



Creative Garnishes/Food Display

Creative Garnishes, an individual event, showcases a student's ability to creatively use a variety of food ingredients and materials to prepare and display a garnish that would appeal to a customer and employer.

Participants must:

- Provide a hand drawn design of planned garnish
- Prepare a decorative edible item for display

ELIGIBILITY

1. Participation is open to any Nevada state affiliated FCCLA chapter member.
 - Participants **MUST** bring the following to competition:
 - Display plate not to exceed the size of a 9" White paper plate
 - One (1) project identification page
 - Pencil
 - Container for peeling (waste container)
 - Sanitation buckets/solution/towels
 - Disposable gloves
 - Tools
 - Four (4) food items from the approved list included in these event guidelines
2. **No tools will be provided. No food items will be provided. No electric tools will be allowed.** Tools may include but are not limited to:
 - Cutting Board
 - Small Chef's Knife
 - Peeler
 - Paring Knife
 - Channel Knife
 - Zester
 - Fork
 - Aspic Cutters
 - Apple Corer
 - V-shaped Knife
 - Crinkle Cutter
 - Scissors
 - Flex Blade Knife
 - Frill Picks

PROCEDURES & TIME REQUIREMENTS

1. All participants must bring all tools and equipment for this event, including food items, to prepare their food art. No electrical tools are allowed.
2. All participants must bring their own hand drawn Creative Garnish design on an 8 ½" x 11" white piece of paper, using 3-5 of the food items on the list. The design may be used during the competition
3. Evaluators will score participants while they work and will complete the evaluation process during the five (5) minute clean up period.
4. Total event time per rotation is 40 minutes.



GENERAL INFORMATION

1. Table space, water, and ice will be provided. Each participant will have approximately 6’ of workspace.
2. Entries will be scored by industry standards and participants must follow proper sanitation procedures.
3. Spectators are not allowed to observe this event.
4. Participants are not allowed to receive coaching from participants or discuss this event with other participants. Doing so will result in disqualification.
5. Presentations may not be filmed or photographed, except by the official FCCLA photographer.
6. Participants must be dressed appropriately and professionally.

CREATIVE GARNISHES
Specifications

Safety & Sanitation

Participants will be well groomed and wear appropriate, clean attire that meets restaurant and hotel industry standards to include: 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.

Clothing and Appearance	Wear appropriate clothing and head covering, 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 after event within the designated time period.



Creative 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 art. Participants must bring all food (properly stored, washed, 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 creative food art that meets industry standards without having excessive waste.

Food Art Design	Participant will develop a hand-drawn food art design on one 8½” x 11” paper, using up to 5 selected food items. The design will be used during competition and will be reviewed by evaluators in comparison to the final product.			
Equipment, Tools and Techniques	<p>Each participant must provide all tools and equipment needed for preparing a creative garnish or food art. No electric tools will be allowed. Required equipment/tools are:</p> <ul style="list-style-type: none"> • cutting board and mat • disposable gloves • prepared sanitizing solution • display plate not to exceed the size of a 9” White paper plate • small compost/waste bucket or bowl • towels <p>Participants may bring equipment to include but not limited to: small chef’s knife, vegetable peeler, paring knife, channel knife, zester fork, aspic cutters, apple peeler/corer, v-shaped knife, crinkle cutter, scissors, and flex blade knife.</p>			
Food art Construction	<p>Participants will use no more than 3 of the food items from this list. No additional food items are allowed. The 8½” x 11” design drawing and the complete food art will be displayed on the paper plate by the end of the preparation time (25 minutes).</p>			
	carrot peppers (any variety) celery potato (any variety) avocado pineapple	citrus (lemon, lime, or orange) radish (any variety) cucumber tomato (any variety) kale (any variety)	zucchini or yellow summer squash mushroom strawberry apple kiwi pear	melon (any variety) **whole/large melons should not be used as it would cause excessive food waste
Mise en place/Time Management/Scraps	Demonstrate careful planning for completing tasks efficiently. All scraps will be presented for Management/Scraps evaluation of product waste.			



CREATIVE GARNISHES

Point Summary Form ♦ Individual Event

Level: Level 1 Level 2 Level 3

DIRECTIONS:

1. Make sure all participant information at the bottom of this form is correct. If the participant does not show, please write "No Show" across the form and return with other forms.
2. At the end of competition in the room, double-check all scores and participant information to ensure accuracy. Sort results by highest score to lowest score, record results on green final score sheet, and turn in.

ROOM CONSULTANT CHECK

Contest Orientation <i>0 or 5 points</i>	0 Did not attend	5 The individual attended orientation and had all supplies at the appropriate start time	
Project Identification Page <i>0 or 5 points</i>	0 Missing or incomplete Project Identification Page	5 Complete Project Identification Page	
Professional Dress <i>0-10 points</i>	0-1 Needs Improvement Non-Professional appearance, attire and/or grooming	2-3 Good Neat appearance, attire, and grooming; but lacks polish	4-5 Exemplary Professional appearance, attire, and grooming
Room Consultant Score (15 points possible)			/15
Evaluators Scores <i>(Combination of both rubrics—85 total points possible)</i>	Evaluator 1: _____ Initials: _____ Evaluator 2: _____ Initials: _____ Evaluator 3: _____ Initials: _____ Score Total: _____	Demonstration Score (85 points possible)	/85
FINAL SCORE (Average Evaluator Scores [Demonstration Score] plus Room Consultant Score)			/100

Circle Rating Achieved:
Gold: 90-100 pts.
Silver: 70-89.9 pts.
Bronze: 1-69.9 pts.

VERIFIED: Room Consultant Initials _____

Name			
Chapter:		Division	
Evaluator Signature:		Date:	

Comments:



CREATIVE GARNISHES
Demonstration Rubric

	0-1	2-3	4-5	6-7	8-9	10	Points Earned
Safety 0-10 points	Disregard of safety creating unsafe situation during majority of the presentation	Disregard of safety creating unsafe situation during the presentation	Minimal safety concerns	Moderate safety concerns	Only one or two safety minor concerns	Follows all safety practices	/10
Sanitation 0-10 points	Unsanitary situation creates unsafe product	Unsanitary situation creates unsafe product	Minimal sanitation concerns	Moderate sanitation concerns	Only one or two sanitation minor concerns	Follows all sanitation practices	/10
Equipment Tools, & Techniques 0-10 points	Selection & usage of tools/equipment lacks understanding and demonstration of skills	Poor selection of use of tools/equipment	Fair selection and use of tools/equipment	Good selection and use of tools/equipment	Very Good selection and use of all tools/equipment	Exemplary selection and use of all tools/equipment	/10
TOTAL POINTS							/30

Name			
Chapter:		Division:	
Evaluator Signature:		Date:	

Comments:



CREATIVE GARNISHES

Demonstration Rubric

Food Production and Presentation

Time Management <i>0-10 points</i>	0-1 Very poor use of time	2-3 Poor use of time	4-5 Fair use of time	6-7 Good use of time	8-9 Very good use of time	10 Exemplary use of time	/10
Creative Planning <i>0-5 points</i>	0 Garnish drawing plan was not presented	1 Garnish was not easily understood on the paper, did not include appropriate food items	2 Fair garnish plan – somewhat comparable to finished product	3 Garnish plan was comparable to finished product	4 Garnish plan was neatly drawn or explained well on paper	5 Garnish plan was exceptional	/5
Food Item Use <i>0-15 points</i>	0-2 Most of the food items were wasted or only 1 item used	3-5 2 food items used	6-8 3 food items used	9-11 4 food items used with some waste	12-14 All items chosen were used in some way/Little waste	15 All items chosen were used with minimal waste	/15
Product Appearance] <i>0-15 points</i>	0-2 Presentation not on the plate OR needs major improvement	3-5 Presentation is poor	6-8 Presentation is fair	9-11 Presentation is good	12-14 Presentation is very good	15 Presentation is exemplary, attractive, and neatly displayed	/15
Creativity <i>0-10 points</i>	0-1 No evidence of creativity	2-3 Very little evidence of creativity	4-5 Little evidence of creativity	6-7 Some evidence of creativity	8-9 Highly creative	10 Exceptionally creative and innovative	/10
TOTAL POINTS							/55

Name			
Chapter:		Division:	
Judge Signature:		Date:	

Comments: