

Culinary Arts

Competition Guidelines:

The Culinary Arts competition challenges students to produce original, unique culinary creations related to this year's theme. Students will be judged on the taste, technique, presentation and originality of their culinary creations. This competition consists of Culinary Arts submissions, a printed Written Statement, and an interview portion conducted by the judges' panel.

This year's challenge is: cupcakes.

Competitors are required to conceptualize, execute and decorate cupcakes that reflect this year's theme. There is no limitation on ingredients and materials used, as long as they are [halal](#) and edible.

The following is a list of rules and procedures for this category. Failure to fulfill these obligations and/or any violation of them may result in point loss or disqualification from the tournament.

1. No more than two (2) students from each school can register for this competition.
2. This competition is NOT a team effort. Each competitor must turn in a separate piece of work.
3. MIST ID and order of competition will be pre-assigned on a random selection basis.
4. Competitors shall report at the appropriate time to the designated place. Competitors shall be introduced to the judges by their MIST IDs.
5. All culinary creations must have at least three (3) portions, presented on three (3) separate plates for each of the judges. These plates are to be labeled with the MIST ID ONLY. If the contestant's name appears anywhere on the presented piece, it will be disqualified.
6. No more than \$30 can be spent on supplies.
7. Concept & styling must relate to the overall MIST Theme.
8. All ingredients must be halal. Please consult [this document](#) for a basic guide to understanding halal foods. All creations must be accompanied by a list of ingredients used.
9. To avoid risk of any contamination for people with food allergies, you are required to bring your submissions in an airtight container until they are ready to be presented for judging. Competitors with food allergies are required to inform their Regional Representatives at least two (2) weeks prior to the tournament.
10. Each participant will be interviewed for five (5) minutes in order to describe purpose and inspiration of the culinary creation. Interview questions can be found in the last section of the Culinary Arts Ballot. Please note that if there are more than 20 entries for this competition, only the top 20 entries (based on artwork and written statement) will be interviewed. In this case, an open gallery preliminary judging round will take place, and all entries will be judged according to the Culinary Arts Ballot. The top 20 that advance will have a five (5) minute interview with the Judges' Panel.
11. A typed written statement no more than one (1) page (500 words max.) must be included with the artwork. The explanation will include what inspired the contestant to make it, as well as specific answers to the interview questions. Please note that the written statement is an integral component of qualifying for an interview in the top twenty. We also recommend that competitors include a photograph of their culinary creations. In cases where the submissions are damaged during transportation, the photograph will be used to judge the presentation portion of the ballot.

12. Both the interview and the Culinary Arts submission (with written statement) will be judged according to the Culinary Arts Competition Ballot.

Checklist:

- Culinary Arts submission.
- Written statement based on interview questions.
- Both the submission and the written statement should be clearly labelled with:
 - MIST IDs
 - Name of Competition

[Please note: 3 copies of the written statement must be submitted.]

Student MIST ID: _____ Total Score: _____ /100
Judge's Printed Name: _____ Rank: _____

Culinary Arts Competitions Ballot

Section A (Technical) Score: /10

*Full score is awarded for each "Yes". Zero points awarded for every "No". Point value in parenthesis.

- | | Yes | No | |
|-----|--------------------------|--------------------------|--|
| (1) | <input type="checkbox"/> | <input type="checkbox"/> | Participant is on time for interview |
| (2) | <input type="checkbox"/> | <input type="checkbox"/> | Participant looks credible and is dressed appropriately for the interview (jeans, t-shirts, and/or tennis shoes fall under "No") |
| (3) | <input type="checkbox"/> | <input type="checkbox"/> | Length of written statement does not exceed one page (500 words) |
| (4) | <input type="checkbox"/> | <input type="checkbox"/> | Submission meets required submission guidelines (see rules) |

Section B (Taste/Technique) Score: /35

Taste

- (10) ___ Culinary creation has a pleasing taste (is delicious!)
- (6) ___ Recipe used is complex (using pre-made boxed elements score poorly)
- (5) ___ Creation integrates expression, organization, technique and MIST's theme through evaluation and revision.

Technique

- (6) ___ Student shows a good knowledge of ingredients and culinary skills
- (6) ___ Culinary creation shows superior level of skills in the production of the work and execution of each technique and component is done in a superior manner
- (2) ___ Design required time and patience, and was difficult to execute

Section C (Presentation) Score: /30

Aesthetics & Design

- (2) ___ Visual balance, composition and layout enhance the overall beauty of the creation
- (2) ___ Creation features a recognizable centre of interest in relation to the theme.
- (2) ___ The selected colors enhance or complement the subject matter
- (2) ___ Creation makes use of elements and principles of art (shape, color, texture, flow, composition) effectively. Those which enhance the overall appearance of the work are chosen
- (5) ___ All elements work together to create a unified design and the total effect is pleasing to the eye while still enhancing the artwork.
- (5) ___ Creation makes a visual impact and stands on its own as a complete work of food styling

Creativity

- (7) ___ Presentation is unique and fully developed to present fresh concepts in imaginative and inventive ways.
- (5) ___ Work breaks new ground in communicating its message

Section D (Originality/Application of Theme)**Score: /25**

Please ask the following questions to gauge participants' understanding of the theme and how it was expressed in their work. Then proceed to scoring.

- (a) How did you aim to convey this year's theme in your culinary creation? In what ways does your recipe and technique represent your individual point of view, imagination, creativity, and individuality?
- (b) Explain your purpose in developing this culinary item and describe how you achieved that goal. Describe any influences from chefs, cookbooks or cooking shows that contributed to the development of this artwork.
- (c) What elements or principles of culinary technique did you use, and how did you select and organize the visual aspects of the decoration/food styling?

- (6) ___ There is a strong, clearly evident relevance to the theme
- (7) ___ The theme is expressed in a unique or outstanding way
- (6) ___ Purpose of the culinary creation is clearly articulated and shows evidence of reflection and/or research
- (6) ___ Elements and principles of culinary technique are clearly articulated and student shows evidence of careful selection and organization of these elements and principles

Overall Judges Comments and Feedback
