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. 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 4th and/or 5th 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
    - OHSA 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 4th and/or 5th 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