

# The Edible Centerpiece Competition

## Purpose:

1. Contestant will demonstrate his/her creative ability during the competition through the preparation of an edible centerpiece consisting of fruits and vegetables.
2. Contestant may be asked to explain nutritional information, product availability, and preparation techniques.

## Procedure:

1. The contestant has 60 minutes to set up all supplies and prepare centerpiece.
2. After the completion of the product, contestant may be asked to explain nutritional information, product availability, and preparation techniques to the judge(s).
3. Once judging is complete, the edible centerpieces will be displayed.

## Rules:

1. A student may compete in only one (1) competition with a team consisting of one (1) member.
2. Contestant must complete the edible centerpiece in the **60 minutes** provided. No additional time will be given for completion.
3. There is no limit to the number of items used.
4. Skewers, toothpicks and other non-edibles may show if an integral part of the piece.
5. Contestant must use fruits and/or vegetables as the edible ingredients. The following items may be used as enhancements to the centerpiece: skewers, toothpicks, gelatin/aspic, nuts, food coloring, fresh/dried herbs and spices, shredded coconut, edible flowers, ground cookies or ground graham crackers. There is no limit to the number of these items used. Contestant will be penalized if edible ingredients other than those listed above are used.
6. Brown sugar or sugar art is not allowed.
7. Contestant will bring all necessary fruits, vegetables and other items needed to complete the centerpiece. Contestant will provide their own display products and garnishing tools.
8. Contestant must leave station in a sanitary manner. The work area should be left in the same condition as when the contestant arrived.
9. Contestant(s) must complete the task without coaching from anyone. One warning will be given by the Floor Judge and will result in removal of spectator from floor; second infraction will result in immediate disqualification of competing team.
10. Contestant is 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 medical alert bracelet (kept inside uniform and away from food).**
11. 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. NO templates and/or pictures to be used when preparing centerpiece.
12. **In case of a tie**, please refer to "Total Score of Degree of Difficulty." If a tie still results, please refer to "Total Score of Originality." Highest score wins. **Please coach students on this**
13. There are no restrictions on the height of the finished product. The Edible Centerpiece must be able to support its own weight without structural assistance. The finished product will be judged from 360 degrees and fit inside a 24" diameter display base.

**EDIBLE CENTERPIECE RATING SHEET**

 Judge's # 

 Contestant Number 

 Contestant Start Time 

<b>EVALUATION CRITERIA</b>	Poor	Fair	Good	Very Good	Excellent	Score	Comments (Required)
<b>Contestant Presentation/Work Skills</b>							
<b>Contestant 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 plan</li> <li>• Mastery of skills required for individual tasks</li> <li>• Proper mise en place</li> <li>• Proper time management</li> </ul>	1	2	3	4	5		
<b>Product Preparation</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>Proper Use of Tools</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Using tools for the appropriate task</li> </ul>	1	2	3	4	5		
<b>Work Area Cleaned</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Work area cleaned in appropriate time frame</li> </ul>	1	2	3	4	5		

**Additional Comments on Opportunities for Improvement:**

EVALUATION CRITERIA	Poor	Fair	Good	Very Good	Excellent	Score	Comments (Required)
<b>Product Presentation</b>							
<b>Originality</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Creativity</li> <li>• Uniqueness</li> </ul>	1	2	3	4	5		
<b>Use of Seasonal Fruits and Vegetables</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Use of various types of fruits and vegetables including those not native to the USA</li> </ul>	1	2	3	4	5		
<b>Degree of Difficulty</b> Including but not limited to: <ul style="list-style-type: none"> <li>• Complicated techniques</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>• Display no wider than 24" diameter</li> </ul>	1	2	3	4	5		

**Penalties:**

1. Contestant receives coaching from anyone. – 10 points
2. Contestant uses electric or battery operated devices. – 10 points
3. Contestant uses ingredients other than skewers, toothpicks, gelatin/aspic, nuts, food coloring, fresh/dried herbs and spices, shredded coconut, edible flowers, ground cookies or graham crackers. – 5 points each ingredient
4. Contestant uses a template and/or pictures when preparing centerpiece. – 20 points

**In case of a tie**, please refer to “Total Score of Degree of Difficulty.” If a tie still results, please refer to “Total Score of Originality.” Highest score wins.

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

**TOTAL OUT OF 45 POINTS POSSIBLE** \_\_\_\_\_

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

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

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