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| Contest | Culinary Knowledge Bowl |
| Skill Performance | Teams will demonstrate communication skills, team work, problem solving and timemanagement skills by determining and presenting the answer to each question.Structure3 rounds of 15 questionsAt the end of each round, the bottom 1/3 of teams will be eliminatedQuestions Categories* Table Service
* Safety and Sanitation
* OHSA Standards
* Small wares
* Cooking temps
* Cooking methods
* Ingredients
* Culinary Terms
* Food/Nutrition
* SkillsUSA General Knowledge
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| 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 andsufficient tables for the judgesb. Chairs for all participants, committee and judgesc. Podium and, if necessary, a public address systeme. Audience chairs (if space is available) f. Sufficient score sheets and pencils for judgesg. Paper for the team membersh. Calculators for contest officials |
| Supplied by Contestant |  |
| Other |  This is not a national qualifying contest.  |