



National Skill Competition  worldskills
INTERNATIONAL VOCATIONAL TRAINING ORGANIZATION

HOSPITALITY

Test Project



Skill Area CULINARY

National Skills Competition Date: March 30 and 31, 2005

Skills Jamaica Competition March 30-31, 2005

General Instructions

- (1) Each competitor will be required to carry out the test project as specified on the schedule to be handed out two days before the competition.
- (2) The time will be specified according to the test project.
- (3) Minor adjustments may be made to the test project on the day of the competition where a new test project will be issued to the competitor.
- (4) Competitors are expected to identify all equipment/ materials/ingredients needed and submit list to the competitions committee no later than January 28, 2004.
- (5) Please note that all competitors should provide their own small tools and utensils.**
- (6) Competitors will be given a schedule two days before the competition. Debriefings will also be conducted for all competitors on March 28, 2004.
- (7) All competitors will get an opportunity to arrange work areas the day before the competition. Where applicable competitors for the second day will arrange their work areas on the evening of day one. Competitors who fall in the second shift will get an opportunity to do their preparation at offsite locations (to be decided) where necessary.
- (8) All competitors should be present for the opening ceremony along with their instructors/coaches.
- (9) Rehearsal for the opening ceremony will be held on the evening of March 28, 2005 in the Indoor Sports Centre.

Final Project - Culinary

Duration: 7 hours

Instructions: Compose and write a five-course menu for five persons. All dishes must be appropriately garnished, plated and presented for service. Also a time plan is to be written and presented to the judges before competition commences.

The following guideline must be used when selecting menu items:

Appetizer	-	2 cold and 2 hot appetizers
Fish and Meat		-Items from 'Mystery Box' (Served with sauces of own choice) 2 different vegetables 2 starches
Entrée	-	Stuffed meat or poultry 2 different vegetables (one cooked and one uncooked) 1 starchy item 2 variations of pasta (1 stuffed with poultry and the other with meat)
Dessert	-	National Dessert – 2 hot and 2 cold

N.B. National Dessert should include a pastry dish, Danish, Ruff Puff and Choux.

In addition, competitors are required to prepare an international seafood platter using three (3) different cooking styles) and include a salad course in their menu.