

CULINARY ARTS UPDATE: SLSC25

VENUE AND SUPPLY UPDATE

The 2025 SkillsUSA Florida State Culinary Arts competition for high school and post-secondary students will be held at the Prime Osborn Convention Center, located at 1000 Water St, Jacksonville, 32202. High School students will compete on April 29, 2025, and postsecondary students will compete on April 30, 2025.

Each contestant will be required to bring at least one (no more than two) butane burner(s) to use during the competition, along with spare fuel canisters, as needed. Burners may not be shared between contestants. To request butane burners to borrow for the conference: <https://form.jotform.com/250266130394048>

Access to running water is provided for handwashing, or to cook starch, veg, etc. Dishwashing is not available. We are working with the Hyatt to provide space at the hotel to rinse dishes following the contest, and SkillsUSA FL will assist with any transport of dishes, as needed. Students should be equipped with 1-2 bus tubs per contestant.

SCOPE OF THE CONTEST

Competitors will prepare and present food products as per the menu provided. A selection of necessary food items to produce the courses assigned is provided. At the state competition, students showcase skills in these general areas:

- Sanitation, Mise en Place, and Work Skills – safety and basic organization/cleanliness/attitude, clean up
- Classical Knife Cuts/Skills – mince, brunoise, julienne, bâtonnet, dice (all sizes), concassée, chiffonnade, oblique, tourne. These cuts must be used in your production.
- Butchery – chicken, pork, beef, fish
- Main Entrée Production – sauté, roast, braise, stew, poach (shallow or deep), panfry
- Starch Cookery – rice/grains (pilaf, risotto, steam), potatoes (roast, puree, pan fry, boil, steam), legumes
- Vegetable Cookery – boiling, steaming, glazing, sauté, roasting, pan frying, braising, stewing
- Sauce Production – derivative from mother sauce, pan sauce, au jus, butter sauce, reduction
- Salad & Dressings – handling/cleaning of salad greens, emulsion dressing
- Stock/Soup Preparation Skills – various soups like cream, puree, clear

Proper temperature, seasoning/ flavor profiles, plating, clean up, and written exams may also be scored.

UNIFORM AND ATTIRE EXPECTATIONS

Class G: Culinary/Baking and Pastry Arts Attire

Official uniforms, as outlined in the SkillsUSA Technical Standards, are preferred but not required at the state and regional competitions. The list below includes any acceptable exceptions. School names or logos must be covered.

NOTE: The national competition requires that all uniform standards are closely followed, including official logo items.

- White apron
- Plain white or plain black chef's coat
- Black work pants, or black-and-white checkered or black chef's pants
- Black non-slip, non-porous, closed toe and heel shoes, with socks. Traditional Crocs are not acceptable.
- Hair restraint, including hat and/or hairnet, as needed.

SUPPLIES AND MATERIALS

Supplied by the Technical Committee/Host Site:

- Competition problem (menu, instructions)
- All necessary food items for the competition, paper goods, etc. No outside food is allowed. Replacements for burned, spilled or wasted products are not available.
- A "commissary table" for spices, herbs, etc. Items may not leave the table area to be scaled, etc.
- Sanitizing chemicals

Supplied by the Contestant:

- Pen, Sharpie Marker, and Pencil
- Calculator and timers
- 2 – full size sheet pans
- 2 cutting boards that fit inside a full-size sheet pan – approximately 14"X20" (one for meat, one for other mise en place)
- 2 – ½ sheet pan
- 2 – ½ hotel pans – disposable preferred; stainless steel acceptable
- Citrus Zester – optional
- Peeler
- 2 – 10-12-inch sauté pans, non stick allowed
- 2 – 3 qt. sauce pots
- 1 – 1 qt. sauce pot with lid
- 1 – 2qt. sauce pot with lid
- 4 Stainless steel bowls
- 1 set measuring cups and spoons
- 2 ea. 8– 12-inch whisk
- 2 ladles
- 2 rubber and 1 metal spatulas
- 1 Meat Mallet or similar
- Squeeze bottle, optional
- 2 sizzle platters
- 1 entrée fork, optional
- 1 each knife: chef, serrated, boning, paring
- Honing steel
- 2–3 set tongs – 8-12 inches
- Spoons: 1 slotted, 2 regular, 2 wooden, 3 plating
- Strainer, chinois and/or chinacap
- Sanitation bucket/spray bottle
- Disposable cloths/side towels/cleaning towels
- Plastic Wrap and Aluminum foil
- Parchment paper - 3 sheets, optional
- Side towels and hot pads
- Disposable gloves
- Tasting Spoons
- 2 Band-Aids
- Up to 2 portable butane burners per contestant, including gas
- 1-2 Bus tubs to store dirty dishes and hot pans
- Plates for display – White Rounds, 2 dinner plates 10-12-inch, 2 salad plates, 8-10-inch

COMPETITION TIMELINE AND LATE POINT DEDUCTIONS

The window for presenting is 5 minutes long.

- 5-10 minutes late = 25% penalty for that item
- 10-15 minutes late = 75% penalty for that item.
- More than 15 minutes late = may be submitted but will not be scored.
- Butchery and knife cuts will be judged at each station. Alert the judges for scoring and evaluation, including any trim or excess product. Other menu prep may continue during this time.
- On all courses, the competitor will present one plate to the judges and one plate will go on the display table for public viewing and optional post-competition critiques.