

Knife Skills Competition

Purpose:

Contestant will demonstrate five (5) of the following eight (8) basic knife cuts: Julienne, Batonnet, Brunoise, Paysanne, Medium Dice, Diagonal, Small Dice and Large Dice.

Rules:

1. Prior to the start of the competition the contestant has 5 minutes to set up all supplies.
2. Students will place finished products on plate provided to be displayed for judging purposes.
3. Students will be given an index card listing five (5) basic knife cuts.
4. Contestant will demonstrate five (5) of the following eight (8) basic knife cuts:

Julienne	2" x 1/8" x 1/8"
Batonnet	2" x 1/4" x 1/4"
Brunoise	1/8" x 1/8" x 1/8"
Small Dice	1/4" x 1/4" x 1/4"
Medium Dice	1/2" x 1/2" x 1/2"
Large Dice	3/4" x 3/4" x 3/4"
Supreme Orange	No rind, consistent size
Diagonal	Oval shaped slices 1/4" thick

5. Contestant will produce five (5) cut items per five (5) different knife cuts for a total of twenty five (25) knife cuts.
6. The carrot will be used for Julienne, Brunoise and Diagonal cuts. All other knife cuts will be done with potatoes. An orange will be used for Supreme Orange.
7. No gloves permitted.
8. Contestant will have 30 minutes to complete the five (5) different knife cuts for a total of twenty five (25) knife cuts.
9. Contestant must provide five of each basic knife cut to the judges for judging.
10. 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.
11. Contestant must display the five cuts on plate provided in the order listed on the index card.
12. Contestant will provide knives. Competition knives (knives with markings) will not be allowed. Cutting boards with measurement increments and rulers are not acceptable. No models will be allowed. Contestant must provide small trash receptacle to collect shavings and unused cut leftovers.
13. Contestant will be dressed in the appropriate chef attire. (i.e., apron, chef coat, chef hat, hair restraints, long pants, black closed-toe shoes or tennis shoes).

Room Arrangement and Equipment:

14. One 6-foot table per contestant will be provided.
15. Contestant must bring knives, carrots, potatoes and orange.

Penalties:

16. Contestant does not leave station in a sanitary manner: 1 to 10 points.
17. Contestant does not complete within the allotted time: 1 to 10 points.

KNIFE SKILLS RATING SHEET

Judge's Name: _____

Contestant Number: _____

EVALUATION CRITERIA	Poor	Fair	Good	Very Good	Excellent	Score	Comments (Required)
Contestant Presentation							
Contestant Appearance Including but not limited to: <ul style="list-style-type: none"> • Chef coat or apron • Dress clean and presentable • Chef hat or hair covering • Closed toe shoes 	1	2	3	4	5		
Cleanliness <ul style="list-style-type: none"> • Proper use and handling of food and contact surfaces 	1	2	3	4	5		
Product Preparation							
Proper Set Up	1	2	3	4	5		
Proper Use of Tools Including but not limited to: <ul style="list-style-type: none"> • Using tool for the appropriate task 	1	2	3	4	5		
Follows Safety and Sanitation Procedures Including but not limited to: <ul style="list-style-type: none"> • Proper knife safety 	1	2	3	4	5		
Product Presentation							
Knife Cut #1	1	2	3	4	5		
Knife Cut #2	1	2	3	4	5		
Knife Cut #3	1	2	3	4	5		
Knife Cut #4	1	2	3	4	5		
Knife Cut #5	1	2	3	4	5		

Tie Breaker: Contestant will be given another cut to perform from the 8 choices. Highest score wins.

Verification of Total Score (Please Initial):

MINUS PENALTY POINTS _____

TOTAL OUT OF 50 POINTS POSSIBLE _____

Judges (Please sign after rating event) _____

REASON FOR PENALTY

Did not leave station in a sanitary manner: 1 to 10 points

Did not complete within the allotted time: 1 to 10 points

Student used gloves:

Disqualification:



Contestant (a) does not bring supplies; (b) does not show up at the appointed time; (c) receives coaching and/or assistance from anyone; (d) does not make efficient use of ingredients - waste comparison (excessive amount of waste).