23RD ONTARIO TECHNOLOGICAL SKILLS COMPETITION

WATERLOO, ONTARIO

MONDAY, APRIL 30, 2012

POST - SECONDARY

CULINARY ARTS CONTEST

TEST PROJECT

TECHNICAL CHAIRS:

Steve Benns (Technical Co-Chair) sbenns@flemingc.on.ca
Tyrone Miller (Technical Co-Chair) tyrone.miller@wcdsb.ca
Christopher Ennew (Industry Liaison)
Olaf Merten (Head Judge)

TECHNICAL COMMITTEE MEMBERS :

Winston Lewis (Professional Chef's Liaison)
Robert Chick (Culinary Advisor)
Brent Coakwell (Technical Advisor)
David Franklin (Shop master)
Trevor Ritchie (Contestant Liaison)
Mike Magda (Region of Waterloo Liaison)

General Information

Important:

This test project is based on the scope document for the Ontario Technogical Skills Competition.

It is important for all participants to review the scope document; many general instructions are only in the scope document.

This test project is information about the contest itself, whereas the scope will inform on such topics as material to bring, equipment on site etc.

To be well informed about the contest, consult the scope at http://www.skillsontario.com/index.php/en/students/scopes-post-secondary.

If you have questions, please contact Chair Steve Benns at sbenns@flemingc.on.ca

- Module 1 / Prepare and present a Fish Main Course for 4 people.
- Module 2 / Prepare and present a Quail Starter for 4 people.
- ****NEW** Post-Secondary Competitors must complete a requisition of product needed to complete the 2 modules, 2 weeks prior to the competition** (see scope for more details). Requisitioned items will be at the students work station and fridge at the start of the competition.
  - Common food items will be available in limited amounts. They will include some dry goods, herbs, spices, and stocks. Common table items and requisitioned items will be outlined in the common table document.
  - The Technical Committee reserves the right to limit requested quantities of ingredients. Only requisition and request what you are going to use for the 2 modules. You will be marked accordingly for over-requisitioning of products.
- Module 1 and Module 2 - Competitor's must submit a menu which is carefully hand written or typed, providing appropriate terminology and descriptors of the cooking methods and the ingredients used. Do not include your name or your school (board) name on the menu.
- The schedule for the two-module competition is to be followed exactly, both for the work schedule and for service times.
- During the contest, all communications between candidates and persons outside the site are not permitted.
- If a candidate must leave the site, the Technical Chair must be advised.
- All questions regarding the contest must be directed only to the Technical Committee Chair.

Competition Schedule:

Post - Secondary, Culinary Arts

Monday, April 30, 2012

Competitor Equipment Drop-off & Sign-in	6:45 a.m.
Post Secondary Orientation	7:00 a.m.
Station Set-Up	7:30 a.m.
Competition Start Time / Module 1	8:00 a.m.
Presentation of Competitor Menu / Module 1	8:30 a.m.
Main Course Presentation	12:00 p.m. - 12:05 p.m.
Cleaning	12:00 p.m.
Lunch	12:15 p.m.
Competition Start Time / Module 2	12: 45 p.m.
Presentation of Competitor Menu / Module 2	1:15 p.m.
Appetizer course presentation	4:15 p.m. – 4:20 p.m.
Cleaning & Packing	4:15 p.m.
Job Interviews will be scheduled	4:30 p.m.
Competitor Debriefing	4:45 p.m.
Competitors leave the site	5:30 p.m.

There is a 5-minute window to present your product.

Therefore the main course served at 12:00 p.m. to 12:05 p.m. is considered on time.

There will be a 1 point-per-minute deduction for every minute of lateness up to 5 minutes; after which plates will NOT be accepted for judging

Therefore the Main course must be served from 12:00 p.m. to 12:05 p.m. At 12:05 p.m. one point will be deducted per minute until 12:10 p.m. At 12:11 p.m. plates will no longer be accepted for judging.

No plates will be judged after 4:26 p.m.

Contestants may not leave the competition site until released by the head judge.

Module 1 Fish Post Secondary		Salmon and Scallop Main Course 4 hours of preparation time	Culinary Arts
	Description	**Prepare four (4) portions of a main course using farm-raised Salmon, Scallops, and green asparagus** **Main Course should be served hot and must include:** • **Salmon (farm-raised)** • **Scallops** • **Green asparagus** **The dish must include a minimum of:** • **One (1) farce (or forcemeat)** • **One (1) sauce included** • **Two (2) vegetable** • **One (1) starch**	
	Service Details	• **Portion size of main course - 180g minimum** • **Service temperatures for courses served hot must be +50C minimum on sauce and vegetable** • **Four (4) portions of each course must be served on plates provided as per the scope document**	
	Main ingredients required	**The following ingredients must be included in the dish** • **Salmon (farm-raised)** • **Scallops** • **Green asparagus**	
	Basic ingredients	• **Ingredients are limited to the ingredients available on the requisition/common table document** • **A requisition needs to be submitted to the Technical Committee Chairs and the Shop Master from each contestant two (2) weeks prior to the competition** • **Common table items and requisitioned items will be outlined in the common table document**	
	Special equipment provided	• **No service equipment permitted other than that provided as per the equipment list found in the scope**	

- Cooking methods and culinary terminology stated in menu must be respected and used to prepare the required dishes.
- Three (3) plates are to be presented to the judge's table (two(2) for tasting & one for design reference). One (1) plate is for display at the public table.
- Reference books and recipes may be consulted all day long.
- All items are subject to changes <u>without notice</u>, depending upon availability and quality, but all competitors will have the same conditions.
- Do not waste any food items; waste will be marked accordingly.

Module 2 Post Secondary		Module – Quail Starter 3.5 hours of preparation time	Culinary Arts
	Description	**Prepare four (4) portions of the Quail starter completed two (2) ways:** • **One (1) component must be served hot** • **One (1) component must be served cold** **The dish must include a minimum of:** • **One (1) farce (or forcemeat)** • **One (1) sauce\dressing** • **One (1) garnish of choice**	
	Service Details	• **Portion size of starter course - 80g minimum** • **Service temperatures for courses served hot must be 50-55°C minimum, for cold max 15°C** • **Four (4) portions of each dish must be served on the plates provided as per the scope document.**	
	Main ingredients required	• **Eight (8) whole quail per competitor for four (4) appetizers**	
	Common ingredients	• **Ingredients are limited to the ingredients available on the requisition/common table document** • **A requisition needs to be submitted to the Technical Committee Chair and the Shop Master from each competitor two (2) weeks prior to the competition** • **Common table items and requisitioned items will be outlined in the common table document**	
	Special equipment required	• **No service equipment permitted other than that provided as per the equipment list found in the scope.**	

- Cooking methods and culinary terminology stated in menu must be respected and used to prepare the required dishes.
- Three (3) plates are to be presented to the judge's table (two (2) for tasting & one (1) for design reference). One (1) plate is for display at the public table.
- Reference books and recipes may be consulted all day long.
- All items are subject to changes <u>without notice</u>, depending upon availability and quality, but all competitors will have the same conditions.
- Do not waste any food items; waste will be marked accordingly.

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