



## Culinary Foundations Test State Only Event

**Culinary Foundations Test**, an *individual event*, recognizes participants who demonstrate knowledge in food service terminology and abbreviations, measurements and equivalents, recipe conversions and calculations, and food safety and sanitation.

### EVENT CATEGORY

Level 2: grades 9 and 10

Level 3: grades 11 and 12

### CAREER CLUSTERS

- Hospitality and Tourism
- Human Services
- Health Sciences

### ELIGIBILITY & GENERAL INFORMATION

1. Participation is open to any nationally affiliated member in grades 9- 12 prior to regional and state competition.
2. Spectators are not allowed to view this event.
3. Participant's level is determined by grade placement during the current school year.

### PROCEDURES & TIME REQUIREMENTS

1. Each participant will report to the event room consultant at the designated participation time with two #2 pencils and a non-scientific calculator.
2. Participants will be briefed in the testing process and be assigned a seat.
3. Participants will have 60 minutes to complete the written test.
4. Scratch paper will be provided.
5. Participants are not to write on or mark the test in any way. An answer sheet will be provided.
6. Following the signal to begin, the participant will have one hour to complete the written examination. A warning will be given when 5 minutes remain for testing.
7. Participants will not talk, share pencils, or interact in any way with other event participants.

8. All testing materials are to be collected, counted, and returned to the tabulation room at the end of the event.
9. The total time required for participation in this event is approximately 70 minutes, 10 minutes for instructions and questions, 60 minutes for testing.

# Culinary Foundations Test

## State Only Event

Participants will have 60 minutes to complete the written test and return the completed test to the event coordinator. The test is based on the criteria detailed below.

### KNOWLEDGE AND UNDERSTANDING

Participants will demonstrate their knowledge and understanding of measurements, conversions, equivalents, terminology, and abbreviations commonly used in the food service industry, as well as safety and sanitation guidelines by correctly answering questions and mathematics problems.

Equivalents and Measures	Calculate measurements and equivalents commonly used in the food service industry.
Conversions	Convert amounts of ingredients found in standardized recipes. Quantities must be converted into the most simplistic measurement (i.e., $\frac{3}{4}$ c. rather than 12 T.).
Terminology and Abbreviations	Define, provide and/or identify terminology and abbreviations commonly used in the food service industry.
Food Safety and Sanitation	Demonstrate understanding of proper hygiene, food storage and cleaning practices, and temperature guidelines for safe preparation of food using food service industry guidelines.

### APPLICATION OF KNOWLEDGE

Using the case study provided, participants will apply their skill and knowledge by converting standardized recipes from original yield to desired yield, applying conversion factors, calculating recipe cost and cost per serving.

Yield conversion	Convert original yields to those appropriate for the situation described in the case study.
Recipe calculation	Calculate changes in ingredients and amounts to accommodate the situation described in the case study provided.
Cost Calculation	Calculate cost per recipe and per serving costs for the menu provided in the case study.



# Culinary Foundations Test Point Summary Form

Name of Participant: \_\_\_\_\_

Chapter: \_\_\_\_\_ Level: \_\_\_\_\_

**DIRECTIONS:**

1. Make sure all information at the top is correct. If a participant does not show, please write "No Show" across the top and return with other forms.
2. At the conclusion of the test, score the test using the provided key and fill in the information below. Calculate the final score. Place this form in front of the completed rubrics and staple all items related to the presentation together.
3. At the end of competition in the room **double check all scores**, names, and chapters to ensure accuracy.
4. Please check with the STAR Event Coordinators or FCCLA State Adviser if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK					POINTS
<b>Registration/Orientation</b> Participant attended STAR Event orientation meeting	Did not attend orientation <b>0</b>	Attended orientation <b>2</b>			
<b>Preparedness</b> Participant was prepared with all required materials	Participant came prepared with two pencils and a calculator <b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	
(5 points possible)					
<b>TEST SCORE</b> (95 points possible)					_ _ . _ _
<b>FINAL SCORE</b> (Test Score + Room Consultant Total)					_ _ . _ _

**RATING ACHIEVED:** (circle one)      **Gold:** 90-100      **Silver:** 70-89.99      **Bronze:** 1-69.99

**VERIFICATION OF FINAL SCORE AND RATING:** (please initial)

Room Consultant: \_\_\_\_\_ WI STAR Mgt. Coordinator: \_\_\_\_\_