

Food Production: Relish Tray

Safety, Appearance & Sanitation

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

<i>Chef Coat or Jacket/Apron</i>	Chef coat/jacket (school name and logos are permitted but not required); professional apron (put on after arriving at the work station)
<i>Pants</i>	Black & white check industry pants, commercial uniform or black pants
<i>Hair Covering or Chef Hat</i>	Chef hat, skull cap or hairnet; Hair should be secured and off the collar
<i>Shoes/Socks</i>	Kitchen shoes which are closed toe, low heel, made with non-slip soles and sealed with non-melting uppers, non-skid; canvas shoes are not appropriate. Socks must be worn.
<i>Appearance</i>	No jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used

Participants will demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner:

<i>Table/Work Station</i>	Sanitize table at the start of the competition; Keep the sanitizer on the floor while food is on the table; No supplies or food used in preparation were on the floor; Use clean work towels, kept off the work table and/or shoulder during the competition; Table clean for final presentation; Neat work area at the end of the competition, including the floor; Properly disposes items at the end of the competition
<i>Gloves/Food Handling</i>	Gloves used for preparation; Practice safe food handling and safe knife usage

Food Production

Participants will work within the time allotted to prepare a food product that meets industry standards.

<i>Time Management</i>	Participant should not take less than 15 minutes and no more than 60 minutes in which to demonstrate the required knife cuts, prepare and display the tray and clean up; Items are under the table prior to the start of competition
<i>Equipment, Tools and Techniques</i>	Has all tools/equipment necessary (4x6 cards with notes are acceptable during prep); Cutting board is secure; No pre-preparation, other than washing of items (nothing pre-cut or peeled)
<i>Culinary Skill</i>	Uses proper preparation techniques; Proper knife usage skills demonstrated; Proper use of ingredients and tools; All items used are edible – 3 specified knife cuts will be demonstrated and evaluated.

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Food Presentation

<i>Relish Tray Appearance</i>	Appropriate portion sizes; At least $\frac{3}{4}$ of items on tray are “ready to eat”; Tray is suitable for a buffet
<i>Overall Presentation</i>	Platter or tray is no larger than 12”x18” rectangular or 16” round; All items on tray were prepared during the demonstration (dips may be prepared in advance); Display is creative and unique; Participant answers the judges questions regarding fruit/vegetable choices, cuts, etc. appropriately; Participant remains professional throughout the entire competition