



# Culinary Quiz Bowl

(Florida-Only Contest: this event does not advance to the national level)

## PURPOSE

To test the knowledge of team members on various aspects of general academic knowledge, SkillsUSA knowledge and culinary, baking and hospitality related knowledge.

## CLOTHING REQUIREMENT

Class A: SkillsUSA Attire, or Class E: Business Casual. These classes are defined in the General Regulations. All team members should dress uniformly.

## ELIGIBILITY

The team of 3-5 members must be enrolled in a Culinary, Baking, Hospitality, or related program of study with Culinary, Baking or Hospitality as an occupational objective. Contestants must be paid SkillsUSA Members.

## OBSERVER RULE

Observers will be allowed to watch the match providing space is available. No talking or gesturing will be permitted. Only team captains can file a "challenge". Teams can be disqualified for any type of communication with the audience. The facilitator or judges may remove observers and/or close the event.

## EQUIPMENT AND MATERIALS

*Supplied by the technical committee or host school:*

- One table for each team
- A table for the scorekeeper, timekeeper, and judge(s)
- Chairs for all participants, committee members and judges
- Podium and if necessary, a public address system
- Score sheets and pencils for judges
- Paper for the team members
- Calculators for contest officials

*Supplied by the contestants:*

- Each team member must create a one-page résumé and submit a hard copy to the technical committee chair at orientation. (-50 points penalty). Please write the contestant Team Number on the Resumes.
- Participants must bring a No. 2 pencil to use for the written test.
- The team captain will designate a member to use the online buzzer system, [Buzzin.live](https://buzzin.live). All other cell phones MUST be off and out of sight. Any cell phone usage during contest will result in disqualification for the entire team.

## SCOPE OF THE CONTEST

The contest is defined by industry standards as determined by the Florida SkillsUSA Championships technical committee.

## SKILL PERFORMANCE

Teams will demonstrate communication skills, teamwork, problem solving and time management skills by determining and presenting the answer to each question clearly within the five-second time frame.

- Each team shall have 3-5 members. All team members will complete a written assessment either in advance of the contest, or onsite at the competition. In the event of 3 or 4 member teams, the lowest written test score of the team will count as proxy for the 4<sup>th</sup> and/or 5<sup>th</sup> member.
- Each team shall have a captain who is identified to the judges. The captain will be the official “spokesman” for the team. Only captains may announce the answer or file a challenge.
- There will be three rounds of 25 questions each.
- The facilitator will read each question one time. Once a buzzer has been activated by a team, the facilitator will stop reading the question. The team will have 5 seconds to answer.
- Once a team activates the buzzer, they must be recognized by the facilitator before answering.
- Any team member can activate the buzzer, but only the captain may announce the answer. Once the buzzer is activated, teams have 5 seconds to answer. Teams may discuss quietly before answering.
- Correct answers earn the team one point; incorrect answers penalize the team one point. Teams may only answer once per question. The first answer given by the captain is the final answer.
- In the event of an incorrect answer, unless another team buzzes in before the facilitator has completed the question, the moderator will re-read the question until the question is complete. The question cannot be repeated except upon request of a judge. Teams will have ten seconds from the time the facilitator is done reading the question to respond.
- Facilitator will relay the correct answer if no team answers correctly.
- If the facilitator inadvertently gives away the answer, the question is voided, and an alternate question is read.
- The judge(s) will have the final say as pertaining to a correct/incorrect answer.
- Teams may not use cell phones, notes, reference materials, calculators or any type of electronics. Blank paper will be provided, and teams can bring their own pencils or writing implements.
- If a team believes that an incorrect answer was accepted or a correct answer was not accepted, the team captain may submit a challenge. Challenges may not be made once the next question is read. Team captains will raise their hands before the next question is read to submit a challenge. The judges will have the final say. If a team that submits a challenge is correct, scores will reflect the correct score. If a team that submits the challenge is proved wrong that team shall be deducted a point. Challenge with caution.
- Potential question topics include:
  - Table Service
  - Safety and Sanitation
  - OSHA Standards
  - Small wares
  - Cooking temperatures
  - Cooking methods
  - Ingredients
  - Culinary Terms
  - Food/Nutrition
  - SkillsUSA General Knowledge

## **KNOWLEDGE PERFORMANCE**

A written test will be administered to all team members. The score of all team members will be averaged together. For teams of 3-4, the lowest written test score will be duplicated for the 4<sup>th</sup> and/or 5<sup>th</sup> team members. The following resources should be utilized to prepare:

1. *Culinary Arts Principles and Applications* (3rd Edition), by Chef Michael J. McGreal; published by American Technical Publishers, ISBN 978-0826942579. Source for questions, all chapters excluding 2 and 21.
2. *On Baking: A Textbook of Baking and Pastry Fundamentals* (4th Edition), by Sarah R. Labensky, Eddy Van Damme, Priscilla A. Martel; published by Prentice Hall, ISBN-10: 013524014X. Source for baking questions, all chapters.
3. *ServSafe Coursebook* (8th Edition), National Restaurant Assoc. Educational Foundation; published by Prentice Hall, ISBN-10: 0866127402. Source for sanitation questions, all chapters.
4. *Escoffier: The Complete Guide to the Art of Modern Cookery*, by Cracknell & Kaufmann, ISBN-10: 0-471-29016-5, all classical cooking questions with information taken directly from the following chapters: 1, 2, 3, 6 and 7.
5. *SkillsUSA Member Handbook*

## **SCORING**

(Average Team PD Test Score) + (Average Team Knowledge Test Score) = Final Average Test Score  
(Quiz Bowl Rounds Total Score x 70%) + (Final Average Test Score x 30%) = Final Team Score