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| Contest | Culinary Knowledge Bowl |
| Skill Performance | Teams will demonstrate communication skills, team work, problem solving and time  management skills by determining and presenting the answer to each question.  Structure  3 rounds of 15 questions  At the end of each round, the bottom 1/3 of teams will be eliminated  Questions Categories   * Table Service * Safety and Sanitation * OHSA Standards * Small wares * Cooking temps * Cooking methods * Ingredients * Culinary Terms * Food/Nutrition * SkillsUSA General Knowledge |
| Team/Ind | Team (5) |
| Limits | 2 teams per chapter |
| Date/Location/Start Time | Lakeland Center |
| Attire | Contest requires SkillsUSA Official Dress or business attire  (T-Shirts and Jeans are NOT acceptable and may be penalized)  Contestants may not wear any attire that shows school name |
| Resume | Resume must be submitted |
| Chair Contact | Darin Nine/Jacqui Pressinger/Rene Marquis |
| Supplied by Tech Committee | a. One table for each team plus a table for the apparatus and scorekeeper and  sufficient tables for the judges  b. Chairs for all participants, committee and judges  c. Podium and, if necessary, a public address system  e. Audience chairs (if space is available)  f. Sufficient score sheets and pencils for judges  g. Paper for the team members  h. Calculators for contest officials |
| Supplied by Contestant |  |
| Other | This is not a national qualifying contest. |