25 % | Preparation | <ul style="list-style-type: none">• Correct basic cooking techniques• Correct culinary methods• Professional use of tools and equipment |
| 15 % | Presentation | <ul style="list-style-type: none">• Portion size and disposition of food• Harmonious colours• Clean plates• Appetising, modern and artistic |
| 35 % | Taste & Required Menu Components | <ul style="list-style-type: none">• Appropriate textures of foods• Degree of doneness• Balanced taste and seasonings• Taste according to menu |

All categories are marked from one (1) to ten (10) with up to two (2) decimal places and calculated in an Excel Spreadsheet.

NOTATION:

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