

The Art of Garde Manger Competitive Event is a State Event conducted at the NJ FCCLA State Leadership Conference. It is an *individual* event that combines creativity, knife skills, food safety, sanitation, and preparation with an artistic presentation. Participants must create one (1) *plated presentation item*. For the 2022 State Leadership Conference, all participants will create a **Charcuterie Board**.

NEW JERSEY LEARNING STANDARDS

SLSA.R4	Interpret words and phrases as they are used in a text, including determining technical, connotative, and figurative meanings, and analyze how specific word choices shape meaning or tone.
SLSA.R7	Integrate and evaluate content presented in diverse media and formats, including visually and quantitatively, as well as in words.
W.11-12.8	Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the strengths and limitations of each source in terms of the task, purpose, and audience; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and overreliance on any one source and following a standard format for citation.
SL.9-10.1	Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with peers, building on others' ideas and expressing their own clearly and persuasively.
SL.9-10.6	Adapt speech to a variety of contexts and tasks, demonstrating command of formal English.
L.11-12.1	Demonstrate command of the conventions of standard English grammar and usage when writing or speaking.
9.2.8.CAP.3	Explain how career choices, educational choices, skills, economic conditions, and personal behavior affect income.
9.2.12.CAP.6:	Identify transferable skills in career choices and design alternative career plans based on those skills
9.2.8.CAP.9:	Analyze how a variety of activities related to career impacts postsecondary options
9.2.8.CAP.12:	Assess personal strengths, talents, values, and interests to appropriate jobs and careers to maximize career potential.
9.2.8.CAP.16:	Research different ways workers/ employees improve their earning power through education and the acquisition of new knowledge and skills.
9.2.8.CAP.18	Explain how personal behavior, appearance, attitudes, and other choices may impact the job application process.
9.4.12.CI.3	Investigate new challenges / opportunities for personal growth, advancement, and transition.
9.4.8.CI.4:	Explore the role of creativity and innovation in career pathways and industries
9.4.8.IML.3	Create a digital visualization that effectively communicates a data set using formatting techniques such as form, position, size, color, movement, and spatial grouping.
9.4.8.IML.7	Use information from a variety of sources, contexts, disciplines, and cultures for a specific purpose.
1.2.12acc.Cr1b	Organize and design artistic ideas for media arts productions.
9.3.HT-RFB.1	Describe ethical and legal responsibilities in Food and beverage service facilities
9.3.HT-RFB.2	Demonstrate safety and sanitation procedures in food and beverage service facilities.

CAREER READY PRACTICES

- ✓ Apply appropriate academic and technical skills
- ✓ Attend to personal health and financial well-being.
- ✓ Communicate clearly and effectively with reason.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Use technology to enhance productivity.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.
- ✓ Model integrity, ethical leadership, and effective management.

NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES

- 8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.
- 8.5.9 Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques
- 8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.
- 14.3.1 Apply various dietary guidelines in planning to meet nutrition and wellness needs.
- 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.

EVENT CATEGORIES

Senior: Participants in a comprehensive program in grades 9 – 12

Occupational: Participants in an occupational program in grades 9 – 12

ELIGIBILITY

- 1. Each chapter may submit a maximum of two (2) entries per event category.
- 2. An entry is defined as one (1) participant.
- 3. An event category is determined by a member's grade in school and course focus.
- 4. Participation is open to any affiliated FCCLA member.

PROCEDURES & REGULATIONS

- 1. The participant must bring all supplies, preparation equipment, and food items. **Absolutely no food, equipment, supplies, etc. may be shared among participants.**
- 2. Each participant is required to utilize and explain a minimum of three (3) knife skills in the creation of the **charcuterie board**.
- 3. Each participant is required to use a selection of the following tools complete their **charcuterie board**: chef knife, paring knife, standard garnishing kit, melon/parisienne baller, fluting knife, tourney knife, spiral slicer, mandolin, micro-plane, and a serrated utility knife.
- 4. Each participant is required to provide one (1) dip or spread for the charcuterie board.
- 5. For this year, each participant must use a minimum of six (6) and a maximum of ten (10) different ingredients.
- 6. Each participant must bring a small ice chest/cooler to keep food items fresh and free from spoiling.
- 7. Participants will create a charcuterie board that is meant to serve eight (8) people. The charcuterie board is one item to be part of a reception.
- 8. Each participant will display and garnish the plate in a manner appropriate to the product. Display of the product must be on a platter or board that is no larger than sixteen (16) inches by fourteen (14) inches. The platter is of the student's choosing (i.e., plate, stone, wood cutting board, etc.)

9. **No food preparation or knife cuts may be completed prior to the event.** This is a cold food preparation event. Because there is no water source, foods that require washing must be washed ahead of time. All other preparation must be done at the event. Vegetables and fruits cannot be peeled or sliced prior to the competition. Product must be assembled during the event time.
10. All vegetables must be cut, prepared, and arranged on site so that the judges can see the work and knife skills applied. Garnishes may not be pre-made at school or at home and then incorporated into the presentation.
11. All dressing/dips must be “handmade”; no premade dressings/dips are allowed.
12. Electrical outlets and water will not be available. **Participants must supply their own water.**
13. Electrical outlets will be available for a blender only. Blender time is limited to five (5) minutes per participant. **Participants must supply their own blender.**
14. Each participant must supply a typed **double-sided** three (3)-by-five (5) inch index card. The card must be placed with the entry at the time of display, just prior to dismissal. One (1) side, the complete ingredient list must be provided. On the reverse side, the following information should be provided:
 - A. Participant’s Name
 - B. School Name
 - C. Chapter Name
 - D. Event Name (Art of Garde Manger)
 - E. Event Category
 - F. Type of event for which the **Charcuterie Board** will be served.
15. Each participant must remain with his/her presentation until dismissed by the evaluators. Each participant should be prepared to answer questions from the evaluators regarding their product, such as selection of ingredients, knife cuts used, safety and sanitation, etc. **No talking** is allowed between participants.
16. This event takes a total of fifty (50) minutes. The following is a suggested use of time:
 - Five (5) minutes for station *mise en place*. **No food production at this time.**
 - Forty (40) minutes for preparation and plating.
 - Five (5) minutes for clean-up.
17. Each participant is required to wear an apron or smock and restrain his/her hair with a total head cover (hat, net, etc.) and follow principles of sanitation. Each participant needs to understand and explain the proper use of gloves when preparing food.
18. Tasting of competition food is prohibited.
19. See the GENERAL RULES AND INFORMATION of these guidelines.

ART OF GARDE MANGER SPECIFICATIONS

Organization and Sanitation

Personal Appearance	Neat and professional.
Work Area	Safe, sanitary, organized and efficient, with food and equipment handled appropriately.
Time Management	Effective use of time allotted; follows the time schedule provided.

Product

Preparation Skills	Handled equipment, especially knives, safely and effectively. Correct tools were used in the preparation.
Knife Cuts	Clean and accurate. A minimum of 3 techniques were used.
Food Handling	Proper safety and sanitation precautions are taken.
Level of Difficulty	Demonstrates a variety of challenging techniques, cut and tools.
Food Presentation	The charcuterie board has eye appeal and is neat and appetizing.
Creativity	The finished product is creative and artistic.

Display and Presentation

Index Card	Complete information is provided.
Questions	Knowledgeable and complete answers to questions.

Although this project will be presented in-person at the 2022 SLC, we recommend participants take pictures during practice sessions and create a storyboard with an 8 X10 photo of the finished product. The storyboard should show the participant in action creating their charcuterie board.

The world is an uncertain place right now. If it becomes necessary to convert this event to a virtual format, the work of the participant will be documented for judging.

ART OF GARDE MANGER RATING SHEET

Name _____ School _____
Check One Event Category: _____ Senior _____ Occupational _____

INSTRUCTIONS:

Write the appropriate rating under the "SCORE" column. Points given may range between 0 and the maximum number indicated. Where information is missing, assign a score of 0. Total points and enter under "TOTAL SCORE."

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
ORGANIZATION & SANITATION							
Personal appearance	0-1	2	3	4	5		
Safe, sanitary work area maintained; food and equipment handled appropriately	0-2	3-4	5-6	7-8	9-10		
Efficient organization of work area	0-1	2	3	4	5		
Effective use of time management. Follows time schedule	0-1	2	3	4	5		
PRODUCT							
Handled equipment, especially knives, safely and effectively	0-2	3-4	5-6	7-8	9-10		
Knife cuts were clean and accurate. A minimum of 3 knife skills were demonstrated.	0-3	4-6	7-9	10-12	13-15		
Proper food handling is used to provide a safe and sanitary product	0-2	3-4	5-6	7-8	9-10		
Difficulty demonstrated in preparation of finished product using a variety of techniques using a 6 to 10 different ingredients	0-2	3-4	5-6	7-8	9-10		
Charcuterie Board presentation has eye appeal, neat and appetizing, using a variety of items	0-2	3-4	5-6	7-8	9-10		
Finished product is creative and has appropriate garnish	0-2	3-4	5-6	7-8	9-10		
DISPLAY and PRESENTATION							
Answers to questions are knowledgeable and thorough	0-1	2	3	4	5		
The index card provides complete information	0-1	2	3	4	5		

Total Score _____

Verification of Total Score (please initial)

Evaluator _____

Room Consultant _____

Lead Consultant _____

Circle Rating Achieved:

Gold: 90-100

Silver: 79-89

Bronze: 70-78