Culinary Arts Questions and Answers

Question: Can the participants have spices already mixed before the contest start time?

Answer: No, as normally at state, they would not have access to any spices/herbs/ingredients until the contest started.

Question: For plating, do they have to use a specific size/shape of plate, bowl, etc? –

Answer: At state they would normally have access to a wide variety of plates and bowls. Some that would be appropriate and some that would not be appropriate to use. Please instruct the contestant to use something appropriate for each course, though judges will not weigh the plate choice as much as in the past since they are not choosing from the same selection.

Question: If they are waiting on one menu item to cook, can they start on the next menu item? Example, for salad they get 1 hour, can they start on Entree 1, Entree 2 and/or stock during the salad prep time? I understand that they have to have the salad up in the correct time window, but can they multi-task? –

Answer: There is no requirement of what a contestant does at a certain time, it is up to them how they handle it. Only requirement is item “window” time. The only thing taken into consideration is when items get into the “window” to be turned in. With that being said, proper time management of the contestant is something that they judges will be observing during the contest.

Question: Is the stock on supposed to be stock or can it be a stock-based soup? -

Answer: Entrée 2 & Stock window is when braised chicken is turned in along with stock that the contestant has made from the bones of the chicken in the chicken fabrication component. Contestants are not making a soup component this year.

Question: The vegetable garnish on the salad says 3 room temperature or chilled vegetable garnishes are required, does that mean 3 different kinds of vegetables, 3 different kinds of knife cuts or can it be a mixture of both?

Answer: This was taken directly from nationals, the salad must have a total of at least 3 cold or room temperature components. – may not be the same vegetable used more than once. The cuts used does not matter, it is up to the discretion of the contestant.

Question: Will there be a taste component? -

Answer: Unfortunately all we can do is observe if a contestant is seasoning at all at if it seems an appropriate manner. There will not be a “taste components” it will have to fall into the technique grade.