

## A man with glasses and a dark suit over a light blue patterned shirt is smiling and holding a wine glass filled with red wine. He is standing in front of a list of items, which includes "MEMBERSHIP IS FREE", "GET 20% OFF WINE AND EPIC MERCHANDISE", "UP TO 6 MEMORABLE SHIPMENTS TO YOUR DOOR EACH YEAR", "FUN NEW WINE SHIPMENTS", "MEMORABLE WINE SHIPMENTS", "COMING SOON TO US AND", and "WANTED". There is also a sign that says "ALL COMING TO THE".



*Sunday, April 21, 2024*

The image consists of three photographs. The left photo shows a classroom with students seated at long wooden tables, facing a front board. The middle photo shows the exterior of the Culinary Institute of Niagara Falls building, a multi-story white structure with a sign that reads 'CULINARY INSTITUTE - NIAGARA FALLS'. The right photo shows a chef in a white uniform and hat working in a professional kitchen, plating a dish on a white plate.

- Parking in the attached parking ramp. Enter - *Level/ 3*.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 7:50am Shotgun set up of Basic Skills Competitions
- 8:00am Shotgun Start Basic Skills Competition
- 9:15 Category SK / SP and KC / KP to begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm or earlier (Depending on number of competitor) Medal Ceremony

# Sunday April 21, 2024

## Student Culinary Competitions:

(SK) 1 - 11

Student Contemporary Hot Food

The competitors have 15 minutes for set-up,  
60 minutes to fabricate and cook,  
10 minutes for plate up and 15 minutes for clean-up.



## Student Culinary Basic Skills Competition:

- SKS-1, Basic Skills Salon Demonstration,

### Vegetables

Potato: Julienne (3 oz), Paysanne (3 oz any shape), Tourner 3 ea

2 each tomatoes peel and seed, outer shell small dice and inners and trim for concassé

Peel and small dice one onion

### Chicken Fabrication

Butchery to specification:

- Two (2) each airline breast skin on, wing bone Frenched, marrow exposed.
- Separate leg and thigh oyster attached to thigh
- Proper handling of carcass and remaining protein
- Sanitation
- Standard student skills salon timing: 10 min set up; 60 min production time; 10 min clean-up.

## **Student Pastry Competitions:**

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up, 60 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.

(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.

## **Student Pastry Basic Skills Category**

SPS-1 – Basic Skills Salon Demonstration

Students will arrive with their cake pre-frosted with a base layer of white buttercream. Buttercream for all piping must be supplied by the students competing. Students must mix color (of choice) into the buttercream during the competition time frame. The cookies are to be pre-measured but not mixed. The student is also responsible for bringing the orange.

### **Baking Skills**

1. Bake a dozen of a drop cookie of choice (scored on appearance and taste)
2. Segment and zest on orange (Display appropriately with all by products)

### **Cake decorating**

1. Pipe 3 roses (10 points)
2. Write “Happy Birthday” (10 points)
3. Bottom border a must (top border optional)

### **Station Sanitation/Organization**

- Standard student skills salon timing: 10 min set up; 60 min production time; 10 min clean-up. Scoring to be done on the SPS1 Score Sheet.

### **Professional Culinary Competitions:**

(KC)

Contemporary Hot Food

The competitors have 15 minutes for set-up,  
60 minutes to fabricate and cook,  
10 minutes for plate up and 15 minutes for clean-up.



### **Professional Pastry Competitions**

(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,  
60 minutes to cook, 10 additional minutes for plating  
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and  
15 minutes for clean-up.