Culinary Arts Grill - Revised 8/19/2025

Culinary Arts Grill, an *individual event**, is designed to replicate an authentic work environment. One recipe from the four included in this packet will be chosen by the contest chairperson to be prepared by the contestants. No contestant will know ahead of time which recipe will be chosen.

ELIGIBILITY

1. A chapter may submit three secondary and three post-secondary entries in this event.
2. Open to active SkillsUSA members enrolled in career and technical programs with entry-level job skills as the occupational objective. A letter from the appropriate school official on school letterhead stating that the contestant is classified under the provisions of Public Law 105-17, Individuals with Disabilities Education Act, 1997 is required for participation. State/school associations having restrictions on the release of this information may submit a letter on school letterhead of eligibility which simply states: 'I certify that (student name) meets the eligibility requirements for the SkillsUSA Championships Culinary Arts Grill contest. Signed (school official).” The eligibility letter is to be presented to the contest chair at the contest orientation meeting.
3. Each participant must submit a personal resume during signing-in.

CRITERIA FOR EVALUATION

Participants will be evaluated on:

- Personal appearance (professional attire and grooming)
- Proper handwashing techniques
- Maintenance of sanitary conditions and procedures
- Proper use of tools and equipment
- Taking proper safety precautions
- Appearance of finished product
- Completing the entrees on time
- Having a clean work area
- Merchandising skills in plate presentation
- Leaving work area clean for next participant
- Response to oral questions

PROCEDURES AND TIME REQUIREMENTS

1. Participants must attend the event orientation session where they will:
   - Receive a nametag and contestant number.
   - Be given an overview of the event and the participant's responsibilities.
2. Participants will remain in the holding area until the assigned time.
3. **Participants must be dressed in a professional attire which consists of a uniform top or apron, long pants, hair cover (a cap or hair net), and close-toe shoes.**
4. There will be a tour of the kitchen to acquaint the participants with the equipment and preparation area. NOTE: The grill used for competition is a solid, flat top grill.
5. Each participant will have *20 minutes* to complete the entrée and garnish.
6. Each participant will then clean-up work station.
7. When participants have completed their assigned tasks, they will answer an oral question and leave the event area.
8. All judges' decisions are final.

SAMPLE ORAL QUESTIONS

1. What is a short order cook?
   A person who cooks food that is easily and quickly prepared.
2. What does the term "cook to order" mean?
   Food cooked to the order's specifications.
3. The experienced fry cook divides the cooking surface of the grill into two sections. What are those two sections called?
   Hot direct heat section for cooking.
   Indirect heat for holding (keeping warm)
4. What is a major cause of accidents in commercial kitchens today?
   Work related burns are the leading cause of commercial kitchen injuries.

**Students who communicate through an interpreter may use their interpreter during the skills demonstration. Students who require reading assistance may request to have any written tests read to them.*

Culinary Arts Grill Rubric

Participant Number: _____

Safety and Appearance					Points
Clothing and Appearance 0-5 points	0-2 Non-professional appearance, attire and/or grooming	3-4 Neat appearance, attire and grooming with minor modifications needed	5 Proper appearance, attire, and grooming		
Safety 0-10 points	0-4 Disregard of safety creating unsafe situations during preparation	5-8 Shows minimal safety concerns	9-10 Follows and demonstrates all safety practices		
Sanitation 0-10 points	0-1 No visible hand washing, frequent touching of face, hair	2-8 Shows minimal sanitation concerns during preparation	9-10 Follows and demonstrates all sanitation practices		
Food Production					
Equipment, Tools, and Techniques 0-10 points	0-1 Lacks understanding of equipment and/or improper use of tools	2-8 Minimal use of safety and appropriate industry techniques and equipment	9-10 Uses all equipment correctly and safely		
Time Management and Sequence 0-10 points	0-4 Lacks efficient use of time and/or organization/planning	5-8 Poor use of time and lack of organization/planning	9-10 Effective use of time and organization/planning skills		
Plating and Presentation					
Product Appearance 0-10 points	0-4 Presentation needs improvement, large amount of waste	5-8 Presentation is acceptable but lacks professional qualities.	9-10 Presentation is attractively displayed and shows creativity		
Garnish 0-5 points	0-2 Inappropriate selection of garnish, no garnish, too much garnish	3-4 Adequate but not outstanding, lacks creativity	5 Appropriate for food items, exhibits creativity		
Cleanup					
Station Cleaning 0-10 points	0-4 Inspection shows no cleaning of equipment, utensils or surfaces	5-8 Inspection shows adequate cleaning of equipment, utensils and some disorganization	9-10 Inspection shows clean equipment, utensils, and surfaces		
Oral Questions					
Responses to Judges' Questions 0-5 points	0-1 Questions not answered properly	2 Few questions answered properly	3 Some questions answered properly	4 Most questions answered properly	5 All questions answered properly

Resume (Preparedness & Professional Standards)	No resume presented OR resume not relevant to task	Resume incomplete or contains multiple errors	3-4 Resume presented; minor formatting or grammar errors	Professional resume presented on time; free of errors; clearly outlines skills, training, and experience	
Time: _____				(75 points possible) TOTAL	

Judge's initials: _____

Contest Chairperson's initials: _____

Judge's comments:

Quesadilla

Ingredients

2 – 9” flour tortillas

1 tsp. butter

½ cup shredded cheese

1 green onion (diced)

1 oz. scoop sour cream

Salsa

Preparation

1. Preheat grill to medium heat.
2. Spread butter on one side of each tortilla.
3. Put one tortilla on grill, butter side down.
4. Layer with cheese and green onion.
5. Top with second tortilla, butter side out.
6. Brown both sides.
7. Remove quesadilla from grill and place on cutting board.
8. Cut into four pieces.
9. Plate quesadilla and serve with sour cream and salsa.

Hamburger

Ingredients

1 frozen hamburger patty

Salt and pepper

Hamburger buns

Leaf lettuce

1 slice of tomato

Dill pickles

Potato chips

Preparation

1. Preheat grill to high heat.
2. Place frozen hamburger patty on preheated grill and season with salt and pepper.
3. Cook patty to an internal temperature of at least 155ºF.
4. While patty is cooking, present open hamburger buns on a plate.
5. Place lettuce, tomato slice, and pickles on top half of bun.
6. Place cooked patty on bottom half of bun.
7. Garnish with potato chips.

Prosciutto Panini

Ingredients

2 slices country-style bread, ½ inch thick

Olive oil

1 slice prosciutto

2 slices mozzarella cheese

2 slice tomato

Salt and pepper

4 fresh spinach leaves

Preparation

1. Preheat grill and Panini iron to 400ºF.
2. Brush one side of each bread slice with olive oil.
3. Lay the bread slices (oiled side down) on a clean cutting board.
4. Place the prosciutto on one slice of bread and top with mozzarella cheese and then tomato slices.
5. Season with salt and pepper.
6. Top with spinach leaves, then with the other bread slice (oiled side up).
7. Place the sandwich on the preheated grill, then place the hot Panini iron on the top of the sandwich.
8. Cook until the bread is golden and the cheese is melted.
9. Transfer the sandwich to a cutting board and cut in half at an angle.
10. Place the sandwich on a plate and garnish.

Reuben Sandwich

Ingredients

2 slices rye bread

3 slices corned beef

Thousand Island dressing

1 slice Swiss cheese

Sauerkraut

Butter

Preparation

1. Preheat grill to 400ºF.
2. Butter one side of each slice of bread.
3. Spread Thousand Island dressing on the other side of bread.
4. On one slice of bread add in order; corned beef, Swiss cheese, and sauerkraut.
5. Place the other slice of bread on top.
6. Place buttered side down on preheated grill.
7. Grill both sides of the sandwich until browned.
8. Transfer the sandwich to a cutting board and cut in half from corner to corner.
9. Place the sandwich on a plate and garnish.