

# CULINARY ARTS UPDATE: SLSC26

## VENUE AND SUPPLY UPDATE

The 2026 SkillsUSA Florida State Culinary Arts competition for high school and post-secondary students will be held at the Hyatt Regency Jacksonville Riverfront, located at 225 East Coastline Drive, Jacksonville, FL 32202. The high school contest will be on Tuesday, March 31, 2026, and the postsecondary competition will be on Wednesday, April 1, 2026. The contest will be held in the Grand Ballroom, adjacent to one of the hotel's catering kitchens, which will be used for the Baking and Pastry Arts competition.

Each contestant will be provided one 6-foot table to their exclusive use, and are required to bring two (2) butane burners to use during the competition, along with spare fuel canisters. 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 for handwashing and cooking will be readily available, with handwashing stations in the ballroom, and water for cooking in catering kitchen. A 3-compartment sink will be available for use during and after the competition. Contestants are responsible for cleaning their own dishes and station. 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. At the state competition, students showcase skills in the general areas listed below, along with scores for proper temperature, seasoning/ flavor profiles, plating, clean up, and written exams.

- 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

## 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.

- 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
- 2 portable butane burners per contestant, including extra butane canisters.
- 1-2 Bus tubs to store dirty dishes and hot pans
- Table risers (optional – the table provided is a standard 72" x 30" banquet table)
- 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.