



Food Garnishing and Presentation-State Event Only

Food Garnishing and Presentation, *an individual event*, recognizes participants enrolled in a comprehensive Family and Consumer Sciences or occupational food service program who demonstrate their creative and artistic skills in utilizing an assortment of fruits and vegetables to design and create an interesting food garnish item.

EVENT CATEGORY

Senior: grades 10-12

Occupational: grades 10-12

CAREER CLUSTERS

- Hospitality and Tourism

PROCEDURES & TIME REQUIREMENTS

1. Participants will bring all necessary tools and equipment, as listed in the event specifications, to prepare their food garnish.
2. Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards (see Specifications).
3. No electrical tools are allowed.
4. Participants will bring their food items (properly stored, washed, uncut) and their hand-drawn food garnish design.
5. At the designated time, participants will have 5 minutes to set up the work station, 25 minutes to produce the food garnish, and 5 minutes to clean the work area.
6. Evaluators will score participants as they work and will complete the scoring within the 5-minute clean-up time period.
7. The total event time is approximately 40 minutes.

ELIGIBILITY & GENERAL INFORMATION

1. Spectators are not allowed to observe this event.
2. Table space and ice will be provided. Each participant will have approximately 6' of work space.
3. Participation is open to any nationally affiliated FCCLA senior or occupations member who must be or has been enrolled in a culinary arts occupational training program or a Family and Consumer Science course preparing member for a career in culinary arts or hospitality careers.
4. Participants must be or have been enrolled in coursework that concentrates on a program of study in Hospitality and Tourism.
5. A table will be provided. Participants must bring all other necessary supplies and/or equipment.
6. Access to electrical outlets will not be provided.

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Specifications

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial uniform; apron hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner. Event consultants or evaluators have the authority to stop any participant exhibiting unsafe practices.

Clothing and Appearance	Wear appropriate clothing and head covering, and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final clean-up after event within the designated time period.

Food Garnish Preparation

Each participant will select a minimum of three (3) or a maximum of five (5) different food items from the list below to use in their food garnish. Participants must bring all food (properly stored, washed, and uncut), required tools and supplies listed below to the event. No electrical tools are allowed. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will prepare food garnishes that meets the industry standards without having excessive waste.

Food Garnish Design	Participant will develop a hand-drawn food garnishes design on one 8 ½" x 11" paper, using up to two (2) each of the 3-5 selected food items. The participant will use the visual during the competition and will be reviewed by evaluators in comparison to the final product.
Equipment, Tools, and Techniques	Participant must provide all tools and equipment needed for preparing a creative food garnish. No electrical tools will be allowed. Required equipment/tools are: <ul style="list-style-type: none">• Cutting board and mat• Disposable gloves• Prepared sanitizing solution• 9" white paper plate• Small compost/waste bucket or bowl• Towels Equipment participants may bring, but are limited to, include: small chef's knife, vegetable peeler, paring knife, channel knife, zester fork, aspic cutters, toothpicks or skewers, apple peeler/corer, v-shaped knife, crinkle cutter, scissors, and flex blade knife.

Food Garnish Preparation Specifications (*continued*)

Food Garnish Construction	<p>Participant will use up to two (2) of each of the 3-5 selected food items from this list. No additional food items are allowed.</p> <p>Any varieties of the following: -carrot -celery -citrus (lemon, lime, or orange) -cucumber -kale -melon -mushroom -onion -parsley -peppers -potato -radish -tomato -squash -strawberry</p> <p>The 8 ½" x 11" design drawing and the complete food garnishes will be displayed on the paper plate by the end of the preparation time (25 minutes).</p>
Mise en place/Time Management	Demonstrate careful planning for completing tasks efficiently.

Food Garnishing and Presentation

Equipment Check in Form

Name of Participant _____ Category _____

No electric tools will be allowed.

Required Equipment/Tools/Supplies:

- Food Garnish Designs (one 8 ½" x 11" paper)
- Up to two (2) each of the 3-5 selected food items (check below)
- Cutting board and mat
- Disposable gloves
- Prepared sanitizing solution
- 9" white paper plate
- Small compost/waste bucket or bowl
- 2 each-towels and wash clothes

Choose up to two (2) each of the 3-5 food items-no additional food items are allowed.

Check which 3-5 items used by participant.

- | | |
|---|-------------------------------------|
| <input type="checkbox"/> Carrot | <input type="checkbox"/> Parsley |
| <input type="checkbox"/> Celery | <input type="checkbox"/> Peppers |
| <input type="checkbox"/> Citrus (lemon, lime, orange) | <input type="checkbox"/> Potato |
| <input type="checkbox"/> Cucumber | <input type="checkbox"/> Radish |
| <input type="checkbox"/> Kale | <input type="checkbox"/> Tomato |
| <input type="checkbox"/> Melon | <input type="checkbox"/> Squash |
| <input type="checkbox"/> Mushroom | <input type="checkbox"/> Strawberry |
| <input type="checkbox"/> Onion | |

Equipment participants may bring, but are limited to, include:

<input type="checkbox"/> Small chef's knife	<input type="checkbox"/> Zester fork
<input type="checkbox"/> Vegetable peeler	<input type="checkbox"/> Aspic cutters
<input type="checkbox"/> Paring knife	<input type="checkbox"/> Toothpicks or skewers
<input type="checkbox"/> Channel knife	<input type="checkbox"/> Apple peeler/corer
<input type="checkbox"/> V-shaped knife	<input type="checkbox"/> Crinkle cutter
<input type="checkbox"/> Flex blade knife	<input type="checkbox"/> Scissors

Event Consultant Initials _____



STAR Events Point Summary Form

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Name of Participant _____

State _____ Participant# _____ Category _____

Directions:

1. Make sure all information at top is correct. If the participant does not show, please write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in the front of the completed rubrics and staple all items related to the participant together.
3. At the end of the competition in the room, double check all scores, names, and team numbers to ensure accuracy.
4. Please check with the STAR Events Coordinator or State Adviser if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Registration/Orientation 0 or 3 points	No 0	Yes 3	
Food Preparation/Equipment Check in Form 0-6 points	<div style="text-align: center;">0-3</div> Check-in completed needed in three areas: <ul style="list-style-type: none"> Equipment/Tools/Supplies Selected Food Items Equipment Check in Form 	4-6 All check in areas completed.	
Punctuality 0-1 point	0 Participant was late for presentation	1 Participant was on time for presentation	

EVALUATORS' SCORES		ROOM CONSULTANT TOTAL
Evaluator 1 _____	Initials _____	(10 points possible)
Evaluator 2 _____	Initials _____	AVERAGE EVALUATOR SCORE
Evaluator 3 _____	Initials _____	(90 points possible)
Total Score _____	divided by number of evaluators	FINAL SCORE
_____	= AVERAGE EVALUATOR SCORE	(Average Evaluator Score plus Room Consultant Total)
	<i>Rounded only to the nearest hundredth (i.e. 79.99 not 80.00)</i>	

RATING ACHIEVED (circle one) **Gold:** 90-100 **Silver:** 70-89.99 **Bronze:** 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____

Adult Room Consultant _____ STAR Event Coordinator _____



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RUBRIC

Name of Participant _____

State _____ Participant# _____ Category _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
SAFETY AND APPEARANCE							
Wore appropriate clothing, head covering and shoes, and presented a well-groomed appearance.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Follows industry standards for sanitation and safety During preparation	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Work area completely clean upon completion of event	1	2	3	4	5		
FOOD GARNISH DESIGNS and PRESENTATION							
Hand drawn designs includes 3-5 approved food items. Completed food garnish designs are comparable to original design.	1	2	3	4	5		
Selection and usage of tools/equipment demonstrates industry techniques are correctly used.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Utilized time and mise en place to complete each task on time, minimum waste.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
High quality techniques, superior skill/performance, well organized	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Extremely high workmanship, accurate proportions, sturdy or stable if moved.	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
All food items brought were used creatively in the final food garnish and presentation	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		
Highly creative and unique approach, original	1 - 2	3 - 4	5 - 6	7 - 8	9 - 10		

Evaluator's Comments:

TOTAL
(90 pts. possible)

Evaluator Initials _____

Room Consultant Initials _____

STAR Event Coordinator Initials _____