

SkillsUSA Events for

# Culinary Arts

*Scroll down for Contest Quick Guides*

- Commercial Baking
- Culinary Arts
- Restaurant Service

**\*FOR FULL CONTEST OUTLINES, PLEASE REFER TO THE STATE OR NATIONAL STANDARDS.**

**\*NATIONAL STANDARDS CAN ONLY BE ACCESSED BY INSTRUCTORS WHO HAVE A CURRENT PROFESSIONAL MEMBERSHIP.**

<b>Contest Name:</b>	<b>Commercial Baking</b>
<b>Shop Alignment:</b>	Culinary Arts
<b>Eligibility:</b>	All Students
<b>Contest Type:</b>	Individual
<b>In-House Competition:</b>	YES
<b>District Event:</b>	YES—written test
<b>State Event:</b>	YES—skill based
<b>National Event:</b>	YES—written, interview, and skill components

**FOR FULL CONTEST OUTLINES, PLEASE SEE YOUR SHOP INSTRUCTOR OR SKILLS ADVISOR.**

**Official Contest Description:**

“Contestants are challenged to meet production and quality standards expected by industry. The contest includes both a written examination and practical exercises. Contestants demonstrate their knowledge and skills through scaling, mixing, preparing and baking five products. The products include breads, rolls, cookies, pastry and pies. The student also must demonstrate their cake decorating skills. The contestant must work efficiently to produce quality products in a job-like setting” (Contest Descriptions).

Source: “Contest Descriptions.” SkillsUSA, [www.skillsusa.org/competitions/skillsusa-championships/contest-descriptions/](http://www.skillsusa.org/competitions/skillsusa-championships/contest-descriptions/).

<b>Contest Name:</b>	<b>Culinary Arts</b>
<b>Shop Alignment:</b>	Culinary Arts
<b>Eligibility:</b>	All Students
<b>Contest Type:</b>	Individual
<b>In-House Competition:</b>	YES
<b>District Event:</b>	YES—written test
<b>State Event:</b>	YES—skill based
<b>National Event:</b>	YES—written, interview, and skill components

**FOR FULL CONTEST OUTLINES, PLEASE SEE YOUR SHOP INSTRUCTOR OR SKILLS ADVISOR.**

**Official Contest Description:**

“The competition will encompass both hot and cold food preparation and presentation. Contestants will demonstrate their knowledge and skills through the production of a four-course menu in a full day competition. The contestants will be rated on their organization, knife skills, cooking techniques, creative presentation, sanitation food safety techniques, and above all, the quality and flavor of their prepared items. The high school competitors will work from one menu with standardized recipes. The college/postsecondary students will work from a market basket format and write their own menu and recipes the night before the competition” (Contest Descriptions).

Source: “Contest Descriptions.” SkillsUSA, [www.skillsusa.org/competitions/skillsusa-championships/contest-descriptions/](http://www.skillsusa.org/competitions/skillsusa-championships/contest-descriptions/).

<b>Contest Name:</b>	<b>Restaurant Service</b>
<b>Shop Alignment:</b>	Culinary Arts
<b>Eligibility:</b>	All Students
<b>Contest Type:</b>	Individual
<b>In-House Competition:</b>	YES
<b>District Event:</b>	YES—written test
<b>State Event:</b>	YES—skill based
<b>National Event:</b>	YES—written, interview, and skill components

**FOR FULL CONTEST OUTLINES, PLEASE SEE YOUR SHOP INSTRUCTOR OR SKILLS ADVISOR.**

**Official Contest Description:**

“Contestants are tested on skills required in the “front of the house” of a fine restaurant. The focus is on guest service and guest relations in the dining room including: table set up; greeting guests; reservations procedures; presentation of menus; description of food, drinks, soups and specials of the day; taking orders; serving each course and clearing the table after each course; and preparation and presentation of the check and closing remarks. Contestants are judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge and technical and verbal skills” (Contest Descriptions).

Source: “Contest Descriptions.” SkillsUSA, [www.skillsusa.org/competitions/skillsusa-championships/contest-descriptions/](http://www.skillsusa.org/competitions/skillsusa-championships/contest-descriptions/).