

# The Dessert Competition

## Purpose:

1. Participating teams will demonstrate their creative abilities during the competition through the preparation of a dessert.
2. Participating teams will demonstrate their ability to work together while creating and presenting their dessert.

## Procedure:

1. Each team will have **60 minutes** to set up and prepare the dessert. After students have begun cooking, they cannot leave their area. Students must ask the floor judge for permission if they need to leave for emergencies that will prevent them from cooking such as getting plates, butane, sanitizer and burner malfunction. Students can work on both sides of the table.
2. Each participating team will prepare **two (2) identical desserts** of their choice, garnished and served appropriately.
3. **After a team completes their two (2) identical desserts, team members will decide which plate goes to the judges for tasting; the other plate will go to the display table to be judged on presentation.**
4. **The team members will then leave immediately. Students are to wait to be called for judges' feedback.**
5. The team will have 15 minutes for clean up after returning to their station.

## Rules:

1. A student may compete in only one (1) competition.
2. A team will consist of one (1) to two (2) team members.
3. The team must present with a consistent team uniformed appearance and will be expected to wear appropriate apparel consisting of chef coat or apron, chef hat or hair covering, and closed-toe shoes. **Per Florida health code, no jewelry may be worn with the exception of a wedding band (covered by a glove) and a medical alert bracelet (kept inside uniform and away from food).**
4. Participating teams must bring all ingredients necessary to prepare the dessert they have selected. Teams may bring **pre-measured ingredients (flour, sugar, salt, butter, etc.)**. **No alcohol may be used. According to State Statute 562.1111 K12 public schools may not use alcohol (including cooking wine and cooking sherry), taste it or have it on campus. Teams will be disqualified if alcohol is used.**
5. Participating teams must bring all necessary supplies to prepare the dessert they have selected, such as small utensils, small hand tools, cookware. Two (2) butane burners will be provided by the venue. Teams are encouraged to bring their own burners (do not transport butane on buses).
6. Battered powered equipment is allowed. *(This year we will use battery-powered equipment on a trial basis and evaluate their use each competition afterward.)*
7. **Teams must also bring a bucket for sanitizer.**
8. Each team must prepare two identical desserts. The portion sizes (approx. 3-6 ozs.) for each dessert should be a single serving.
9. The emphasis is on plate presentation. Please keep in mind you are preparing two (2). Plates will be provided; however, Plates can be provided by the team (at your own risk, your plates may not be returned to you).
10. Prior preparation of ice cream base necessary for the completion of final product is allowed. Ice cream base is a mixture of cream and eggs to which other ingredients are added and processed (manually) to produce the finished product. Purchased ice cream is not allowed. Jams and jellies are allowed if used as an ingredient and not as a finished product. **No other pre-chopped, pre-sliced, pre-prepared food will be allowed. Prepackaged foods cannot be used in its original form, but must be used as an ingredient.**
11. Gloves will be worn when handling cooked or ready to eat food. If tongs are used, gloves are not necessary. Teams are responsible for providing their own gloves.
12. During the competition, final preparation must be completed in the 60-minute allotted time frame. Timers will not be provided. Teams may bring their own manual or battery-operated timer. Event personnel will keep official time and time will be projected on a main wall.
13. Contestant(s) must complete the task without coaching from anyone – either verbal or nonverbal. One warning will be given by the Floor Judge and will result in removal of spectator from floor; second infraction will result in immediate team's disqualification.

14. Mentors can assist teams in preparing for the competition. However, they cannot prepare the recipe. Their expertise is limited to recipe suggestions and technique advice.
15. Participating teams will provide one (1) presentation copy of the menu. **It is required the menu be framed and professionally displayed** on the team's table during the competition. The menu will be moved to the display area after the team has completed their event.
16. The workspace will consist of one (1) eight-foot table provided for each contestant. Contestant may raise their table as long as the table is safe. If the judges rule the table is not safe, the contestant must lower the table. Contestant may put items under their table (i.e. short speed racks, coolers). Contestant may not have any items beside their table. All food preparation must be done on the table provided.
17. **Teams that complete their menu item in less than 30 minutes will be penalized for not using the allotted time appropriately.**

**Penalties:**

Dessert completed in the first 30 minutes – 10 points

Finishing late – 1 point per minute

Starting early – 1 point per minute

## DESSERT RATING SHEET

Judge's #

Contestant Number

Contestant Start Time

End Time

EVALUATION CRITERIA	Poor	Fair	Good	Very Good	Excellent	Score	Comments (Required)
<b>Team Presentation/Work Skills</b>							
<b>Team Appearance</b> Including but not limited to: <ul style="list-style-type: none"> <li>● Chef coat or apron</li> <li>● Dress clean and presentable</li> <li>● Chef hat or hair covering</li> <li>● Closed-toe shoes</li> </ul>	1	2	3	4	5		
<b>Work Organization/Cooperation</b> Including but not limited to: <ul style="list-style-type: none"> <li>● Utilization of a team plan</li> <li>● Mastery of skills required for individual tasks</li> <li>● Workload evenly distributed</li> <li>● Proper mise in place</li> <li>● Proper time management</li> </ul>	1	2	3	4	5		
<b>Ability to Work Together</b> Including but not limited to: <ul style="list-style-type: none"> <li>● Team cohesiveness</li> <li>● Communication</li> <li>● Professionalism</li> </ul>	1	2	3	4	5		
<b>Safety and Sanitation</b>							
<b>Follows Safety and Sanitation Procedures</b> Including but not limited to: <ul style="list-style-type: none"> <li>● Personal hygiene</li> <li>● Proper knife safety</li> <li>● Proper use and handling of food contact surfaces</li> </ul>	1	2	3	4	5		
<b>Work Area Cleaned</b> (Once students return to work area) <ul style="list-style-type: none"> <li>● Work area cleaned in appropriate time frame</li> </ul>	1	2	3	4	5		

Team Skills							
<b>Proper Cooking Procedures</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Appropriate cooking method for product used</li> <li>• Cooking procedures done in a time, efficient manner</li> <li>• Proper amount of product for recipe requirements</li> <li>• Effective use of remaining product</li> </ul>	1	2	3	4	5		
<b>Proper Use of Equipment and Tools</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Proper pans for intended use</li> <li>• Proper tools for intended use</li> </ul>	1	2	3	4	5		
Product Taste							
<b>Product Taste - Dessert</b> A subjective category based on the judges' preference.	1-2	3 - 4	5 - 6	7 - 8	9-10		
Finished Product							
<b>Degree of Difficulty</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Creativity</li> <li>• Complicated techniques (i.e., spun sugar bowl, etc.)</li> </ul>	1	2	3	4	5		
<b>Appearance</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Balance of color</li> <li>• Shape</li> <li>• Texture</li> <li>• Portion Size</li> </ul>	1	2	3	4	5		

**Verification of Total Score (Please Initial):**

**Penalty points** \_\_\_\_\_

**(Contestants completed dessert item in less than 30 minutes: penalty - 1 to 10 points)**

**TOTAL OUT OF 55 POINTS POSSIBLE:** \_\_\_\_\_

Score Keeper #1 \_\_\_\_\_

Score Keeper #2 \_\_\_\_\_

**Judges (Please initial after rating event)** \_\_\_\_\_