Food Garnishing and Presentation, an individual event, recognizes participants enrolled in a comprehensive Family and Consumer Sciences or occupational food service program who demonstrate their creative and artistic skills in utilizing an assortment of fruits and vegetables to design and create an interesting food garnish item.

**EVENT CATEGORY**
- **Level 2**: grades 9 and 10
- **Level 3**: grades 11 and 12

**CAREER CLUSTERS**
- Hospitality and Tourism

**PROCEDURES & TIME REQUIREMENTS**
1. Participants will bring all necessary tools and equipment, as listed in the event specifications, or prepare their food garnish.
2. Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards (see Specifications).
3. No electrical tools are allowed.
4. Participants will bring their food items (properly stored, washed, uncut) and their hand-drawn food garnish design.
5. At the designated time, participants will have 5 minutes to set up the work station, 25 minutes to produce the food garnish, and 5 minutes to clean the work area.
6. Evaluators will score participants as they work and will complete the scoring within the 5-minute clean-up time period.
7. The total event time is approximately 40 minutes.

**ELIGIBILITY & GENERAL INFORMATION**
1. Spectators are not allowed to observe this event.
2. Table space and ice will be provided. Each participant will have approximately 6’ of work space.
3. Participation is open to any nationally affiliated FCCLA senior or occupations member who must be or has been enrolled in a culinary arts occupational training program or a Family and Consumer Science course preparing member for a career in culinary arts or hospitality careers.
4. Participants must be or have been enrolled in coursework that concentrates on skills and knowledge in the food service industry.
5. A table will be provided. Participants must bring all other necessary supplies and/or equipment.
6. Access to electrical outlets will not be provided.
Food Garnishing and Presentation - State Event Only

Specifications

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel 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. Event consultants or evaluators have the authority to stop any participant exhibiting unsafe practices.

<table>
<thead>
<tr>
<th>Clothing and Appearance</th>
<th>Wear appropriate clothing and head covering, and present a well-groomed appearance.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safety and Sanitation</td>
<td>Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final clean-up after event within the designated time period.</td>
</tr>
</tbody>
</table>

Food Garnish Preparation

Each participant will select a minimum of three (3) or a maximum of five (5) different food items from the list below to use in their food garnish. Participants must bring all food (properly stored, washed, and uncut), required tools and supplies listed below to the event. No electrical tools are allowed. Participants will demonstrate industry standards in use of equipment, tools, and techniques. Participants will prepare create food garnishes that meets the industry standards without having excessive waste.

<table>
<thead>
<tr>
<th>Food Garnish Design</th>
<th>Participant will develop a hand-drawn food garnishes on a one 8 ½” x 11” paper, using up to two (2) each of the 3-5 selected food times. The participant will use the visual during the competition and will be reviewed by evaluators in comparison to the final product.</th>
</tr>
</thead>
</table>
| Equipment, Tools, and Techniques         | Participant must provide all tools and equipment needed for preparing a creative food garnish. No electrical tools will be allowed. Required equipment/tools are:  
  • Cutting board and mat  
  • Disposable gloves  
  • Prepared sanitizing solution  
  • 9” white paper plate  
  • Small compost/waste bucket or bowl  
  • Towels  
  Equipment participants may bring, but are limited to, include: small chef’s knife, vegetable peeler, paring knife, channel knife, zester fork, aspic cutters, toothpicks or skewers, apple peeler/corer, v-shaped knife, crinkle cutter, scissors, and flex blade knife. |
**Food Garnishing and Presentation - State Event Only**

**Specifications (continued)**

| Food Garnish Construction | Participant will use up to two of the each of the 3-5 selected food items from this list. No additional food items are allowed.

Any varieties of the following:
- carrot  
- celery  
- citrus (lemon, lime, or orange)  
- cucumber  
- kale  
- melon  
- mushroom  
- onion  
- parsley  
- peppers  
- potato  
- radish  
- tomato  
- squash  
- strawberry  

The 8 ½ “ x 11” design drawing and the complete food garnishes will be displayed on the paper plate by the end of the preparation time (25 minutes). |
<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Mise en place/Time Management</td>
<td>Demonstrate careful planning for completing tasks efficiently.</td>
</tr>
</tbody>
</table>
Food Garnishing and Presentation

Equipment Check in Form

Name of Participant ___________________________________  Category ________

No electric tools will be allowed.

Required equipment/Tools /Supplies:

☐ Food Garnish Designs (one 8 ½ “ x 11” paper)
☐ Up to 2 each of the 3-5 selected food items (check below)
☐ Cutting board and mat
☐ Disposable gloves
☐ Prepared sanitizer
☐ 9” white paper plate
☐ Small compost/waste bucket or bowl
☐ Towels

Choose up to two each of the 3-5 food items-no additional food items are allowed.
Check which 3-5 items used by participant.

☐ Carrot  ☐ Parsley
☐ Celery  ☐ Peppers
☐ Citrus (lemon, lime, orange)  ☐ Potato
☐ Cucumber
☐ Kale
☐ Melon
☐ Mushroom
☐ Onion
☐ Radish
☐ Tomato
☐ Squash
☐ Strawberry

Equipment participants may bring, but not limited to, include:

<table>
<thead>
<tr>
<th>Small chef’s knife</th>
<th>Zester fork</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable peeler</td>
<td>Aspic cutters</td>
</tr>
<tr>
<td>Paring knife</td>
<td>Toothpicks or skewers</td>
</tr>
<tr>
<td>Channel knife</td>
<td>Apple peeler/corer</td>
</tr>
<tr>
<td>V-shaped knife</td>
<td>Crinkle cutter</td>
</tr>
<tr>
<td>Flex blade knife</td>
<td>Scissors</td>
</tr>
</tbody>
</table>

Event Consultant Initials ________
# Food Garnishing and Presentation

- **State Event Only**

## RUBRIC

**Name of Participant**

**State** ___________________           **Participant#** ___________________ **Category** _______________

### Evaluation Criteria

<table>
<thead>
<tr>
<th>Evaluation Criteria</th>
<th>Poor</th>
<th>Fair</th>
<th>Good</th>
<th>Very Good</th>
<th>Excellent</th>
<th>Score</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFETY AND APPEARANCE</strong></td>
<td></td>
<td></td>
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<tr>
<td>Wore appropriate clothing, head covering and shoes, and presented a well-groomed appearance</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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<tr>
<td>Follows industry standards for sanitation and safety During preparation</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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<tr>
<td>Work area completely clean upon completion of event</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>FOOD GARNISH DESIGNS and PRESENTATION</strong></td>
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<tr>
<td>Hand drawn designs includes 3-5 approved food items. Completed food garnish designs are comparable to original design</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td></td>
<td></td>
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<tr>
<td>Selection and usage of tools/equipment demonstrates industry techniques are correctly used</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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<tr>
<td>Utilized time and mise en place to complete each task on time, minimum waste.</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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<td></td>
</tr>
<tr>
<td>High quality techniques, superior skill/performance, well organized</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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</tr>
<tr>
<td>Extremely high workmanship, accurate proportions, sturdy or stable if moved.</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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<tr>
<td>All food items brought were used creatively in the final food garnish and presentation</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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<tr>
<td>Highly creative and unique approach, original</td>
<td>1 - 2</td>
<td>3 - 4</td>
<td>5 - 6</td>
<td>7 - 8</td>
<td>9 - 10</td>
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</table>

**Evaluator’s Comments:**

**TOTAL**

(90 pts. possible)

**Evaluator Initials**

**Room Consultant Initials**

**STAR Event Coordinator Initials**