Culinary Arts (PROFESSIONAL FOODS)

Purpose:

Students are given the opportunity to demonstrate knowledge, skills and talents learned in the area of a career/technology education class. Through the completion of individual projects, students will demonstrate technological literacy. These activity-based assignments better prepare students to become productive members of the industrial and technological community or to enter a post-secondary institution after graduation.

Description:

Students are required to prepare and present a Professional Foods project. The project will be presented as a display that includes a food presentation, a notebook for documentation and a display board.

Rules And Procedures:

The students must adhere to the following format:

Rules And Procedures:

1. A CTI competitive event portfolio, display board, and project which meet all guidelines laid out in the Professional Foods rubric.
2. Each contestant will be interviewed and career objectives of the contestant will be stressed along with employability/soft skills in the oral interview.
3. The student/coordinator is responsible for project set-up prior to competition and removal of his/her project at the conclusion of the contest.
4. The project must be the original work of the student.
   - **Appendix E student project authenticity verification form-- MUST be included as the last page in the CTI competitive event portfolio or the student will be disqualified.**
5. There will be no on-site preparation.

Suggested Questions for Judges:

1. Does a theme run through the entire presentation?
2. Is the menu appropriate for the season?
3. Is the table setting tied to the theme and is it inviting?
4. Is the project eye-appealing?