



Classic Knife Cuts – 2022



State Event – DOES NOT Advance to National Competition

Classic Knife Cuts, an individual event, will showcase the best of participants' knife skills. Participants will produce six uniform pieces for each knife cut meeting industry standards. The participant will demonstrate proper safety and sanitation procedures.

EVENT LEVELS

Level 2: grades 9–10**

Level 3: grades 11–12**

***Chapters may submit two entries
in each level***

ELIGIBILITY

1. Each chapter may submit two (2) 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.

**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

PROCEDURES AND TIME REQUIREMENTS

1. Participants will bring all necessary 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, and 10 minutes to clean the work area.
3. Evaluators will score participants as they work and will complete the scoring within the 10-minute clean-up time.
4. Evaluators will spend 5 minutes discussing techniques with the participants.
5. Total contest time per rotation is 35 minutes.

GENERAL INFORMATION

1. Table space will be provided.
2. Entries will be scored by industry standards and participants must follow proper sanitation procedures.
3. An appropriate vegetable will be provided to each participant for the Knife Cuts portion.
4. Risers will be provided to bring table height to industry standard.
5. Participants may bring a sharpening steel. Other required equipment is listed on the next page.
6. The Virginia FCCLA Board of Directors added a \$5 team fee for this event to offset the cost of the food required for competition.

CLASSIC KNIFE CUTS 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	Transport knives safely in a knife bag with blade guards. Knives are clean, in good condition, and sharp.

Food Production

Participants should be proficient in the preparation of knife cuts. Participants must bring all of the items listed below to the event - no other smallwares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. 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; sanitation bucket, sanitizing solution, side towel; gloves; and ½ sheet pan. A compost bowl <u>must</u> be brought for placement of scraps.
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 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.

<p>Knife Cuts <i>video links:</i> Knife Cuts 2021 virtual competition How to Lyonnaise an Onion Brunoise Cut #1 Batonnet and Dice Carrots and Celery Brunoise Cut #2</p> <p><i>(disclaimer: videos are meant for reference only and do not necessarily represent how pieces are to be cut/displayed for this competition)</i></p>	<p>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 2 1/2"); 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.</p>
Overall Product Appearance and Presentation	Prepare knife cuts consistently, with creative presentation and appropriate proportions. Demonstrate a high quality of workmanship.



CLASSIC KNIFE CUTS

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. Additional items will be removed by the event room consultant and held until after the participant has finished competing.

Tools required:

- Vegetable peeler
- Paring knife
- 8" or 10" French knife
- Cutting board
- Ruler
- Parchment paper
- Ink pen
- Sanitation bucket, sanitizing solution, side towel
- Gloves
- 1/2 sheet pan
- Compost bowl
- Sharpening Steel

Room Consultant Initials _____



STAR Events Point Summary Form CLASSIC KNIFE CUTS



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	
Time Limit 0 or 2 points	0 Participant did not complete preparation within the allotted time period	2 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 of each Brunoise, Julienne (Lyonnaise-style), Batonnet, and small dice pieces are displayed on a 1/2 sheet pan for a total of 24 pieces	
Pieces Properly Labeled 0 or 1 point	0 Pieces not labeled or are incorrectly labeled	1 All pieces labeled correctly	

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 Rubric



SAFETY AND APPEARANCE (Possible Points: 0 to 40)						Points
Clothing and Appearance 0-10 points	0 1 2 4	Non-professional appearance, attire and/or grooming	5 6 7 8	Neat appearance, attire and grooming, but lacks professionalism	9 10	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 0-10 points	0 1 2 4	Knives transported in an unsafe manner; knives are un-clean, dull, or in poor condition	5 6 7 8	Knives are transported in a safe manner; knives are clean and in good condition; edge on knife is acceptable	9 10	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 30)						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)
Overall Product Appearance and Presentation – (consistent, creative presentation, correct proportions) 0-15 points	0 1 2 3	Lacks workmanship, little effort to maintain a clean workstation, some of the display unacceptable proportions (poor)	4 5 6 7	Ordinary quality of workmanship, some effort to maintain a clean workstation, improvement needed in proportions (fair)	8 9 10 11	Competent workmanship, workstation is clean and organized at all times, acceptable proportions (good)
					12 13 14 15	Extremely high quality workmanship, workstation is clean and organized at all times, accurate proportions (excellent)

Evaluator's Comments:

TOTAL
(90 points possible)

Evaluator Initial _____
Room Consultant Initial _____