CULINARY FOOD ART

Missouri Competitive Event
Fall Leadership Conference

CULINARY FOOD ART, *an individual event*, showcases the best of participants' creative and artistic skills in utilizing an assortment of fruits and vegetables to design and create an interesting food art item that could be used as a centerpiece inspired by the current Missouri FCCLA Fall Leadership theme. The completed food art should clearly communicate the Fall Leadership Conference theme through symbolism, recognizable imagery, or creative interpretation.

ELIGIBILITY INFORMATION

1. Each chapter may submit three (3) entries in each level of this event. Entries will be available on a first-come, first-served basis. The conference facility and schedule will determine the number of entries.
2. Eligible participants are members who are currently or have been enrolled in a Family Consumer Sciences culinary arts industry training program, as determined by their state department of education. Students enrolled in general food and nutrition courses not preparing them for a career or employment in culinary arts are not eligible.
3. Participants must be registered for the Missouri Fall Leadership Conference.

GENERAL INFORMATION

1. Table space and ice will be provided. Each participant will have approximately 6' of workspace.
2. Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
3. Spectators are allowed to observe this event, as space allows. Participants may only observe after they have already presented.
4. Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
5. Presentations may not be recorded or photographed during competitions except by official Missouri FCCLA photographers.

CAREER PATHWAYS ALIGNMENT					
Visual Arts & Design	**Hospitality & Tourism**	**Financial Services**	**Education & Training**	**Human Services**	**Public Service**
✓	✓				

EVENT LEVELS			
Level 1: Through Grade 8	**Level 2: Grades 9-10**	**Level 3: Grades 11-12**	**Level 4: Postsecondary**
	✓	✓	✓

GENERAL INFORMATION			
Number of Participants per Entry	**Prepare Ahead of Time**	**Equipment Provided for Competition**	**Competition Dress Code**
1	Equipment, Food Art Sketch, & Ingredients	6' of Table Space – Yes Ice – Yes Wall Space – No Supplies – No	Chef's Attire (as described in event specifications)

PRESENTATION ELEMENTS ALLOWED								
Audio	**Easel(s)**	**File Folder**	**Flip Chart**	**Portfolio**	**Props/Pointers**	**Skits**	**Presentation Equipment**	**Visuals**

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COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	ALL LEVELS
Participants must check in to the event holding room, where they will be given a brief overview of the event and present tools and equipment for an equipment check, including the properly stored (washed, uncut) food items. Participants will bring all necessary tools and equipment for this event, as listed in the event specifications, to prepare their food art. No electric tools are allowed. Participants may not bring reference materials for use in the holding room. Participants will remain in the holding room until their assigned presentation time, and following the presentation, may not return to the holding room.	
5 minutes	Participants will have 5 minutes to set up their workstation. Other persons may not assist.
25 minutes	Participants will have 25 minutes to produce the food art.
5 minutes	Participants will have 5 minutes to clean their workstation.
Evaluators will score participants as they work and must have scoring completed within the 5-minute clean-up period.	
Total Time: 35 minutes	

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SPECIFICATIONS

EVENT FORMAT	
Safety and Appearance	Clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers – canvas shoes are not appropriate). Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair permitted if appropriate covering is used. Hair is properly restrained with a hairnet if hair extends past the neckline. Minimal makeup, no cologne or nail polish. Acceptable graphics on the uniform include the FCCLA logo, ProStart logo, school, chapter, state name or logo, and individual name.
SPECIFICATIONS	**ALL LEVELS**
Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety and Sanitation	Keep the work area clean and organized, demonstrate appropriate safety and sanitation procedures according to industry standards. Complete the final cleanup after the event within the designated time period.
EVENT FORMAT	
Food Art 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 art. Participants must bring all food (properly stored, washed, 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 creative food art that meets industry standards without having excessive waste. The display should be sturdy, stable, and easily transportable.
SPECIFICATIONS	**ALL LEVELS**
Food Art Design	Participants will develop a hand-drawn food art design on one 8 ½" x 11" paper, using up to two (2) each of the 3-5 selected food items. The drawing should be placed into a plastic sleeve or laminated to keep clean and protected during the competition. The design will be used during competition and will be reviewed by evaluators in comparison to the final product.
Equipment, Tools, and Techniques	Participants must provide all tools and equipment needed for preparing a creative garnish or food art. No electric tools will be allowed. Required equipment/tools are: ● 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 not 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 Art Construction	Participants will use up to two each of the 3-5 selected food items from this list. All items must be uncut, whole, and unpeeled. No pre-processed items are allowed. No additional food items are allowed. Any varieties of the following: ● Carrot ● Celery Stalks ● Citrus (lemon, lime, orange, etc.) ● Cucumber ● Kale ● Kiwi ● Melon ● Mushroom ● Onion ● Parsley ● Peppers ● Pineapple ● Potato ● Radish ● Tomato ● Squash ● Star fruit ● Strawberry The 8 ½" x 11" drawing and the complete food art will be displayed on the paper plate by the end of the preparation time (25 minutes).
Mise en Place/Time Management	Demonstrate careful planning for completing tasks efficiently.

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EQUIPMENT CHECK-IN FORM

Participant Name: _____ Level: _____

Chapter: _____ Team #: _____ Station #: _____ Presentation Time: _____

1. No electric tools will be allowed.
2. Each student must have their own set of equipment and may not share items during the competition.
3. Participants bringing all items as required will earn 5 points on the Point Summary Form.

REQUIRED EQUIPMENT, TOOLS, AND SUPPLIES			
Food Art Design (one 8 ½" x 11" paper)	**Up to 2 Each of the 3-5 Selected Food Items** (check below)	**Cutting Board and Mat**	**Disposable Gloves**
Prepared Sanitizer	**9" White Paper Plate**	**Small Compost/Waste Bucket or Bowl**	**Towels**

Choose up to two of each of the 3-5 selected food items – no additional food items are allowed. Only whole, uncut, unpeeled items are allowed.

CHECK WHICH 3-5 ITEMS MAY BE USED BY PARTICIPANTS					
Carrot	**Celery**	**Citrus** (lemon, line, orange, etc.)	**Cucumber**	**Kale**	**Kiwi**
Melon	**Mushroom**	**Onion**	**Parsley**	**Peppers**	**Pineapple**
Potato	**Radish**	**Tomato**	**Squash**	**Star Fruit**	**Strawberry**

NO ELECTRIC TOOLS ARE PERMITTED. Equipment participants may bring, but are not limited to, include:

- Small chef's knife
- Vegetable peeler
- Paring knife
- Channel knife
- Zester
- Aspic cutters
- Toothpicks or skewers
- Apple peeler/corer
- V-shaped knife
- Crinkle cutter
- Scissors
- Flex blade knife

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POINT SUMMARY FORM

Participant Name: _____ Level: _____

Chapter: _____ Team #: _____ Station #: _____ Presentation Time: _____

1. Make sure all information at the top is correct. If the participant does not show, 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 front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition, double check all scores and participant information to ensure accuracy.
4. Check with the Event Consultant or Missouri FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK				POINTS
Check-In 0 or 5 points	**0** Did not arrive on time for participant check-in	**5** Arrived on time for participant check-in		
File folder and Supplies 0-5 points	**0** Did not bring any required materials	**1 2 3 4** Missing multiple pieces of required materials	**5** Brought all required materials per participant	
			ROOM CONSULTANT TOTAL (10 points possible)	
			AVERAGE EVALUATOR SCORE (90 points possible)	
			FINAL SCORE (Average Evaluator Score + Room Consultant Score)	
			FINAL SCORE	

EVALUATORS' SCORES

Evaluator 1: _____ Initials: _____

Evaluator 2: _____ Initials: _____

Total Score: _____

Divide by number of evaluators

_____

= Average Evaluator Score

VERIFICATION OF FINAL SCORE & RATING (all evaluators and room consultant initial in the space below)

EVENT CONSULTANT INITIALS: _____

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EVENT RUBRIC

Participant Name: _____ Level: _____

Chapter: _____ Team #: _____ Station #: _____ Presentation Time: _____

SAFETY AND APPEARANCE						POINTS
Clothing & Appearance 0-10 points	**0 1 2 3 4** Non-professional appearance, attire and/or grooming	**5 6 7 8** Neat appearance, attire, and grooming, but missing 1-2 uniform pieces and/or uniform is not clean	**9 10** Professional appearance, attire, and grooming			
Safety & Sanitation 0-10 points	**0 1 2** Disregard of safety and sanitation practices, creating unsafe situation during presentation	**3 4 5** Demonstrates minimal safety and sanitation with 5-7 mistakes	**6 7 8** Demonstrates safety and sanitation with 2-4 mistakes	**9 10** Follows all safety and sanitation practices		
Clean Up 0 or 5 points	**0** Work area not cleaned upon completion of event	**5** Work area completely cleaned upon completion of event				

FOOD ART PREPARATION AND PRESENTATION						POINTS
Food Art Design 0-5 points	**0 1** Design was not hand drawn, did not include approved food items, and completed food art is not comparable to original design	**2 3** Hand drawn design, includes 3-5 approved food items, but completed food art is altered from original design	**4 5** Hand drawn design, includes 3-5 approved food items; completed food art is comparable to original design and ties in with Fall Leadership Conference theme			
Equipment, Tools, and Techniques 0-15 points	**0 1 2 3** Equipment/tools inappropriate and/or not used correctly over 90% of the competition	**4 5 6 7** Some selected equipment/tools inappropriate, and/or not used currently 50% of the competition	**8 9 10 11** Selected equipment/tools appropriate not used correctly 20% of the competition	**12 13 14 15** Selected and used all tools and equipment correctly		
Mise en Place, Time Management, Scraps and Waste 0-10 points	**0 1 2 3 4** Did not manage time or utilize mise en place to complete each task, excessive waste	**5 6 7 8** Management time and mise en place to complete most tasks on time, some waste	**9 10** Utilized time and mise en place to complete each task on time, minimum waste			
Degree of Difficulty 0-10 points	**0 1 2 3 4** Minimal skill level, lacking in proper techniques	**5 6 7 8** Emerging skill level, some use of proper techniques	**9 10** Advanced skill level, use of proper techniques			
Craftsmanship and Quality of Work 0-10 points	**0 1 2 3 4** Lacks workmanship, some unacceptable proportions	**5 6 7 8** Competent workmanship, acceptable proportions	**9 10** Extremely high-quality workmanship, accurate proportions, sturdy or stable if moved			
Use of Food Items 0-5 points	**0 1** Not all of the food items brought were used in the food art presentation	**2 3** All food items brought were used in the food art presentation	**4 5** All food items brought were used creatively in the final food art presentation			
Creativity 0-10 points	**0 1 2 3 4** Little or no creativity shown, no originality	**5 6 7 8** Creative but not unique	**9 10** Highly creative and unique approach, original			

Evaluator Comments – Include two things done well and two opportunities for improvement:	**TOTAL** (90 points possible)	
	Evaluator #: _____	
	Eval. Initials: _____	
	RC Initials: _____	