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| **2016 Culinary Arts SKILLSUSA Scorecard Students # \_\_\_\_\_\_\_\_\_\_\_\_\_\_** |
| **Item Name** | **Score** | **Points** |
| **Written Test**  |  | **100** |
| **Sanitation** |  | **100** |
| Knife And Equipment Safety |  | 25 |
| Non Slip Shoes |  | 15 |
| ServSafe Standards |  | 35 |
| RTE/Use of Plastic Gloves |  | 10 |
| Cleaning and Sanitizing Buckets Use |  | 15 |
| **Mise en Place**  |  | **75** |
| Plan of Work (Copy for judges)  |  | 35 |
| Station & Refrigeration Organization |  | 15 |
| Equipment List complete |  | 10 |
| Work Flow Production (One task at the time, clean and move to next task) |  | 15 |
| **Knife Skills- To score 75 points students must have at least three classic knife cuts in their menu ( Brunoise, Julienne, Batonnet, Dice, Concasse, Tourne, Paysanne)** |  | **75** |
| **Taste Salad**  |  | **150** |
| Menu matches food Produced |  | 15 |
| Eye Appeal/Food design on plate |  | 20 |
| Temperature |  | 15 |
| Correct cooking method / Preparation |  | 35 |
| Flavor and seasonings complement taste |  | 35 |
| Food doneness/Integrity |  | 30 |
| **Taste Soup**  |  | **150** |
| Menu matches food Produced  |  | 15 |
| Eye Appeal/Food design on plate |  | 20 |
| Temperature |  | 15 |
| Correct cooking method / Preparation |  | 35 |
| Flavor and seasonings complement taste |  | 35 |
| Food doneness/Integrity |  | 30 |
| **Taste Entree** |  | **150** |
| Menu matches food Produced  |  | 15 |
| Eye Appeal/Food design on plate |  | 20 |
| Temperature |  | 15 |
| Correct cooking method / Preparation |  | 35 |
| Flavor and seasonings complement taste |  | 35 |
| Food doneness/Integrity |  | 30 |
| *Resume Penalty Deduction* |  | *50* |
| *Clothing Penalty Deduction* |  | *50* |
| ***Total Points*** | ***800*** |