

Hospitality Skills Competition Brief & Marking Scheme

9:00 AM – Industry Judges arrive at host sites.

9:15 AM – Welcome speech given by guest judges / visitor

10:00 AM – Competitions start **promptly**.

1:00 - 2:00 PM – Lunch break (provided for visiting students and judges by the host college).

1:00 PM – Competition leads upload winner and runner-up details ahead of the online awards ceremony.

2:00 - 3:00 PM – Competition wrap-up: Judges and teaching teams share feedback with competitors.

OVERVIEW: The hospitality skills challenge will see the Hospitality Competitors test competency with their **knife skills**, as well as their general professional standards in terms of presentation, hygiene, organisation and timekeeping.

SCENARIO: You are a chef in a high-end restaurant kitchen that is known for its attention to detail, precision, and presentation. The executive chef has tasked you with preparing a range of ingredients for tonight's dinner service, focusing on different types of cuts. These cuts are crucial to the dishes being served, and they must meet the restaurant's high standards of uniformity, precision, and efficiency.

Competitors must demonstrate mastery of a variety of knife skills, handling a variety of vegetables. You will be judged on accuracy, consistency, speed, safety, and waste minimization. Creativity will also be a factor in the final plating presentation.

LOCATION: Chefs Hat Kitchen

DURATION: 30 mins

COMPETITORS: Level 3 (Competent Level 1 & 2 students can compete)

STAFFING:

Michael Frederick BDC

JUDGING: BD Group

EQUIPMENT: Workstations comprise a **stainless-steel preparation table**, competitors to bring all other equipment.

Suggest the following:

- 2 bowls for holding and peeling
- Two small – medium food trays stainless steel
- Aluminum or plastic for presentation
- Suitable chopping board and safety mat
- Suitable sharp chefs' knives
- Cleaning cloths.

COMPETITION DETAILS

Using pre peeled vegetables where applicable for preparation of the following:

- 2 Fondant potatoes with flat top and bottom oval ends approx. 80g each
- 50g Paysanne of carrots, leek and swede combined
- 4 turned carrots approx. 25gms each
- 50g Jardiniere of Swede, carrot and celeriac combined 50g Julienne leek and celery combined

Additional information: Vegetables to be provided by the competitor. All vegetables may be brought to the competition peeled but not shaped judges will be looking for sizes to be accurate, and scales may be used to assess weights. Just to confirm the weight of the jardiniere and julienne is a combined weight.

Presentation: Presentation of vegetables should be on an appropriate tray.

Hygiene: Cleaning chemicals (sanitisers, detergents will be provided, Clingfilm and kitchen paper will be provided.

Knife Skills Competition Marking Scheme

Category	3 (Exceeds Expectations)	2 (Meets Expectations)	1 (Approaching Expectations)	0 (Does Not Meet Expectations)	Mark
Time Management	Task completed well within the allotted time with time to spare.	Task completed within the allotted time.	Task completed slightly over the allotted time but within reasonable limits.	Task not completed within the allotted time.	
Safety and Hygiene	Task handled with exceptional safety and hygiene standards.	Task handled in a safe and hygienic manner with minor lapses.	Task handled with several safety or hygiene lapses.	Task handled unsafely or unhygienically.	
Professionalism and Organization	Demonstrated exceptional professional working methods, organization, and skills.	Demonstrated professional working methods, organization, and skills.	Demonstrated some professional working methods, organization, and skills with room for improvement.	Did not demonstrate professional working methods, organization, and skills.	

Category	3 (Exceeds Expectations)	2 (Meets Expectations)	1 (Approaching Expectations)	0 (Does Not Meet Expectations)	Mark
Uniform and Equipment	Correct uniform and knives used with no issues.	Correct uniform and knives used with minor issues.	Incorrect uniform or knives used with some issues.	Incorrect uniform and knives used with major issues.	
Fondant Potatoes	Fondant potatoes evenly sized, flat top and bottom, oval ends, and approximately 80g each.	Fondant potatoes mostly evenly sized, with minor deviations.	Fondant potatoes unevenly sized, with several deviations.	Fondant potatoes poorly prepared, not meeting the criteria.	
Paysanne of Carrots, Leek, and Swede	Paysanne cuts are evenly sized and approximately 50g.	Paysanne cuts mostly even, with minor deviations.	Paysanne cuts uneven, with several deviations.	Paysanne cuts poorly prepared, not meeting the criteria.	
Turned Carrots	Turned carrots evenly sized, approximately 25g each.	Turned carrots mostly even, with minor deviations.	Turned carrots uneven, with several deviations.	Turned carrots poorly prepared, not meeting the criteria.	
Jardiniere of Swede, Carrot, and Celeriac	Jardiniere cuts are evenly sized and approximately 50g.	Jardiniere cuts mostly even, with minor deviations.	Jardiniere cuts uneven, with several deviations.	Jardiniere cuts poorly prepared, not meeting the criteria.	
Julienne of Leek and Celery	Julienne cuts are evenly sized and approximately 50g.	Julienne cuts mostly even, with minor deviations.	Julienne cuts uneven, with several deviations.	Julienne cuts poorly prepared, not meeting the criteria.	
Maths	Accurate weight and measurements for all cuts, no errors.	Mostly accurate weight and measurements for most cuts, minor errors.	Some accurate measurements, several errors.	Incorrect weight and measurements, major errors.	
English	Clear, precise, and professional communication throughout.	Clear and professional communication with minor lapses.	Communication was somewhat clear but had noticeable lapses.	Communication was unclear and unprofessional.	



OVERVIEW: The hospitality skills challenge will see the level 2 Hospitality Competitors test competency with their **Butchery** and **Fishmongery** skills, as well as their general professional standards in terms of presentation, hygiene, organisation and time keeping.

SCENARIO: You are a chef in a high-end restaurant kitchen that prides itself on farm-to-table and ocean-to-table dining experiences. The restaurant is hosting a special event for 50 VIP guests who expect fresh, premium cuts of meat and fish. The event menu highlights both a chicken dish and a plaice dish, it's the participants' responsibility to ensure the cuts are perfect.

The final cuts will be handed over to a chef who will prepare signature dishes, so the accuracy and quality of the cuts directly affect the restaurant's reputation. Participants must balance speed, precision, and professionalism to deliver top-tier results.

LOCATION: Chefs Hat Kitchen

DURATION: 1 Hour

COMPETITORS: Level 3 (Competent Level 1 & 2 students can compete)

STAFFING:

Michael Frederick BDC

JUDGING: BD Group

EQUIPMENT: Workstations comprise of a **stainless-steel preparation table**

Competitors to bring all other equipment. Suggest the following:

- bowl for bones trimmings
- two small – medium food trays stainless steel
- aluminium or plastic for presentation
- Suitable chopping board and safety mat
- suitable sharp chefs knives.
- Cleaning cloths.

Hygiene: Cleaning chemicals (sanitisers, detergents will be provided Clingfilm and kitchen paper will be provided.

COMPETITION DETAILS

Part 1: Butchery - Butcher a Whole Chicken for Sauté (the chicken will be provided)

- The skills test will be to cut the chicken into 10 pieces and display waste along with the service pieces.
- The 10 pieces prepared from the chicken are 2 drumsticks, 2 thighs,
- 2 wings, 2 pieces of breast, 2 middle joint winglets. All waste to be presented on students choice of tray.
- Each pair of meat cuts to be even and where knuckles are presented, they have been removed, leaving the middle bone to support the joint in cooking, any visible feathers to be removed.

Part 2: Fishmongery - Plaice Filleting; Prepare 2 plaice to be provided.

- Both are to be filleted and skinned. 2 fillets to be left whole
- 2 as delice, 2 as paupiette, 2 cut into goujons.
- Bones to be prepared and presented for use in fish stock with all the trimmings.
- Cuts of fish are to be on a stainless-steel tray, with competitor supplying means of securing paupiettes if required

Additional information: Bones to be prepared and presented for use in fish stock with all the trimmings. Cuts of fish are to be on a stainless-steel tray, with competitor supplying means of securing paupiettes if required

Criteria	3 - Excellent	2 - Good	1 - Satisfactory	0 - Needs Improvement	Mark
Completion in Allotted Time	Completed task within the time limit with ample time for final adjustments.	Completed task just within the time limit.	Completed task slightly over the time limit.	Did not complete the task within the time limit.	
Safe and Hygienic Handling	Maintained exceptional hygiene and safety throughout the entire task.	Maintained good hygiene and safety with minor lapses.	Maintained basic hygiene and safety; some lapses observed.	Poor hygiene and safety practices were evident.	
Effective Use of Product with Minimal Wastage	Minimal waste generated; maximized use of all parts of the chicken.	Moderate waste; generally good use of the chicken parts.	Considerable waste; some inefficiency in use.	Excessive waste; poor use of the chicken.	
Criteria	3 - Excellent	2 - Good	1 - Satisfactory	0 - Needs Improvement	Mark
Correct Uniform and Knives	Fully compliant with uniform standards; used appropriate knives expertly.	Compliant with uniform standards; used appropriate knives well.	Partially compliant with uniform standards; some knife usage errors.	Non-compliant with uniform standards; inappropriate knife usage.	
Professional Working Method, Organisation, and Skills	Extremely well-organised and professional throughout the task.	Generally well-organised and professional; minor lapses.	Some organisation and professionalism; several lapses.	Lacked organisation and professionalism.	
Correct Removal of 10 Joints of Chicken for Sauté	Joints removed with precision and accuracy; all cuts perfect.	Joints mostly removed accurately; minor imperfections.	Some joints removed accurately; several errors.	Joints poorly removed; significant errors.	
Cleaning of Joints for Service (e.g., knuckles cleaned, excess fat removed, skin shaped to fit joint)	Joints cleaned exceptionally well; no excess fat or feathers.	Joints cleaned well; minor excess fat or feathers.	Joints partially cleaned; some excess fat or feathers.	Joints poorly cleaned; significant excess fat or feathers.	
Wishbone Removed Cleanly and Breast Portions Evenly Cut	Wishbone removed cleanly; breast portions evenly cut.	Wishbone mostly removed cleanly; breast portions fairly even.	Wishbone removal and breast portions need improvement.	Wishbone not properly removed; breast portions uneven.	
Presentation and Styling of Finished Product	Finished product presented and styled to a high standard.	Finished product well presented and styled.	Presentation and styling satisfactory.	Presentation and styling poor.	

Fishmongery Competition Marking Scheme

Criteria	3 - Excellent	2 - Good	1 - Satisfactory	0 - Needs Improvement	Mark
Completion in Allotted Time	Completed task within the time limit with ample time for final adjustments.	Completed task just within the time limit.	Completed task slightly over the time limit.	Did not complete the task within the time limit.	
Safe and Hygienic Handling	Maintained exceptional hygiene and safety throughout the entire task.	Maintained good hygiene and safety with minor lapses.	Maintained basic hygiene and safety; some lapses observed.	Poor hygiene and safety practices were evident.	

Criteria	3 - Excellent	2 - Good	1 - Satisfactory	0 - Needs Improvement	Mark
Effective Use of Product with Minimal Wastage	Minimal waste generated; maximized use of all parts of the fish.	Moderate waste; generally good use of the fish parts.	Considerable waste; some inefficiency in use.	Excessive waste; poor use of the fish.	
Correct Uniform and Knives	Fully compliant with uniform standards; used appropriate knives expertly.	Compliant with uniform standards; used appropriate knives well.	Partially compliant with uniform standards; some knife usage errors.	Non-compliant with uniform standards; inappropriate knife usage.	
Professional Working Method, Organisation, and Skills	Extremely well-organised and professional throughout the task.	Generally well-organised and professional; minor lapses.	Some organisation and professionalism; several lapses.	Lacked organisation and professionalism.	
Fish Fins Trimmed, Cut Around Head to Gain Most Flesh, Fillets Removed Cleanly Leaving No Flesh on Bones	Fish fins trimmed and cut around head perfectly; fillets removed cleanly leaving no flesh on bones.	Fish fins trimmed and cut around head well; fillets removed mostly cleanly with minimal flesh left on bones.	Fish fins trimmed and cut around head acceptably; some flesh left on bones.	Fish fins poorly trimmed, cut around head done inadequately; significant flesh left on bones.	
Fillets Skinned Professionally with No Flesh Left on Skin, Trimmed to Remove Skirt	Fillets skinned perfectly with no flesh left on skin; trimmed neatly to remove skirt.	Fillets skinned well with minimal flesh left on skin; trimmed adequately to remove skirt.	Fillets skinned acceptably with some flesh left on skin; trimming needs improvement.	Fillets poorly skinned with significant flesh left on skin; not trimmed properly.	

Correct Shaping and Cutting of Fillets, Delice, Paupiettes, and Goujons	Fillets, delice, paupiettes, and goujons cut and shaped perfectly.	Most fillets, delice, paupiettes, and goujons cut and shaped well; minor imperfections.	Some fillets, delice, paupiettes, and goujons cut and shaped acceptably; several errors.	Fillets, delice, paupiettes, and goujons poorly cut and shaped; significant errors.	
Presentation and Styling of Finished Product	Finished product presented and styled to a high standard.	Finished product well presented and styled.	Presentation and styling satisfactory.	Presentation and styling poor.	

Mathematics and English Criteria

Criteria	3 - Excellent	2 - Good	1 - Satisfactory	0 - Needs Improvement	Mark
Mathematical Accuracy in Portioning	Portions cut accurately maintaining equal weight and size.	Portions mostly accurate with slight variations in weight and size.	Portions show noticeable variations in weight and size.	Portions are inconsistent and poorly measured.	
Use of Language and Communication	Clear and effective communication throughout;	Generally clear communication; appropriate	Basic communication; some errors in terminology.	Poor communication; incorrect terminology used frequently.	

Criteria	3 - Excellent	2 - Good	1 - Satisfactory	0 - Needs Improvement	Mark
	used appropriate terminology correctly.	terminology used with minor errors.			