

Competition Brief – for virtual competition 2022

Competition Title - Culinary Arts

Competition Overview

Culinary Artists create complex and intricate dishes using a wide range of skills and techniques. They must have a good knowledge of all aspects of a modern kitchen including butchery and bakery, along with good cookery and presentation skills.

In this competition, competitors will be assessed on the core skills and abilities required of a Culinary Artist. They must demonstrate professionalism as well as good time keeping.

Entry Criteria

The competition is for those training for a career in the Hospitality Industry and studying towards a Level 3 qualification or have achieved this within 12 months.

Please ensure your entrants have the skills and competences to complete the task.

Entry capacity restrictions by organisation

Maximum of up to 2 per location.

This is the maximum number of entries permitted by an organisation for this competition.

This is determined by 'location' and 'organisation'. 'Organisation' refers to the competitors' training provider/employer. 'Location' refers to a site where the competitor studies / is employed. For further guidance on these capacities, click [here](#)

Please note due to the current COVID-19 restrictions this competition will be run remotely. Competitors will need to be filmed at their place of study completing each of the below tasks, the video/s should be uploaded to the designated Google Classroom by **Midnight on Friday 4th February**. Any videos uploaded after this time will not be judged.

Our recommendation if possible is to record the competition using a meeting platform (Google Hangouts / Teams / Zoom etc), this way the file is compressed and the upload to Google Classroom is more simple.

Note - Using a GoPro the files are often very large and can take a long time to upload.

Brief [Read this document in full before you begin the tasks!](#)

The following **2** tasks are to be completed in **2½ hours**.

Please state your start time to the camera before beginning the task.

Task 1 - Classical Chicken Main Course

Prepare and cut a whole 1.5kg Chicken for Classical Sauté, cook and present 2 same plated portions of a hot modern restaurant style main course dish that contains the main ingredients of a classical Poulet Sauté Chasseur.

Ref: Escoffier 5th Edition “Le Guide Culinaire ISBN13: 978 - 0 - 08 - 096772 – 1 (hbk)
Recipe Number: 3198 page 384 (Pre-made tomato flavoured Demi-Glace may be used)

The chicken should be cut and presented as for sauté with the following Hodder Education video link being the benchmark and agreed skills practice that will be used for marking
<https://www.youtube.com/watch?v=FaLTQCfGfvs>

Final Chicken cut for sauté in their raw state must be presented to the camera for judging when completed and presented on a white plastic tray with all cuts present and must include all waste / trimmings.

Although the dish is deemed classical, competitors are encouraged to use as many skills as possible using your own design and creativity to interpret the dish whilst serving in a modern presentation.

The dish must be served hot and following elements must be included in your dish:

- White & Brown Meat
- Tomato / chopped Tarragon & Chervil
- 1 x Starch component of your choice
- 2 x Suitable vegetable based component (1 of which should be Gratinated - see definition below)
- 1 x Sauce of competitors choice - 100ml in separate sauce boat
- Portion size minimum 250g – maximum 350g (tolerance 5% either way)

Service Details

- Some sauce must be served on the plate as part of the final presentation
- 100ml of sauce in a separate sauce boat must be served
- 2 portions to be served on separate large white plates
- ALL ingredients to be supplied by the competitor including a 1.5kg Whole Chicken
- The dish must contain Chicken, Tomato and Tarragon + one Gratinated vegetable component
- Limited back up common table ingredients should be available at each college, such as Plain Flour, Sugar, Butter, Veg Oil.
- Garnish is deemed as an integral part of the dish and is not just a micro herb.

Filming notes – ensure the below shots are part of your video for judging

Show and weigh the 1.5kg chicken at the start

Present the chicken for sauté in its raw state

Show all cuts including waste and trimmings

Measure the 100ml of sauce

Weigh the portion sizes of your dish (min 250g / max 350g)

Task 2 - Dessert Course - Treacle Tart

Interpretation of a “Classical Treacle Tart (inclusive of Nougatine Garniture)

Prepare, cook and present 2 same plated portions of a Treacle Tart for a modern restaurant style dessert with accompanying Nougatine Décor & Salted Caramel Custard / Crème Anglaise Sauce

- Tarts can be made in moulds of any shape.
- A deconstructed Tart is allowed.

Although the dish is deemed classical, competitors are encouraged to use as many skills as possible using your own design and creativity to interpret the dish, whilst serving in a modern presentation.

The following elements must be included in your dish:

2 same plated portions of your Interpretation dish

- Size recommendation to be minimum 85 grams
- Served with an eatable nougatine décor for each plate
- Salted Caramel Crème Anglaise to be served in one sauce boat.
- Some sauce MUST be served on the plate.

Service Details

- Some sauce must be served on the plate as part of the final presentation
- 100ml of sauce in a separate sauce boat must be served
- 2 portions to be served on separate large white plates
- ALL ingredients to be supplied by the competitor
- Limited back up common table ingredients should be available at the college, such as Plain Flour, Sugar, Butter, Veg Oil.

Filming notes – ensure the below shots are part of your video for judging

Measure the 100ml of sauce

Weigh the portion sizes of your dish (min 85g)

Guidance Notes

- All ingredients must be supplied by the competitor.
- A limited common table of ingredients should be available at the college for minimal top ups due to spillage etc. but the competitors will have full responsibility for bringing all foodstuffs necessary to complete the tasks.
- All food preparation will commence and conclude on the same day. Competitors are not permitted to do any preparation in advance.
- Peeled and washed vegetables (but not cut) will be permitted.
- Pre-made stocks may be used but must be in liquid form and not reduced (exception is Pre-made tomato flavoured Demi-Glace may be used for the Poulet Saute Chasseur.
- Waste will be reviewed and judged as crucial in the testing of these modules, too much waste and too much purchased ingredients will result in reduction of marks.

- All waste must be separated accordingly to support our sustainability effort – Food Waste – Plastics – Combustible – Recycling

Culinary Definitions

Gratinating: A dry finishing method to create a browned crust on a dish usually by grilling with added cheese, sauce, breadcrumbs or finely chopped nuts. There is usually evidence of a little bubbling, blackened spots and marks.

Sauté: Butchered / Larded Chicken Preparation resulting in Cuts on the bone used for Classical Fricassé dishes and Poulet Sauté dishes.

DEvised & DEVELOPED BY SEAN OWENS – UK EXPERT SKILL34 – DEPUTY CHIEF EXPERT EUROSILLS 2021, AUSTRIA

Competition Rules

For full terms and conditions of entry and competition rules visit

www.inspiringskills.gov.uk/terms-and-conditions

Competition specific rules

- Competitors to be set up at their allocated station in full uniform and ready to begin
- Marks will be deducted for anyone that overruns the time allocated.
- All work must be carried out by the competitor in a safe and secure environment and organisers will have in place all necessary arrangements to allow the competition to proceed in a safe operational workspace. Marks are allocated for Professional Work practices and Food Safety and Hygiene and all competitors should work in a well organised and tidy area.
- Standards of dress should be professional and adhere to health and safety standards International Standard Full Uniform is deemed as follows:
 - White Chefs Jacket
 - Necktie / Neckerchief
 - Tall Chefs Hat (Toque)
 - Black Chef Trousers
 - Black Socks
 - Non-Slip – Covered Back – No Lace – Chef Shoes
 - Long White Apron (Compulsory for Service)
 - Bibbed Black Chef Apron – Preparation & General Work
- All dishes must be presented within the allocated time
- All competitors must ensure their station is left clean and tidy
- No pre-prepared items permitted

Generic competition rules

- Mobile phones are to be switched off during competition activity.
- Listening to music via headphones is not permitted during competition activity.
- Competitors should not communicate with other competitors during competition activity.
- It is the responsibility of each competitor to work within the allocated time. No additional time will be allowed.
- Technical failure of your equipment should be reported immediately to the judging panel. Additional time will be allocated if the fault is beyond the control of the competitor.

Marking and Assessment

Marking and judging of this competition will be done by a team of experts from Industry, Further Education or Training Provider, using a marking criteria and allocated marks to ensure consistency.

Brief marking and assessment criteria:

	Criteria	Allocated marks
A	Professional Skills	30%
B	Presentation, Creativity and Style	25%
C	Utilisation of Ingredients and Equipment	25%
D	Time Keeping	10%
E	Personal Hygiene and Safety	10%
	Total	100%

Feedback and Recognition

No results or awards will be awarded on the day that you compete, as marking will be quality assured.

All competitors will be issued with a Participation Certificate and invited to an online Celebration Event which will be held Thursday 17th March 2022, where the First, Second and Third Awards will be announced. Further details will be communicated to competitors and their points of contacts by email.

Marksheets will be made available to competitors after the quality assurance process has been completed.

Competition Lead

Lead Contact:

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Expert Contacts

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