

Food Garnish and Presentation Event

Rules (1/13)

(State Event Only)

Food Garnish and Presentation, an individual event, recognizes participants enrolled in a FACS *comprehensive* or occupational food service program, and who demonstrate skill in using a variety of foods to create appealing, appetizing and creative garnishes. Participants will prepare and present a portfolio to illustrate how garnishes are created. They will also garnish and present two foods selected through random drawing.

Event Category

Senior—grades 10 - 12

Occupational—grades 10 -12

Eligibility

1. Chapters may submit two entries in this event.
2. A participant's grade is determined by grade placement during the current school year.
3. Participation is open to any nationally affiliated FCCLA chapter member.
4. Participants must have paid dues prior to participation in the Regional STAR Events; chapters must meet postmark or fax deadlines to assure participation in Regional STAR Events.
5. Participants must be or have been enrolled in a related FACS comprehensive or occupational food service course or program.
6. The portfolio must be planned and produced by only the participant.
7. Participants must attend the STAR Event registration session prior to competition.

Procedures and Time Requirements

This event is conducted in two distinct parts. During the first, the portfolio and oral presentation is evaluated. A staggered time schedule is used. The on-site food preparation takes place during the second part. All participants report at the same time for this portion of the event.

Part 1, Portfolio and Oral Presentation

1. Participants will report to the designated room at the specified time with a portfolio and all necessary equipment and materials.
2. If portfolio and oral presentation requires audiovisual equipment set-up time, the state or regional coordinator *must be notified in writing and in advance of competition*. **Those who do not follow this rule will forfeit opportunity to set up.** Set-up time will be limited to 5 minutes.
3. Participants will have 10 minutes to present their portfolio. A one-minute warning will be provided at the 9-minute mark. Participants will be stopped at 10 minutes.
4. Evaluators will have 5 minutes to question the participant at the end of the oral presentation.
5. Evaluators will score the portfolio and oral presentation during Sectional 1.

Part 2, Garnish Preparation and Presentation

1. All participants will report to the designated room at the specified time with all required equipment and in clean, appropriate attire (refer to Food Garnish and Presentation Equipment List).
 2. Participants will be briefed on the general layout of the supply station and have 5 minutes to set-up the individual workstation.
 3. The participant will have 20 minutes to prepare and display two garnished dishes. Foods to be garnished will be determined by the state adviser. Participants will draw randomly for the dishes they will garnish.
 4. After 20 minutes, participant will present garnished foods for evaluation.
 5. Evaluators will have 5 minutes to question participants about their technique, garnishing and food presentation principles.
 6. Participants will have 5 minutes to clean up the workstation and return any supplies and unused food to the supply station.
 7. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing work habits, techniques used, product presentation, appearance, and creativity.
- After scoring is complete, evaluators will meet with participants to discuss strengths and make suggestions for improvement.
8. The total time required for participation in this event is approximately 60 minutes. Part 1—20 minutes (5 minutes for portfolio set up, if requested, 10 minutes for portfolio presentation, 5 minutes for interview after oral presentation), Part 2—40 minutes (5 minutes for orientation and workstation set up, 20 minutes for food preparation, 5 minutes for interview during food presentation, 5 minutes for clean up, and 5 minutes to meet with evaluators).

Scheduling Note: Part 2, Garnish Preparation and Food Presentation, may be held in a room equipped with a sink and running water only. A laboratory setting should not be necessary.

General Information

Audiovisual recordings are permitted as part of the portfolio and may be used as part of the oral presentation. Participant is responsible for supplying any and all necessary equipment, extension cords, and power strips.

2. An equipment and tool requirement list is provided for the garnish preparation portion.

Unless notified in writing by the regional or state event coordinator, only items on the list may be brought to the event.

3. Participants **may not** talk with one another or assist each other in any way. Questions must be directed to the event room consultant.
4. All food will be provided. No other food products, garnishes or condiments may be brought to the event.
5. Spectators are not allowed to observe this event.

Food Garnish and Presentation Specifications

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket (school name and logos are permitted); industry pants or commercial *uniform*; apron; hair covering or chef hat; closed-toe, low heel, nonskid leather shoes (Canvas shoes are not appropriate); no jewelry (watches are acceptable); minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner.

Clothing and Appearance	Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance.
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup, and return supplies after event within the designated time period.
Temperature	Food products are served at the appropriate temperature.

Portfolio

The portfolio is a collection of materials used to document and illustrate the steps used in creating garnishes and presenting foods in an appealing and appetizing way. Three different garnishes will be explained and at least 3 different foods will be used. Participants are encouraged to be imaginative and resourceful in the creation of their portfolio. The portfolio must contain the following print materials: 1 identification page, no more than 2 pages to explain each garnish, no more than 2 pages to summarize knowledge and skills gained. All pages must be one-sided only. The portfolio must be neat, legible, creative, and use correct grammar and spelling. Audiovisual recordings and photographs are permitted. Print materials must be contained in a standard notebook or binder (no larger than 12" high, 11" wide and 1 ½" deep).

Identification Page	8 ½" x 11" identification page includes name and category of event, participant name, chapter and school, city.
Explanation of Garnishes	Explain clearly, with detail and in a sequential way, the steps used in creating each of 3 garnishes. Use at least 3 different foods to create the 3 garnishes demonstrated. Describe the appropriate uses of each garnish.
Evidence of Effort	Provide concrete evidence that participant created the portfolio and all garnishes demonstrated.
Knowledge and Skills Gained	Explain the knowledge and skills gained as a result of creating these garnishes, working with different foods, and the appropriate uses of garnishes.
Appearance	Must be neat, legible, creative, and use correct grammar and spelling

Oral Presentation

The oral presentation may be up to 10 minutes in length and is delivered to evaluators. The presentation should be professional, informative and concise. Audiovisual recordings are permitted but shall not consume the entire presentation time.

Organization	Concisely and thoroughly deliver oral presentation in an organized, sequential manner.
Knowledge of Subject	Summarize purpose, experience, knowledge and skills needed to create garnishes and present food in an attractive and appealing way.
Voice and Body Language	Speak clearly with appropriate pitch, tempo and volume. Use appropriate body language, including gestures, posture, mannerisms, eye contact and appropriate handling of portfolio and/or notes
Grammar and Pronunciation	Use proper grammar and pronunciation

Garnish Preparation and Presentation

Participants will have 20 minutes to create and present two garnished food products for evaluation. Foods to be garnished will be determined by the state adviser and selected by the participant through random drawing. Participants must bring items on the equipment list provided. No other tools or equipment will be allowed. Any additional items will be removed and returned to the participant after competition has ended. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will garnish and present food products that meet industry standards for appearance and appeal while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of garnishes.
Sanitation and Safety	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event and within the designated time period.
Product Appearance	Present product in appetizing and appealing way. Use garnishes appropriate for food products presented.
Response to Evaluators Questions	Provide clear and thoughtful answers to evaluators' questions. Questions are asked after the food presentation.

Food Garnish and Presentation Event Equipment List –

**refer to the following website: http://fccla.dpi.wi.gov/fccla_star

Food Safety and Workplace Safety Suggestions for All Food Service Events

**refer to the following website: http://fccla.dpi.wi.gov/fccla_star

WI STAR Events Point Summary Form – Food Garnish and Presentation Event

Participant(s) Name(s)	Chapter
Category	School

1. At the conclusion of presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rating sheets and paper clip all items related to the presentation together. **Please DO NOT staple.**
2. ROOM CONSULTANT WILL KEEP ALL PORTFOLIOS AND TURN INTO TAB ROOM.

ROOM CONSULTANT CHECK

STAR Events Orientation Mtg. 0 to 5 points	0 Did not attend	5 Attended meeting.	Points Earned
Portfolio 0 to 1 point	0 Print materials not contained in a standard notebook or binder (as described in event rules)	1 Print materials contained in standard notebook or binder (as described in event rules)	
Portfolio Pages 0 to 1 point	0 Portfolio exceeds the page limit and/or content does not follow event rules	1 Portfolio contains no more than 9 pages including: <ul style="list-style-type: none"> 1 project ID page 2 pages(maximum) to explain each garnishing technique (total of six pages) 2 pages to summarize knowledge & skills gained 	
Project Identification Page 0 to 2 points	0 Project ID page is missing	1 Project ID page is present but not completed correctly. 2 Project ID page is present and completed correctly	
Punctuality 0 to 1 point	0 Participant was late for presentation	1 Participant was on time for presentation	
Room Consultant Total (10 points possible)			
Average Evaluator Score (90 points possible)			
Final Score			

Evaluators' Scores

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Verification of Final Score and Rating (please initial) Room Consultant _____

Rating Achieved (circle one)

Gold: 90-100

Silver: 70-89.99

Bronze: 1-69.99

Food Garnish & Presentation Rating Sheet

(State Event Only)

Name of Chapter	Participant Name
Name of School	Category <input type="checkbox"/> Senior <input type="checkbox"/> Occupational

Instructions: Circle the exact number and write in the appropriate rating under the “Score” column. If information or evidence is missing, assign a 0. Make comments that will help participants identify their strengths and areas for improvement. Use back of rating sheet if necessary. Total points.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Appearance							
Wore appropriate clothing, head covering and shoes, and presented a well-groomed appearance.	1	2	3	4	5		
Portfolio							
Explained steps in creation of garnishes. Used 3 different foods, described appropriate use of each garnish.	1 2	3 4	5 6	7 8	9 10		
Summarized knowledge & skills gained as a result of this experience.	1	2	3	4	5		
Appearance was neat, legible, creative, used correct spelling & grammar.	1	2	3	4	5		
Oral Presentation							
Concisely and thoroughly delivered oral presentation in an organized, sequential manner.	1 2	3 4	5 6	7 8	9 10		
Summarized purpose, experience, knowledge and skills needed to create garnishes and present food in an attractive and appealing way.	1 2	3 4	5 6	7 8	9 10		
Spoke clearly with appropriate pitch, tempo and volume. Used appropriate body language, including gestures, posture, mannerisms, eye contact and appropriate handling of portfolio and/or notes	1	2	3	4	5		
Used proper grammar and pronunciation.	1	2	3	4	5		
Garnish Preparation and Presentation							
Used proper equipment, tools, products, vocabulary and techniques in the preparation of garnishes.	1 2	3 4	5 6	7 8	9 10		
Kept work area clean and organized, and demonstrated appropriate safety and sanitation procedures according to industry standards. Completed final cleanup and returned supplies after event and within the designated time period.	1 2	3 4	5 6	7 8	9 10		
Presented product in appetizing and appealing way. Used garnishes appropriate for food products presented.	1 2	3 4	5 6	7 8	9 10		
Provided clear and thoughtful answers to evaluators’ questions.	1	2	3	4	5		
Total Score							
Evaluator Signature	Room Consultant Initials						