



Classic Knife Cuts & Chicken Fabrication 2021 VIRTUAL



State Event – DOES NOT Advance to National Competition

Classic Knife Cuts & Chicken Fabrication, an individual event, will showcase the best of participants' knife skills. Participants will produce six uniform pieces for each knife cut meeting industry standards. In addition, participants will safely fabricate a chicken into eight pieces. For each component of the event, the participant will demonstrate proper safety and sanitation procedures.

EVENT LEVELS

Level 2: grades 9–10**

Level 3: grades 11–12**

Level 4: post-secondary

ELIGIBILITY

1. Each chapter may submit up to three (3) entries in each level of this event.
2. Participation is open to any nationally affiliated FCCLA member.
3. Participants must be or have been enrolled in a culinary arts occupational training program** (coursework for high school credit that concentrates in-class learning and/or on-the-job training in preparation for paid employment). Students enrolled in food and nutrition courses in Family and Consumer Sciences foundational programs are not eligible.

PROCEDURES AND TIME REQUIREMENTS

1. Participants will provide all necessary foods, tools, and equipment for this event.
2. Participants will have 5 minutes to set up the work station, 15 minutes to produce and arrange each of the knife cuts, 5 minutes to reset the work area, 20 minutes to fabricate and present the chicken, and 10 minutes to clean the work area.

GENERAL INFORMATION

1. For the virtual competition, participants should plan to use approximately 6' of work space.
2. Entries will be scored by industry standards and participants must follow proper sanitation procedures.
3. Each participant shall use two (2) large russet potatoes and two (2) large onions for the Knife Cuts portion. One (1) whole chicken will be used by each participant for the Chicken Fabrication.
4. Risers may be used to bring table height to industry standard.
5. Ice must be provided for keeping the chicken at the proper temperature.
6. Participants may bring a sharpening steel. Other required equipment is listed on the next page.

**Eligible Virginia courses for this event include:

8275 - Culinary Arts I

8276 - Culinary Arts II

8279 - Culinary Arts Specialization

8250/8249 – Introduction to Culinary Arts

CLASSIC KNIFE CUTS & CHICKEN FABRICATION SPECIFICATIONS

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial uniform; apron; hair covering or chef hat (hair is properly restrained with hairnet if hair extends past the neck line); 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.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Food Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup after event within the designated time period.
Personal Safety	Demonstrate proper use of equipment and full respect for personal safety.
Equipment Care	Knives are clean, in good condition, and sharp.

PRESENTATION RECORDING SPECIFICATIONS

Participants will submit a link to a URL for a maximum 42-minute video recording of them completing the requirements of this event. The video file must be an embedded video, video link to YouTube, Vimeo, or Google Drive, but must not require the viewer to download it. The timing of the video is as follows:

Timing	Topic	Specifications
Up to 1 minute	Introduction	Participant - verbal introduction by name and chapter. Station/s must be already set up and show all required equipment and product to be used. No other equipment, food products, garnishes, or condiments may be displayed or used.
Up to 15 minutes production time	Knife Cuts	Participant will have 15 minutes to create their knife cuts. The recording should be done in one take (no editing, starting over, etc.) and should show the work surface in its entirety and the student at all times. Items to include in the video are sanitation and technical industry skills used during knife cut production, and show the scraps to determine the amount of product waste.
Up to 1 minute	Closeup	Participant shall verbally measure each product during the closeup. This is not a voice over, but a presentation of the product by the participant. Verbally identify each cut and then announce the measurements of each.
5 minutes	Reset Work Area	Participant will have 5 minutes to reset the work area, including demonstration of proper sanitation; or the participant may move to a different work area already set. See above ("Knife Cuts") for remaining instructions.
Up to 20 minutes production time	Chicken Fabrication	Participant will have 20 minutes to fabricate and present the chicken pieces. Items to include in the video are sanitation and technical industry skills used during chicken fabrication, and show the scraps to determine the amount of product waste. See above ("Knife Cuts") for remaining instructions.

Food Production

Participants should be proficient in the preparation of knife cuts and chicken fabrication. Participants must bring all of the items listed below to the event - no other smallwares or equipment will be allowed in the competition site. Participants will demonstrate industry standards in use of equipment, tools, and techniques without having excessive waste.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of food products and garnishes. The following are the <u>only tools allowed for Knife Cuts</u> : vegetable peeler, knives - paring, 8" or 10" French; cutting board; ruler; parchment paper and pen; sanitizer* (see below); gloves; and ½ sheet pan. The following are the <u>only tools allowed for Chicken Fabrication</u> : knives - 8" French, paring, boning; cutting board; *sanitation bucket, sanitizing solution, side towel; gloves; 2 full-size hotel pans; cling wrap; and parchment paper and pen. A compost bowl <u>must</u> be brought for placement of scraps. A safety glove <u>must be worn</u> during both portions of the knife skills event. (not required for virtual competition, due to students possibly working at home and not able to purchase this)
Time Management/Scraps and Wasting of Supplies	Demonstrate careful planning for completing tasks efficiently. All scraps will be presented for evaluation of product waste.

Knife Skills/Food Presentation

The participant will present all food items for evaluation of appearance and waste at the end of each segment of the competition. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit. Evaluation will be based on industry standards.

Knife Cuts video links: How to Lyonnaise an Onion Brunoise Cut #1 Batonnet and Dice Carrots and Celery Brunoise Cut #2	A total of six (6) uniform and appropriate pieces of each are cut from the vegetable/s provided to demonstrate each of the following: Brunoise cut (1/8" cube); Julienne cut (Lyonnaise-style); Batonnet cut (1/4" x 1/4" x 2½"); and small dice (1/4" cube), for a total of 24 pieces. Knife cuts will be displayed on one (1) ½ sheet pan, and all cuts will be identified using the pen and parchment paper.
Chicken Fabrication video link: Chicken Fabrication	Eight (8) standard pieces of two (2) each of breast, thigh, drumstick, and wing are cut from the chicken provided. Skin is left on the breast and cartilage and rib bones are removed. All pieces must be labeled (identifying the piece) and categorized (white or dark meat), using the pen and parchment paper - chicken should be displayed in one hotel pan over ice which is placed in the second hotel pan. All cuts are made correctly (clean cuts are made through joints and both halves of chicken are cut uniformly).
Overall Product Appearance and Presentation	Prepare knife cuts and fabricated chicken consistently, with creative presentation and appropriate proportions. Demonstrate a high quality of workmanship.



CLASSIC KNIFE CUTS & CHICKEN FABRICATION



Equipment Check-In Form

Name of Participant _____

Chapter _____

The following items are required and are to be brought at the assigned participation time. No other smallwares or equipment will be allowed in the competition site.

Tools required for knife cuts:

- Vegetable peeler
- Paring knife
- 8" or 10" French knife
- Cutting board
- Ruler
- Parchment paper
- Ink pen
- Sanitizer*
- Gloves
- 1/2 sheet pan

Tools required for chicken fabrication:

- 8" French knife
- Paring knife
- Boning knife
- Cutting board
- *Sanitation bucket, sanitizing solution, side towel
- Towels
- Gloves
- 2 full-size hotel pans
- Cling wrap
- Parchment paper
- Ink pen
- Compost bowl

Required for both:

- ~~Safety glove~~ (not required for virtual competition)
- Sharpening Steel



STAR Events Point Summary Form
**CLASSIC KNIFE CUTS & CHICKEN
 FABRICATION**



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. Before student presentation, the room consultants must check participants' materials using the criteria and standards listed below and fill in the boxes.
3. 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 paper clip all items related to the participant together. Please do **NOT** staple.
4. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Turn in to the Lead Consultant.

ROOM CONSULTANT CHECK			Points
Check-in 0 or 5 points	0 Did not attend participant check-in	5 Attended participant check-in	5
Time Limit 0 or 1 point	0 Participant did not complete preparation within the allotted time period	1 Participant completed preparation during the allotted time period	
Tools and Supplies 0 or 1 point	0 Participant did not bring all required tools and supplies, or brought more items than are listed	1 Participant brought only those items listed under Equipment, Tools, and Techniques	
Number of Vegetable Cuts Displayed 0 or 1 point	0 Brunoise, Julienne (Lyonnaise-style), Batonnet, and small dice pieces are not of specified quantity, sheet pan not as specified	1 Only 6 <u>of each</u> Brunoise, Julienne (Lyonnaise-style), Batonnet, and small dice pieces are displayed on a ½ sheet pan for a total of 24 pieces	
Number of Chicken Pieces Displayed 0 or 1 point	0 Incorrect number of pieces	1 2 each of breast, thigh, drumstick, and wing are displayed on ice on a full-size hotel pan	
Pieces Properly Labeled 0 or 1 point	0 Pieces not labeled or are incorrectly labeled	1 All pieces labeled, and chicken is categorized correctly as to white or dark meat	

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____
 Evaluator 2 _____ Initials _____
 Evaluator 3 _____ Initials _____
 Total Score _____ divided by number of evaluators
 _____ = **AVERAGE EVALUATOR SCORE**
Rounded only to the nearest hundredth (i.e. 79.99 not 80.00)

ROOM CONSULTANT TOTAL
(10 points possible)

AVERAGE EVALUATOR SCORE
(90.00 points possible)

FINAL SCORE
(Average Evaluator Score plus Room Consultant Total)

_____ . _____
_____ . _____

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 _____ Event Lead Consultant _____



CLASSIC KNIFE CUTS & CHICKEN FABRICATION Rubric



SAFETY AND APPEARANCE (Possible Points: 0 to 30)					Points	
Clothing and Appearance 0-5 points	0 1 2 Non-professional appearance, attire and/or grooming	3 4 Neat appearance, attire and grooming, but lacks professionalism	5 Professional appearance, attire and grooming			
Food Safety and Sanitation 0-10 points	0 1 2 4 Disregard of safety and sanitation practices, creating unsafe situation during preparation	5 6 7 8 Shows minimal safety and sanitation concerns during preparation	9 10 Follows all safety and sanitation practices			
Personal Safety 0-10 points	0 1 2 4 Improper use of tools and equipment and disregard for safety during preparation	5 6 7 8 Shows minimal concern for personal safety and proper use of equipment	9 10 Demonstrates proper use of equipment and full respect for personal safety			
Equipment Care 0-5 points	0 1 2 Knives transported in an unsafe manner; knives are un-clean, dull, or in poor condition	3 4 Knives are transported in a safe manner; knives are clean and in good condition; edge on knife is acceptable	5 Knives are transported safely in knife bag with blade guards; knives are clean, in good condition and sharp			
FOOD PRODUCTION (Possible Points: 0 to 20)					Points	
Equipment, Tools, and Techniques 0-10 points	0 1 2 4 Selection and usage of tools/equipment lacks understanding and demonstration of skills	5 6 7 8 Selection and usage of tools/equipment occasionally lacks appropriate industry techniques	9 10 Selects and uses all tools and equipment correctly			
Mise en place, Time Management, Scraps and Waste 0-10 points	0 1 2 4 Did not manage time or utilize mise en place to complete each task, excessive waste	5 6 7 8 Managed 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			
KNIFE SKILLS/FOOD PRESENTATION (Possible Points: 0 to 40)					Points	
Knife Cuts (correct dimensions of each cut, pieces uniform and appropriate) 0-15 points	0 1 2 3 Little or no judgment can be made (poor)	4 5 6 Some assigned techniques displayed, cuts are inconsistent (fair)	7 8 9 Most of assigned techniques displayed, cuts are mostly consistent (good)	10 11 12 All assigned techniques displayed, cuts are very consistent (excellent)	13 14 15 All assigned techniques displayed, superior abilities are clearly indicated in skill/performance (superior)	
Chicken Fabrication (clean and uniform cuts, skin on breast with cartilage and rib bones removed) 0-15 points	0 1 2 3 One or two pieces cut uniformly, minimal attempt made to prepare breast (poor)	4 5 6 7 Three or four pieces cut uniformly, breast not prepared as required and/or not to industry standards (fair)	8 9 10 11 Most pieces cut uniformly, made cleanly, breasts have skin on with cartilage and rib bones removed (good)	12 13 14 15 Both halves cut uniformly, clean cuts made through joints, breasts are cleanly frenched, skin covers entire breast, cartilage and rib bones are removed to industry standards (excellent)		
Overall Product Appearance and Presentation – (consistent, creative presentation, correct proportions) 0-10 points	0 1 2 Lacks workmanship, little effort to maintain a clean workstation, some of the display unacceptable proportions (poor)	3 4 5 Ordinary quality of workmanship, some effort to maintain a clean workstation, improvement needed in proportions (fair)	6 7 8 Competent workmanship, workstation is clean and organized at all times, acceptable proportions (good)	9 10 Extremely high quality workmanship, workstation is clean and organized at all times, accurate proportions (excellent)		

Evaluator's Comments: – include two things done well and two opportunities for improvement:

TOTAL
(90 points possible)

Evaluator Initial _____
Room Consultant Initial _____